



Name: Dhupal Vaishnav Sanjay  
class: 10th (c)

13/15 M

B.T.S.  
Standarder writing competition

\* Foreword :- The Term Biscuit covers a large variety of sweet salted, filled and coated Biscuits.

This standard majorly lays down essential requirements. There is separate specification for wafer biscuits.

The number of significant places retained in the rounded off value, should be the same as that of the specified value in this containing standard.

\* Scope :- This standard precises the requirements, methods of sampling and test for biscuit baked from dough containing essential ingredients.

\* Essential Ingredients:- Maida, fat or refined edible vegetable oil, sugar, water etc.

\* Optional Ingredients:- wheat Atta, semolina, wheat bran, edible wheat and maize Branley powder, Besan flour,

Rice flour, oil seed products, Peanuts, edible starches, milk and milk products, Sugars, fruit and fruit products and condiments, egg, nutrients, leavening agent, vinegar etc.

\* Types of Biscuits:- There are five types of biscuits.

- Type I - Sweet.
- Type II - Semisweet.
- Type III - Crackers
- Type IV - Cookies
- Type V - Speciality Biscuit.

\* REQUIREMENTS:- The biscuit shall be properly packed so that they are crisp and have manufactured under Hygienic conditions.

- Biscuits shall be manufactured under hygienic conditions.
- Biscuits shall also comply with the requirements.

\* PACKING:- Biscuits shall be packed in clean and sound containers to protect from breakage, absorption of moisture. Packing materials should not impart any objectionable odour, food grade plastics conforming to the relevant Indian standard.



The Biscuits in tins should not come into direct contact with uncloured metal walls, and packets contains weight and Batch or code number will be printed.

\* Marking :- Each container or packet clearly marked on table as follows

- \* Name of the Product
- \* Name and address of the manufacturer.
- \* Batch or code number.
- \* Net weight in grams or kilograms.
- \* List of Ingredients
- \* Permitted colour Flavour statement.

\* SAMPLING: The method of drawing and representative samples of the Biscuits and the criteria for conformity shall be as Prescribed.

\* Thank You \*

*Arjun*  
संस्थापक  
प्रमुख  
मिशनरी  
स्पिटालिस्ट