

# 甜甜圈

产品名称	甜甜圈
公司名称	天津永野旭堂食品有限公司
价格	300.00/箱
规格参数	
公司地址	天津市西青区科源道8号
联系电话	86-02283989466 13323357770

## 产品详情

——甜甜圈——

中文名称：甜甜圈

英文名称：Sweet Buns

产品编码：

所属类别：其他类

主要食材：高筋粉 蛋液 牛奶 砂糖

解冻醒发：解冻醒发

存储条件：冷冻 -18摄氏度

运输条件：冷藏车-18摄氏度

生产厂家：天津永野旭堂食品有限公司

厂家地址：天津市

联系方式：022-83989466

包装规格：

纸箱规格：

重量：

口味：酥脆 香甜可口

来历：940年代，美国有一位**葛雷**

船长，他小时候非常爱吃妈妈亲手制作的炸面包，但有一天他发现炸面包的中央部分因油炸时间不足而还没完全熟，於是葛雷的母亲便将炸面包的中央部分挖除，再重新油炸一次，发现炸面包的口味竟然更加美味，於是中空的炸面包——甜甜圈，便就此诞生。由于甜甜圈是以高温热油来油炸，因此甜甜圈好吃的秘诀便在於如何在短时间内让甜甜圈完全炸熟，而由母亲充满机智的处理方式，更可以看出母亲对小朋友的关心与爱心。

特点：甜甜圈是我们常见又非常喜爱的一种西点，可以做成油炸的又可以做成奶酪的油炸的甜甜圈酥脆可口 奶酪的甜甜圈香气四溢 香甜可口。

材料：高筋粉200克、蛋液25克、酵母4克、牛奶110克、砂糖25克、盐2克

烘焙：

- 1.解冻，解冻有三种方式：A、使用冻藏发酵机：可以自动完成解冻并进行醒发。B、冷藏解冻法：温度3 - 5℃，湿度75% - 85%解冻 C、室温解冻法：先放置在室温解冻，表面微湿到干就进醒发箱发酵，太早放进醒发箱也不好，会影响中心部位产生水汽而导致面团组织不好。解冻最佳温度为15 -20℃
- 2.将解冻好的面包放入醒发箱进行醒发  
常规醒发时间为45分钟（具体醒发温度与醒发时间请根据实际情况进行操作）

2醒发（最后醒发）

面团最后醒发时间为75分钟左右。

（1）醒发的时间根据面团的状况及酵母用量不同，会有一点误差，要以面包体积为准，大约是原来的2倍。醒发过度，面包内部组织不好，颗粒粗，表皮呆白，味稍发酸，存放时间缩短，醒发不足，面包体积小，顶部形成一层壳，表皮呈红褐色，边皮有如燃焦的现象。

（2）醒发的温度是参考值，气候差异，温度可作调整。

（3）目前有很多面包房都是自制的醒发室，靠把水煮沸来提供温度和湿度，水煮沸之后往往会出现湿度太大，有些人还误以为温度越大越好，其实不然，湿度太大会使面包表皮出现气泡，同时表皮的韧性过大，影响外观及食用质量。

3烘焙

参考设定温度：

- 1、焙烤温度：上火190摄氏度，下火190摄氏度，焙烤时间：10-12分钟。
- 2、焙烤温度：上火190摄氏度，下火200摄氏度，焙烤时间：10-12分钟。

3、焙烤温度：上火180摄氏度，下火180摄氏度，焙烤时间：10-12分钟。

4、焙烤温度：上火180摄氏度，下火180摄氏度，焙烤时间：10-12分钟。

(1) 烘焙要以时间为准，温度并非一成不变，而是可依烤炉的不同性质而做调整，如60克面团做的甜面包，要求烤10-12分钟，面包中心温度才能达到100摄氏度，完全成熟，温度则可依烤炉不同而变化。

(2) 烘烤时烤炉温度要设定正确，在所需时间内才能烘烤出松软，多孔，易于消化和味道芳香的诱人食品。

(3) 若炉温过高，面包表皮形成过早，会减弱烘烤急胀作用。限制面团的膨胀，使面包成品体积小，内部组织有大的孔洞，颗粒太小，同时，炉温过高，容易使表皮产生气泡并表皮成焦黑色。

(4) 若炉温过低，必然要延长烘烤时间，使得表皮干燥，面包皮太厚同时水分蒸发过多，增加烘烤损耗。(具体烘烤温度与醒发时间请根据实际情况进行操作)

永野旭堂食品厂家面向高档西餐厅中式餐厅、面包坊、咖啡店、商超、西饼屋、披萨店、糕点店直销。所有产品只需要解冻醒发再烘焙即可食用，方便、快捷、绿色、环保、健康、美味。

制作：1、牛奶加热到40度左右，溶解酵母，静置几分钟，所有原料混合均匀，揉成面团，揉十几分钟后至扩展阶段。

2、把面团套保鲜袋放温暖处发酵至两倍大，取出来排气，松弛10分钟，面团擀成1厘米左右的方形面饼，用模具在上面印出甜甜圈形状的饼胚，入烤箱二次发酵半小时。

3、油至七八成热，入油锅里中小火炸制，并不时翻动，以免上色不均。

——Donut——

Chinese Name: donut

English Name: Sweet Buns

Product code:

Category: other categories

Main ingredients: high gluten flour egg milk sugar

Thawing thawing proofing proofing:

Storage conditions: frozen at -18 degrees C

Traffic condition: -18 degrees Celsius refrigerated vehicle

Manufacturer: Tianjin Nagano Xudo food limited company

Factory address: Tianjin city

Contact: 022-83989466

Packaging specifications:

Carton size:

Weight:

Taste: sweet and crisp and delicious

Origin: 940 time, the United States has a captain Ge Lei, he was very fond of my mother made of fried bread, but one day he found fried bread central portion due to lack of frying time is not fully mature, so Ge Lei's mother took the bread in the central part of the excavation, fried again second, find fried bread taste even more delicious, so hollow fried bread -- donuts, he was born. The donut is to heat to fry doughnuts, so the secret of good will on how in a short time to let doughnuts completely fry, and the mother is full of wit treatment, more can see mother to child care and love.

Features: donut is our common and very much like a pastry, can be made of fried and can be made into cheese fried doughnut crisp and delicious cheese smell sweet and delicious donuts.

Material: high gluten flour 200 grams, 25 grams, 4 grams of yeast, egg, milk 110 grams, sugar 25 grams, 2 grams of salt

Baking:

1 thawing, thaw in three ways: A, the use of frozen fermentation machine: can be done automatically thawing and proofing. B, freezing thawing method: temperature 3 - 5 Centigrade, humidity is 75% - 85% C at room temperature, thawing thawing method: first placed in the thawing at room temperature, surface wet to dry into a prover fermentation, early into the prover is not good, will affect the central parts of the water causes the dough tissue is not good. Thaw the optimum temperature is 15Centigrade -20 Centigrade, 2 will be thawed good bread into the prover for proofing conventional proofing time is 45 minutes ( specific proofing temperature and time of fermentation based on the actual situation of the operation )

2 ( the final proofing proofing )

Dough proofing time for the last 75 minutes.

( 1 ) the proofing time according to the status and use of yeast dough is different, there will be a little bit error, to take

the bread volume as the standard, is about 2 times of that of the original. Bread proofing excessive, internal organization is not good, coarse grains, epidermal stay white, slightly sour taste, storage time, proofing, bread, small volume, top to form a layer of shell, epidermal reddish brown, skin side as coke burning phenomenon.

( 2 ) proofing temperature is the reference value, the difference of climate, the temperature can be adjusted.

( 3 ) there are many bakeries are made by boiling the water proofing chamber, to provide a temperature and humidity, boiling water is often followed the humidity is too large, some people also mistakenly thought that the temperature of the bigger the better, in fact, the humidity is too general to make bread epidermis appeared bubble, and skin toughness is too big, effect appearance and eating quality.

### 3 roast

Reference temperature:

1: lit, baking temperature 190 degrees Celsius, under the fire of 190 degrees C, baking time: 10-12 minutes.

2: lit, baking temperature 190 degrees Celsius, under the fire of 200 degrees C, baking time: 10-12 minutes.

3: lit, baking temperature 180 degrees Celsius, under the fire of 180 degrees C, baking time: 10-12 minutes.

4: lit, baking temperature 180 degrees Celsius, under the fire of 180 degrees C, baking time: 10-12 minutes.

( 1 ) baking to time, temperature is not immutable and frozen, but according to different properties of oven be adjusted, such as 60 grams of bread dough, baking bread for 10-12 minutes, the center temperature can reach 100 degrees Celsius, fully mature, according to the oven temperature change.

( 2 ) when baking oven temperature to set the right, in a desired period of time to bake a soft, porous, easy to digest and aromatic taste delicious food.

( 3 ) if the temperature is too high, the crust formed early, will weaken the baking rapid expansion. Limit the expansion of the bread dough, small volume, the internal organization of large holes, particles too small, at the same time, high temperature, easy to make the epidermis and epidermal coking black bubble.

( 4 ) if the temperature is too low, will extend the baking time, make skin drying, a crust of bread is too thick and too much moisture evaporation, increasing baking loss. ( in particular the baking temperature and time of fermentation based on the actual situation of the operation )

Nagano Xudo food manufacturers for high-end restaurant Chinese restaurant, bakery, coffee shop, business super,

west cake, pizza, pastry shop outlets. All products only need to defrost prover then baked edible, convenient, fast, green, environmental protection, health, delicious.

Production: 1, the milk is heated to about 40 degrees, dissolve yeast, standing for a few minutes, all the raw materials are mixed evenly, knead the dough, knead after ten minutes to the expansion stage.

In 2, the dough cover preservation bag warm Department fermentation to two times larger, take out the exhaust, rest for 10 minutes, the dough around 1 cm square cake mold, in the above printed donut shaped cake, into the oven two fermentation for half an hour.

3, seven or eight into the hot oil to the pan, into the small fire fried, not when turning, in order to avoid uneven color.