

Yeast Raised Donut Troubleshooting Guide

Key Factors for successful yeast raised donuts:

Close attention to shop procedures and equipment will be the key to producing successful yeast raised products. The routine practice of checking the following points will help ensure success!

Fresh yeast	Mixing time	Frying temperature
Absorption	Fermentation time	Frying fat
Dough temperature	Proofing time and type	

PROBLEM	PROBABLE CAUSE
Excess fat absorption	<ul style="list-style-type: none"> • Frying temperature too low • Proofed too dry or too wet • Overproofed • Dough too slack • Undermixed
Poor volume	<ul style="list-style-type: none"> • Dough too cold • Underproofed • Fermentation time too short
Toughness	<ul style="list-style-type: none"> • Underproofed • Proofed with too much humidity • Fermentation time too short
Shrinkage	<ul style="list-style-type: none"> • Fermentation time too long • Overproofed • Undermixed
Dark crust color	<ul style="list-style-type: none"> • Frying temperature too high • Dough too cold • Fermentation time too short • Underproofed
Pale crust color	<ul style="list-style-type: none"> • Frying temperature too low • Fermentation time too long • Overproofed
Donut collapsing	<ul style="list-style-type: none"> • Frying temperature too low • Dough too slack • Under or over proofed • Fermentation time too short or too long • Undermixed
Blistering	<ul style="list-style-type: none"> • Fermentation time too short • Dough too cold • Proofed too wet • Dough too slack • Underproofed



For product or distribution center information, call 1-800-248-1144.