SNS COLLEGE OF TECHNOLOGY

COIMBATORE-35

19FTT304 BAKING AND CONFECTIONERY TECHNOLOGY

UNIT –III

Types of biscuit dough‘s

While all biscuit doughs need to be mixed the other requirements of the mixer depend on the type of dough involved. Biscuit doughs are normally classified as hard developed doughs, semi-sweet doughs, short doughs and batters. The needs of each type are considered separately below.

1. Hard Developed Doughs. These doughs are used to make crackers. The mixing action has to develop the dough as in bread. Indeed some crackers are fermented with yeast like bread. Crackers are made from dough that is low in fat and sugar but relatively high in water. Cracker doughs are mixed in an all in one process that involves kneading the dough to develop the gluten and then the dough is left for subsequent fermentation. The dough would be mixed to a final temperature of 26–301C, which is obtained by controlling the energy input and the temperature of the ingredients. After fermentation some cracker doughs are remixed with more flour and water.

2. Semi-sweet Doughs. These contain more sugar and fat than crackers. Mixing should be to 410C if sodium metabisulfite is used and to 450C if it is not used. Mixing time is not critical. Semi-sweet doughs are normally mixed on an all-in-one basis.

3. Short Doughs- Gluten development is not desirable in these doughs. The level of sugar is so high in these products that it cannot all dissolve in the water. These doughs are mixed in a two-stage process by forming an emulsion of the fat in the water and then adding the flour. Energy input can be high in the first stage as this helps the dispersion and there is no gluten present to develop. The second stage mixing, where the flour is added, is very short to avoid developing the gluten. In some cases some of the sugar is added with the flour.

4. Batters- A few biscuits are made from dough so soft that it is really a batter. These products sometimes contain eggs. As these products are nearly cakes they are made in a cake-type mixer with a high sheer rate to incorporate air.