

Abstract

The biscuits are backed products. As a ready to eat food item and its much longer shelf life it is one of the popular food in the world. There are different types of biscuits used in all over the world.

During the In-plant training, production process of biscuit was studied with the purpose of obtaining practical experiences of the knowledge gathered at the university and it is a part fulfillment of the degree program. The In-Plant training was carried out during, September 2002 to February 2003 at Little Lion Associate (Pvt) Limited at Colombo 10. The training was based on a comprehensive study of the practices and technologies adopted by Little Lion Associate (Pvt) Limited

The report begins with introduction of biscuits and general description about the Little Lion Associate (Pvt) Limited. The Science & technology of hard dough & soft dough biscuit making is briefly described in this report. Also describes the difference between hard dough & soft dough biscuit based on ingredients, mixing method, extruding and cutting method. The ingredients effect the structure development of the biscuits. Biscuits mainly classified according to the dough type. Mixing, cutting method, packaging and oven controlling are different according to the type of the biscuits. The quality controlling of each critical points of processing method is important in the biscuits industry. Not only that but also the hygiene of the factory, workers and clean machine and equipment are important to get good quality biscuits.