



12/15

नाम : श्रेया इरम नदामि

BIS standards writing competition

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

This standard mainly lays down essential requirements there is a separate specification for wafer biscuits. The numbers of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

* scope :- This standard prescribes the requirements, methods of sampling and test for Biscuit baked from dough containing essential ingredients.

* Essential Ingredients : Maize, Fat, or Refined edible vegetable oil, sugar, water etc.

* optional Ingredients :- Wheat ATTA, semolina, wheat bran, edible wheat and maize germ, Barley powder, Besan flour, Rice flour oil seed products, sugars, fruit and fruit products, spices and condiments, Egg, Nutrients,

सुप्रभात इवरी कं./PISO D.Y.
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Silver Jubilee High School, Barshi SC - 413114
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details are given below.

* Types of Biscuits :- There are five Types of Biscuits
Types I - sweet
Types II - semisweet
Types III - crackers
Types IV - cookies
Types V - speciality Biscuit.

* REQUIREMENTS :- The Biscuit shall be packed so that they are crisp and have uniform texture and appearance.

- Biscuits shall be manufactured in 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 standards.

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

Marking :- Each container or packet clearly marked on labels as follows

- * Name of the products
- * Trade Name
- * Name and address of the manufacturer

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- * Batch or code Number
- * Net weight in grams or kilograms
- * list of Ingredients
- * permitted colour Flavours statement

SAMPLING :- The method of drawing and representative samples of the Biscuits and the criteria for conformity shall be as prescribed.

* Thank you * *

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