

IS 1011: 2002

(Reaffirmed 2013)

BISCUITS

Scope

This standard prescribes the requirements, methods of sampling and test for biscuits baked from dough containing essential ingredients. The requirements for ensuring the manufacture, handling, packing and storage of biscuits under hygienic conditions have also been specified.

Types of Biscuits

Based on sensory attributes, the different varieties of biscuits are classified as Sweet, Semi-sweet, Crackers, Cookies and Specialty biscuits

Requirements

The standard specifies requirements for proper baking of biscuits so that they are crisp and have uniform texture and appearance (organoleptic tests).

The other tests specified are Moisture, Acid insoluble ash and Acidity of extracted fat.