



# BAKING SOLUTIONS

INSTANT FLAVOURED FILLINGS

INSPIRATION IN EVERYDAY LIFE

# WELCOME TO CREDIN

**We offer you a comprehensive range of solutions for the development and success of your business in Bakery and Pastry, backed by almost 90 years of dedicated teamwork and experience in the development and implementation of bakery products and solutions, such as bread and cake mixes, custard powders, ready-to-use custards, glazes and fillings.**

## **Customers and Quality First**

Credin endeavours to make your business our business. We adjust to your requirements and work together with you: being focused, professional and flexible. We will continuously strive to increase the value we add to your business.

We offer application capability and technical know-how to optimize the solutions for your existing equipment. Certifications, sustainability and detailed documentation are our way of working.

## **Convenient and Easy to Use**

Credin provides you with innovative products and concepts – essential conditions to win the preference of today's consumers – answering the everyday needs of our clients.

## **Health Consciousness**

We employ allergen management solutions allowing us to deliver cleaner and "free from" labels, and we have comprehensive expertise with gluten free and lactose free products.

## **At the Industry Sector**

To become the most suitable business partner, Credin invests in solutions designed to meet industrial customer's needs, using both local and international knowledge, supported by well-established know-how, many years of experience and best practice.

## **European Presence – Local Products**

From our starting point in 1930 at Palsgaard in Denmark, Credin now has companies in Denmark, Poland, Russia, Portugal and Spain. As part of Orkla Food Ingredients division (OFI), we operate in 21 countries, either with own sales force or through sales representatives. We support our activities with a strong development in target areas such as: Marketing, Sales, Research and Development, Quality and Technical Assistance.

Being inspired by and gaining experience from a European presence, we have always stayed local – adapting our proposals to each market and geographical location.





Credin is your  
partner to  
create business  
opportunities.









*Credi® Filling Cappuccino*



*Credi® Filling Apple*



*Credi® Filling Maple*



*Credi® Filling Blueberry*



*Credi® Filling Coconut & Lime*



*Credi® Filling Cinnamon*



## CREDI® FILLING

The CREDI® Filling range offers premixes for sweet, fat based pastry fillings “remonce” in a variety of flavours. CREDI® Filling contains all functional ingredients to ensure consistent performance.

With few scalings you can offer your customers a range of deliciously filled pastries thereby offering great convenience and high flexibility for your production. This makes it easier and safer to handle.

The range of CREDI® Fillings is labelling friendly. We strive to make our range of CREDI® Fillings as natural as possible and most of the CREDI® Fillings are E-number free.

The CREDI® Fillings prepared as flavoured “remonce” are suitable for many types of baked goods, especially Danish pastry, soft dough and other similar types of pastry.

The prepared fillings are all freeze- and bake stable which makes them especially suitable for the production of frozen Danish pastry for bake off.









## A SELECTION OF THE FLAVOURS

### BLUEBERRY

**Recipe:**

1000 g CREDI® Filling Blueberry  
 460 g Soft/Cake Margarine  
 275 g Water

### APPLE

**Recipe:**

1000 g CREDI® Filling Apple  
 460 g Soft/Cake Margarine  
 275 g Water

### CAPPUCCINO

**Recipe:**

1000 g CREDI® Filling Cappuccino  
 flavoured  
 460 g Soft/Cake Margarine  
 275 g Water

### COCONUT & LIME

**Recipe:**

1000 g CREDI® Filling Coconut  
 & Lime flavoured  
 460 g Soft/Cake Margarine  
 275 g Water

### MAPLE

**Recipe:**

1000 g CREDI® Filling Maple  
 460 g Soft/Cake Margarine  
 275 g Water  
 65 g Maple syrup

### CINNAMON

**Recipe:**

1000 g CREDI® Filling Cinnamon  
 460 g Soft/Cake Margarine  
 275 g Water  
 65 g Syrup

**Procedure:** Mix the CREDI® Filling with the other ingredients until combined.

# SAVOURY FILLING

The CREDI® Filling Savoury range offers premixes for fillings in a convenient powder format. CREDI® Filling Savoury contains all functional ingredients to ensure consistent performance – with fewer scalings – thereby offering great convenience and high flexibility for your production.

The range of CREDI® Filling Savoury is labelling friendly. We strive to make our range of CREDI® Fillings as natural as possible and most of the CREDI® Fillings Savoury are E-number free.

The CREDI® Fillings Savoury are suitable for many types of baked goods, especially puff pastry, soft dough and similar types of pastry.





### CREDI® WHITE SAUCE SAVOURY

CREDI® White Sauce Savoury is an instant powder filling for savoury fillings. It is neutral in taste so it may be used as a base where you can add your herbs, spices, vegetables and meats to create your own delicious sauce or filling.

This sauce is stabilized to give good texture and foremost bake- and freeze stability. It also helps prevent syneresis and to keep the ingredients together. It is labelling friendly as it is completely free from e-numbers.

It is user friendly as all you need to add is water to produce the complete sauce. It is also friendly to your warehouse / production as the Sauce in dry form can be stored ambient and 80% of the ready filling "base" comes from the tap.

### CREDI® PIZZA SAUCE

CREDI® Pizza Sauce is an instant powder filling based on tomato powder with added herbs and vegetables to form a complete, rich flavoured sauce.

This sauce is stabilized in order to give the good texture and foremost bake- and freeze stability. It is labelling friendly as it is completely free from e-numbers.

It is user friendly as all you need to add is water to produce the complete sauce. It is also friendly to your warehouse / production as the CREDI® Filling Pizza Sauce in dry form can be stored ambient and 80% of the ready filling comes from the tap.







# CUSTARD POWDER

Based on profound knowledge of ingredients, and through constant innovation, Credin has supplied European industrial bakeries with customized custard powders for decades.

We can tailor make custard powders according to your specific needs and the market requirements.

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

Credin offers Custard powders especially suitable for industrial production of Danish Pastry. The custard powders are all freeze- and bake stable:

## **CREDI® Custard Lactose Free**

- Lactose Free (lactose content in the Ready Prepared Custard is less than 0,01%)
- Good "milky" rich taste and creaminess but without the lactose
- Free from Palm based ingredients
- No hydrogenated oils
- With natural flavours

## **CREDI® Custard Bakery**

- Good creaminess and texture with a balanced taste of vanilla
- Free from Palm based ingredients
- No hydrogenated oils
- With natural flavours including natural vanilla flavour

## **CREDI® Custard E-Reduced**

- Good creaminess and texture
- Contains only one e-number: Stabilizer E401 (Sodium Alginate)
- Free from Palm based ingredients
- No modified starches
- No hydrogenated oils
- With natural vanilla flavour
- With carrot concentrate

## **CREDI® Custard Bake Extra**

- Extra bake stability and "body". E.g. for custard swirls.
- Smooth structure provides good depositing and spread.
- Free from Palm based ingredients

Using Credin Custard Powders we can guarantee overall properties like bake/ freeze stability, sensorial properties, and safeguard the performance in your pastries.

Credin has a comprehensive range of instant custard powders (for cold application) to offer. Apart from the above mentioned ones, we also offer custard powders without added sugar, with other flavour profiles like toffee or chocolate.

## **Credin also offers custard powders for other applications:**

- Cooked applications (boiled / cooked custard)
- Whipping and filling (aerated creams)
- Ready-to-Use custards / fillings (various flavours)



# Good craftsmanship

## CREATES GOOD BAKING RESULTS

The key to perfect baked goods lies in the combination of fine raw materials and the proper process. Credin offers a complete range of ingredient solutions for bread, pastry and cakes.

We endeavour to ensure the satisfaction of you and your customers by developing products of the highest quality, both in terms of taste and ingredients. We have an eye for product development and keep up with the trends, so that we may provide you with the best possible selection.

**For more inspiration – visit [www.credin.com](http://www.credin.com)**

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