

Resilient Biscuit Manufacturing Process

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Resilient biscuits are a type of biscuit made primarily from cereal flour, processed through hot-dough mixing, rolling, shaping, and baking. They are characterized by their intact shape, clear patterns, often featuring pinholes, layered cross-section, and crisp texture. Compared to shortbread biscuits, **resilient biscuits** have a lower oil content, allowing for easier gluten formation during dough preparation, resulting in a lighter product density and greater expansion rate.

Resilient dough needs to develop a fully developed gluten structure, while possessing strong extensibility, plasticity, and appropriate binding force. The finished product should be soft and smooth, with moderate strength and elasticity.

Key Control Points in Resilient Biscuit Manufacturing Process

Dough Preparation Technique: Resilient dough requires thorough mixing to achieve gluten expansion. Continued mixing breaks down some of the gluten structure, resulting in suitable elasticity and extensibility. The dough temperature is generally controlled between 35-38°, with water typically added at 22%-28% of the flour volume. The preparation time is usually 30-60 minutes.

Resting and Proofing Process: After mixing the dough, it needs to rest for 10-30 minutes to relax the tense gluten and maintain the stability of the dough's properties.

Rolling Operation: The kneaded dough is repeatedly folded and rotated 90 degrees until it has a glossy surface and a complete shape. The rolling process is generally 6-13 times.

Shaping and Baking: Tough cookies are usually shaped using a recessed mold with pins. Baking typically uses a temperature zone of 230° (top heat) and 210° (bottom heat). The specific baking time needs to be adjusted according to the ingredients and the thickness of the cookie, generally 5-7 minutes.

Reference

The following are five authoritative foreign literature websites in the field of Industrial food machinery:

1. Food Engineering Magazine

Website: <https://www.foodengineeringmag.com/>

2. Food Processing Magazine

Website: <https://www.foodprocessing.com/>

3. Journal of Food Engineering

Website: <https://www.journals.elsevier.com/journal-of-food-engineering>

4. Food Manufacturing Magazine

Website: <https://www.foodmanufacturing.com/>

5. International Journal of Food Science & Technology

Website: <https://onlinelibrary.wiley.com/>