Nutritious and delicious soft biscuit production process

Introduction of soft biscuit□

Soft biscuits are made of low-gluten wheat flour as the main raw material. A type of biscuit with a crispy texture made with a lot of fat and sugar. This biscuit is in the dough making process. Less gluten is formed. Dough lacks extensibility and elasticity. Has good plasticity and viscosity. The product is crispy and crumbly. Therefore, it is called soft biscuit.

The biscuit industry belongs to a branch of China's food manufacturing industry, and biscuits are used as a non-staple food. It has become the main product in leisure food. In recent years, with the improvement of people's living standards and, the market demand for leisure food is gradually increasing, so the "boss" biscuit as a leisure food is also welcome.

The golden age of development has come.



The Production Line Details□

Capacity	50-60KG/h; 150-200KG/h; 200-250KG/h; 400-500KG/h; 600-800KG/h; 1000KG/h; 2000KG/h
Electricity supply	Customized according to your local electricity situation.

Machine details	 Stainless steel,:201, 304, 316, on request. Electrical components can be ABB, Delta, Fuji, Siemens; famous brands.
Certificates	CE,GOST,TUV,BV
Raw material	Wheat flour, Sugar, Eggs, Relaxing Agent, Milk Powder, etc.
Product colour	Brown, yellow, black, etc.



Ingredients of biscuits and their classification ☐

The main ingredient in biscuits is wheat flour, to which are added sugar, fats, eggs and dairy products. Depending on the recipe Depending on the recipe and production process, sweet biscuits can be divided into two categories: hard biscuits and soft biscuits. hard biscuits are characterised by The shape of the mould is mostly concave, with pinholes on the surface. The surface of the product is flat and smooth, and the crosssectional structure has layers. The biscuit has a crunchy feel and is chewy and crunchy. The sugar and fat content of hard biscuits is lower than that of crisp biscuits. Generally less than 30% of sugar and less than 20% of oil is used. soft biscuits are characterised by a convex mould shape with a distinctive pattern and a fine structure. The biscuit is characterised by a convex shape, with an obvious pattern and a fine structure, and is made with 14% to 30% of the flour. For some sweet and loose specialities, the oil The amount of oil used can be as high as about 50%.

Flow Chart of Automatic Biscuit Production Line:

Mixing of flour, eggs, sugar and seasonings - -Dough mixing - - Biscuit forming (Rolling And Cutting) -- Oven baking-- Oil spraying--Cooling conveying- -Sorting- -Sandwiching--Packing.

Feature Of Automatic Biscuit Production Line:

- 1. High degree of automation: It has a very high degree of automation, which can well meet the needs of customers and fully meet the needs of various enterprises.
- 2. Large output: It can realize multiple batch processing, thus avoiding problems such as equipment downtime and long downtime due to different batches. The output of the equipment is large, thus ensuring the production efficiency and quality. At the same time, the production speed of the equipment is fast, and the output can be adjusted at any time according to the output needs of different users.
- 3. Low energy consumption: It can effectively reduce the utilization rate of energy and achieve the purpose of saving costs.
- 4. Sanitation and cleaning: The equipment adopts a new type of dust removal equipment, which can well avoid dust pollution to the surrounding environment and ensure environmental hygiene. In the process of processing, a certain amount of dust will be generated. If the dust is not effectively removed, the dust will cause harm to the health of the workers.
- 5. Easy to operate: The device is easy to operate and easy to use, whether it is a small-scale enterprise or a large-scale enterprise, it can be easily used.

The above are the characteristics of the biscuit production line. This equipment has the advantages of large output, high efficiency and low energy consumption, and can meet the needs of various customers.

We are a professional manufacturer of food machinery, snack machines. Feed machinery, vegetable processing machinery, meat processing machinery and so on. We have been working in the field of food machinery for more than 15 years. 22 experienced engineers work for us, researching new machines, designing for customers and commissioning equipment for customers.A 24-hour service and 15 after-sales staff help our customers to resolve any problems with our machines as quickly as possible.