

**PORTFOLIO**

**FOOD RESEARCH LAB**

# HIGH PROTEIN BISCUITS



**Food Research Lab**  
Your Innovation Starts

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Biscuits are among the lowest in the world as opposed to fried foods, soft Indian foods, salted snacks such as wafers, and savoury products such as Bhujia, Chevda etc. Biscuits have some advantages of all snack goods, as it is easy to use when commuting or at home in a range of pack size to fit different preferences due to their affordability. Biscuit away provides a good taste and is a snack item with considerable energy. Quality meals at affordable rates. Cookies usually have a healthy shelf life, which is better than all the snacks mentioned above.

## BENEFITS:

- Healthier snack
- Optimization of processing efficiency
- Opportunity to market growth
- Indulge with good taste and texture
- High protein content
- Appealing look

## MARKETINGS:

Provided many advantages it offers, there is excellent potential for biscuits in India. The annual growth rate of 10% may be better, given more varieties are available produced and sold, and preserving consistency as well, that just a few more items at the moment Indian types are there to oppose other countries. Most of the cardamom, cumin, cinnamon, ginger etc. are used in biscuit or cream spice/flavours. There is currently very attempt to use cookies as a food medium for either famous person or structural observations such as undernourished babies. These mothers are lactating or pregnant women geriatrics. The other way to manufacture variations is to produce safe/ medicinal products such as sugar-free, abundant quality protein, low in calories etc. There is also the number of now developed varieties of various varieties texture like goods based gently and with extrusion.

## RAW MATERIALS:

Wheat flour, Soya protein concentrate, Sugar, Fat, Salt, Skimmed milk powder & Vitamins etc





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## PROCESS:

High protein biscuits are made from soft dough and prepared using the creaming method in revolving moulder. The cookies are cooked as follows in the continuous tunnel style oven sweet biscuits made of fluffy flour.

## PLANT & MACHINERY

Major equipment required is Flour sifter, Mixer, Moulding machine, Stripper unit, Baking oven, Cooling conveyor, Packaging machine, Sugar grinder etc.

## TECHNOLOGY/MANUFACTURING PROCESS - Availability

High- protein biscuit processing technology has been developed at CFTRI, Mysore, using the appropriate equipment for optimal recovery of the correct content of the drug. The CFTRI possesses the necessary skills to provide technical assistance and advice for the development of the land. The CFTRI will give additional technical service for the execution of projects on professional consultancy systems.



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## THE CHALLENGES OF BAKING HIGH-PROTEIN BISCUITS:

Protein, a functional component present naturally in many ingredients in the process of baking, such as flour. It gives viscosity, binding, emulsification, foam formation, emulsification, dough formation and strengthening.

High amounts of protein can create issues like:

1. Processing efficiency: the dough and batter turns more thick and stiff
2. Eating quality: products become harder, chewy bite
3. Product appearance: the volume, texture and crumb turns out to be less

The biscuits will usually contain a flour with around 10% during the production. Extra protein may affect the distribution and shape of the dough.

## ONE SOLUTION:

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## ABOUT FOOD RESEARCH LAB

Food Research Lab R&D is the unit of Guires. With years of experience in research especially in medical device and pharmaceutical regulations, scientific publications and clinical trials, the company has now ventured into food research and formed a separate unit, under the brand name of 'Food Research Lab' that will drive food forward. Food Research Lab brings together the latest in food processing equipment, expert food scientists, chefs, nutritionists and partners from across the globe to help food companies and entrepreneurs get their products to market quickly and effectively.

Food Research Lab makes your dream concept into a commercial product as we have strong knowledge of ingredients, processing techniques, and we can bring them all together to help you make the right decisions. Our Services includes New Product Development, Pilot R&D Full scale manufacturing. Our Lab & our manufacturing unitis registered under FSSAI & FDA licensed.

## CONTACT

**Guires Ltd, MIIC Unit 52-56, Greenheys Business Centre,  
Pencroft Way, Manchester, England, M15 6JJ, UK.**

**Guires Solutions Pvt Ltd, No. 10, Kutty Street,  
Nungambakkam, Chennai - 600 034**