Technology of biscuits



TIIAME

BISCUITS

- Made from a DOUGH that is soft enough to <u>knead and shape</u> or from a <u>drop</u> batter.
- Solid <u>fat</u> must be <u>cut in to dry</u> ingredients
- Rise in the oven to become <u>light</u> and <u>flakey.</u>

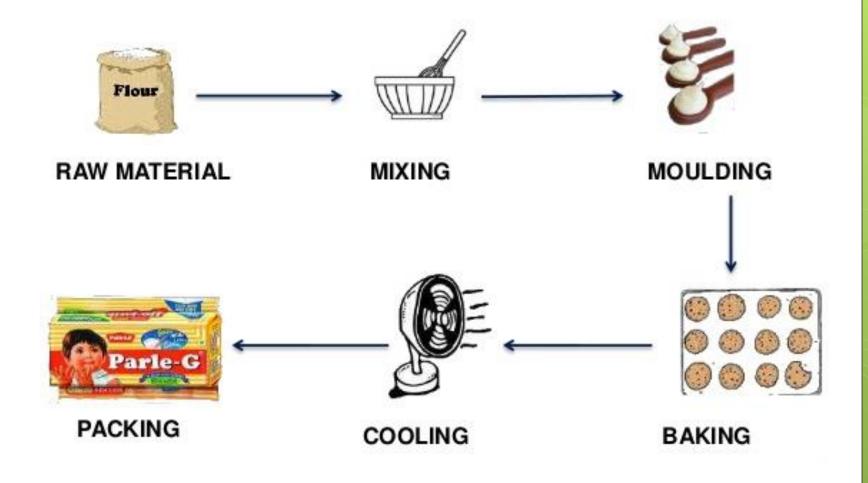


Biscuit



- It is generally recognized that these products are cereal based and baked to a moisture content of less than 5%.
- Biscuits are delicate, crisp crust and peels apart in tender layers

Production Process



Pre Mixing

Ingredients Addition
Sugar solution
Milk solution
Preparation of
Flour
Fat
Ammonia
Additives
Flour sifters sugar grinders

Mixing

Mixers
Mixing Time
Water
Creaming
Dough consistency
Biscuit grinders

Forming

Laminators
Gauge rolls
Sheet Reduction
Cutter
Moulders
Shape and
size of dough piece

Packaging

PPM
Metal detection
Stackers
Feeding chute
Horizontal flow form wrap
Vertical filling
Cream sandwiching
Wrapper
Printing

Carton Sealing

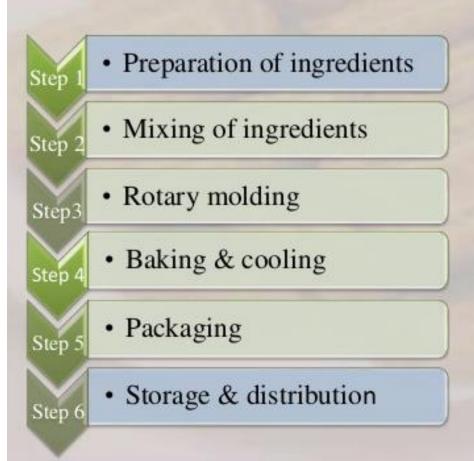
Cooling

Cooling time Cooling conveyor

Baking

Baking ovens
Baking time
Temperatures
Burners
Steam extraction
Oven Output

General Steps In Biscuit Manufacturing



Ingredient For Cookies

	Wheat flour
i.	sugar
	Shortening
	Egg
	Baking powder
	Peanut
	Milk
	Essence



Breakfast Biscuits

Biscuits

Crackers



Tea Biscuits



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