

Humidity Control for Biscuits and Cookies Storage

Biscuits are small baked products made principally from wheat flour, sugar and fat. It has a longer shelf life as compared to other baked cereal products if they are protected from moisture from the surrounding air.

Effects of Uncontrolled Humidity

Biscuits/ Cookies being highly hygroscopic in nature, it absorbs moisture during storage before being packed. Some of the common problems are:

- Become soggy, rubbery and lose their crispness
- Loss of appeal, taste and flavour
- Reduction in shelf life

**Causes of Uncontrolled Humidity**

In the biscuit manufacturing unit, the hot and fresh biscuits are cooled to ambient temperature before packing. Also, the packing rate is lower than biscuit production rate, the unpacked biscuits are shifted to a temporary store where they are exposed to the surrounding humid air.

Therefore it becomes essential that the humidity in the store-room (hot room) to be controlled to a level so that the quality of the biscuits is not spoiled..

General Recommendation

It is recommended to maintain the relative humidity (inside the temporary store) at 30 to 35% at ambient temperature, to overcome the problem of moisture gain.

Bry-Air Solution

Bry-Air offers simplest and most economical solution to humidity related problems. Bry-Air dehumidifier absorbs moisture from the air to prevent biscuits to loose their crispness and taste. It is available in standard as well as engineered models, Bry-Air Dehumidifier can maintain RH level as low as 1% regardless of ambient conditions.

Partial Reference List

- Ampee Industries
- Ampro Biscuits
- Bakewal
- Britannia Industries
- Dalmia Biscuits
- Delta Foods
- Kwaliti Biscuits
- Real Foods
- Super Snacks
- Tashi Commercial Corporation