



# EUROPEAN PRESENCE

- LOCAL PRODUCT ADAPTATION TO CUSTOMER'S NEEDS

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: focused, professionally and with large flexibility. We will continuously strive to increase the value we add to your business.

We offer application capability and technical know-how to optimize the solution to your existing equipment. Certifications, sustainability and in-depth documentation is our way of working.

## **Convenient and easy to use**

Credin grants you innovative products and concepts - essential conditions to gain the preference of today's consumers - answering to everyday needs of artisans, retailer's, in store bakeries, semi-industries or large industrial companies

## **Health Consciousness**

We have allergen controlled production 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 holds 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.





# COMPREHENSIVE PRODUCT RANGE

**Credin offers a comprehensive range of ingredient solutions for bread and cakes; from bread concentrates and baking agents to custard powders and cake mixes. We make every effort to meet the requirements of you and your customers by developing products of top quality, both in terms of taste and raw materials.**

## **Mixes, concentrates and improvers for a wide range of breads**

- Wheat, rye and speciality breads
- Functional breads
- Regional breads
- Bread decorations and seeds

## **"Free from" mixes**

- Gluten free bread mixes
- Gluten free cake mixes
- Grainy mixes without flour and yeast
- Cake mixes with no added sugar
- Bread mixes without additives

## **Mixes and concentrates for a wide range of cakes and pastries**

- Softcakes, muffins and brownies
- Sponge cakes and Swiss rolls
- Cookies, cheesecakes and meringue
- Baking powders
- Choux pastry, doughnuts and Berliners
- Laminated doughs and soft doughs

## **Fillings and glazes**

- Instant flavoured fillings
- Custard powders
- Ready-to-use fillings and custards
- Fonds / cream stabilizers
- Gels and glazes





  
**Credin is your  
partner to  
create business  
opportunities.**



# CREDI® SOFTCAKE YOGURT & RED FRUITS

Credin has combined both fresh and appetizing flavours in a single cake mix. The yogurt is gently blended with various red fruits (strawberry, blackberry, blueberry and raspberry), whose touch of acidity gives to cake the magic we wanted to create, while at the same time it responds to consumer demands for tastier and pleasant cakes. Easy to use in the preparation of different type of cakes, pies, muffins, amongst many other possible cake concepts.

## Highlights of cakes with CREDI® Softcake Yogurt & Red Fruits:

- Pleasant taste
- Delicate and moist texture
- Versatile applications
- Easy to produce and decorate in industrial or artisan bakeries
- Freeze stable

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### Cake Recipe: 50 cakes (6x6 cm)

**1000 g CREDI® Softcake Yogurt & Red Fruits**  
**350 g Eggs**  
**300 g Vegetable Oil**  
**225 g Water**

Mix CREDI® Softcake Yogurt & Red Fruits with ingredients until combined.  
 Mixing time: ± 3 minutes on slow speed.  
 Divide the batter into 2 baking trays (60x40 cm).

### Baking:

Trays: ± 8 minutes at 220 °C, Deck oven  
 Pans: ± 50 minutes at 160-170 °C, Deck oven

### Filling Mousse – Suggestion

**1000 g CRELINE (cream alternative)**  
**300 g CREDIFUIT Red Fruits**

### Finishing Glaze – Suggestion:

**250 g CREDIGEL Pronto (Neutral)**  
**150 g CREDIFUIT Red Fruits**

*CREDI® Softcake Yogurt & Red Fruits the perfect choice for innovative cakes.*







*CREPI® Toffee cake is delicate  
and the taste relates to the  
traditional Polish fudge candy.*





# CREDI® TOFFEE CAKE

Toffee cake is biscuit-fat and delicate with a rich taste and aroma. The cake relates to the traditional Polish fudge candy. Sweetness that tickles the palate, this is a unique pleasure and experience for the senses.

## Highlights of cakes with CREDI® Toffee Cake:

- Creamy cake with milky flavour
- Deliquescent toffee taste and aroma
- Inspired by fudge candy with pudding layer
- Easy to produce and decorate
- Freeze stable

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## Cake Recipe: 36 cakes (10x7 cm)

**1500 g CREDI® Toffee Cake**

**525 g Eggs**

**600 g Vegetable Oil**

**450 g Water**

Mix CREDI® Toffee Cake with ingredients until combined.

Mixing time: ± 2 minutes on slow speed.

Divide the batter into 3 baking trays (60x40 cm).

## Baking:

Trays: ± 17-20 minutes at 170 °C

## Cream recipe:

**450 g Napoleon Cream**

**300 g Top Cream**

**1500 g Water (cold, boiled)**

Mix all the ingredients together (5 min. on medium speed). Between the baked toffee layers, spread the cream in equal proportions, as in the picture.

Decoration: Spread ± 700 g of CF Filling with Toffee taste over the top of the cake and sprinkle with roast almond flakes or fudge candy crumbs.

# CREDI® SOFTCAKE DARK

Our CREDI® Softcake Dark will appeal to everyone who enjoys a moist and delicious cake. CREDI® Softcake Dark is easy to use for a wide range of different types of cakes, either on its own as a delicious cake, or combined with different fillings, and with CREDI® Softcake Dark in stock the use is limited only by your imagination.

## Highlights of cakes with

### CREDI® Softcake Dark:

- Self-levelling batter
- Easy to produce and decorate
- Rich & delicious taste and moist texture
- Excellent fresh keeping
- Freeze stable

## Cake Recipe: 12 cakes (13x13 cm)

**1700 g CREDI® Softcake Dark**

**510 g Vegetable Oil**

**550 g Eggs**

**340 g Water**

Mix CREDI® Softcake Dark with the other ingredients until combined.  
Mixing time: ± 5 min. on medium speed.  
Divide the batter into 2 baking trays (60x46 cm).

### Baking:

Trays: ± 17 minutes at ± 180 °C

### Strawberry mousse:

**400 g CREDI® Fond Strawberry**

**500 g Water (± 20-25 °C)**

**2000 g Cream**

### Filling and finishing glaze:

**1500 g Rhubarb fruit filling**

**250 g Credigel**

Decorate with mini CREDI® meringues and fresh strawberries.

*CREDI® Softcake Dark with a creamy strawberry mousse and rhubarb fruit filling creates this delicious summer cake.*









# 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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