



# PRODUCT CATALOGUE

For Bread & Pastry Solutions



Welcome to our assortment of

# BREAD AND PASTRY

We invite you to explore our large assortment where you will find inspiration for high-quality bread and pastry with both flavour and softness. Our mission is to develop innovative and tasteful products which are easy to handle and ensures a solid and consistent production and a remarkable baking performance.

All our products are powder-based and designed and tailormade to the artisan and industrial bakery production. The assortment includes a wide gluten free product range, a large range of custard and filling powders,

vegan solutions and much more. Through our work with food safety and strict quality control we have accomplished the BRCGS standard for food safety.

Should you not find a product in our assortment which suits your needs, we will be pleased to develop a tailormade product together with you.

**We hope to inspire you!**

Your Credin Team

---

**Credin is a trustworthy partner with:**

- 90 years of experience within the bakery and pastry industry
- BRCGS certification
- Large know-how within gluten free and vegan product development and production
- An agile approach
- Tailormade products for artisan and industrial production
- Inspiring solutions and passion for pastry
- Motivated and skilled team



Food Safety

**CERTIFICATED**

# ASSORTMENT



## CUSTARD POWDER

Our custard is based on know-how and constant product development to perfect the custards. They can be used in a large variety of pastry and viennoiserie products to create a rich creamy vanilla taste. They are easy to handle, very stable and have an exceptional baking performance.



## SOFT CAKE

Our high-quality soft cake blends can be used for a large variety of tasteful and moist soft cakes, with a fantastic taste and delicious moist crumb. The blends ensure a uniform batter where chunks and berries do not sink to the bottom and has a remarkable stability during baking.



## MUFFINS

Credin offers a wide selection of muffin blends – all with high freshness. The muffin dough is developed with a high viscosity which ensures that berries and chocolate chunks do not sink to the bottom. The dough bakes nicely and ensures the nice muffin top.



## COOKIES

The best choice for a crispy and chewy cookie. The cookie blends ensure an easy and effective production and a high quality result every time. You can easily create more variety just by adding nuts or chocolate chunks to the batter.

# ASSORTMENT



## SPONGE CAKE

The sponge cake blends ensure a stable dough and provide tasty and airy cake bases. Use it for thick as well as thin cake bases. Simply add cocoa to create more varieties with just this one cake blend.



## FILLING POWDER

Our fillings creates mouth-watering taste in a large variety of baked products. They are very easy to work with and have a remarkable bake stability, which ensures a uniform quality every time.



## SOFT DOUGH CONCENTRATES

Credins soft dough has been developed, refined and tested during many to create the perfect combination of flavour and softness. Soft dough forms the basis of a wide range of both sweet and salty baked products and contains freshness which ensures that the products stay fresh for a long time. The dough can be produced and stored frozen.



## FOND POWDER

CREDI® Fond is particularly suitable for desserts, mousses and cheese cakes. It is easy to use and only needs to be mixed with water and lightly whipped cream, for a good and uniform result. Comes in many flavours such as cocoa, raspberry, strawberry, lemon and neutral.

# ASSORTMENT



## GLUTEN FREE ASSORTMENT

We offer a comprehensive range of Gluten Free blends for high-quality baked bread and pastry with lots of flavour and moist crumb. All based on 100% blends which ensures a uniform and consistent production.



## VEGAN ASSORTMENT

We offer a range of vegan blends for moist soft cakes, sweet vanilla custard, bake stable fillings and fantastic soft dough for you to create inspiring and tasteful vegan pastry – all with no traces of.



## CHOUX PASTRY

Choux Pastry Mix is an excellent powder blend for producing Éclair, Profiteroles, Craquelin, Churros in a simple method.



## BAKING POWDER

A range of high quality raw material baking powder.

# ASSORTMENT



## BREAD IMPROVERS & SOFTENERS

Credin has a wide range of baking aids which helps to create a good result every time.



## BREAD CONCENTRATES

Credin has a wide range of concentrates for bread in many varieties. The concentrates are the base and ensures character and a great taste experience.



## RYE BREAD BLENDS & CONCENTRATES

Rye bread is a Danish signature bread and is often characterized by being a dark bread with whole grains and a slightly sour taste. We have a wide range of rye bread suitable for adding both seeds and kernels.



## CREFINO

Crefino spray provides a fast and efficient method of lubricating moulds and plates.



RSPO = Certificated Palm Oil  
US = Without straw-shortener



# ASSORTMENT

ID Number	Product Name	Description	Dosage	MOQ	Per Pallet	Packaging	Customs Number	Additional
<b>Custard Powder</b>								
93303210	Bage Cremin Expo	An allround custard cream powder to be used for Danish pastry, giving a creamy texture. The baking custard is stable for freezing.	100 % 300 g / liter	1,200 kg	600 kg	25 kg	21069098	
93100310	CREDI® Crème Patisserie	A patisserie cream to be used for mille feuille and eclair fruit pies.	100 % 400 g / liter	1,200 kg	600 kg	10 kg	21069098	RSPO
93143710	CREDI® Custard Cremin Luxery	An allround custard cream powder to be used for Danish pastry, giving a creamy texture. The baking custard is stable for freezing.	100% 400 g / liter	1,350 kg	675 kg	12.5 kg	21069098	US
93301510	Whipped Cream Powder	Nice fluffy cream for Cream buns.	100 % 400 g / liter	960 kg	480 kg	10 kg	21069098	RSPO US
<b>Soft Cakes</b>								
93630610	CREDI® Cake Four Seasons	Pound cake concentrate with a neutral flavour. For fruit cake, choko cake, vanilla cake and carrot cake. Just add sugar, eggs and oil to the blend.	66 %	3,000 kg	750 kg	12.5 kg	19012000	
93551210	CREDI® Cake Platin Plain	Premium soft cake blend for cream cakes with a sweet taste of vanilla and a fantastic moist crumb. Add berries for delicious variation and without the berries sinking.	100 %	2,500 kg	625 kg	12.5 kg	19012000	
93551710	CREDI® Cake Platin Choco	Dark premium soft cake blend for cream cakes with an intense taste of cocoa and a fantastic moist crumb. Add chocolate chunks without the chunks sinking.	100 %	2,500 kg	625 kg	12.5 kg	19012000	
93630310	CREDI® Cake Platin Carrot	Premium soft cake blend for cream cakes with a sweet taste of cinnamon, ginger and a hint of vanilla. With a fantastic moist crumb.	100 %	1,800 kg	600 kg	15 kg	19012000	
93552510	CREDI® Cake Multi	An excellent blend for soft cakes with a sweet spicy taste and a hint of cinnamon. This one product can create a large variety and is perfect for christmas cakes, carrot cakes and much more.	100 %	2,000 kg	500 kg	10 kg	19012000	
93553510	CREDI® Cake Luxery Plain	A fantastic moist soft cake and perfect for dessert cakes and cakes in layers. It brings weight into the final cake with a juicy and compact crumb structure.	100 %	2,000 kg	500 kg	10 kg	19012000	US
93662110	CREDI® Cake Brownie Luxery	A cake like brownie with a great mouth feeling, a fudgy core and an intense taste of cocoa. Very stable during baking.	100 %	2,000 kg	500 kg	10 kg	19012000	RSPO US
93883510	Cake Donut Concentrate	An easy to use concentrate for American style cake donuts. Add jam to the core of the ready baked donuts.	20 %	2,160 kg	540 kg	15 kg	19012000	 RSPO US
93881510	CREDI® Cake Donut	An easy to use blend for American style cake donuts. Create large variety with inspiring decoration	100 %	1,920 kg	480 kg	20 kg	19012000	RSPO



RSPO = Certificated Palm Oil  
US = Without straw-shortener



# ASSORTMENT

ID Number	Product Name	Description	Dosage	MOQ	Per Pallet	Packaging	Customs Number	Additional
<b>Muffins</b>								
93803210	CREDI® Muffin American Plain	High quality American Vanilla muffins with a nice structure and soft eating qualities and a great stable performance during baking. You can add fruit, chocolate, etc.	100 %	2,400 kg	600 kg	10 kg	19012000	RSPO
93807210	CREDI® Muffin American Dark	High quality American choco muffins with a nice structure and soft eating qualities and a great stable performance during baking. You can add fruit, chocolate, etc.	100 %	2,400 kg	600 kg	10 kg	19012000	
<b>Cookies</b>								
93685910	CREDI® Cookie Plain	Plain cookie blend for American style crispy cookies with a chewy core. You can add nuts and chocolate chunks to the batter.	100 %	2,000 kg	500 kg	10 kg	19012000	
93687810	CREDI® Cookie Dark	Dark cookie blend for American style crispy cookies with a chewy core. You can add nuts and chocolate chunks to the batter.	100 %	2,400 kg	600 kg	12.5 kg	19012000	
96252510	CREDI® Italian Meringue	An Italian style meringue powder.	100 %	1,080 kg	540 kg	15 kg	19012000	
<b>Sponge Cakes</b>								
93715710	CREDI® Sponge Cake	Easy workable sponge cake mix.	100 %	2,160 kg	540 kg	15 kg	19012000	RSPO
94521910	CREDI® Cake Swiss Roll	For swiss rolls and sponge cakes, giving a thick batter with a stability during baking and afterwards giving a moist and elastic sponge for the swiss roll.	100 %	3,125 kg	625 kg	12.5 kg	19012000	RSPO
<b>Filling Powder</b>								
93550110	CREDI® Filling Maple	Maple filling powder to be used for Danish pastry, soft dough, croissants or pies. Ensures great flavour and nice colour.	Filling Powder	2,400 kg	600 kg	25 kg	19012000	
93549410	CREDI® Filling Cappuccino	Cappuccino filling powder to be used for Danish pastry, soft dough, croissants or pies. Ensures great flavour and nice colour.	Filling Powder	2,000 kg	500 kg	10 kg	19012000	
<b>Soft Dough</b>								
94978210	JUST4TASTE® Soft Dough	This fantastic Soft dough concentrate gives a tremendous softness and is very easy to handle. Can be used for a large variety of sweet and salty baked products.	25 %	2,250	750 kg	12.5 kg	19012000	RSPO US
97121510	JUST4TASTE® Berliner Conc.	Yeast donut concentrate - authentic bavarian style, great softness and colour.	20 %	2,250 kg	750 kg	25 kg	19012000	
93684410	CREDI® Scones Quark	Quark Scones - outstanding softness, nice dairy flavour with a hint of lemon.	100 %	2,400 kg	600 kg	12.5 kg	19012000	RSPO
93672510	CREDI® Scones Vanilla Conc.	Classic and tastefull vanilla scones. Ready to add your choice of chocolate chunks or dried fruits	40 %	2,400 kg	600 kg	20 kg	19012000	





RSPO = Certificated Palm Oil  
US = Without straw-shortener



# ASSORTMENT

ID Number	Product Name	Description	Dosage	MOQ	Per Pallet	Packaging	Customs Number	Additional
<b>Fond Powder</b>								
92611510	CRE DI® Fond Cocoa	Gives a creamy flavour of cocoa and a nice brown color. Our fondos are naturally flavoured cream stabilizer powders for dairy or non dairy cream types.	100 % 200 g powder, 250 g water, 1000 g lightly whipped cream	1,080 kg	360 kg	3 kg bucket	21069098	US
92610510	CRE DI® Fond Raspberry	Gives a creamy flavour of raspberry with small pieces of dried raspberries. Our fondos are naturally flavoured cream stabilizer powders for fresh or dairy-free cream.	100 % 200 g powder, 250 g water, 1000 g lightly whipped cream	1,080 kg	360 kg	3 kg bucket	21069098	US
92611010	CRE DI® Fond Strawberry	Gives a creamy flavour of strawberry with small pieces of dried strawberries. Our fondos are naturally flavoured cream stabilizer powders for fresh or dairy-free cream.	100 % 200 g powder, 250 g water, 1000 g lightly whipped cream	1,080 kg	360 kg	3 kg bucket	21069098	US
92612510	CRE DI® Fond Lemon	Gives a fresh and creamy flavour of lemon with a nice yellow color. Our fondos are naturally flavoured cream stabilizer powders for fresh or dairy-free cream.	100 % 200 g powder, 250 g water, 1000 g lightly whipped cream	1,080 kg	360 kg	3 kg bucket	21069098	US
92612310	CRE DI® Fond Neutral	The neutral fond gives you the possibility of adding your desired flavours or fruit purees. Our fondos are naturally flavoured cream stabilizer powders for fresh or dairy-free cream.	100 % 200 g powder, 250 g water, 1000 g lightly whipped cream	1,080 kg	360 kg	3 kg bucket	21069098	US
<b>Gluten Free Bread</b>								
98965310	Gluten Free Softkernel Bread	The gluten free version of the classic rye bread. Moist and tasty with gluten free sourdough and plenty of seeds and grains.	Premix 100% Add yeast, water	1,200 kg	600 kg	12.5 kg	19012000	
98965210	Gluten Free Softkernel Bread Wheat Free	The gluten free version of the classic rye bread. Moist and tasty with gluten free sourdough and plenty of seeds and grains. This product is also Wheat Free.	Premix 100% Add yeast, water	1,200 kg	600 kg	12.5 kg	19012000	
98976610	Gluten Free Multiseed Bread	Multiseed Bread with a fantastic open crumb structure, incredible softness, and lots of visible kernels such as linseeds, sunflower and pumpkin. The bread stays fresh for 5-7 days.	Premix 100% Add yeast, water	1,200 kg	600 kg	12.5 kg	19012000	
98976710	Gluten Free Toast Bread	Tasteful Toast Bread with a beautiful colden crust and a white and fluffy crumb. It is high in fiber such as bamboo, psyllium and flaxseed, which contributes to a more nourishing bread.	Premix 100% Add yeast, water	1,200 kg	600 kg	12.5 kg	19012000	
98976410	Gluten Free Oat Bread	Oat Bread is a light bread with oat flour and fibers. Mild taste, soft and open crumb structure and suitable for adding additional vegetables, seeds and grains.	Premix 100% Add yeast, water	1,200 kg	600 kg	12.5 kg	19012000	
98967210	Gluten Free Baguette	Baguette with an authentic look, crisp crust and fine crumb. The baguette can also be mixed with our softkernel blend to create a more grainy bread or a delicious sandwich bread.	Premix 100% Add yeast, water	1,200 kg	600 kg	12.5 kg	19012000	
98967410	Gluten Free Baguette Wheat Free	Baguette with an authentic look, crisp crust and fine crumb. The baguette can also be mixed with our softkernel blend to create a more grainy bread or a delicious sandwich bread. This product is also Wheat Free.	Premix 100% Add yeast, water	1,200 kg	600 kg	12.5 kg	19012000	



# ASSORTMENT

ID Number	Product Name	Description	Dosage	MOQ	Per Pallet	Packaging	Customs Number	Additional
<b>Gluten Free Soft Dough</b>								
98976210	Gluten Free Soft Dough	Soft Dough is an easy to handle dough which gives the ready baked buns and rolls a very soft and airy structure. Use it for both salty and sweet baked products.	Premix 100% Add sugar, salt, yeast, oil, water	1,200 kg	600 kg	12.5 kg	19012000	
98966610	Gluten Free Burger Bun	Is an extrudable soft dough for burger buns. Giving the ready baked burger buns a very soft and airy structure.	Premix 100% Add margarine, yeast, salt, sugar and water	1,200 kg	600 kg	12.5 kg	19012000	
<b>Gluten Free Pizza</b>								
98973310	Gluten Free Pizza Dough	This Pizza base contains gluten free sourdough and gives your pizza a nice thin and crispy crust. The dough is easy to handle and the blend is also Wheat Free. This is a Big Bag solution.	100% Premix Add yeast, oil, water	1,200 kg			19012000	
<b>Gluten Free Cake</b>								
98972610	Gluten Free Muffin Plain	A perfect blend for Muffins with a soft and delicious texture. You can add cocoa powder for a dark muffin or nuts and chocolate chunks for more varieties.	100% Premix Add water, oil	1,080 kg	540 kg	15 kg	19012000	
98976310	Gluten Free Muffin Plain	A new blend for muffins, where you just add eggs yourself. The baked muffins are soft and delicious. You can also add cocoa, nuts or chocolate chunks to the batter.	100% Premix Add egg, oil and water	1,200 kg	600 kg	12.5 kg	19012000	
98972410	Gluten Free Soft Cake	Our Soft Cake has a sweet taste and a moist and airy structure. The batter is easy to handle and gives many possibilities to create variety just by adding banana, nuts or chocolate chunks.	100% Premix Add egg, oil, water	1,080 kg	540 kg	15 kg	19012000	
98972110	Gluten Free Sponge Cake / Swiss Roll	A fantastic blend for sponge cakes or swiss rolls with a soft and light crumb. The ready baked cake base is easily to roll. Add cocoa powder to the batter for a dark base.	100% Premix Add egg, water	1,080 kg	540 kg	15 kg	19012000	
98968710	Gluten Free Brownie	Bake tasteful gluten free brownies with an intense flavour and a moist and tasty core. Just add chocolate chunks or nuts to create extra texture and rich flavour.	100% Premix Add egg, oil, water	1,080 kg	540 kg	15 kg	19012000	
<b>Gluten Free Cookie</b>								
	Gluten Free Cookie	Cookies with a perfect crisp crackle and chewy core. Just add cocoa powder for a dark cookie or nuts, dried fruit or chocolate chunks to create more varieties.	100% Premix Add margarine, glycoside syrup, chocolate drops, water	1,200 kg			19012000	



RSPO = Certificated Palm Oil  
US = Without straw-shortener



# ASSORTMENT


ID Number	Product Name	Description	Dosage	MOQ	Per Pallet	Packaging	Customs Number	Additional
<b>Gluten Free Short Pastry</b>								
98965110	Gluten Free Short Pastry	This short pastry has a creamy taste and is perfect as a crispy base in many applications. Can be used for tasty butter cookies, short crust specialties or as streusel on top of cakes. The short pastry is also suitable for rolling.	100% Premix Add margarine, egg	1,200 kg	600 kg	12.5 kg	19012000	
<b>Gluten Free Pancake</b>								
98976510	Gluten Free Pancake	Create the thin and "classic" pancakes. The blend contains buckwheat flour which gives a slightly nutty taste. Fold or roll the pancakes with jam or ice cream.	100% Premix Add milk	2 pallets		12.5 kg	19012000	
<b>Gluten Free Choux Pastry</b>								
98966710	Gluten Free Choux Pastry	An excellent powder blend for producing Éclairs, Profiteroles, Craquelin and Churros in a simple method. The premix can be used for a large number of delicious baked choux pastry and is very easy to handle and ensures an uniform result.	100% Premix Add oil, eggs and water	1,200 kg	600 kg	12.5 kg	19012000	
<b>Vegan Soft Cake</b>								
98981510	CRE DI® Cake Vegan Plain	Simply the beste vegan cake premix. Can be used for any desired cake just by adding different flavours, fruit, nuts or chocolate chunks.	100% Premix Add vegetable oil, water	1,200 kg	600 kg	12.50 kg	19012000	 US
98982010	CRE DI® Cake Vegan Dark	The perfect dark vegan cake premix with a fantastic and intense taste of cocoa. Perfect for a large variety of inspiring and moist dark soft cakes.	100% Premix Add vegetable oil, water	1,200 kg	600 kg	12.50 kg	19012000	
<b>Vegan Custard &amp; Filling</b>								
93390010	CRE DI® Custard Vegan	Vegan custard powder for a tasteful vanilla custard with a nice yellow color and creamy texture. It is remarkable bakestable and can be used both as a filling and as a topping.	100% Premix Add water	1,200 kg	600 kg	12.50 kg	21069098	
New	CRE DI® Filling Vegan Plain	A plain blend for bake stable filling. Create your own flavour just by adding e.g. almond or cinnamon. To be used for Danish pastry, cinnamon rolls, soft dough and croissants.	100% Premix Add plant based margarine, water	1,200 kg	600 kg	12.50 kg	21069898	
New	CRE DI® Filling Cappuccino	A tasteful vegan filling with a nice colour. The filling will enrich Danish pastry, rolls and croissants. It has an exceptional baking performance.	100% Premix Add plant based margarine	3,000 kg	600 kg	15.00 kg	21069098	
New	CRE DI® Filling Vegan Maple	A mouth watering vegan maple filling with lots of flavour and eye catching colours. It is very bake stable and can be used both in Danish pastry and in soft dough.	100% Premix Add plant based margarine	3,000 kg	600 kg	15.00 kg	21069098	
<b>Vegan Soft Dough</b>								
New	CRE DI® Soft Dough Vegan	Create the most delicious burger buns, rolls, cinnamon buns with a soft an airy crumb. The premix contains freshness which will keep the baked products fresh. Can be used both for both salty and sweet products.	100% Premix Add yeast, sugar, vegetable oil, water	1,920 kg	480 kg	20.00 kg	19012000	



RSPO = Certificated Palm Oil  
US = Without straw-shortener



# ASSORTMENT

ID Number	Product Name	Description	Dosage	MOQ	Per Pallet	Packaging	Customs Number	Additional
<b>Choux Pastry</b>								
95412810	CRE DI® Choux Pastry	Choux pastry powder blend where you only have to add water.	100 %	500 kg	250 kg	12.5 kg	19012000	US
95411210	CRE DI® Choux Pastry	Choux pastry powder blend where you only have to add egg, water and water.	Powder	2,000 kg	500 kg	10 kg	19012000	RSPO
<b>Baking Powder</b>								
85000010	Orkide® Baking Powder	High quality baking powder. Can be used for cake batters, cookies etc.	Raw material	1,200 kg	600 kg	15 kg	21033000	 US
96412410	Orkide® Baking Powder	High quality baking powder. Can be used for cake batters, cookies etc.	Raw material	960 kg	480 kg	4 kg bucket	21033000	
<b>Bread Concentrates</b>								
93560110	PASCO® Ciabatta Conc.	Concentrate for Ciabatta based on wheat sourdough.	15 %	2,250 kg	450 kg	12.5 kg	19012000	
98941810	MultBase® Mediterranean Conc.	A special mediterranean style concentrate for rolls, baguette, focaccia, pizza, etc. Containing durum flour, olive oil, wheat sourdough and malt.	15 %	2,100 kg	525 kg	25 kg	19012000	
94979710	JUST4TASTE® Sourdough Bread Conc.	A concentrate for bread with a fantastic flavour of sourdough, an open crumb structure and a crispy crust. Gives a uniform bread quality and perfect stability during processing.	30%	2,250 kg	750 kg	12.5 kg	19012000	
94977510	JUST4TASTE® Rustic Conc.	Wheat sourdough and malt concentrate.	20 %	2,250 kg	750 kg	12.5 kg	19012000	
94977110	JUST4TASTE® Potato Conc.	Potato bread concentrate with potato flakes, corn flour, sourdough and white pepper. Gives lovely fresh potato bread with a moist crumb and a balanced taste.	33 %	2,250 kg	750 kg	12.5 kg	19012000	
94977210	JUST4TASTE® Malt Conc.	Malt bread concentrate with sourdough, sunflower seeds, linseeds, malt and soy. Gives a dark and flavourful bread with a unique taste of malt and sourdough.	30 %	2,250 kg	750 kg	12.5 kg	19012000	
94977310	JUST4TASTE® Multi Grain Conc.	Multi grain concentrate with sourdough, sunflowerseeds, linseed, sesame and dark malt. Can be used for bread and tasty rolls.	30 %	2,250 kg	750 kg	12.5 kg	19012000	
94977410	JUST4TASTE® Pumpkin Conc.	Concentrate for artisan pumpkin bread and soft buns. Contains sourdough, pumpkin seeds, linseed, corn and millet.	30 %	2,250 kg	750 kg	12.5 kg	19012000	
94979510	JUST4TASTE® Corn Conc.	Sweet corn bread concentrate with a nice yellow crumb structure and delightful taste. The concentrate contains popped corn, sourdough, sunflower seeds and turmeric.	50 %	2,250 kg	750 kg	12.5 kg	19012000	RSPO
94978410	CRE DI® FERMENT	A high-end bread blend which gives your bread a rich flavour of sourdough and a nice crusty crust. The bread blend is based on fermented flour and sourdough.	100 %	2,250 kg	750 kg	12.5 kg	19012000	



RSPO = Certificated Palm Oil  
US = Without straw-shortener



# ASSORTMENT

ID Number	Product Name	Description	Dosage	MOQ	Per Pallet	Packaging	Customs Number	Additional
<b>Bread improvers and softeners</b>								
94978910	CREDIFROST® Super	Special improver for all types of processing e.g. slow dough, retarding fermentation, interruption and deep frozen dough pieces as well as for direct processing. Suitable for long time freezing.	2-3 %	2,250 kg	750 kg	12.5 kg	21069098	RSPO
94980010	CREDI® Toast Improver	Special soft improver for wheat bread and toast bread.	2-5%	2,250 kg	750 kg	12.5 kg	21069098	RSPO
<b>Rye Bread Blends &amp; Concentrates</b>								
94975410	PASCO® Highlander	A premix for Soft Rye Bread which contains a nice, sweet and smooth dark malt.	100 %	2,250 kg	750 kg	12.5 kg	19012000	
94976310	PASCO® Soft Rye Bread	Soft Rye Bread premix with a mild malt flavour and a delicious softness.	100 %	2,250 kg	750 kg	12.5 kg	19012000	RSPO
94979010	MultiBase® Rye Bread	A premix for Soft Rye Bread where you are able to add your own quantity of flour, kernels, seeds and dried fruits, etc. Can be used for bread rolls.	15 %	2,250 kg	750 kg	12.5 kg	19012000	
<b>Crefino Spray</b>								
90494510	CREFINO® Spray Release	Release agent for multipurpose, spray directly onto baking trays and tins.	Ready to use cans	1,008 Cans	1,008 Cans	500 ml per can 12 cans per box	15179093	