

Soft biscuit manufacturing process

HOW TO MAKE SOFT BISCUIT?

Biscuit manufacturing process

Flour Mixing---Soft Biscuit Forming---Biscuit Baking---Oil Spraying---Biscuit Stacking ---Cooling And Sterilization ---Biscuit Packing

Biscuit production process flow chart

Biscuit processing plant

S/N	Item	Quantity
1	Flour mixer	1 set
2	Roll cut biscuit form machine	1 set
3	Tunnel oven 10 meters?Electrical type?	1 set
4	Oil Sprayer	1 set
5	Net belt cooling conveyor	1 set
6	Electrical control Box	1 set
7	Biscuit Molds	2 sets

OPTIONAL EQUIPMENTS		
8	Pillow Packing machine	1 set
9	Automatic 2+1 Biscuit sandwiching machine	1 set

Process of biscuit manufacturing

1.Mixing Material

Mixing the raw material of wheat flour ,sugar,together.

To shaping machine

A. The moisture content of soft biscuit dough is preferably between 16% and 18%

B. The temperature of dough preparation: Generally, the temperature of the flour is adjusted by the water temperature. The mixing temperature of crisp dough is generally controlled at 22?28?.

2.Shaping:

Add the prepared dough to the feeding hopper of the roll forming machine. Under the carrying and squeezing of the feed trough roller. The material enters the mold of the roll and be compacted.

Form a relatively neat bottom surface of the biscuit blank. As the mold roll rotates further downward. The biscuit blank touches the horizontal canvas conveyor belt. And release from the mold under the action of rubber release roller.

The biscuit can be different shape and pattern,different size

By changing the machine molds.such as round,square,heart,triangle.flower,etc.

3.Baking :

Because the Soft biscuit formula contains more oil and sugar. There is less binding in the dough. Therefore, the moisture in the dough easily evaporates. Then the baking process of crispy biscuits often adopts the "higher temperature. shorter baking time" baking process. In actual production. The appropriate baking temperature will be depend on the hardness,size of the biscuit blank .Generally speaking. The temperature in the front area of the oven is 250?280?. The temperature in the central zone is 220?240?. The temperature in the rear zone is 180?200?. At this baking temperature. The baking time is 5 to 6 minutes.

4.Oil Spraying

Spraying oil on the surface of the baked biscuit to make biscuit more beautiful and delicious,

5.Cooling

Cooling the biscuit to make it more crispy,keep long life time

6.Packing

The last step was packing,it can adopt small bag packing