



Ardent Mills Donut Mixes



▶ Simplicity ▶ Consistency ▶ Versatility



Nourishing what's next.®

DONUTS

These easy to use donut mixes will add efficiency to your production without compromising quality or taste by delivering consistent results that will save you time and labour. Produce tolerant yeast and cake donuts, cinnamon rolls, and various desserts with great eating qualities. Whether you're looking to create traditional favourites or signature creations, these mixes will provide added value that can help boost your bottom line while maintaining your quality standards.

Cake Donuts

Our cake donut mixes produce a very nice rich dense donut every time. Available in vanilla, chocolate, cherry, old-fashioned sour crème and classic spice.



Yeast Donuts

Our yeast donut mixes produce a tender donut with a very nice balance between yield and softness.



All mixes have excellent floor time tolerance.

PRODUCT CODE	DESCRIPTION	SIZE
Yeast Donuts		
12828	Flex-able Yeast Raised Donut Mix	20kg
12859	Soft Yeast Raised Donut Mix	20kg
12864	Handle-Eze Yeast Raised Donut Mix	20kg
12888	Soft X9 (ESL) Yeast Raised Donut Mix	20kg
Cake Donuts		
13105	Vanilla Cake Donut Mix	20kg
13147	CHOCOVIVA! Cake Donut Mix	20kg
13103	Old-fashioned Sour Crème Cake Donut Mix	20kg
13170	Classic Spice Cake Donut Mix	20kg
13504	Cherry Stick Donut Mix	20kg

To order or request samples, contact your Ardent Mills sales representative, visit ardentmills.ca or call 1-888-295-9470.

