

SINGAPORE STANDARD

Specification for cream crackers



Published by

SPRING
singapore
Enabling Enterprise

SS 287 : 1984
(ICS 67.060)

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Specification for cream crackers

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Standards
SPRING Singapore
1 Fusionopolis Walk,
#01-02 South Tower, Solaris
Singapore 138628
Email : standards@spring.gov.sg

ISBN 9971-67-107-7

This Singapore Standard having been approved by the Food Industry Standards Committee was endorsed by the Standards Council on 30 March 1984.

First published, 1984

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SPECIFICATION FOR CREAM CRACKER

FOREWORD

This standard was prepared by the Technical Committee for Biscuits under the direction of the Food Industry Standards Committee. It is being established to cater for the high consumption of Cream Crackers in Singapore. The standard gives essential requirements and identification characteristics which a cream cracker should conform to. To achieve these characteristics, very careful attention must be given to production methods and controls during the manufacturing process.

In preparing this standard reference was made to the following overseas standards. Acknowledgement is made for the use of information from these standards:

- | | | |
|----|--|----------------------|
| 1. | Kenya Standard 05-241 : 1980 | Biscuits |
| 2. | Malaysian Standard 476 : 1976 | Biscuits |
| 3. | Federal Specification
EE-C-651J : 1973 | Crackers and Cookies |
| 4. | Indian Standard 1011 : 1981 | Biscuits |
| 5. | United States Military Specification
MIL-C-1324E-1981 | Crackers |

1. SCOPE

This standard covers the requirements and methods of test for cream cracker.

2. DEFINITION

For the purpose of this standard the following definition shall apply:

Cream cracker shall be the fermented and baked product prepared from clean wholesome raw materials including wheat flour, edible shortening, salt, yeast and yeast foods, according to the arts of the industry and shall have a characteristic texture. It shall be square or rectangular in shape with dimensions of not less than 65 mm and not more than 75 mm with 5 mm minimum thickness. The product shall have a laminated structure and characteristic texture.