

Technology of biscuits



TIIAME

BISCUITS

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

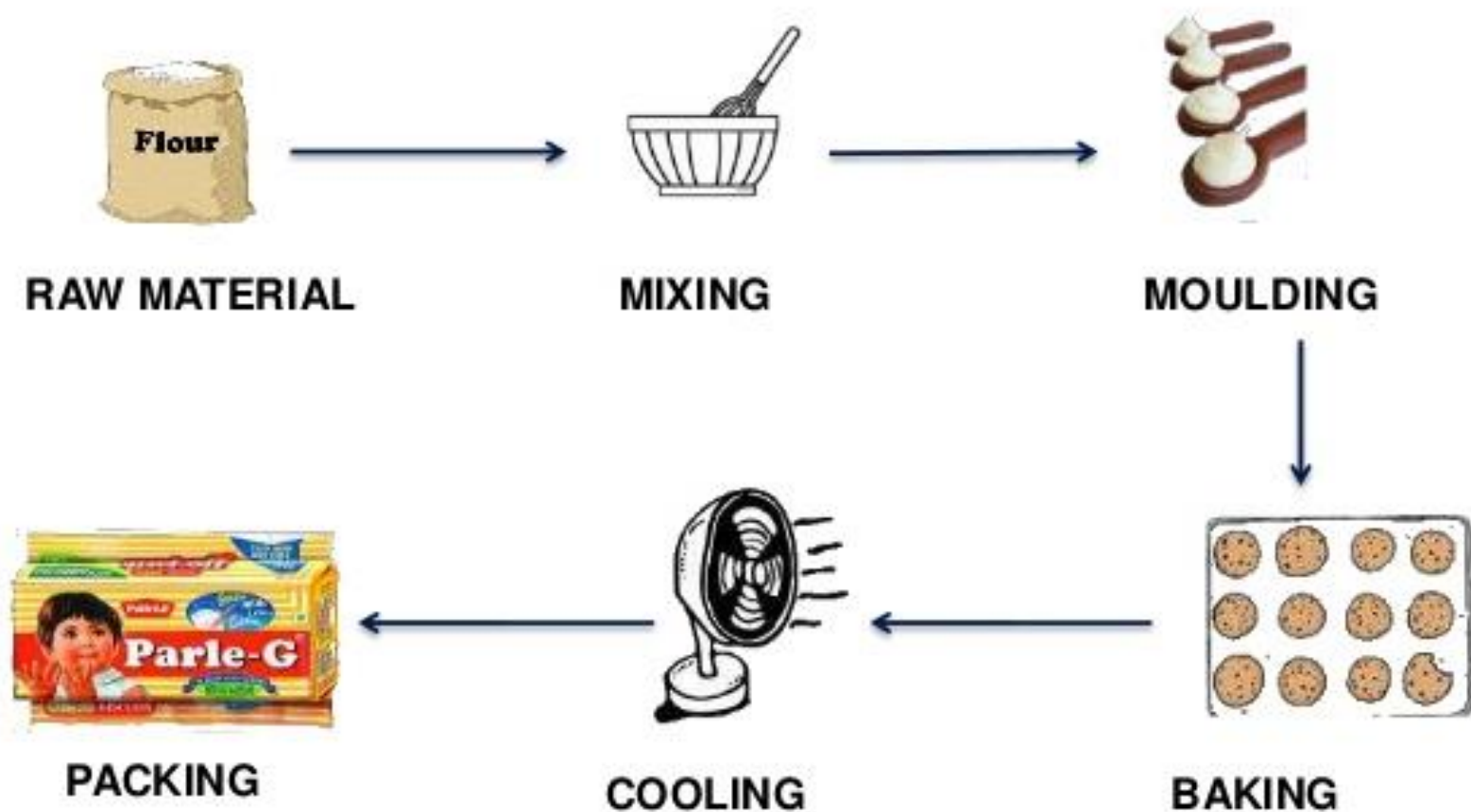


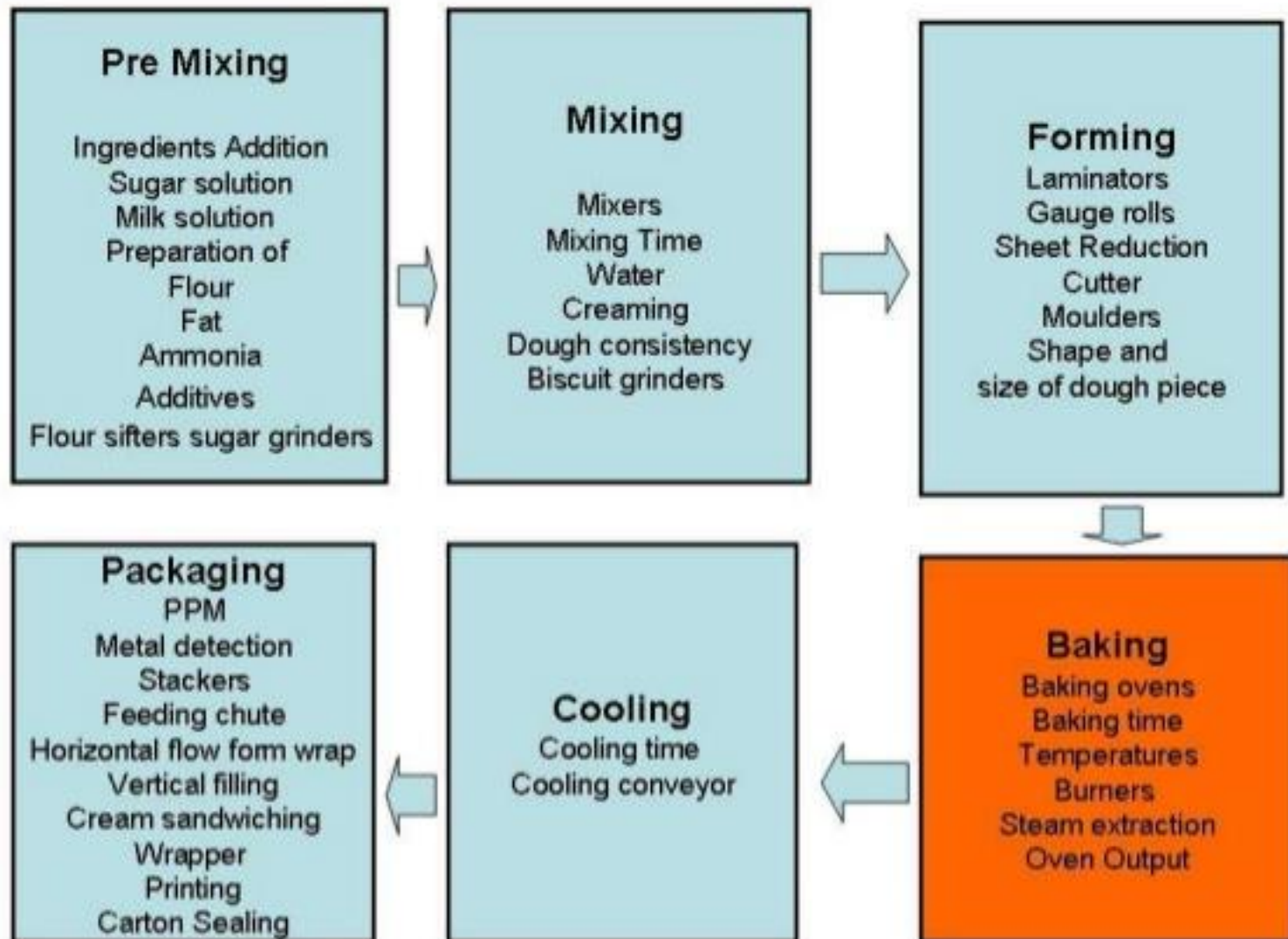
Biscuit



- 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





General Steps In Biscuit Manufacturing



Ingredient For Cookies

Wheat flour

sugar

Shortening

Egg

Baking powder

Peanut

Milk

Essence



Breakfast
Biscuits

Biscuits

Crackers



Tea Biscuits

TKTI 41-14



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thank
you

