



# Cake Donut

With GPI 9140

## Guide

For donut processors looking to reduce costs during manufacturing while enhancing the final texture and volume of your donuts, look no further.

GPI is here to create your solution and guide you forward.

## Perform

**GPI 9140** is a hydrocolloid blend designed to improve the processing and final texture of donuts. This gum blend increases the viscosity of the batter, allowing increased volume and improved air cell distribution. During frying, GPI 9140 reduces oil pick up by hindering the starch's ability to absorb oil, reducing oil usage and final fat content. When the donuts cool, this gum blend holds the air cells and structure, helping maintain size and volume.

GPI understands your product's journey from formulation to processing.

## Inspire

Enhance your donuts with GPI 9140! Cut costs and elevate texture effortlessly for all types of donuts—whether it's cake donuts, old-fashioned classics, or egg-based batter donuts. Make every bite soft and fluffy with GPI 9140!

GPI is your ingredient solutions provider for product innovation and optimization. See our contact details at the end of the recipe.

## INGREDIENTS

### Cake Donut

360g	Flour	36.00%
289g	Water	28.90%
146g	Sugar	14.60%
76g	Egg Yolk	7.60%
36g	Vegetable Oil	3.60%
36g	Soy Flour (defatted)	3.60%
18g	Skim Milk Powder	1.80%
16g	Baking Powder	1.60%
<b>8g</b>	<b>GPI 9140</b>	<b>0.80%</b>
5.6g	Salt	0.56%
3.3g	Flavour	0.33%
2.5g	Sodium Propionate	0.25%
2.2g	Whey Protein Concentrate	0.22%
0.8g	Lecithin	0.08%
0.6g	Potassium Sorbate	0.06%
<b>1000g</b>	<b>Total</b>	<b>100%</b>



# Cake Donut

## PROCEDURE

### Mixing:

- Cream oil, egg yolk, sugar, salt and vanilla together. Cream until mixture is pale and homogenous.
- Sieve and blend **GPI 9140** with all remaining dry ingredients in a separate bowl.
- Add dry ingredients into the wet mixture and mix thoroughly on low speed until well blended.
- Add water into the mixture at medium speed and mix for 2 minutes.

### Frying:

- Heat frying oil to 190°C and maintain temperature.
- Using a batter depositor, dispense donut batter into the fryer.
- Fry for approximately 90 seconds on each side, or until desired color is attained.
- Remove donuts from fryer and drain excess oil.
- Cool and pack.

## NUTRITIONAL FACTS

33 donuts per recipe  
**Serving size 1 donut (30g)**

Amount per serving	<b>79</b>
% Daily Value*	
<b>Calories</b>	
<b>Total Fat</b> 1.8g	<b>2%</b>
Saturated Fat 0.4g	<b>2%</b>
Trans Fat 0g	
<b>Cholesterol</b> 25mg	<b>8%</b>
<b>Sodium</b> 131mg	<b>6%</b>
<b>Total Carbohydrate</b> 14g	<b>5%</b>
Dietary Fiber 0.2g	<b>1%</b>
Total Sugars 4.9g	
Includes 4.4g Added Sugars	<b>8%</b>
<b>Protein</b> 2.4g	
Vitamin D 0.1mcg	<b>0%</b>
Calcium 33mg	<b>3%</b>
Iron 0.8mg	<b>4%</b>
Potassium 49mg	<b>1%</b>

\*The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

## ALLERGEN INFORMATION

CONTAINS: Wheat, Eggs, Soy, Milk

GPI Global Inc. is a BRCS, HACCP and GMP certified company.



Looking for inspiration?

Contact: [GPI@gpiglobal.com](mailto:GPI@gpiglobal.com)