Banana Flour Biscuit Processing

Banana processing

First, banana slices are kept in solar drier at 50 degrees centigrade for 4-6 hours and dry bananas are pulverised into flour which are 50-100 microns. Processing of cookies require banana flour, fat, icing sugar, baking powder and water.
Fat and icing sugar are mixed together, banana flour, baking powder and water are added squentially and the mixture is put in cooking wire cutter cum dropper machine. Cookies are put in oven at 170 degrees centigrade for 20-30 minutes and they are later removed and cooled at room temperature.
Finally cookie are packed and stored.