



### ➤ Summary

The word biscuit is derived from the Latin “*bis coctus*” meaning twice cooked. Biscuits are flat, crisp, baked good and one of the best-known quick snack products. Biscuit is a low moisture bakery product (1-5 %) thereby has long shelf life if protected from moisture and oxygen. Biscuit dough is usually made from soft wheat flour with a high amount of sugar (25-55%) and shortening (20-60%). The manufacturing process used to produce biscuits consists of a mixing step, a shaping or forming step, a baking step, then cooling and packaging. The most commonly used material for biscuit packaging is orientated polypropylene (OPP), either as plain or pearlized OPP film, co-extruded OPP or acrylic-coated on both sides. Biscuits can be grouped in many ways based on their texture and hardness, their change in outline during shaping and baking, the extensibility or other characteristics of the dough, or the ways that the doughs are handled prior to biscuit formation. Biscuits are classified into hard and soft dough biscuits. In hard doughs the gluten is partially developed and to some extent extensible depending on the percentage of sugar and fat in the composition. Soft doughs, which are soft enough to be just pourable, are called as soft doughs.