

PRODUCT INFORMATION SHEET

GLUTEN FREE BISCUITS

Introduction

Celiac disease is an autoimmune disorder of the small intestine that occurs in genetically predisposed people of all ages. Symptoms include chronic diarrhoea, and fatigue. The only treatment is long life diet with absence of gluten. The developed gluten free biscuit is also enhanced with protein and fibre contents contributed by the ingredients chosen being nutritional and gluten free. There is a demand for gluten free products to cater to the needs of the people suffering from celiac diseases. Hence good market exists for gluten-free products. The process consists of the pre-processing of pseudo-cereal and legume flour for the preparation of gluten free biscuits using other biscuit ingredients along with permitted flavours and additives. The gluten free biscuits have golden brown crust colour, smooth surface, dull white crumb colour, crisp texture and typical taste of biscuits. Immunological validation of gluten free biscuits showed the absence of gluten protein in biscuits. Hence these biscuits can be considered as immunologically safe for celiac disease patients.

Use: Ready formulation and processing conditions for gluten free biscuits

Raw materials: Blend of pseudo-cereal and legume flours along with other biscuit making ingredients

Process: Scaling of ingredients, preparation of dough by mixing, sheeting, cutting and baking

Equipment required: Dough mixer, dough sheeter, baking oven, cooling racks, weighing scale etc.

Suggested capacity: 151.6 kg biscuits per batch

Working: 300 working days/ year

Project cost – fixed cost – working capital (Estimate for a model project)

Building – Existing building

Plant and equipment – 4 lakh

Preliminary and preoperative expenses – 0.69 lakh

Working capital – 2.4 lakh

Total project cost – 15.65 lakh



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