

Mel-O-Cream® Donuts

Prefried Donuts Product Handling & Finishing

- **KEEP PRODUCTS FROZEN!**

Store products at 0 degrees or colder and covered until ready to use. Do not let product thaw or sit out on the back dock. Re-close boxes with unused product. **Do not break out and keep product in a retarder, this will result in dry product.**



- **PRODUCT PREPARATION**

- Place the pieces to be finished on pans or screens. (Note: you may want to use a pan liner for product protection or handling convenience.)

- **THAW PRODUCTS**

- Thaw unfilled products at room temperature for 30-35 minutes and filled products at room temperature for 35-50 minutes. For best product results, let product come to room temperature on its own without any outside influence. This will make for more tender product.

GLAZING

Glazing should be done while donuts are at room temperature. It is not necessary to heat glaze prior to use. Glazing can be accomplished by dipping or pouring glaze over product using a commercial glazing system. After glazing, allow product to drain.

To set the glaze, set your oven temperature around 350 degrees and place the glazed product in the oven for **1 minute only**. This heat will set the glaze and give the product a nice shiny clear finish to the glazed product.



Glazing Notes: Be sure to follow the glaze manufacturer's instructions for proper glaze handling.

- Cooling glazed product too quickly will cause checking/cracking or poor product appearance.
- Do not cool product under vents or in front of fans, this can cause glaze to crack and fall off.
- Hot, humid weather can cause glaze to set more slowly.
- Hot, humid weather can cause weeping of glaze when over wrapped or boxed.



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SUGARING

Sugaring donuts with granulated sugar or cinnamon sugar finishes should be done while the product is warm so that the sugar finish will adhere nicely to the product. Heat the product at 350 degrees for about a minute. Place a generous portion of the particular sugar in a bowl or large container and place a few product pieces in with the sugar and stir product with sugar to make sure product is completely covered in sugar and place back on tray.



ICING

Icing should be done when product has had time to cool. Most commercial icings require heating before they are applied. They should be heated to approximately 110°F. Icings can be heated in the microwave or in a commercial warming table. With any method of heating, icings should all be stirred frequently and care should be taken to not overheat or heat too quickly.



Donuts should be inverted and gently dunked into the icing. Then raise the donut up to allow icing to drain momentarily. Apply toppings such as nuts, coconut, crunch or decorettes while the icing is still pliable or warm. Adding string icing or colored icing to a small portion of your finished products will bring attention to your case and promote impulse purchases.

Icing Notes:

- Be sure to follow the icing manufacturer's instructions for proper icing handling.
- If icing looks dull and loses its shine, then it has been overheated and should be thrown away.



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