

WE  
CREATE  
SOLUTIONS



# 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
- BRCGS Gluten Free Issue 4



# GLUTEN FREE ASSORTMENT

## Bread



### BREAD BASE

Unique bread base with functional ingredients to mimic the functionalities of a regular wheat bread. Bread taste and large variety in bread baking.



### 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

## Cake



### CAKE BASE

Fantastic cake base for baking a wide range of soft cakes, muffins and short pastry. It contains functionalities to ensure good baking performance and the taste is sweet and mild.



### 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.

# Inspiration



Multiseed Bread



Soft Kernel Bread



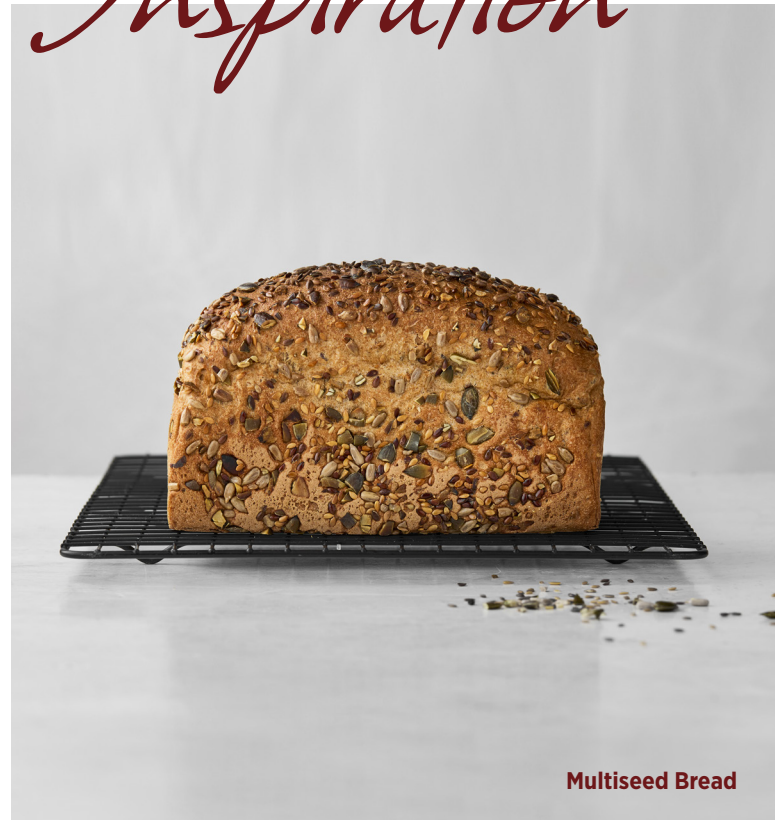
Multiseed Bread Toast



Multiseed Bread



# Inspiration



# GLUTEN FREE PREMIXES

| ID Number                       | Product Name        | Dosage   | Add   | Applications   | MOQ       | Packaging | Free from   |
|---------------------------------|---------------------|----------|---|--|-----------|-----------|---|
| <b>Bread &amp; Cake Bases</b>   |                     |          |   |  |           |           |   |
| 98967010                        | Bread Base          | Flour    | Add yeast, salt, oil and water              | Fantastic bread base for a large variety of bread types, baguettes, sandwich pieces, brioche buns, burger buns, pizza base, cinnamon buns and foccacia | 1 pallets | 12,5 kg   |   |
| 98967110                        | Cake Base           | Flour    | Add vegetable oil, egg and water            | Versatile cake base for all kinds of soft cakes, muffins, short pastry varieties, sweet crumble and cake pies  | 1 pallets | 12,5 kg   |   |
| <b>Soft Kernel Bread</b>        |                     |          |   |  |           |           |   |
| 98965310                        | Soft Kernel Bread   | Mix 100% | Add yeast and water                         | Soft Kernel bread<br>Sandwich bread<br>Crisp bread<br>Small bites with chocolate chunks  | 2 pallets | 12,5 kg   |    |
| <b>Oat Bread</b>                |                     |          |   |  |           |           |   |
| 98976410                        | Oat Bread           | Mix 100% | Add yeast and water                         | Oat bread<br>Soft/crispy oat buns  | 2 pallets | 12,5 kg   |       |
| <b>Baguette</b>                 |                     |          |   |  |           |           |   |
| 98967210                        | Baguette            | Mix 100% | Add yeast and water                         | Baguette Classic<br>Baguette with topping<br>Rolls<br>Kaiser buns  | 2 pallets | 12,5 kg   |    |
| 98977410                        | Baguette Wheat Free | Mix 100% | Add yeast and water                         | Baguette Classic<br>Baguette with topping<br>Rolls<br>Kaiser buns  | 2 pallets | 12,5 kg   |    |
| <b>Soft Dough</b>               |                     |          |   |  |           |           |   |
| 98982510                        | Soft Dough          | Mix 100% | Add margarine, egg, yeast and water         | Versatile mix for both savory and sweet applications such as pizza swirls, burger buns, foccacia, cinnamon buns, chocolate buns and donuts             | 2 pallets | 12,5 kg   |   |
| 98966610                        | Burger Bun          | Mix 100% | Add yeast, salt, sugar, margarine and water | Burger buns  | 2 pallets | 12,5 kg   |   |
| <b>Soft Cake</b>                |                     |          |   |  |           |           |   |
| 98972410                        | Soft Cake           | Mix 100% | Add egg, oil and water                      | Soft cake in many varieties and possibilities of fillings and toppings   | 2 pallets | 15 kg     |    |
| 98974810                        | Soft Cake           | Mix 100% | Add egg and water                           |  | 2 pallets | 15 kg     |   |
| <b>Sponge Cake / Swiss Roll</b> |                     |          |   |  |           |           |   |
| 98972110                        | Sponge Cake         | Mix 100% | Add egg and water                           | Sponge cake<br>Swiss roll  | 2 pallets | 15 kg     |    |
| <b>Muffins</b>                  |                     |          |   |  |           |           |   |
| 98972610                        | Muffins             | Mix 100% | Add water and oil                           | Muffins neutral<br>Blueberry muffins<br>Chocolate muffins<br>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 possibilities of adding berries and chocolate chunks   | 2 pallets | 12,5 kg   |   |



Wheat Free



Lactose Free

# GLUTEN FREE PREMIXES

| ID Number                | Product Name      | Dosage   | Add  | Applications   | MOQ       | Packaging | Free from   |
|--------------------------|-------------------|----------|--|--|-----------|-----------|---|
| <b>Brownie</b>           |                   |          |  |  |           |           |   |
| 98968710                 | Brownie           | Mix 100% | Add egg, oil and water                                   | For classic chocolate cakes and mild brownie types   | 2 pallets | 15 kg     |    |
| 98975510                 | Brownie           | Mix 100% | Add egg, vegetable oil and water                         | For a dense american style brownie   | 2 pallets | 12,5 kg   |   |
| <b>Short Pastry</b>      |                   |          |  |  |           |           |   |
| 98965110                 | Short Pastry      | Mix 100% | Add margarine and egg                                    | Cookies<br>Butter cookies<br>Crispy pie<br>Shortbread cookies<br>Streusel as topping on a cake   | 2 pallets | 12,5 kg   |   |
| <b>Big bag solutions</b> |                   |          |  |  |           |           |   |
| 98967710                 | Soft Kernel Bread | Mix 100% | Add yeast and water                                      | Soft Kernel bread<br>Sandwich bread<br>Crisp bread<br>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 swirls, burger buns, foccacia, cinnamon buns, chocolate buns and donuts | 2 pallets | 600 kg    |   |
| 98966110                 | Sponge Cake       | Mix 100% | Add egg and water  | Sponge cake<br>Swiss roll  | 2 pallets | 600 kg    |    |
| 98966010                 | Cookies           | Mix 100% | Add margarine, glycosyl syrup, chocolate drops and water | Cookies Neutral<br>Chocolate Cookies   | 2 pallets | 600 kg    |    |