

Seat No. _____

Roll No. _____

Pune District Education Association's

(4 Pages)

ANNASAHEB MAGAR MAHAVIDYALAYA

(Jr. College)

Supplyment Sheet

Hadapsar, Pune - 411 - 028.

Examination 20 - 20



Name of the student : _____
Surname _____ Name _____ Father's/Husband's Name _____

Roll No. / Seat No. (in words) : _____

Verified All Entries & Found Correct
15/9/2024
Jr. Sup. Name & Signature with Date

Subject : _____ Paper No. : _____

Class : _____ Division : _____

Day & Date : _____

START WRITING FROM THIS PAGE

WRITE ON BOTH SIDES

3rd Prize

* STANDARD WRITING COMPETITION *

Date :- 27/09/2024

Name of both students :- 1] Shubham Bandu Mastud. 7057673401
2] Ritish Ashok Sharma. 9209734334

class :- 12th Div :- A

Roll No. :- 1] 12208
2] 12165

INDIAN STANDARD.

4] Scope :- This standard prescribes the requirements of sampling and test for biscuits baked from dough containing essential ingredients with or without the addition of optional ingredients.

Amendment No. 1 February 2006
IS 1011 : 2002 Biscuits Specification.

① Essential ingredients

⇒ 1. Herbs (For medicinal benefits)

- • Turmeric :
- Ginger
- Cinnamon
- Tulsi
- Ashwaganda.

2. Natural Sweeteners

- • Honey - Rich in antioxidants.
- Jaggery - Rich in Iron and Minerals.
- Stevia - Without raising blood sugar levels.

3. Healthy Fats

- • Coconut oil : medium-chain triglycerides that provides quick energy.
- Ghee : Rich in fat soluble vitamins.

4. Seeds

- • Flaxseeds
- China seeds
- Sesame seeds

5. Nuts - ① Almonds

② Walnuts

6. Dried Fruits - ① Dates

② Figs

③ Raisins

7. Medicinal Plants or Extracts.

→ ① Aloe Vera

② Neem

③ Moringa

8. Fiber Additives

→ ① Fenugreek Seeds

② Psyllium husk (Optional)

* Manufacturing

→ Step I = contain whole wheat flour as the base

Step II = Flaxseeds and chia seeds for fiber

and Omega-3s.

Step III = Ginger and cinnamon for digestion and blood sugar control.

Step IV = Honey for natural sweetness and immune support.

Step V = Make it mix and make dough

Step VI = Preheat your oven to 180°C .
(350°F)

Step VII = Place the biscuits on a baking sheet.

Step VIII = Remove the biscuits from the oven and let them cool slightly before packing.

Type of Our Biscuits

- ① Semi-Sweet.
- ② Speciality Biscuits :- ① Filled Biscuits.
② Coated Biscuits.

7] Packing And Marking

→ Packing :- ① Large clean leaves (Sai, teak, Palash leaves)

② Natural string (jute, cotton)

Making :- 1] Select and prepare the leaves.

2] Cut the leaves

3] Places the Biscuits.

4] Wrap the leaf

5] Secure the package

* After ^{eating} ~~using~~ Biscuit the leaf wrapper put in the ground and disposable

Marketing :- BRAND Name :- HerbaBite Biscuits.

Price :- Range between ⇒

20 Rs - 100 Rs.

Price as per the type of ingredients.

PS