[thumb|right|200px|A box of original-flavored Triscuit](/wiki/File:Triscuit-Box-Small.jpg" \o "File:Triscuit-Box-Small.jpg)

**Triscuit** is a [snack](/wiki/Snack) [cracker](/wiki/Cracker_(food)), made by [Nabisco](/wiki/Nabisco), which takes the form of square [baked](/wiki/Baking) [whole wheat](/wiki/Whole_wheat) wafers. It was invented in 1900, a patent was granted in 1902,[[1]](#cite_note-1) and the [Shredded Wheat Company](/wiki/Shredded_wheat) in [Niagara Falls, New York](/wiki/Niagara_Falls,_New_York) began production the next year.<ref name=hughes>[Template:Cite web](/wiki/Template:Cite_web)</ref>

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## Production[[edit](/index.php?title=(none)&action=edit&section=1)]

[thumb|right|Triscuit](/wiki/File:Triscuit-Crackers.jpg) [thumb|right|1903 advertisement](/wiki/File:Triscuit_1903_Advertisement.jpg) Nabisco began producing Triscuit in 1903 in Niagara Falls, New York. The manufacturer boasted it was “Baked by Electricity”.

The wafer measured 2-1/4 inches by 4 inches and remained that size for nearly twenty-one years. At that point, the ovens were altered and the cracker size changed to a 2-inch by 2-inch square.<ref name=hughes/>

Triscuit is made from wheat which is first cooked in water until it reaches about fifty percent moisture content, then it is tempered, which is intended to allow moisture to diffuse evenly into the grain. The grain is formed into shredded wheat strands, by using slotted rollers. Webs are formed from the strands, then several webs are stacked together. The still moist stack of strands is crimped at regular intervals to produce individual crackers. The moisture content is reduced to five percent by oven baking.[Template:Cn](/wiki/Template:Cn)

In 1935, producers began spraying the crackers with oil and adding salt. The flavor remained constant until 1984, when additional choices were offered, and the crackers were made crispier.<ref name=hughes/>

The packaging was changed in 2008, 2011, and again in 2013.

In 2013 a new brown rice Triscuit made of whole grain brown rice and wheat was introduced.[[2]](#cite_note-2)

## Variations[[edit](/index.php?title=(none)&action=edit&section=2)]

* Original
* Reduced Fat
* Hint of Salt (low sodium)
* Deli-Style Rye
* Cheddar (currently discontinued)
* Cracked Pepper and Olive Oil
* Fire Roasted Tomato and Olive Oil
* Rosemary and Olive Oil
* Garden Herb
* Parmesan and Garlic
* Roasted Garlic
* Roasted Red Pepper
* Roasted Tomato & Olive Oil
* Balsamic and Basil
* Rye with Caraway Seeds
* Dill, Sea Salt, and Olive Oil
* Tomato & Sweet Basil
* Smoked Gouda
* Coconut & Sea Salt (Summer Edition)
* Cranberry & Sage (Limited Edition)
* Sriracha (Limited Edition)
* Thin Crisps - Original
* Thin Crisps - Parmesan Garlic
* Thin Crisps - Quattro Formaggio
* Thin Crisps - Sweet Chili
* Thin Crisps - Cilantro Herb and Chipotle
* Thin Crisps - Applewood Smoked Barbecue
* Thin Crisps - Reduced Fat
* Thin Crisps - Cheddar and Fine Herb
* Thin Crisps - Wasabi and Soy Sauce
* Brown Rice

## References[[edit](/index.php?title=(none)&action=edit&section=3)]

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## External links[[edit](/index.php?title=(none)&action=edit&section=4)]

* [official website of Triscuit](http://www.triscuit.com)
* [Snack Works](http://www.snackworks.com)

[Template:Kraftprod](/wiki/Template:Kraftprod)

[Category:Nabisco brands](/wiki/Category:Nabisco_brands) [Category:Brand name crackers](/wiki/Category:Brand_name_crackers) [Category:1900 introductions](/wiki/Category:1900_introductions) [Category:Mondelēz brands](/wiki/Category:Mondelēz_brands) [Template:Food-product-stub](/wiki/Template:Food-product-stub)