

WE
CREATE
SOLUTIONS



CRÉDIN®

VIENNOISERIE

based on soft dough



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



VIENNOISERIE

based on soft dough

Viennoiserie with Credin soft dough is softness, taste and texture combined in one perfect bite. Delight your customers with a rich smooth taste and maximum flexibility to combine pastry with creamy custard and flavourful filling. To create a perfect soft roll, cinnamon swirl, twisted cardamom bun or a cinnamon roll sweet stick with custard and nice filling.



Norwegian school bun
Soft dough, Vanilla custard

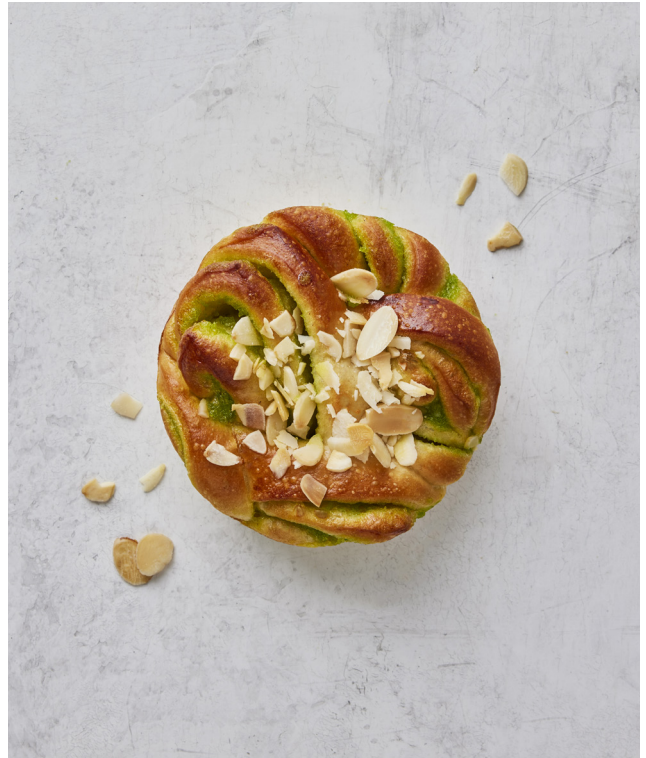


Cinnamon roll sweet stick
Soft dough, Vanilla custard, Filling Neutral



Twisted maple soft bun

Soft dough, Vanilla custard, Filling Neutral



Pistachio bun

Soft dough, Vanilla custard, Filling Neutral



Cardamom bun

Soft dough, Vanilla custard, Filling Neutral



Dutch raisin bun

Soft dough, CREDI® Custard pain aux raisins, CREDI® Shine

RECIPES



We do also have
vegan soft dough,
custard and fillings

SOFT DOUGH CONC. INDUSTRY

Ingredients

675 g CREDI® Soft Dough Conc. Industry
3,000 g Wheat flour
450 g Sugar
375 g Vegetable oil
200 g Yeast
1,800 g Water

CUSTARD VANILLA

Ingredients

800 g CREDI® Custard Vanilla
2,000 g Water

CUSTARD PAIN AUX RASINS

Ingredients

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

FILLING MAPLE INDUSTRY

Ingredients

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

