

GLUTEN FREE

Bread & Pastry





Inspiration to gluten free bread and pastry

GLUTEN FREE

We invite you inside our gluten free universe where you will find inspiration for high-quality bread and pastry with lots of flavour and moist crumb. Our mission is to develop a wide variety of gluten free products to meet an increasing demand.

Our assortment is based only on quality ingredients and are 100% mixes which ensure you a solid and consistent production. The mixes and recipes can be used as they are but also offer many variations and possibilities to add your own personal touch.

Our high focus on quality control is your safety. It thrives us to ensure our way of production and to meet the high standards of our customers. We are extremely proud of having accomplished the BRC standard for food safety within gluten free production.

We hope to inspire you and our gluten free team will be more than pleased to help with advice and guidance.

Happy reading

Your gluten free team



When using Credin gluten free products you get:

- Quality ingredients
- Steady and smooth production
- High-quality baked bread and pastry
- Possibilities and variation add your own touch
- BRC GS Gluten Free Issue 4





GLUTEN FREE ASSORTMENT



FLOUR

Fantastic flour for baking a wide variety of bread types, rolls and buns.



RUSTIC FLOUR

Fantastic flour for baking a wide variety of rustic bread types, rolls, buns.



SOFT KERNEL BREAD

Credin's gluten free version of the classic rye bread. Moist and tasty with gluten free sourdough and plenty of seeds and gluten free grains.



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 gluten free grains.



BAGUETTE

Baguette with an authentic look, a crispy crust and a fine crumb. The baguette can be mixed with our softkernel mixture to create a more grainy bread or a delicious sandwich assortment.



SOFT DOUGH

Soft Dough is an easy to handle dough with a nice texture and consistency. When handled properly, the result is quality baked products. This mix gives you a large variety of tasteful possibilities.





GLUTEN FREE ASSORTMENT



SOFT CAKE

Soft Cake is a classic cake with a mild sweet taste. It can be baked in a tin loaf as well as in portion sizes. Many possibilities to create your own favourite. Add e.g. banana or chocolate chunks.



SPONGE CAKE/ SWISS ROLL

Sponge Cake gives a soft and light crumb structure. Suitable both for sponge cakes and swiss rolls. You can add cocoa powder to create your own variety.



MUFFIN

Muffin has a soft and delicious consistency. You can add e.g. cocoa powder for a dark muffin or nuts and chocolate chunks for a wide variety of tasteful muffins.



BROWNIE

Brownie with an intense flavour and a juicy and tasty core. Add chocolate chunks and nuts for a rich and tasteful experience.



SHORT PASTRY

Tasty and mild mix suitable as a base in many applications. Create your local butter cookies or your own shortcrust specialities. Suitable for rolling, for piping and as streusel on top of cakes.

























Wheat Free



GLUTEN FREE PREMIXES

ID Number	Product Name	Dosage	Add	Aplications	MOQ	Packaging	Free from
Gluten Free F	lour						
98982310	Gluten Free Flour Rustic	Flour	Gluten free flour with fibers for gluten free baking	Fantastic gluten free flour for rustic bread types, rolls and buns.	2 Pallets	12,5 kg	
98982410	Gluten Free Flour	Flour	Gluten free flour for gluten free applications.	Fantastic flour for plain bread types, rolls and buns	2 pallets	12,5 kg	
Soft Kernel B	read						
98965310	Soft Kernel Bread	Mix 100%	Add yeast and water	Soft Kernel bread Sandwich bread Crisp bread Small bites with chocolate chunks	2 pallets	12,5 kg	
Oat Bread							
98976410	Oat Bread	Mix 100%	Add yeast and water	Oat bread Soft/crispy oat buns	2 pallets	12,5 kg	®
Baguette							
98967210	Baguette	Mix 100%	Add yeast and water	Baguette Classic Baguette with topping Rolls Kaiser buns	2 pallets	12,5 kg	(2)
98977410	Baguette Wheat Free	Mix 100%	Add yeast and water	Baguette Classic Baguette with topping Rolls Kaiser buns	2 pallets	12,5 kg	®
Soft Dough							
98982510	Soft Dough	Mix 100%	Add margarine, egg, yeast and water	Versatile mix for both savory and sweet applications such as pizza svirls, burger buns, foccacia, cinnamon buns, chocolate buns and donuts	2 pallets	12,5 kg	8
Soft Cake							
98972410	Soft Cake	Mix 100%	Add egg, oil and water	Soft cake in many varieties and posibilities of fillings and toppings	2 pallets	15 kg	
98974810	Soft Cake	Mix 100%	Add egg and water		2 pallets	15 kg	
Sponge Cake	/ Swiss Roll						
98972110	Sponge Cake	Mix 100%	Add egg and water	Sponge cake Swiss roll	2 pallets	15 kg	
Muffins							
98972610	Muffins	Mix 100%	Add water and oil	Muffins neutral Blueberry muffins Chocolate muffins Can also be used for soft cake	2 pallets	15 kg	
98976310	Muffin	Mix 100%	Add egg, oil and water	Muffins in many varieties and posibilities of adding berries and chocolate chunks	2 pallets	12,5 kg	
Brownie							
98968710	Brownie	Mix 100%	Add egg, oil and water	Brownies Brookies	2 pallets	15 kg	(2)
Short Pastry							
98965110	Short Pastry	Mix 100%	Add margarine and egg	Cookies Butter cookies Crispy pie Shortbread cookies Streusel as topping on a cake	2 pallets	12,5 kg	8





Wheat Free



Lactose Free

GLUTEN FREE PREMIXES

ID Number	Product Name	Dosage	Add	Aplications	MOQ	Packaging	Free from		
Big bag solutions									
98967710	Soft Kernel Bread	Mix 100%	Add yeast and water	Soft Kernel bread Sandwich bread Crisp bread Small bites with chocolate chunks	2 pallets	600 kg			
98966510	Soft Dough	Mix 100%	Add margarine, egg, yeast and water	Versatile mix for both savory and sweet applications such as pizza svirls, burger buns, foccacia, cinnamon buns, chocolate buns and donuts	2 pallets	600 kg	8		
98966110	Sponge Cake	Mix 100%	Add egg and water	Sponge cake Swiss roll	2 pallets	600 kg			
98966010	Cookies	Mix 100%	Add margarine, glycose syrup, chocolate drops and water	Cookies Neutral Chocolate Cookies	2 pallets	600 kg	8		