IS 1011 : 2002 Biscuits - Specification (Fourth Revision)

Biscuit is a baked product that can be leavened or unleavened, coated or uncoated, and partially or completely filled.

The Indian Standard for Biscuits (IS 1011) ensures that the biscuits you buy meet specific quality standards, covering everything from ingredients to packaging. This standard also lays down the requirement of hygienic conditions (as per IS 5059) to be followed in Biscuit manufacturing premises.

Indian Standard classifies biscuits into varieties like sweet, semi-sweet, salted, crackers, cookies, and filled or coated types. The key ingredients include refined flour (maida) or whole wheat (atta), fat, sugar, and water, with optional ingredients such as cereals, fruits, spices, milk products, and even preservatives or flavorings. To ensure quality, biscuits must be uniformly baked, have the right texture, flavor, color and free from any unpleasant odors, rancidity, or harmful substances like fungus or contaminants. A critical rule is that moisture content must be no more than 5%. Packaging plays an important role too—it must protect the biscuits from breakage, contamination, and moisture to keep them fresh.

You'll also find essential labeling on the pack, such as the product name, manufacturer, ingredients, and expiry date. In addition, there are strict testing and sampling methods to guarantee that the biscuits meet these standards, ensuring they are safe and enjoyable to eat..

" Biscuits are Crafted to Perfection, Every Bite says the quality and saftey when it meets the Indian Standard !!