

Biscuits, wafers & coated bakery products

A printable worksheet for capturing the product, material, line and finished-result evidence needed to repeat a coating trial.

1 Project and product identification

Complete before preparing the coating or running the line.

CUSTOMER / PROJECT		TRIAL REFERENCE	
TRIAL DATE	TRIAL LEADER	DESTINATION MARKET	
FINISHED PRODUCT	APPLICATION / LINE	CURRENT REFERENCE PRODUCT	

2 Product construction baseline

Record the condition of the biscuit, wafer or bakery piece before coating.

PRODUCT ELEMENT	DIMENSION / WEIGHT	MOISTURE	OBSERVATION / REFERENCE
Base product			
Edges / surface			
Filling or layer			
Retained control			

TARGET COATING APPEARANCE AND TEXTURE	TARGET PICKUP OR COVERAGE
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3 Commercial and compliance brief

Use confirmed facts only. Exact declarations belong on the approved specification.

COATING SYSTEM	FIRST ORDER	ANNUAL FORECAST	PACK FORMAT
REQUIRED DECLARATION, ALLERGEN, REGULATORY OR CUSTOMER REQUIREMENTS			

Before the trial

Confirm the current reference sample, product condition, material specification and line-access requirements. Do not use a single viscosity or melting-point value as approval.

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4 Coating and line setup

Record start, middle and end-of-run conditions where they may drift.

PROCESS VARIABLE	START	MIDDLE	END / NOTES
Coating batch / lot			
Coating temperature			
Product temperature			
Room temperature / RH			
Line speed			
Curtain / pump setting			
Drain / dwell time			
Cooling zone 1			
Cooling zone 2 / 3			
Coating pickup			

5 Application observations

Mark every item inspected during the representative run.

☐ Top coverage
 ☐ Edge coverage
 ☐ Base thickness

☐ Drainage / tails
 ☐ Bubbles / pinholes
 ☐ Streaks / color

☐ Adhesion
 ☐ Cracks
 ☐ Crumbs / damage

6 Defect log

Describe where the defect appears and whether it changes during cooling or handling.

LOCATION	OBSERVATION	TIMING	SEVERITY / ACTION

Photograph the evidence

Before coating, start/middle/end, cooling exit and after packing.

Retain samples

Keep control and trial samples under the intended storage condition.

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7 Finished-product evaluation

Use the same lighting, temperature and evaluation method for the control and trial samples.

CRITERION	1	2	3	4	OBSERVATION / EVIDENCE
Coverage and completeness					
Adhesion and seal					
Gloss and surface finish					
Bite and texture					
Flavor and sweetness					
Cracking / damage					
Cut and pack handling					
Storage appearance					

Rating guide 1 = reject | 2 = major change required | 3 = acceptable with conditions | 4 = approved against trial brief

8 Trial decision

The decision should reference evidence and the next controlled action.

☐ Approved for production specification

☐ Repeat trial required

☐ Sample does not meet application target

☐ Further request / customer review

DECISION RATIONALE AND NEXT ACTION

OWNER

DUE DATE

9 Evidence retained with this record

☐ Product drawing / reference photo

☐ Coating technical sheet

☐ Line settings and batch record

☐ Measured pickup or coverage

☐ Finished-product photos

☐ Retained samples and storage log

PREPARED BY / DATE

REVIEWED BY / DATE

TURN THE TRIAL INTO AN APPROVED SPECIFICATION

Share the finished-product target, process conditions and expected volume with our applications team.

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Evaluation guidance is application-specific. Confirm the approved product specification and destination-market requirements before release.