

WE
CREATE
SOLUTIONS



CRÉDIN®

VIENNOISERIE

A world of possibilities



Welcome to

CREDIN

With more than 90 years of experience within the bakery and pastry industry we offer a comprehensive range of solutions and know-how.

Our passion is to develop tailor-made solutions which meet the high standards of our customers and to help develop our customers' business with flexible and tailor-made solutions by being an agile and trustworthy partner.

In this brochure we hope to inspire you with tasteful viennoiserie products with taste, texture, eye catching colors, and of course a fantastic bake stability.

We hope to inspire you!

Your Credin Team

Credin is a trustworthy partner

- Over 90 years of experience and know-how
- Close and direct partnership with our specialist team
- Agile development process
- Innovative tailor-made solutions
- Awarded AA grade in BRCGS Audit





Tasteful VIENNOISERIE

With our viennoiserie solutions you can easily delight your customers with mouthwatering taste and inspiring baked pastry. Our creamy vanilla custards and bake stable fillings are developed to create taste and texture. Explore the many possibilities within our solutions – tailored to your needs.



Maple pecan plait

Maple filling industry, CREDI® Shine



Pain aux raisins

CREDI® Custard pain aux raisins, CREDI® Shine



Croissant with dark filling

Filling Neutral, CREDI® Shine



Chocolate custard twist

Vanilla custard, CREDI® Shine

RECIPES



We do also have
vegan custard
and fillings

DANISH PASTRY

Ingredients

2,400 g Wheat flour
200 g Sugar
60 g CREDIFROST® Super
20 g Salt
200 g Yeast
500 g Eggs
1,000 g Water

2,150 g Pastry Margarine for laminating

CUSTARD VANILLA

Ingredients

800 g CREDI® Custard Vanilla
2,000 g Water

FILLING MAPLE INDUSTRY

Ingredients

2,000g CREDI® Filling Maple Industry
920g Cake margarine
550g Water

CUSTARD PAIN AUX RASINS

Ingredients

950 g CREDI® Custard pain aux raisins
2,000 g Water

FILLING NEUTRAL

Ingredients

2,000 g CREDI® Filling Neutral
920 g Cake Margarine
550 g Water

For flavour add 50 g cinnamon,
50 g cardamom, 50 g pistachio,
or 50 g cocoa.

We bring our knowledge to
YOUR BUSINESS

At Credin, we are driven by our passion for developing outstanding tailor-made bakery and pastry solutions. Our commitment to capture the essence of the perfect bite affects everything we do – including the way we do business with you. As we are dedicated and committed always to walk the extra mile to ensure our customers unique and tailor-made solutions.

More information on

WWW.CREDIN.DK

