RANGE VIN'MISCEO

Biscuits and cakes



>>VIN'BISCUIT

FOR THE PRODUCTION OF **BISCUITS** WHICH CAN BE PACKED INTO INDIVIDUAL SACHETS OR PACKS.

We offer 2 PREMIXES according to your target market and price.

VIN'BISCUIT ALL-IN-ONE

Premix all-in-one which simplifies and optimizes your procurements.

VIN'BISCUIT **PREMIUM**This premix allows a local production thanks to the addition of local raw materials.

APPLICATIVE RECIPES

56.87%	VIN'BISCUIT ALL-IN-ONE (PX0016)
26.38%	SUGAR
10.53%	VEGETABLE OIL
4.22%	WATER
1.00%	VIN'FIBRA R50*
0.50%	SALT**
0.50%	FLAVOUR

1 KG OF PREMIX = 1.75 KG OF END PRODUCT

6.72%	VIN'BISCUIT PREMIUM (PX0040)
48.91%	FLOUR
23.86%	SUGAR
9.53%	VEGETABLE OIL
9.07%	WATER
1.00%	VIN'FIBRA R50*
0.90%	FLAVOUR

1 KG OF PREMIX = 14.8 KG OF END PRODUCT







SUBTRACT THE CONDESATE QUANTITY TO THE WATER %.



CHOOSE SUNFLOWER OIL AS VEGETABLE OIL.



VIN'AROMA: OUR RANGE OF SWEET AROMAS TO FLAVOUR YOUR BISCUITS TO YOUR NEEDS!

This process is given be adapted to your	en as an example and must	Time	RPM speed	Temperature
Step 1 Preheating	Preheat the oven.			180°C/220°C
Step 2 Mixing	Add the oil and sugar in the mixer. >>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	10 min	500 t/min (speed 2)	
Step 3 Mixing	Add all the ingredients except the water. >>>>>> At the end of this step, the product must be smoothed and homogenous, without lumps.	5 min	500 t/min (speed 2)	
Step 4 Mixing	Gradually add the water to obtain the desired texture. >>>>> At the end of this step, the dough must be a bit sticky.	5 min	500 t/min (speed 2)	
Step 5 Cooking	Dose the dough between 7 to 10g and put the biscuits in the oven for 12 to 15 minutes.	12-15 min		180°C/220°C
Step 7 Cooling	Leave them to cool before packing the biscuits into individual sachets or packs.			



PACK THE BISCUITS IN SEALED SACHETS FOR A LONGER SHELF LIFE.



Industrial cooker/mixer with steam injection





Our VIN'BISCUIT premixes are packed into multilayers paper bag of 25 kg net.

Our pallets 100 cm x 120 cm have undergone a treatment (ISPM15).

