



# YOU'RE THE DESTINATION.

## Ready-to-Finish Donuts

Deliver the best consumer experience with ease! Whether you would like to create your own signature creations or are looking for fast and easy solutions, Rich's has the perfect donut selections for your needs.

## EASY AS 1-2-3.

Thaw, warm & decorate!

## Endless Possibilities. Huge Profits!

- Ultimate Freshness
- 3 Minutes in the Oven
- Variety
- Convenient
- Consistent
- Versatile

**73%**  
of donuts  
are impulse  
purchases.  
Datassential



# Create Your Own

With all the finishing touches, like glazes and icings in the hottest flavors and colors, creating a signature donut offering is easy and will keep them coming back for more.

Dennis #	Product Description	Pack/Size
<b>DONUT HOLES</b>		
18157	Yeast Raised Donut Hole	384/0.35 oz.
<b>DONUT RINGS</b>		
6438	Jumbo Yeast Raised Ring Donut	72/2.5 oz.
1007	Jumbo Plain Cake Ring Donut	100/3 oz.
1008	Jumbo Chocolate Cake Ring Donut	100/3 oz.
<b>SHELL DONUTS</b>		
6442	Yeast Raised Bavarian Cream	96/3.25 oz.
6440	Yeast Raised Raspberry Jelly Filled Donut Shell	96/3.1 oz.
<b>DONUT GLAZE</b>		
33114	Honey Dip Donut Glaze	1/24 lb.



Donut Holes



Donut Rings



Shell Donuts



Specialty Donuts



Donut Glazes

**Easy to produce  
any time of day,  
so you always  
deliver freshness.**

## EASY TO FOLLOW DONUT HANDLING:



**1. THAW:**  
Remove donuts from freezer and thaw for 30 minutes on parchment lined pans.



**2. WARM:**  
Place donuts in a 350 ° F convection oven for 2-3 minutes.



**3. FINISH AS DESIRED:**  
Allow finishing touches to set & serve!

**Attractive finishing will build impulse sales. Try some of these ideas and suggestions.**

- Sprinkles
- Crushed or sliced nuts
- Colored sugar
- Icing drizzle
- Toasted coconut
- Candy pieces
- Crushed cookies
- Brownie crumbs
- Powdered sugar
- Cinnamon sugar
- Chopped bacon



For additional information, please visit [richsfoodservice.com/donuts](http://richsfoodservice.com/donuts)