

Cookies making process

Cookie is a kind of biscuits similar to snack foods, also known as sweet cookies. It is a product with good ingredients and high grade in biscuits. Its standard ratio is oil: sugar=1: 1.35, (oil+sugar): flour=1:1.35. The dough is small in elasticity, smooth and soft, and has excellent plasticity. It has a deep pattern, a strong three-dimensional effect, a embossed pattern, and a block shape is generally not very large, but the film is thick, which can prevent cracking of the cookies. It belongs to the high class quality products in the biscuit product.

The main ingredients of cookies:	Eggs, flour, butter, sugar, dried fruits, etc.
Types of cookies:	Butter Cookies ,Chocolate Cookies ,Cranberry Milk Cookies, Chocolate Soft Cookies, Cheese Cake Cookies ,Three Squeeze Cookies, Purple Potato Cookies

COOKIES BISCUIT PRODUCTION PROCESS

Dough Mixing -Shaping-Baking-Packing

1.Cookies ram material mixing processing

Pour the millet powder, wheat flour, milk powder, salt, sugar powder, vegetable oil, butter, egg etc. Into a blender in a certain proportion, then add ammonium bicarbonate and other materials and stir for 10 to 15 minutes.

2.Cookies Shaping processing

Place the stirred dough into the device with the cream-shaped mouth. (Two forming methods: depositor and wire cutter, multifunction cookie machine can make all kinds of dessert, cookies, biscuit, deposited cookies and wire cut cookies. make dozens of fancy cookies, baby cake, pie melon seeds, apricot per cake. It brings you unique and different flavor)

3.Cookies biscuit baking process

The formed biscuit is placed in the oven, at the temperature of 220 for 5 to 10 minutes.

4.Cookies cooling processing

Cookies have a high content of sugar and oil, then the products are very soft at high temperatures. When just out of the oven, the surface temperature of the cookies can reach about 180 °, so it is particularly necessary to prevent cookies shape be changed. After cooling for 6-10 minutes, the moisture in the cookie is relatively stable and can be packaged.

COOKIES BISCUIT PROCESSING PLANT

Item	Cookie processing plant	What we can offer customers
1	Mixing Machine	15L,20L,30L,40L,50L,60L,80L
2	Shaping	200-600KG/H
3	Rotary conversion oven	16 Rotary oven, 32 Rotary oven, 64 trays Rotary oven Can be gas heating, electric heating, Diesel heating
4	Packing Machine	Cookies pillow packing machine, Vertical packaging etc.