Unlock The Secrets Of Efficientsoft biscuits productio lineManufacturing

Detail Introduction :
Reference
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Definition and characteristics

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

Raw material composition

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

Oil: Mostly shortening, butter, lard, etc. The use of oil not only increases the crispnes 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 biscuits.

Compared with other biscuits

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

Advanced Industrial Soft Biscuits Production Line– Smar Solution for High-Quality Biscuit Processing

In the competitive and ever-evolving food industry, manufacturers are constantly seel advanced technologies to improve product quality and production efficiency. The soft biscuits production line is a cutting-edge solution specifically designed for produc soft-textured biscuits such as shortbread, milk biscuits, and filled cookies. This indust grade system integrates automated controls, precise processing modules, and food s

mechanisms to deliver high-output and consistent product results. Whether you are a scale startup or a large-scale biscuit producer, investing in a soft biscuits production l 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 tha handle each stage of biscuit manufacturing. These lines are engineered with modern technologies that reduce manual input and ensure consistent quality throughout prod

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 wa

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

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

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 industria production standards. The focus on hygiene and automation also minimizes contamin risks and ensures operator safety.

Production Line Parameters of Soft Biscuit Processing Li

Host Model	LY280	LY400	LY600
Power and voltage	380V/50HZ	380V/50HZ	380V/50HZ
Installed Capacity	55KW	110KW	220KW
Baking temperature	200-300ºC	200-300ºC	200-300ºC
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, ac 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 roll 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, re
moisture and delivering the signature soft bite. Baking time and temperature are cont
by programmable logic controllers (PLCs), ensuring even cooking and optimal softne
After baking, the biscuits move through a temperature-controlled cooling system that
gradually brings the product to ambient temperature, preventing deformation or crack
Cooling conveyors often use forced air to speed up the process without compromisin
product quality.
The final stage involves automatic sorting and packaging, which can be integrated wi
weighing, labeling, and sealing units. Robotic arms or automatic stackers may also b
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
loop system ensures minimal dust and waste, creating a cleaner and more sustainab
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 manufac
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 aimi
produce premium-quality soft biscuits at scale while maintaining high levels of efficien
hygiene. It also opens doors for new market opportunities by enabling diversification
biscuit flavors, sizes, and packaging formats.

Choosing the Right Soft Biscuits Production Line

When selecting a soft baked biscuit manufacturing line, businesses should consider k
factors such as production capacity, desired automation level, product variety,
available factory space, and investment budget. Comparing traditional semi-automati
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. Th
factors ensure long-term stability, smooth installation, and future-proof upgrades.
Additionally, ensure the equipment complies with international food machinery standa

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 fu
expansion, and integration with existing factory management systems (such as ERP
software). A modular design allows for future-proofing, letting businesses add capaci
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 proc
of soft, high-quality biscuits at an industrial scale.
For companies seeking to upgrade their facilities or enter the biscuit market, the soft
production line offers a reliable and cost-effective path to long-term success, improve
image, and consistent product excellence. Investing in such technology not only enha
production but also aligns your business with the future of intelligent food manufactur
As consumer preferences evolve toward healthier, softer-textured snacks, having the
production technology in place will be crucial. With a well-
designedsoft biscuits production line, manufacturers can meet market demands, ensu
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 configu
Usually we can provide the number of biscuits produced per hour. For exam
standard model production line can produce 200 kg of biscuits per hour, while th
efficiency production line can reach 2 tons per hour. If you have specific pro
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
such as sandwich biscuits, wafers, chocolate biscuits, whole wheat biscuits, etc. Ac
to your needs, we can adjust the configuration of the production line to adapt to
production requirements to ensure that the quality and specifications of the produc
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 mi
a friendly operation interface, equipped with advanced PLC control system an
screen, and the operation is simple and intuitive. At the same time, we will provide a
operation manual, and our technical team will train the operators. As for maintena
provide regular inspections and technical support to ensure the efficient operation
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 pro
and is produced in strict accordance with international standards, meeting ISO,
other certification requirements. All equipment will undergo strict quality inspections

leaving the factory to ensure that it can operate stably for a long time and meet you requirements.

5. Do you provide after-sales service?

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

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

Our fully automatic biscuit production line adopts energy-saving design, high efficiency, and meets environmental standards. During the production process, the consumption of the equipment is optimized to reduce energy waste. We can also environmental protection technical support according to customer needs to ensure 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 config production capacity, and customization requirements. We provide equipment in price ranges, and you can choose the right model according to your budget and nee will also provide preferential prices based on order quantity and long-term cooperatio

8. Can customized design be provided?

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

About Us

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