

What is a biscuit production line

As a popular snack food in the world, the industrial production of biscuits has formed a highly standardized process. Modern [biscuit production lines](#) combine traditional baking technology with industrial efficiency through automated equipment and intelligent control technology, realizing the full chain production from raw material mixing to packaging and delivery.

Biscuits can be divided into three categories: soft biscuits, hard biscuits and sandwich biscuits. No matter which type of biscuits you choose, the biscuit making machines you need are similar. Next, I will introduce the biscuit equipment required for these three types of biscuits.



Benefits of Biscuits

As a common snack or staple food supplement, biscuits have the following benefits, covering nutrition, convenience, health and emotional needs:

Quick energy	High carbohydrates:
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replenishment	The main ingredients (flour, sugar) provide glucose, which is suitable for consumption when energy is urgently needed (such as after exercise, overtime, long-distance travel). Portable and easy to store: Individually packaged and can be carried with you, with a long shelf life, suitable for emergency reserves.
Nutritional fortification options	Dietary fiber: Whole wheat and oatmeal cookies are rich in fiber and promote intestinal health. Protein supplement: Cookies with added nuts, milk powder or beans (such as protein cookies) are suitable for

	fitness people. Vitamins/minerals: Some cookies are fortified with calcium, iron, vitamin D, etc. to assist in nutritional intake (such as children's growth cookies).
Health Improvement Varieties	Low sugar/no sugar: Use sugar substitutes (such as erythritol), suitable for diabetics or people who control sugar. Low fat and high protein: Chickpea and quinoa cookies meet the needs of weight loss or low-carb diet. Gluten-free: Cookies made from rice and coconut flour are

	suitable for people with gluten allergies.
Functional benefits	Relieve hunger: Eating between meals can prevent overeating. Digestive aid: Soda crackers and ginger crackers can neutralize stomach acid and relieve morning sickness or mild stomach discomfort. Emotional relief: Chewing crispy crackers can relieve stress, and the sweet taste stimulates dopamine secretion.
Social and emotional value	Sharing convenience: Individual packaging is suitable for gatherings and office sharing. Childhood memories:

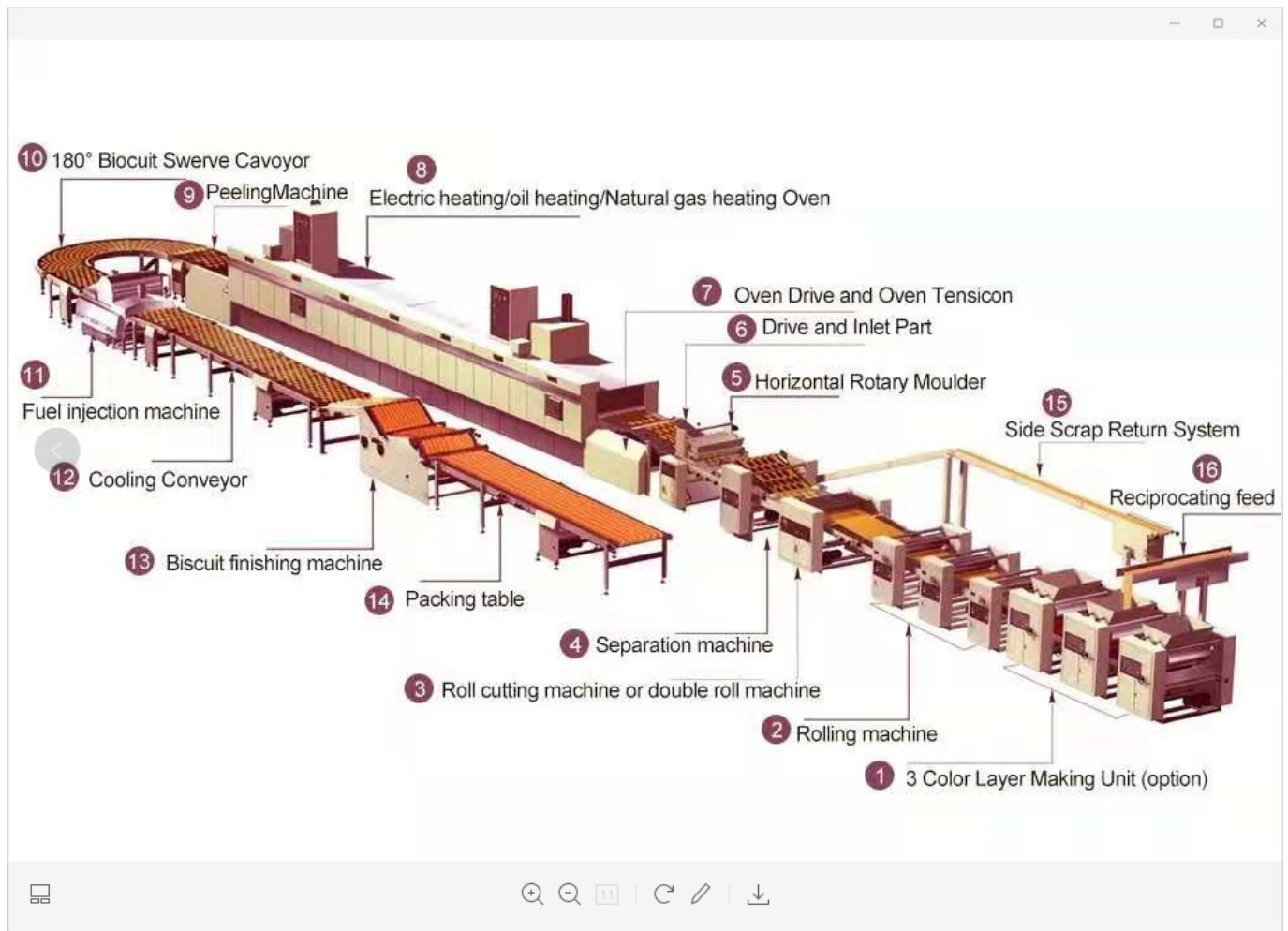
	Animal-shaped and cartoon-patterned biscuits evoke emotional resonance (such as Children's Day gifts). Cultural symbols: Some biscuits have regional characteristics (such as Italian Biscotti and British digestive biscuits), becoming a carrier of cultural experience.
Applicability in special scenarios	Disaster relief supplies: High calorie and storage-resistant characteristics are suitable for emergency distribution. Outdoor activities: Light and easy to carry when climbing and camping.

	Meal replacement options: Replace regular meals when busy (need to be paired with milk and fruit to ensure nutritional balance).
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Notes

- (1) Eat in moderation: Most biscuits contain high levels of sugar/oil. Excessive consumption may cause obesity or tooth decay.
- (2) Read the ingredient list: Avoid products containing trans fats (such as margarine) and excessive additives.
- (3) Pairing suggestions: Eat with yogurt and fruit to improve nutritional balance.

The benefits of biscuits vary depending on the type. Reasonable choices (such as whole grains and low-sugar versions) can balance health and convenience, while traditional high-sugar and oily biscuits are recommended for occasional cravings. Modern food technology is driving biscuits towards functional and nutritional development, making them a more valuable dietary supplement.



Characteristics of biscuits

Crisp taste	Biscuits are baked, with low internal water
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	content, crisp texture and crispy taste, which is one of their most prominent characteristics.
Diverse varieties	Generally, they can be divided into crisp biscuits, tough biscuits and sandwich biscuits
Long shelf life	The moisture content of biscuits is generally around 3% to 5%. Low moisture inhibits the growth of microorganisms, giving them a longer shelf life and facilitating transportation and storage.
Relatively concentrated nutrients	Biscuits are mainly made of flour, sugar, oil, eggs and other raw materials. They are rich in carbohydrates and certain fats and proteins, with high energy density, suitable for rapid energy

	replenishment.
Easy to carry and eat	Biscuits are light in packaging, diverse in specifications, and easy to eat. They are suitable as snacks for travel, work, study and other scenes.
High degree of industrial production	Most modern biscuits are processed through automated production lines, with a high degree of standardization and stable quality, which is conducive to large-scale production and sales.

Biscuit production line flow chart

Flour Mixing---Biscuit Forming machine---Oven---Oil Spraying ---Cooling Conveyor---Biscuit Stacking ---Biscuit Packing

The production capacity of biscuit making machines is hot in the market. We have small and large biscuit machines for you to choose from.



The function of biscuit production line

1. Mixer: Dough mixer is a machine that mixes flour with water or other ingredients into dough. It is widely used in making dough for various pastries, biscuits, bread, steamed buns, etc.
2. Biscuit Forming machine: ?1?Crispness molding: put

the mixed flour into this machine, and it can be formed into biscuit embryos through roller printing, and then put into the oven to make various medium and high-end biscuits.

?2?Toughness molding: put the mixed dough into this machine, press the skin through three rollers, and then roll it into biscuit embryos through the roller cutting mold, and put it into the oven to bake medium and high-end tough biscuits.

3. Oven: Suitable for baking all kinds of biscuits. Use electric heating, temperature zone control, temperature of each temperature zone can be set in advance, uniform temperature in the temperature zone, use high-quality insulation materials, good insulation performance, high thermal efficiency. Temperature control system, automatic temperature control and constant temperature, flexible operation, high safety performance.
4. Oil Spraying: Spray oil on the surface of biscuits coming out of the baking oven to make the color, aroma and taste of the biscuits more distinctive and improve the grade of the biscuits.
5. Cooling Conveyor: This equipment fully cools the biscuits before they are conveyed to the packaging machine to ensure the quality of the biscuits after packaging and extend the shelf life.
6. Biscuit Stacking: sort biscuits and pick out unqualified products

If you want to make sandwich biscuits, there are sandwich machines waiting for you to choose. If there is not enough space, you can also choose a turning machine.

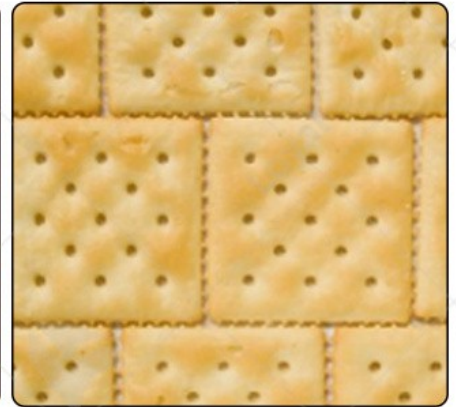
Technical specifications of biscuit production line

Model	Output
LY-320	80-100kg/h
LY-400	150-200kg/h
LY-600	400-500kg/h
LY-800	600-800kg/h
LY-1000	1000kg/h
LY-1200	2000kg/h

Layout for the biscuit production line

Our machines can be flexibly arranged according to the size and dimensions of the factory. We can also customize the size of the machine according to the data you provide.

Sample of biscuit making machine



Advantages of biscuit production line

Improve efficiency

[Biscuit production lines](#)

are designed to streamline the entire production process, thereby increasing

	productivity. Automated machines and continuous processes enable high output with minimal manual labor.
Stable quality	The production line follows standardized processes and precise metering to ensure consistent quality of each batch of biscuits. This is essential for building customer trust and maintaining brand reputation.
Cost-effectiveness	Compared with manual production methods, the production line requires fewer workers, which helps reduce labor costs. In addition, the equipment used in the production line is specially designed to be durable and have a longer service life, thereby minimizing maintenance and

	replacement costs.
Improve food safety	With appropriate quality control measures and automated systems, the production line can minimize the risk of contamination and ensure food safety. Strict hygiene regulations can be implemented throughout the production line, including regular cleaning and disinfection of machinery and processing areas.
Forming system	Choose different molds to make crispy or tough biscuits. You can also choose the shape. Change the roller pressure to adjust the thickness.
Baking system	Multi-zone intelligent temperature control. Gas, gas, electric heating optional.

We sincerely invite industry partners to explore the infinite possibilities of biscuit manufacturing and work together to create a new era of smart baking.

About packaging and after-sales service

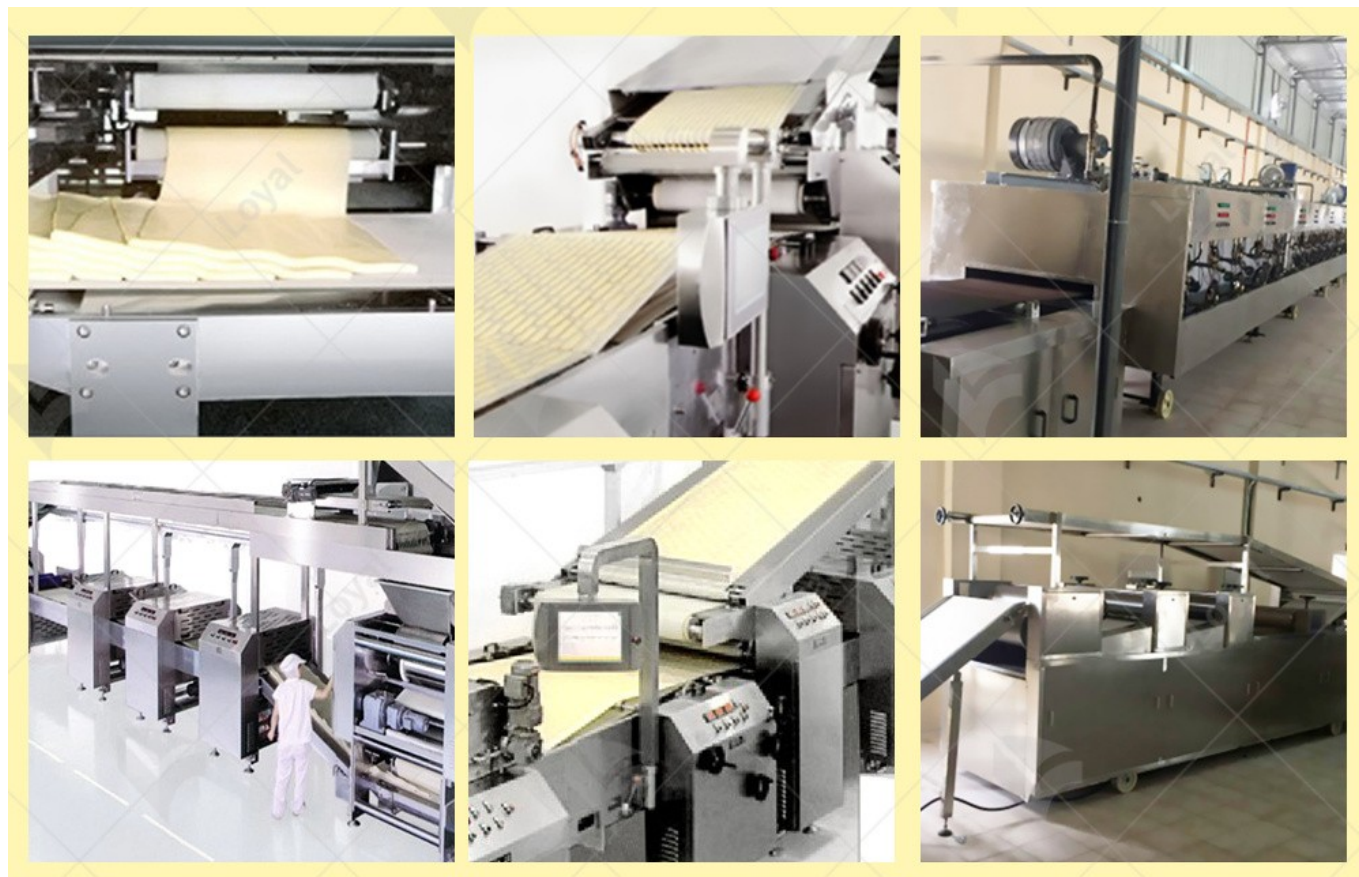
Packing: Plastic Film Suitable For Ocean Carriage

Technical Support: The customer can inform machine related problems to us via telephone, email or fax. All information will be recorded and will be reported to the After-sale Service team. Meanwhile, the sales person will be tracking the case until problem solved.

Service Team: We have a professional After-sale Service team including 10 professional engineers with at least 6 years working experience. They can handle technical consultation about manufacturing process, maintenance, fault diagnosis and troubleshooting, etc.

After-sale Service available : 1. Check & test before delivery
2. Instruction for installation 3. On site commissioning
4. Repair & maintenance

After the receipt the advanced payment, we will provide allocation chart at the buyer's request. When effect the shipment, we'll provide operation manual, etc. in English.



Recommended Company

Shandong Loyal Industrial Co.,Ltd. Is a Manufacturer Of Snacks Extruder Machine , Industrial Microwave Oven , Corn Flakes Production Line , And a Standing Director Of China Food And Drying Equipment Industry Association.

The Self-developed Twin-screw Extruder And Single-screw Equipment of Shandong Loyal Machinery Have Been Used In Production: Puffed Snack Food, Breakfast Cereal Corn Flakes, Fried Pasta, Bread Crumbs, Fruit Chips, Baby Food, Textured Soy Protein (tsp) Food, Fish Feed And Pet Food. a Variety of Snack Production Line Supporting Products.at The Same Time, The Batching, Drying, Flaking, Baking, Frying And Spraying Equipment Matching The Twin-screw Extrusion System Have All Achieved Independent Design And Production.

Our Extrusion System Is Widely Used In: Puffed Snack Foods, Breakfast Cereals, Vegetable Protein Meat Products, Soy Based Nutrition Bars, Reconstituted Rice, Grain Nutrition Powder, Modified Starch, Starch-based Sticky Music Children's Educational Toys, Degradable Starch-based Packaging Filling Materials, Bread Crumbs And Other Food Additives, Pet Food, Aquatic Feed, Biology And Chemical Industries.

Customer-specific Food Processing Plant Project Solutions

As one of the leading manufacturers of food processing equipment, we are always searching for new solutions that benefit our snack food customers. Our experienced frying engineers always find the optimal solution for your industrial batch and continuous frying system line application. That's why we also develop, design and produce custom fried snack production line.

Close collaboration with our customer is important to us even in the early development phase. No matter what the special requirements of instant noodles production line, snack food extruder machine, pasta production line application, we can develop a custom made food processing equipment to match your needs.

Loyal have a unique and efficient industrial continuous frying equipment for snack food extruder machine that provides the right crunch and desired moisture level.

The Industrial Microwave Sterilization Defrosting Drying Machine can be designed as a dry powder dosing system and a wet slurry dosing system as required.

Some snacks can also be fried according to taste

requirements, and we also provide Fried Snack Production Line for the processing and packaging of fried extruded snacks.

Loyal Food Production Line meet the needs of customers to obtain snack food that meet the needs.

In ovens or drying units, electric or gas can be used as heating sources.

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The biscuit market has a bright future! The demand for healthy snacks has exploded, and whole wheat, low-sugar, and high-protein biscuits have become a new trend. The consumer group is huge, online and offline channels are unobstructed, and cross-border sales potential is unlimited.

Every biscuit is an opportunity! Your persistence can bring delicious food into thousands of households. Grasp the trend, dare to innovate, and small biscuits can also achieve great things.

Come on, conquer the market with deliciousness!

For more information, please visit the Facebook page:

<https://www.facebook.com/Foodextruderfactory>