

Unlock The Secrets Of Efficient soft biscuits production line Manufacturing

Detail Introduction :

Reference

If you want to know more story about LOYAL brand? here can help you -
<https://www.facebook.com/foodmachineloyal>

Definition and characteristics

Crisp biscuits are baked foods with a crisp texture and loose taste. Its sugar and oil content are relatively high, generally 16%-20% sugar content and 18%-22% oil content, which makes it sweet and easy to eat. In terms of appearance, most of them are concave flower patterns, with pinholes on the surface, obvious patterns, porous cross-sectional structure and fine and uniform pores.

Raw material composition

Flour: Low-gluten wheat flour is usually used, with a low protein content and a small gluten network, which can ensure the crisp taste of biscuits.

Oil: Mostly shortening, butter, lard, etc. The use of oil not only increases the crispness of biscuits, but also gives them a rich flavor.

Sugar: White sugar and powdered sugar are commonly used sweeteners. They help form a crispy texture and increase sweetness during baking.

Others: Eggs, milk powder, leavening agents (such as baking soda, ammonium bicarbonate), flavors and spices are also added to enhance the flavor, color and taste of biscuits.

Compared with other biscuits

Compared with tough biscuits, crispy biscuits contain higher sugar and oil content, have a crisper taste, and require short mixing time and low temperature when preparing the dough, while fermented biscuits are fermented by yeast, have a unique fermented aroma, and a looser taste, and are significantly different from crispy biscuits in terms of raw material and craftsmanship.



Advanced Industrial Soft Biscuits Production Line– Small Scale

Solution for High-Quality Biscuit Processing

In the competitive and ever-evolving food industry, manufacturers are constantly seeking advanced technologies to improve product quality and production efficiency. The **soft biscuits production line** is a cutting-edge solution specifically designed for producing soft-textured biscuits such as shortbread, milk biscuits, and filled cookies. This industrial-grade system integrates automated controls, precise processing modules, and food safety mechanisms to deliver high-output and consistent product results. Whether you are a small-scale startup or a large-scale biscuit producer, investing in a soft biscuits production line will significantly enhance your productivity and brand competitiveness.

Key Features of an Advanced Soft Biscuits Production Line

An advanced **soft biscuit processing line** is equipped with fully automated systems that handle each stage of biscuit manufacturing. These lines are engineered with modern technologies that reduce manual input and ensure consistent quality throughout production. Key features include:

- Automated dough mixing and forming for uniform consistency and efficiency

Intelligent temperature and humidity control during baking to ensure optimal texture

Energy-efficient hot air circulation ovens that reduce baking time and cost

Smart monitoring systems to track performance, detect faults, and ensure minimal waste

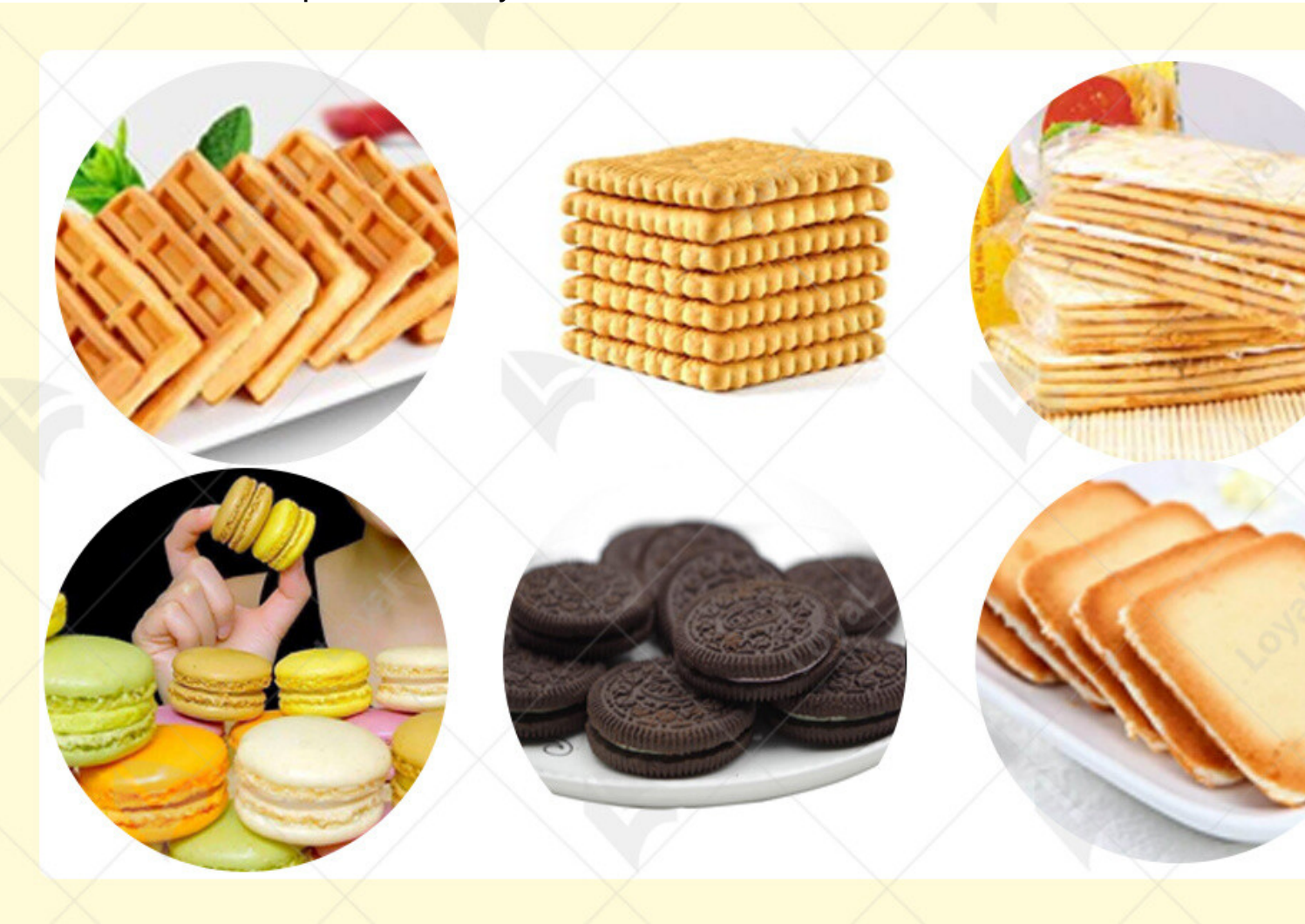
Hygienic, easy-to-clean surfaces that comply with global food safety standards

Modular design allowing easy upgrades and line customization for specific product types

Low-noise operation for better working environments

Touchscreen interfaces with multi-language support for operator convenience

These features ensure that the biscuits maintain a soft texture while meeting industrial production standards. The focus on hygiene and automation also minimizes contamination risks and ensures operator safety.



Production Line Parameters of Soft Biscuit Processing

Host Model	LY280	LY400	LY600
Power and voltage	380V/50HZ	380V/50HZ	380V/50HZ

Installed Capacity	55KW	110KW	220KW
Baking temperature	200-300°C	200-300°C	200-300°C
Production capacity	100kg/h	150-200Kg/h	300-500kg/h
Production line length	30000cm	43000cm	60000mm

Soft Biscuit Processing Workflow

The biscuit processing flow in a soft biscuits production line is designed for speed, accuracy, and consistency. It begins with precise mixing of raw ingredients such as flour, sugar, and emulsifiers. This is followed by dough forming using customizable molds and rollers suited for soft biscuit dough. The thickness, shape, and texture of the biscuits can be precisely controlled according to product requirements.

Next, the formed dough enters a baking tunnel or oven set to low or medium heat, retaining moisture and delivering the signature soft bite. Baking time and temperature are controlled by programmable logic controllers (PLCs), ensuring even cooking and optimal softness. After baking, the biscuits move through a temperature-controlled cooling system that gradually brings the product to ambient temperature, preventing deformation or cracking. Cooling conveyors often use forced air to speed up the process without compromising product quality.

The final stage involves automatic sorting and packaging, which can be integrated with weighing, labeling, and sealing units. Robotic arms or automatic stackers may also be used for packaging into trays or boxes, depending on client specifications.

This streamlined and intelligent process not only enhances production speed but also ensures product uniformity across large batches. Automation at every stage reduces reliance on labor, lowers operational costs, and increases throughput. Moreover, the closed-loop system ensures minimal dust and waste, creating a cleaner and more sustainable production environment.

Advantages of Using a Smart Industrial Soft Baked Biscuit Manufacturing Line

Implementing a smart Soft Biscuits Production Line provides several key benefits:

- Consistent product quality with minimal variation between batches
- Increased production speed through continuous operation
- Reduced labor costs due to automation and reduced manual handling
- Customizable line setups tailored to different biscuit types and sizes
- Integration with real-time data tracking systems for better quality control
- Reduced energy consumption and production waste, supporting sustainable manufacturing
- Improved traceability for food safety compliance and recall management
- Greater flexibility for product innovation and seasonal promotions

These advantages make the soft biscuits production line ideal for manufacturers aiming to produce premium-quality soft biscuits at scale while maintaining high levels of efficiency and hygiene. It also opens doors for new market opportunities by enabling diversification into various biscuit flavors, sizes, and packaging formats.



Choosing the Right Soft Biscuits Production Line

When selecting a soft baked biscuit manufacturing line, businesses should consider several key factors such as production capacity, desired automation level, product variety, available factory space, and investment budget. Comparing traditional semi-automated systems with modern automated systems reveals clear advantages in terms of consistency, scalability, hygiene, and ROI.

It is also crucial to work with experienced manufacturers who provide professional consultation, line customization, technical training, and strong after-sales service. These factors ensure long-term stability, smooth installation, and future-proof upgrades. Additionally, ensure the equipment complies with international food machinery standards such as CE, ISO, or FDA where applicable, especially if targeting export markets. Manufacturers should also evaluate the availability of spare parts, the possibility of future expansion, and integration with existing factory management systems (such as ERP software). A modular design allows for future-proofing, letting businesses add capacity or new features without replacing the entire system.

Conclusion

The adoption of ansoft biscuits production line represents a strategic move for biscuit manufacturers aiming to stay ahead in a competitive market. By leveraging smart automation, precision engineering, and hygienic design, this system enables the production of soft, high-quality biscuits at an industrial scale.

For companies seeking to upgrade their facilities or enter the biscuit market, the soft biscuits production line offers a reliable and cost-effective path to long-term success, improved brand image, and consistent product excellence. Investing in such technology not only enhances production but also aligns your business with the future of intelligent food manufacturing. As consumer preferences evolve toward healthier, softer-textured snacks, having the right production technology in place will be crucial. With a well-designed soft biscuits production line, manufacturers can meet market demands, ensure consistent product quality, and build long-term customer trust.

FAQ

1. What is the capacity of this production line?

The capacity will vary according to the different production line models and configurations. Usually we can provide the number of biscuits produced per hour. For example, our standard model production line can produce 200 kg of biscuits per hour, while the high-efficiency production line can reach 2 tons per hour. If you have specific production requirements, we can customize it according to your requirements.

2. What types of biscuits are suitable for this production line?

Our fully automatic biscuit production line is suitable for many different types of biscuits, such as sandwich biscuits, wafers, chocolate biscuits, whole wheat biscuits, etc. According to your needs, we can adjust the configuration of the production line to adapt to your production requirements to ensure that the quality and specifications of the product meet your standards.

3. Is the production line easy to operate and maintain?

Yes, our fully automatic biscuit production line is designed with user experience in mind, featuring a friendly operation interface, equipped with advanced PLC control system and touch screen, and the operation is simple and intuitive. At the same time, we will provide a detailed operation manual, and our technical team will train the operators. As for maintenance, we will provide regular inspections and technical support to ensure the efficient operation of the production line.

4. What is the quality of this production line? Does it meet international standards?

Our production line uses high-quality raw materials and advanced manufacturing processes, and is produced in strict accordance with international standards, meeting ISO, CE, and other certification requirements. All equipment will undergo strict quality inspections before leaving the factory to ensure that it can operate stably for a long time and meet your production requirements.

5. Do you provide after-sales service?

Yes, we provide comprehensive after-sales service, including equipment installation, commissioning, operation training and regular maintenance services. We also provide technical support to ensure the smooth operation of the production line. If you encounter any problems, our technical team will respond and provide solutions within 24 hours.

6. What is the energy consumption and environmental performance of the automatic biscuit production line?

Our fully automatic biscuit production line adopts energy-saving design, high efficiency, and meets environmental standards. During the production process, the energy consumption of the equipment is optimized to reduce energy waste. We can also provide environmental protection technical support according to customer needs to ensure the production line complies with local environmental regulations.

7. What is the price of the production line? Is there any discount?

The price of the production line will vary depending on factors such as configuration, production capacity, and customization requirements. We provide equipment in different price ranges, and you can choose the right model according to your budget and needs. We will also provide preferential prices based on order quantity and long-term cooperation.

8. Can customized design be provided?

Yes, we are able to customize the design according to the specific needs of customers. Whether in terms of production capacity, process, equipment configuration, or other specifications, we can provide you with a personalized production line solution to ensure it fully meets your production requirements.



About Us

We are a professional manufacturer of food machinery and we have been manufacturing nutrition cereal bar processing line for nearly 20 years. In addition to the Nutrition Cereal Bar snack processing line, we also manufacture lines for deep-fried food, pet feed, milled starch and many more. Each of our lines has basically a variety of moulds, which can be adapted to produce a wide range of food products. We are not satisfied with the status quo but are constantly upgrading and innovating our products, adapting our production plant designs to the changing needs of the times and keeping up with the pace of progress. We are satisfied with the pursuit of excellence!

Reference

The following are five authoritative foreign literature websites in the field of Industrial machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>