Melungus Ring Biscuits are unique because in addition to using quality ingredients, three types of sugar are used in the mix: white, brown and palm sugar. Palm sugar is extracted and boiled until golden brown. Considerable time is taken over the boiling process to ensure that it does not become spoilt or impaired. The special blend of ingredients and three types of sugar give Melungus Ring Biscuits a rich, delicious flavour and crunchy texture. The biscuits are formed into a combination of six or seven ring shapes.

The main ingredients comprise of rice flour, wheat flour, 3 types of sugar: brown, palm and white sugar, and cooking oil. The use of traditional methods, which have been passed down from generation to generation, make the biscuit truly unique. The process consists of kneading, mixing and shaping the dough by hand, and then frying. The fried biscuits are subsequently dipped in rice flour and refried for several minutes.

Kampung Melungus in Papar is a traditional village with a natural abundance of Nipah palm trees, which produce palm sugar. Moreover, the state government has taken the entrepreneurs of these biscuits in Kampung Melungus under its “One District One Industry” programme and obtained Malaysian Halal Certification and MESTI from the Ministry of Health. Average ring biscuit production is 390,000 to 420,000 packets a month.