

VIENNOISERIE

Pastry, fillings and glaze

CRE DIN



proud
TRADITIONS
since 1930

Credin has supplied the baking industry and artisanal bakery market with baking ingredients for the last 85 years. Every day we are working on the development of new products of the high quality, which our customers are requesting. We are proud of our products, which are responsible for a unique taste and a visual expression in both bread and cakes every day.



Products

In the following you will find a description of our assortment for viennoiserie

Fillings

Glaze

Custard Powder





Credi® Filling

The Credi® Filling range offers premixes for pastry fillings in a variety of flavours. Credi® Filling contains all functional ingredients to ensure consistent performance – with fewer scalings – thereby offering great convenience and high flexibility for your production.

We offer solutions to include or exclude allergen-containing raw materials in our premixes. This makes it easier and safer to handle. Most of the Credi® Fillings are E-number free.

The Credi® Fillings are suitable for many types of baked goods, especially Danish pastry, soft dough and other similar types of pastry.

Varieties

MAPLE



Recipe

1000 g Credi[®] Filling Maple
275 g Water
460 g Margarine
20 g Maple syrup

Procedure

Mix Credi[®] Filling Maple and ingredients until combined.

Ingredients

Sugar, Brown sugar, Wheat flour, Vegetable oil (rapeseed), Maize starch, Maize flour, Citrus fibers, Whey powder, Natural flavouring.

LEMON



Recipe

1000 g Credi[®] Filling Lemon
275 g Water
460 g Margarine

Procedure

Mix Credi[®] Filling Lemon and ingredients until combined.

Ingredients

Sugar, Wheat flour, Glucose syrup, Maize starch, Vegetable oil (rapeseed), Maize flour, Whey powder, Flavouring, Colouring agent: Beta-carotene E 160a

ALMOND



Recipe

1000 g Credi[®] Filling Almond
275 g Water
460 g Margarine

Procedure

Mix Credi[®] Filling Almond and ingredients until combined.

Ingredients

Sugar, Almond flour, Wheat flour, Glucose syrup, Maize starch, Vegetable oil (rapeseed), Whey powder, Flavouring.

RASPBERRY



Recipe

1000 g Credi[®] Filling Raspberry
275 g Water
460 g Margarine

Procedure

Mix Credi[®] Filling Raspberry and ingredients until combined.

Ingredients

Sugar, Wheat flour, Glucose syrup, Maize starch, Vegetable oil (rapeseed), Maize flour, Freeze-dried raspberry pieces, Whey powder, Flavourings
Colouring: Beetroot extract E 162.

Varieties

CINNAMON



Recipe

1000 g Credi[®] Filling Cinnamon
275 g Water
460 g Margarine
20 g Syrup

Procedure

Mix Credi[®] Filling Cinnamon and ingredients until combined.

Ingredients

Sugar, Brown sugar, Wheat flour, Maize starch, Vegetable oil (rapeseed), Cinnamon, Maize flour, Whey powder.

NEUTRAL



Recipe

1000 g Credi[®] Filling Neutral
275 g Water
460 g Margarine

Procedure

Mix Credi[®] Filling Neutral and ingredients until combined.

Ingredients

Sugar, Glucose syrup, Wheat flour, Maize starch, Vegetable oil (rapeseed), Maize flour, Whey powder.

CAPPUCCINO



Recipe

1000 g Credi[®] Filling Cappuccino
275 g Water
460 g Margarine

Procedure

Mix Credi[®] Filling Cappuccino and ingredients until combined.

Ingredients

Sugar, Brown sugar, Wheat flour, Chocolate chunks (cocoa mass, sugar, emulsifier(soy lecithin E 322), vanilla extract), Glucose syrup, Maize starch, Vegetable oil (rapeseed), Maize flour, Flavouring, Roasted wheat malt, Caramel (glucose syrup, sugar), maltodextrin.

PISTACHIO



Recipe

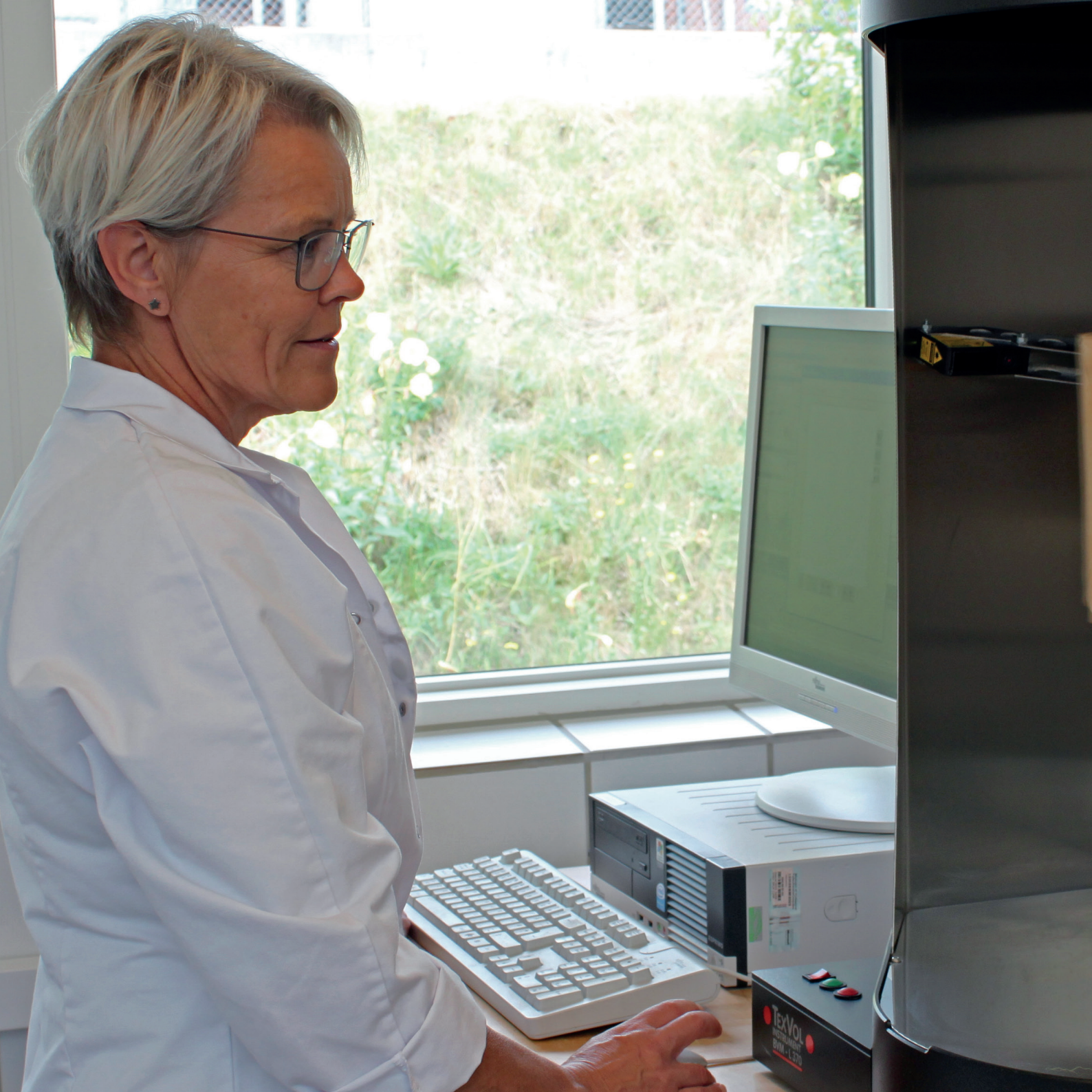
1000 g Credi[®] Filling Pistachio
275 g Water
460 g Margarine

Procedure

Mix Credi[®] Filling Pistachio and ingredients until combined.

Ingredients

Sugar, Pistachio flour (9.2%), Wheat flour, Glucose syrup, Maize starch, Maize flour, Vegetable oil (rapeseed), Whey powder, Flavouring (pistachio), Colouring agent (Safflower conc.+ blue-green algae (Spirulina))





ensuring QUALITY everyday

We are dedicated to ensuring the highest quality - of our own - and our customers' products.

Being a part of Orkla Food Ingredients, Credin A/S complies with high standards in all its functions - from selection and purchase of raw materials, to production and quality control and delivery of the goods.

Credin A/S is BRC, Grade A certified since 2007. HACCP is a fundamental part of our manufacturing procedures and processes. With our approved production we meet specific demands on handling and separation of raw materials and cleaning in between productions. This enables us to offer products with:

- Kosher certification
- Halal certification
- Allergen controlled content



CrediShine®

Liquid Glaze Cold

Are you looking for the ultimate eye-catcher for your bake-off pastries? Perhaps you are looking for a replacement for egg-wash?

CrediShine® Liquid Ready Glaze Cold -Ready to Use

Credin has developed CrediShine® Liquid Glaze Cold. A new liquid glaze for application on frozen dough pastry, like Danish pastry, croissants or pain au chocolat. The glaze gives an excellent shine and is bake and freeze stable.

The glaze is pumpable and will typically be supplied in IBC container. In order to fully cover the pastry, the glaze should be applied after proofing or after freezing. Apply by e.g. spray, disc or waterfall.

When you bake the pastries, a magnificent shine will appear on the surface, and you will instantly see the convenience of it.

CrediShine® Liquid Glaze Cold is egg and milk free, and free from allergens.

Dosage on Pastries:

Croissants:	2-3 gram / piece
Pain au Chocolat:	2-4 gram / piece
Danish Pastry:	2-4 gram / piece

Ingredients list:

Water, isomalt (E953), sugar, agar (E406), potassium sorbate (E202), citric acid (E330).

Custard Powder

WHITOUT MODIFIED STARCH

Based on profound knowledge of ingredients, and through constant innovation, CREDIN A/S has supplied European industrial bakeries with customized custard powders for more than 20 years. To meet the individual requirements of today's consumers in different countries CREDIN A/S introduces instant custard powder without modified starch.

Today's consumer trend moves towards foods from more and more natural ingredients and origin, and the natural step is, therefore, to focus in this direction.

Using Credin Custard Powder without modified starch will improve your ingredients list, as modified starches are replaced by natural ingredients without e-numbers.

The functional and stabilizing system developed by CREDIN A/S has made it possible to replace modified starches in custard powder without changing overall properties like bake/freeze stability, sensorial properties, taste and texture.

The overall composition may vary, but for most custard powders without modified starch the ingredients list would be: sugar, maize starch, milk powders, vegetable fat, alginate (E 401), glucose syrup, natural flavouring, caseinate, beta carotene (E 160a).

Advantages:

- Fewer e-numbers
- Meets consumer demand
- Bake and freeze stable
- Excellent Taste
- Same functional properties as standard custard
- Easy to handle

Credin A/S has a comprehensive range of custard powders to offer. Apart from the newest consumer trends like custard powders without modified starch or with fewer E-numbers, we also offer custard powders without added sugar or without lactose.

We offer custard powders for the following applications:

- Instant custard powders / cold application
- Cooked applications
- Whipping and filling
- Ready-to-Use custards



TASTE THE DIFFERENCE

Quality, flexibility and innovations

Please contact CREDIN A/S if you have questions about our products or if you are looking for customized solutions.



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