Thompsons Food Service Ltd.
Nelsons Yard
South Denes Road
Great Yarmouth
Norfolk
NR30 3PR

Tel: 01493 249649
Fax: 0845 051 8772
E-Mail: accounts@tfsltd.co.uk
Web: www.tfsltd.co.uk

McDougalls Scone Mix - Information

Makes 92 scones (6cm straight/7cm fluted cutter)

TFS Product Code: 029710
Suppliers Product Code:
Information Last Updated: 27/06/2024
Date Produced: 04/11/2026



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)	387.00
Energy (kJ)	1635.00
Protein (g)	8.90
Carb (g)	68.30
Of Which Sugars (g)	9.80
Fat (g)	8.10
Of Which Saturates (g)	3.20
Fibre (g)	2.80
Salt (g)	0.81

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 (with added Calcium, Iron, Niacin, Thiamin), Sugar, Vegetable Oils (Palm, Rapeseed), Raising Agents (E500, E341(i), E450, E501), Dextrose, Whey Powder (from Milk).

Handling Information

Directions for Use

Yield Guide: Dry mix 1Kg + Approx water 500ml = Approx portions 57g/(2oz) x 26. Dry mix Whole Bag 3.5kg + Approx water 1.75L = Approx portions 57g/(2oz) x 92. Dry mix 1lb + Approx water 7.7fl oz = Approx portions 57g/(2oz) x 12. Dry mix Whole bag 7lb 11oz + Approx water 3pts 07fl oz = Approx portions 57g/(2oz) x 92. Make-up instructions: 1. Place the McDougalls Scone Mix into a mixing bowl fitted with a beater attachment. 2. Blend in the correct amount of cold water using a beater on a SLOW speed until a dough is formed. DO NO OVER MIX. 3. Transfer dough onto a lightly floured surface and knead until just smooth. Roll out to 18mm (¾") thickness. Cut out scones using a 6cm straight edge pastry cutter (7cm fluted). Place the scones on a greased baking tray. Brush with beaten egg for a glazed finish. 4. Bake in a preheated oven at 220°C/425°F/Gas Mark 7 for 10 – 15 minutes. For fan–assisted ovens bake at 200°C/400°F/Gas Mark 6. For Doughnuts: 1. Roll out the dough to approx 6mm and cut into rings, then place onto a floured tray. 2. Deep fry at 180°C/350°F (turning occasionally) until golden brown and cooked through. 3. Drain and coat with icing or dip in caster sugar. 4. Serve within 24 hours.

Storage Instructions

Store in a cool dry place. Keep bag tightly closed after part use. For best results once opened, keep bag tightly closed and use within 2 months.

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