

# Donut Glaze Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	PROBABLE SOLUTION
Dulling and Snowflaking	<ul style="list-style-type: none"><li>• High humidity or air drafts</li><li>• Racking with sheet pans</li></ul>	<ul style="list-style-type: none"><li>• Store glazed donuts away from drafts</li><li>• Use glaze racks without pans</li></ul>
Weeping	<ul style="list-style-type: none"><li>• Boxing warm donuts</li><li>• Warm showcase</li><li>• Non-breathable wrap</li></ul>	<ul style="list-style-type: none"><li>• Cool donuts to room temperature before boxing, panning or merchandising</li></ul>
Lack of coverage	<ul style="list-style-type: none"><li>• Glazing donuts too soon</li><li>• Wrong frying shortening</li><li>• Unclean glaze</li><li>• Glaze too thin</li></ul>	<ul style="list-style-type: none"><li>• Glaze donuts 60-70 seconds out of fryer</li><li>• Use silicone-free shortening</li><li>• Use and keep glaze as fresh as possible</li><li>• Use only simple syrup to thin glaze</li></ul>
Heavy coverage	<ul style="list-style-type: none"><li>• Glazing cooled donuts</li><li>• Glaze too thick</li><li>• Glaze too cold</li></ul>	<ul style="list-style-type: none"><li>• Glaze donuts 60-70 seconds out of fryer</li><li>• Use and keep glaze as fresh as possible</li><li>• Use glaze at room temperature (70-90°F)</li></ul>



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