

What are the Categories of Biscuits?

Detail Introduction :

There is a wide range of biscuits on the market, and as a common snack frequently appearing in the eye, we often keep some at home and it is wonderful to eat a few while watching TV. The biscuits are tasty and loved by consumers. So, what are the classifications of biscuits?

There is a wide range of biscuits. The Biscuit Production Line can produce a wide range of biscuits, which can be classified according to different criteria. Biscuits are classified according to the forming method into stamped biscuits, roll-printed biscuits, roll-cut biscuits, extruded biscuits, extruded (flower) biscuits and cut biscuits.

According to the different biscuit processing processes, biscuits can be divided into four categories: sweet biscuits, fermented biscuits, sandwich biscuits and fancy biscuits. Sweet biscuits include tough biscuits, shortbread biscuits and sweet shortbread biscuits. Fermented biscuits, such as soda biscuits, are also divided into sweet fermented biscuits and salted fermented biscuits. Fancy biscuits include varieties such as egg biscuits, egg garden biscuits, egg roll biscuits, blister biscuits and sticky flower biscuits.



Here is a look at a few common types of biscuits and their characteristics respectively.

1. Hard Biscuits

Tough biscuits have a low sugar and fat content and require a good puffiness when making the produce a tough biscuit. The method of forming is usually punch forming or roll cutting forming. characterised by a glossy surface, a concave pattern, a layered texture, a crisp, chewy texture and flavour.

2. Short Biscuits

Short biscuits have a high sugar and oil content and are often made with the addition of dairy, egg and other auxiliary ingredients with high nutritional value and good flavour. The production limits the puff of the dough, so the dough is semi-soft, with little elasticity, and is usually shaped by means of roll printing characterised by a distinctive pattern, mostly convex, with a porous structure in the cross-section and a soft texture.

3. Sweet short biscuits

Sweet short biscuits, such as biscuits, are a premium product with very high oil and pond content low water addition, and with high grade ingredients such as dairy products. The dough is prepared way as to limit the formation of gluten. The dough is less elastic and thin and soft, with a high plasticity, and is generally formed by extrusion and wire cutting. It is characterised by its dense loose texture, three-dimensionality and melting in the mouth.



4. Fermented Biscuits

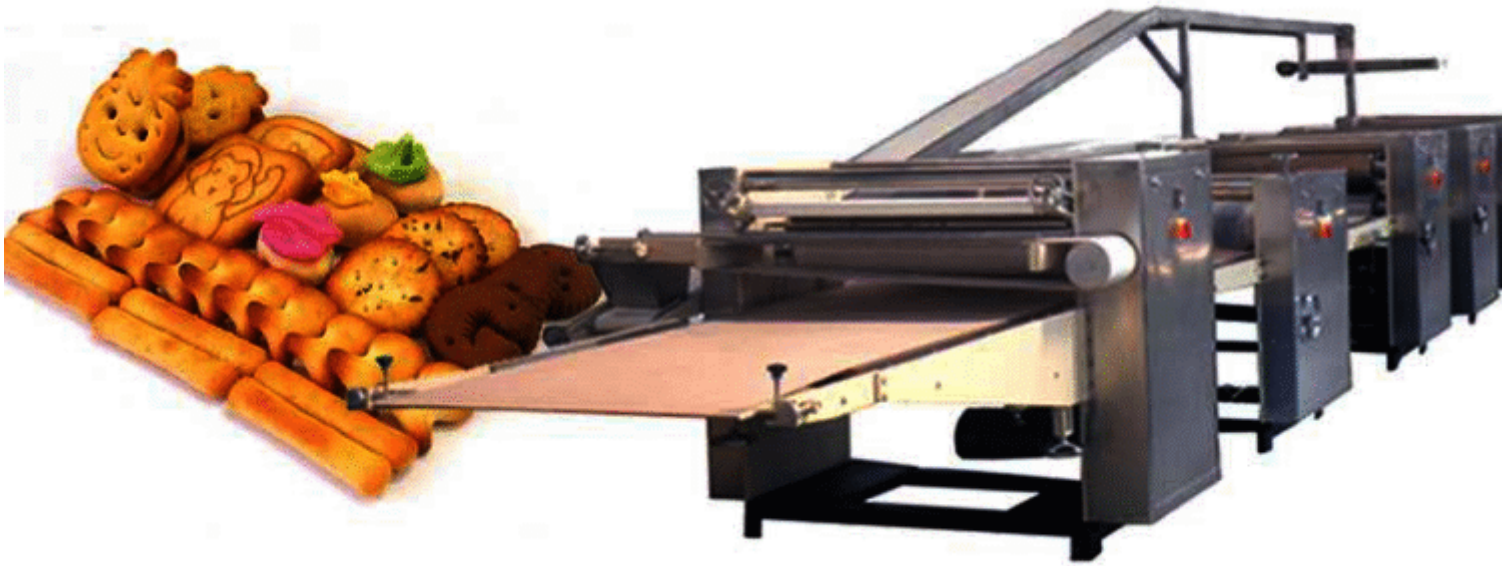
Fermented biscuits are particularly suitable for people with stomach problems and indigestion, and a good nutritional product for children and the elderly, as the starch and protein are partially broken down into easily digestible components during the production process. The biscuits are generally formed by extrusion and roll cutting. It is characterised by a generally unpatterned surface, but with bubbles of varying sizes on the surface and a loose texture.

5. Wafer biscuits

The calories contained in wafer biscuits are also relatively high, the main material used to make it is rice flour, starch, low structure density, loose texture, so it is not easy to notice if you eat too much, eat three chocolate wafers is already very high in calories, so it is not recommended to eat more.

6. Wholemeal biscuits

The amount of fat contained in wholemeal biscuits is also relatively high in nutrients, except that the taste of these biscuits is a bit poor. To compensate for the taste, manufacturers often add a lot of oil to the dough, resulting in a high fat content. However, if the so-called wholemeal, oat, rye or graham cracker ingredients advertised on the packaging are in the bottom few places in the ingredient list, they may not be real wholemeal crackers.



These are just a few of the common types of biscuits. There are many more types of biscuits, so I won't list them all here, so you can choose according to your taste. Biscuit Production Line can produce a wide range of biscuits, all of which are of high quality and healthy, with a wide range of flavours to suit your taste.