



सत्यमेव जयते

# PROCESSING OF RUSK



**AATMANIRBHAR BHARAT**

**PM Formalisation of Micro Food Processing  
Enterprises Scheme (PM FME Scheme)**



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## DEFINITION

- A hard, dry biscuit, twice-baked bread is called a Rusk. It is mostly used as a baby teething food. It is a good wheat-based food additive



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## CHARACTERISTIC'S OF RUSK

- Rusk is toast bread where bread is toasted at a higher temperature which makes it crisp and dry.
- It is a popular bakery product among elders and working class which supplements for food.



# INDIAN RUSK

1. In India rusk (or toast biscuit) is a traditional dried bread or cake.
2. It is also known as papay, khasta (Hindi: खस्ता), russ or cake rusk in Hindi, Punjabi and Urdu or kathi biskut in Bengali.
3. It is usually eaten at tea time with milky tea which softens the rusk.



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## **BASIC PROCESS OF RUSK MAKING**

1. Pre- mixing of ingredients as per formulation to form dough of proper consistency.
2. The dough is then divided and pieces are put into molds for proofing, followed by first baking, then cooling, second baking and again cooling.
3. Then the final product is packed tight for supply.



## BASIC INGREDIENTS OF RUSK

- ✓ Rusk is made from flour, eggs, oil or butter, sugar, yeast or baking powder, and sometimes a small amount of cardamon.



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## BASIC FORMULATION OF RUSK

- 250 grams or 2 cups all purpose flour or maida
- 240 ml or 1 cup water
- 1 1/2 tsp instant dry yeast
- 50 grams or 1/4 cup castor or granulated sugar
- 1/4 cup milk powder
- 2 tbsp oil
- 1/4 tsp salt



## STAGES IN RUSK MAKING PROCESS

General Rusk making involves the following basic stages:

- Rusk manufacturing process consists of two stage baking where in the first baking stage is more like bread manufacturing and 2nd stage baking consists of tunnel ovens for large volume or rack ovens for smaller volumes .





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# STAGES IN PRODUCTION PROCESS

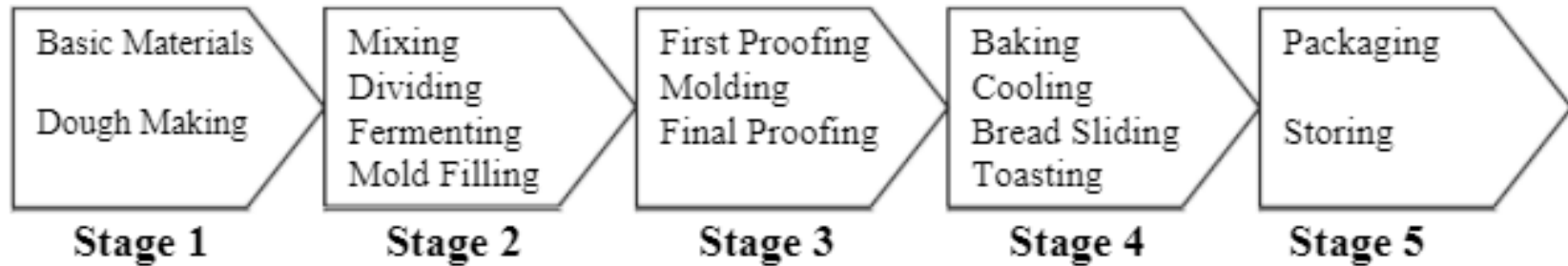
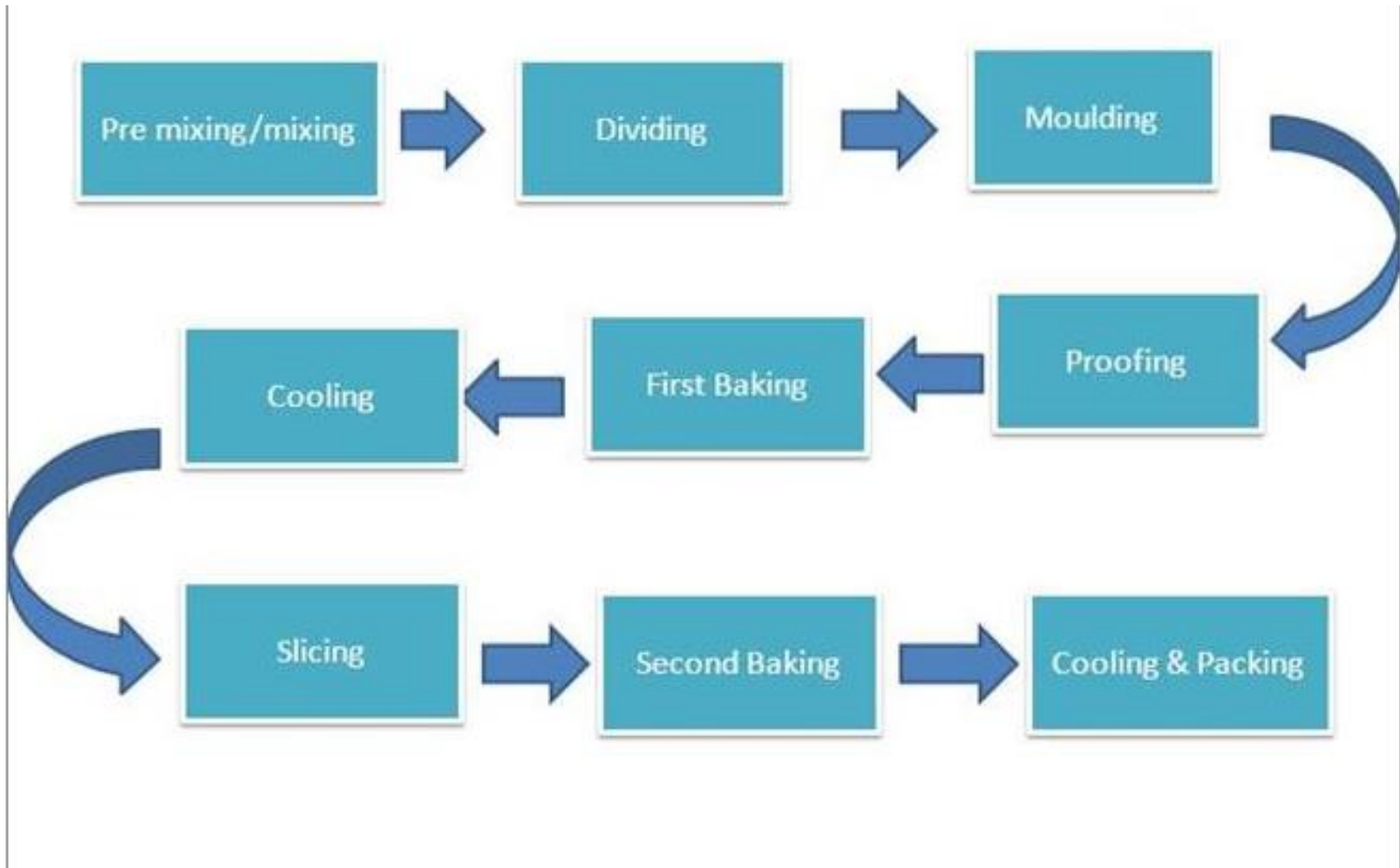


Figure 1 Stages in the Rusk Production Process



# PROCESS FLOW CHART





# PREMIXING

- **Unit Operations in Mixing**
  - Sieving
  - Weighing
  - Filtration
  - Solutions
  - Bulk Handling



# MIXING

- **Unit Operations in Mixing**
  - Spiral Mixer
  - Dough temperature
  - Mixing time
  - fermentation



# DIVIDING

- **Unit Operations in dividing**
  - Dough divider
  - Dough weight
  - Dough weight consistency



# MOULDING

- **Unit Operations in Moulding**
  - Molder
  - Pressure board
  - Dough stick
  - Uniform shape



# PROOFING

- **Unit Operations in Proofing**
  - Swing tray/Rotary final prover
  - Humidity
  - Temperature
  - Proofing time



# FIRST BAKING

- **Unit Operations in First Baking**
  - Swing tray/rotary oven
  - Baking time
  - Baking temperature





# COOLING

- **Unit Operations in Cooling**
  - Natural cooling
  - Forced cooling
  - Spiral conveyer
  - Racks
  - Trollys



# SLICING

- **Unit Operations in slicing**
  - Slicer
  - Slice dimensions
  - Number of slices



## SECOND BAKING

- **Unit Operations in Second baking**
  - Swing tray/rotary oven
  - Baking time
  - Baking temperature
  - Baking speed



# FINAL COOLING

- **Unit Operations in Final Cooling**
  - Natural cooling/Forced cooling
  - Final cooling time and temperature
  - Spiral conveyer
  - Racks
  - Trollys



# FINAL PACKING

- **Unit Operations Final Packing**
  - Polypacks
  - Paper bags
  - Perfect finish
  - Superior strength
  - Water resistance



## CHARACTERISTICS OF GOOD RUSK

- Characteristics of good rusk
  - To define a good loaf, one must have some knowledge of the desirable qualities of a particular type of rusk and how these qualities are produced.
  - The desirable features of a good loaf can be listed under two headings, external and internal.



## CHARACTERISTICS OF GOOD PACKAGES

- To have requisite physical strength property to provide some physical protection against bruising of the product during transportation and storage.
- The packaging material should possess good stiffness, tensile strength and tear resistance which are required during bag forming, filling and sealing operation.
- It should also resist the effect of creasing and folding. • It should have good printing surface and appearance.
- Should be economical in keeping with the cost of the product.
- It should provide user facilities such as easy opening and re closure.



## TYPES OF PACKS FOR RUSK

- Loose wrap: Loosely wrapped unsealed packs generally obtained by using one side waxed paper.
  - Primary pack (Regular): Individual pack made by using both sides waxed, printed paper having play value and to be dispensed as a unit.
  - Secondary pack: A pack in which a product is pre-packed in a carton and subsequently over wrapped with protective waxed wrappers.





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