Biscuits

Fat reduction in short dough biscuits using liquid DATEM
Fat reduction- Higher water addition to maintain dough consistency

Extra water gives a tougher dough

Eventually produces harder biscuits

Addition of emulsifiers like DATEM produces fat reduced biscuits with acceptable eating qualities
Product: Finamul 4050L (liquid DATEM)
Dosage: 0.2 to 0.4% on flour weight

**Results**

Control | 0.2% Finamul 4050L
Results

• Excellent creaming aid & emulsifier for biscuits.

• Helps in uniform fat distribution. Better cell structure.

• Increases volume of biscuits.

• Better moulding properties.

• Improves crispiness & appearance of biscuits.

• It reduced the quantity of shortening up to 20%.

• It can be used for all biscuit varieties.

• It can replace Lecithin.
Applications

Finamul 4050L can be used in

- Glucose biscuits
- Marie biscuits
- Cookies
- Crackers