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Middletons 123 Doughnut Mix - Information

A dry pre-mix for producing cake doughnut.

TFS Product Code: 013136
Suppliers Product Code: DM005C
Information Last Updated: 22/12/2025
Date Produced: 11/11/2026



Allergy Information

Key: Contains | May Contain

Sesame | Gluten | Crustaceans | Eggs | Lupin | Nuts

Milk | Celery | Sulphur Dioxide | Soya | Cereal | Peanuts

Fish | Molluscs | Mustard

Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	388.00
Energy (kJ)	1639.00
Protein (g)	11.00
Carb (g)	70.00
Of Which Sugars (g)	15.00
Fat (g)	6.70
Of Which Saturates (g)	1.60
Fibre (g)	0.00
Salt (g)	2.40

Dietary Information

Key: Suitable for

Kosher | Vegetarian | Halal | Vegan

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Registered Office: Nelsons Yard, South Denes Road, Great Yarmouth, NR30 3PR, England
Company No: 07107278 VAT No: GB 986 0801 93 Directors: E. Thompson, R. Thompson, T. Thompson

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Ingredients

WHEAT Flour (WHEAT Flour, Calcium Carbonate, Niacin, Iron, Folic Acid, Thiamine), Sugar, SOYA Flour, Whey Powder (MILK), Rapeseed Oil, Raising Agents (E450(i), E500(ii)), Maize Starch, Dried Whole EGG Powder, Salt, Emulsifier (Rice Starch, E475, E471), Skimmed MILK Powder, Whey Proteins (MILK), Flavouring.

Handling Information

Directions for Use

Mixing Instructions Hand Mixing 1. Use 550 to 600ml of cold water per kg of dry mix. (This may vary depending on temperature) 2. Add dry mix into a large mixing bowl 3.Slowly add the correct amount of water 4. Mix until all the dry mix has been incorporated. At this stage it should look a little uneven with small lumps 5. Do not overmix 6. Lightly oil the hopper 7. Add mix to hopper, then prime back into the mixing bowl. This can then be added back to the hopper 8. Ensure that the oil is at the correct temperature of 190°C to 200°C 9. Fry the doughnuts for 45 seconds each side. Machine Mixing 1. Use 500ml of cold water per kg of dry mix. (This may vary depending on temperature) 2. Add the water to the mixing bowl 3. Add the dry mix 4. Select the batter attachment 5. Mix for 1 minute on a slow speed (1) 6. Scrape the mix down in the bowl 7. Mix for a further 2 minutes on a fast speed (3) 8. The mix should be smooth and thick enough to be spooned easily into the hopper 9. Lightly oil the hopper 10. Add mix to hopper, then prime back into the mixing bowl. This can then be added back to the hopper 11. Ensure that the oil is at the correct temperature of 190°C to 200°C 12. Fry the doughnuts for 45 seconds each side

Storage Instructions

Store in a cool, dry place.

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