



Biscuit And Cookies

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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

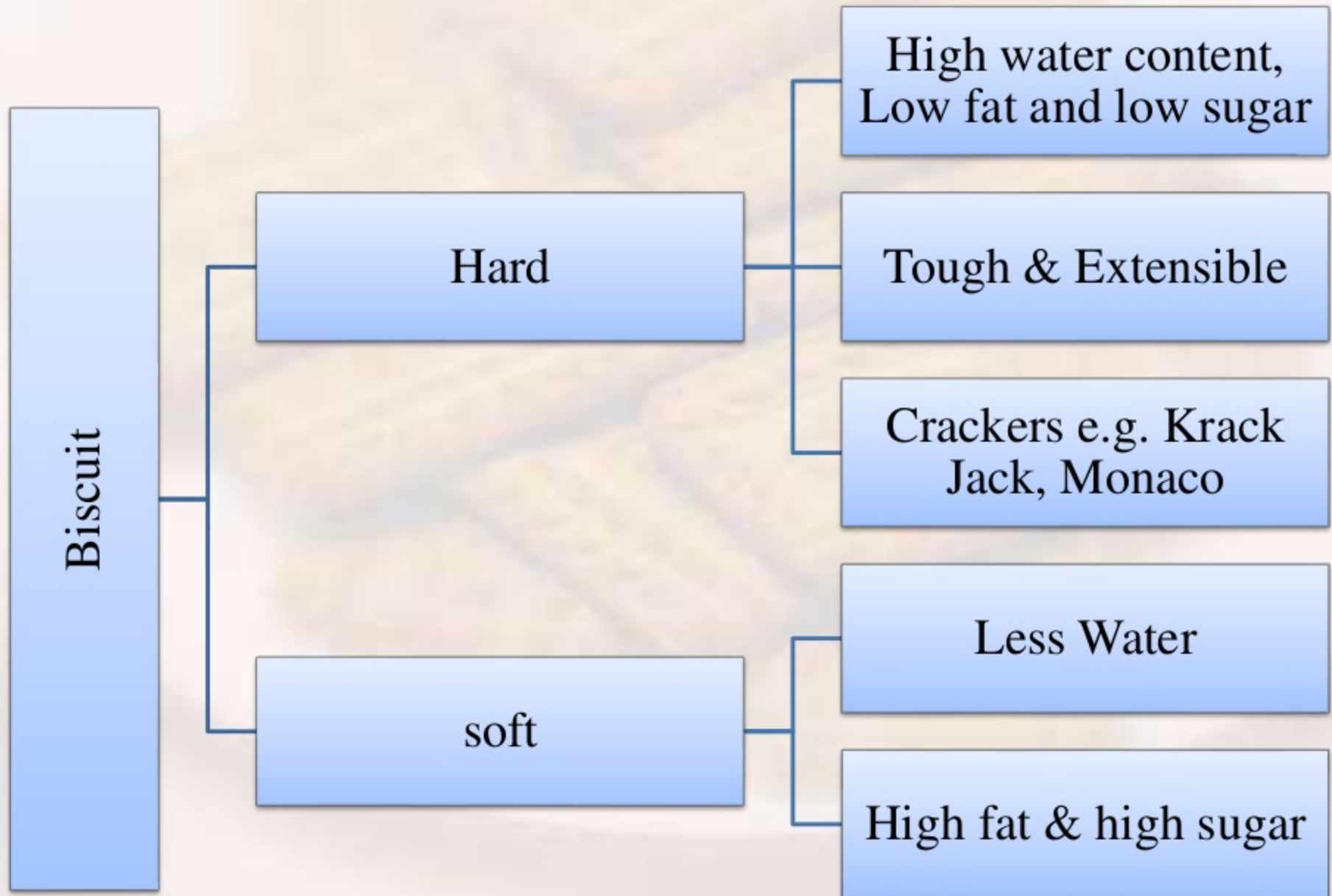
Status of bakery industry in India

- The annual production of bakery products was 50 lakh tones in 2004-05 with estimated value of Rs. 69 billion
- The organized sector has a market share of 45 per cent and the balance 55 per cent is with the unorganized sector in the baked products.
- The large organized sector players who are prominent in the high- and medium-price segments include Britannia, Modern Industries Ltd.

Status of bakery industry in India

- Local manufacturers with numerous local brands cater to populous segment and contribute considerably in the bread segment.
- The major brands of biscuits are – Britannia, Parle, Bakeman, Priya Gold etc.
- The per capita consumption of biscuits in our country is about 1.52 kg as compared to more than 12 kg in developed countries

Types Of Biscuit Dough



Classification of Biscuits

By degree of
enrichment and
processing

Hard dough
biscuits

Semi hard
dough biscuits

Soft dough
biscuits

By method of shaping

Embossed
cutting

Rotary
moulding

Rotary
cutting

Ingredient Of Biscuit

Major

Wheat flour

Sugar

Shortening

Water

Leavening agent



Minor

Milk powder

Liquid glucose

Emulsifier

Salt

Enzyme

Antioxidant

Colour

Invert sugar

Sodium meta bi-sulphide

General Steps In Biscuit Manufacturing

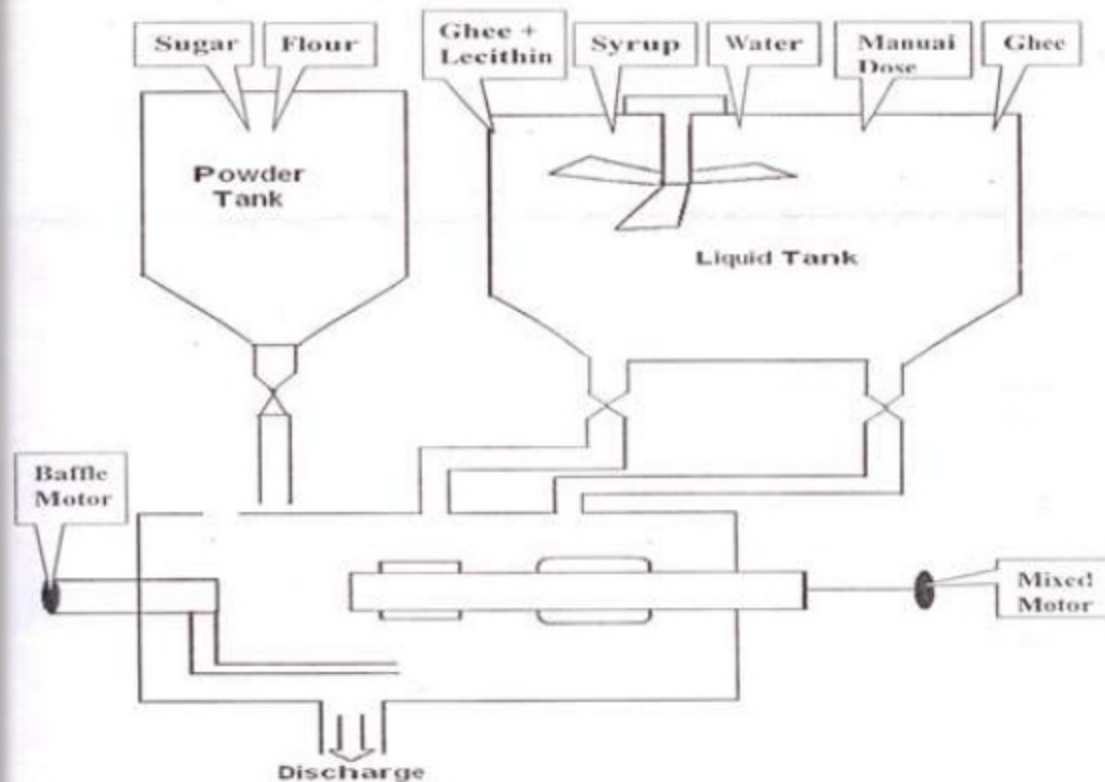


Preparation Of Ingredient

- **Maida sifting** - it passes through 30 Mesh gyro screens to remove foreign particle.
- **Sugar grinding** - after grinding the sugar, it is passed through sieve size of about 0.7 mm.
- **Flavour mix preparation**
- **Reprocessed biscuit**
- **SMP Sifting** - The SMP is shifted through 20 meshes to separate any foreign matters from the particle.
- **Invert sugar syrup preparation**

Mixing Section

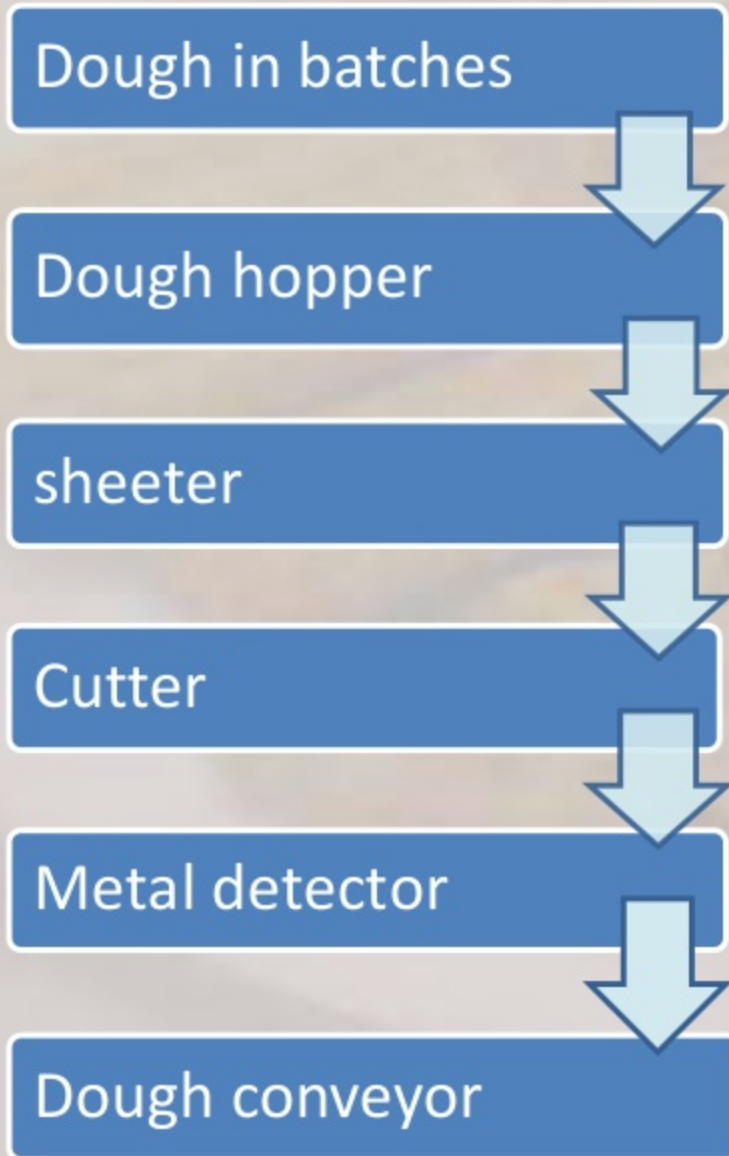
Batch System for Mixing



Note

- Batch size - 168 kg (dry basis)
- Reprocessed biscuit added - 5 kg /batch.
- Final dough pH- 6.5
- Final dough temp 28-30 C

Rotary Molding



Forcing roll

Die roll

Rubber roll

M
o
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g

Transfer knife

Penning table

Oven conveyor

Scrap

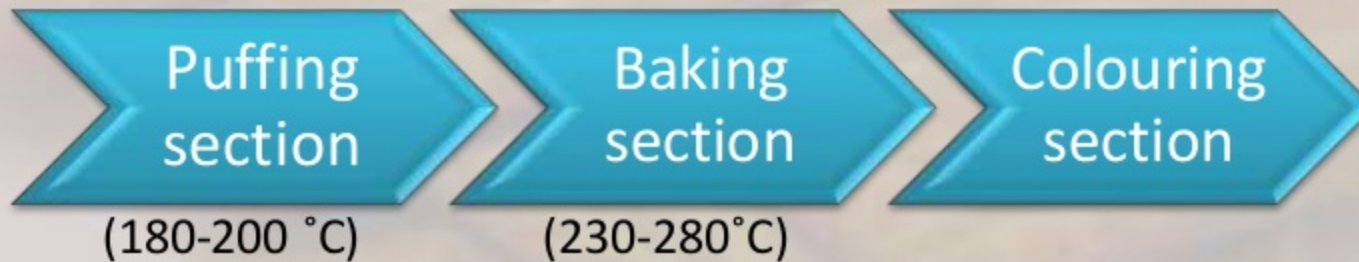
Blower

Hopper



Baking Section

- Oven used for baking is divided into various zones according to temp employed.
- Number of zones required upon rpm used.
- There are 3 major sections:



Cooling Of Biscuit

- Source of heat used in oven is propane
- Propane is injected along with air under high pressure .
- RTD (Relative temperature display) temperature measuring device.
- After baking :
 - M/C of biscuits 1.8%
 - Temp of biscuits 90-100 °C.
- Cooling of biscuits to 45 °C.



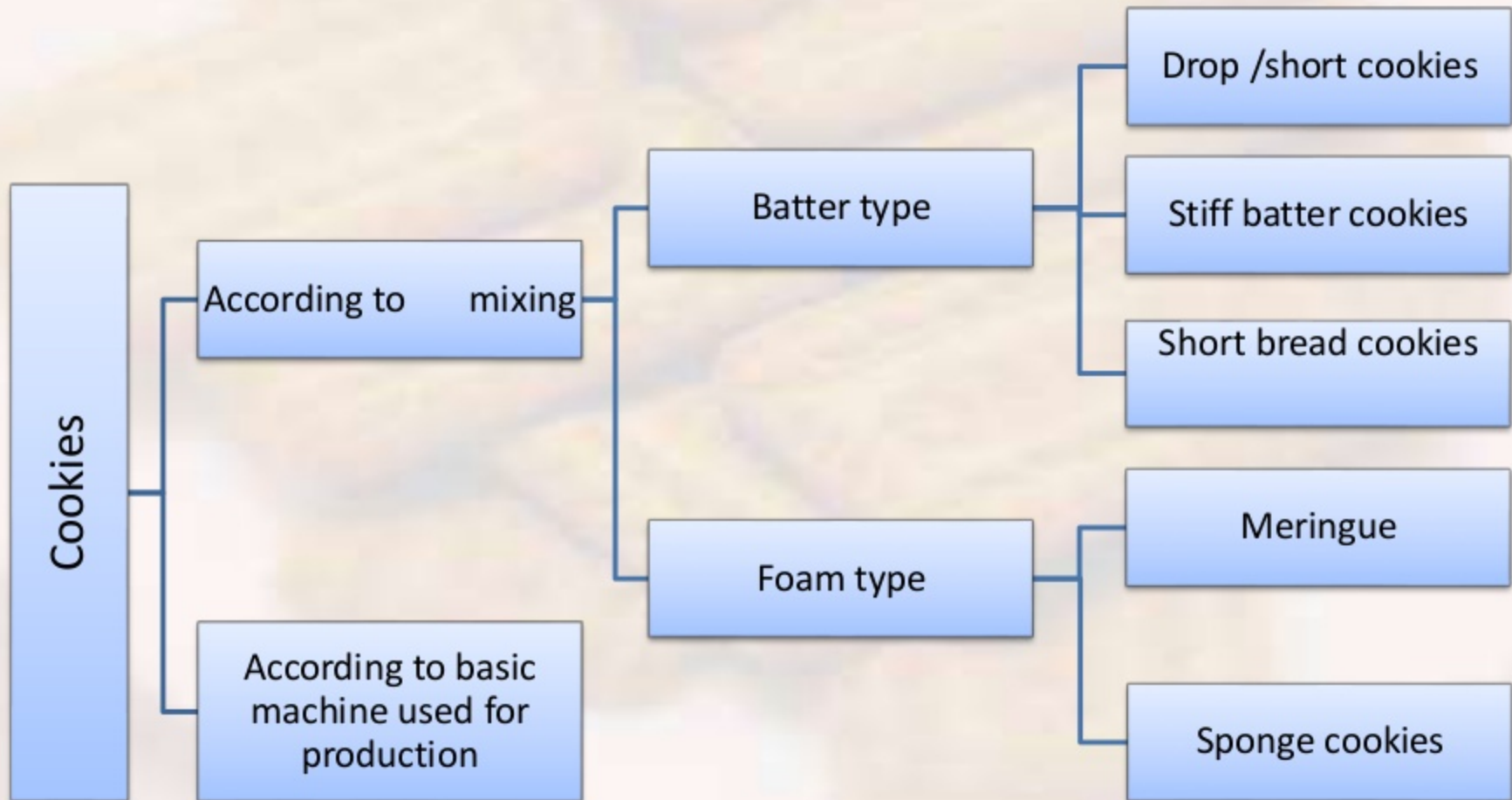
Cookies



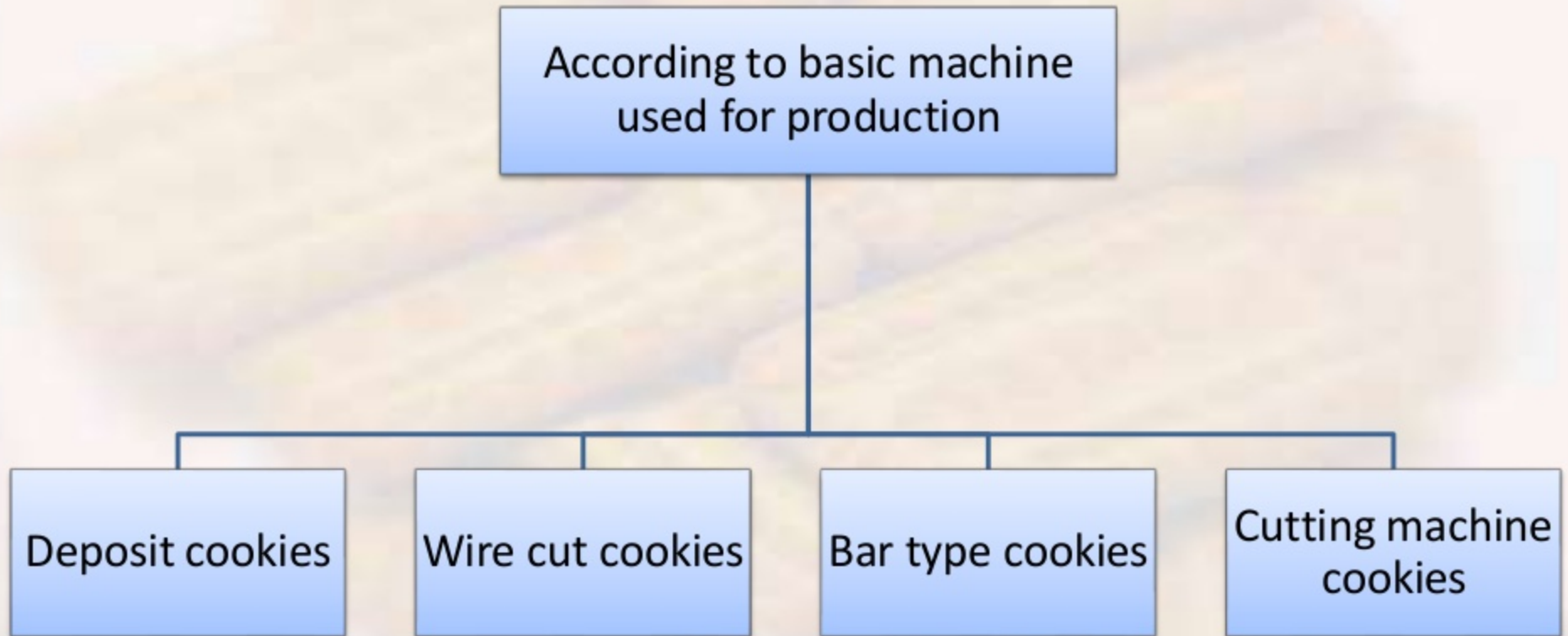
- Cookies may be defined as small cakes made from dough that is sufficiently viscous to permit the dough pieces to be baked on flat surface.
- Cookies are often referred to as small cakes.
- In our country these are commonly known as biscuits



Types Of Cookies



Types of cookies



Ingredient For Cookies

<input type="checkbox"/>	Wheat flour
<input type="checkbox"/>	sugar
<input type="checkbox"/>	Shortening
<input type="checkbox"/>	Egg
<input type="checkbox"/>	Baking powder
<input type="checkbox"/>	Peanut
<input type="checkbox"/>	Milk
<input type="checkbox"/>	Essence

Process Of Cookie Manufacturing

Sieving of Maida and baking powder

Creaming of fat and sugar

Beating of egg and vanilla

Mix Maida and half peanut

Folding of flour and mix

Process of cookies manufacturing

Addition of milk

Preparation of dough

Sheeting and molding

sprinkling

Baked at 350°f for 20 minutes