

WE
CREATE
SOLUTIONS



GLUTEN FREE

Bread Base & Cake Base



Bread and Cake Bases for gluten free baking

GLUTEN FREE

We invite you inside our gluten free universe where you will find inspiration for high-quality bread and cake solutions based on only one bread base and one cake base. You will discover tasteful gluten free baked bread and pastry with both, flavour and moist crumb only through a few and easy steps.

Our gluten free bread and cake bases have functionalities which gives a stable process and a fantastic baking performance. With the two bases you can bake almost any gluten free bread or cake you desire.

Our high focus on quality control is your safety. Through our way of working, we have accomplished the BRCGS standard for safety within gluten free production. Our mission is always to meet the high standards of our gluten free customers.

We hope to inspire you, and our gluten free team is always ready to walk the extra mile for you.

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
- BRCGS Gluten Free Issue 4 certified products

BRCGS

Food Safety

CERTIFICATED

4 facts about

GLUTEN FREE

Who chooses gluten free solutions?

The main and serious reason for choosing gluten free is if you suffer from celiac disease. Celiac disease is a chronic autoimmune disease triggered by gluten. If you have celiac disease you need a lifelong gluten free diet.

Exploring new trends and diets is another reason for choosing gluten free solutions. Some experience greater well-being by avoiding or minimizing gluten in their diet.



What happens during baking when the gluten is removed from the flour?

When wheat flour is mixed with water and kneaded, gluten is developed from the proteins glutenin and gliadin. This creates a gluten network which gives the dough its characteristic properties. The elasticity increases and makes it possible for gas developed in the fermentation process to be maintained in the final bread. The result is that the final bread gains more volume.

When baking completely without gluten, you therefore must consider which other ingredients will mimic this network to create a nice volume and good structure.

In our gluten free bread and cake bases we have enriched functionalities that secure this process.



The measurement for gluten free products is PPM

If a product is labeled "gluten free" the gluten content must not exceed 20 mg gluten/kg, i.e. 20 ppm. Our gluten free products are always max 20 ppm. But we also offer as low as 5 ppm at your request.



Is it possible to freeze the baked bread and cakes?

The ready-baked products can be stored in the freezer and thawed continuously. You can also pack the baked products immediately and store them prepackaged in the freezer. This will provide you with a longer shelf life.



GLUTEN FREE BREAD & CAKE BASE



Gluten Free Bread Base

Our gluten free bread base is fantastic for baking a large variety of bread types and baguettes with both volume, delicious bread taste and an incredible crumb structure. The bread base ensures an easy and stable process from kneading the dough to a perfect baking performance. As the bread base is created with functional ingredients to mimic the functionalities of a regular wheat bread.

A very versatile bread base where you can create almost any gluten free bread type you desire just by adding tasteful seeds and kernels. Can also be used for sandwich pieces, brioche buns, burger buns, cinnamon rolls, focaccia or even your own pizza base.

ID number: 98967010

Add: Yeast, salt, oil and water

Packaging: 12,5 kg

MOQ: 1 Pallet



Gluten Free Cake Base

Our gluten free cake base is a perfect base for baking a wide range of soft cakes, muffins and short pastry. The taste is sweet and mild, and you can easily create new flavours by adding cocoa, lemon or pistachio. The cake base is created with raising agents, which will ensure your muffins a perfect oven spring. Moreover, the base also contains functionalities to ensure the right baking performance when baking larger cakes, traybake and pound cakes.

A very versatile cake base with many possibilities for creating applications with fillings and tasteful toppings or adding berries and chocolate chunks. Can also be used for short pastry varieties and sweet crumble.

ID number: 98967110

Add: Eggs, oil and water

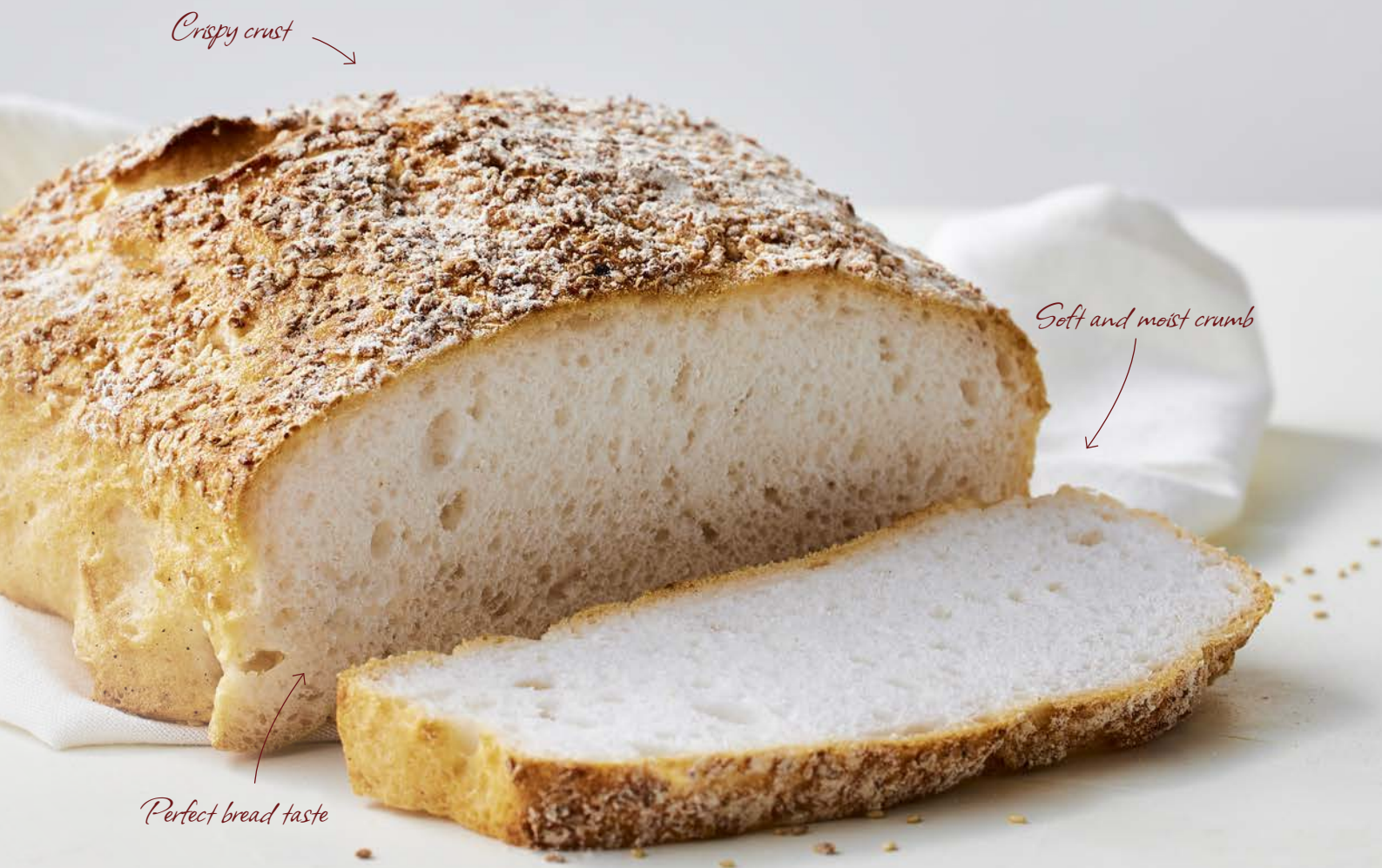
Packaging: 12,5 kg

MOQ: 1 Pallet

Bread Base

Inspiration

Our fantastic gluten free bread base can be used for a large variety of bread types such as sourdough bread and multiseed bread. The gluten free bread base is created with functional ingredients to mimic the functionalities of a regular wheat bread. We hope to inspire you to create your own gluten free bread assortment.



Gluten Free Bread with poolish

Inspiration



Gluten Free Baguette with poolish



Gluten Free Baguette



Gluten Free Baguette with poolish



Gluten Free Multiseed Bread

Inspiration

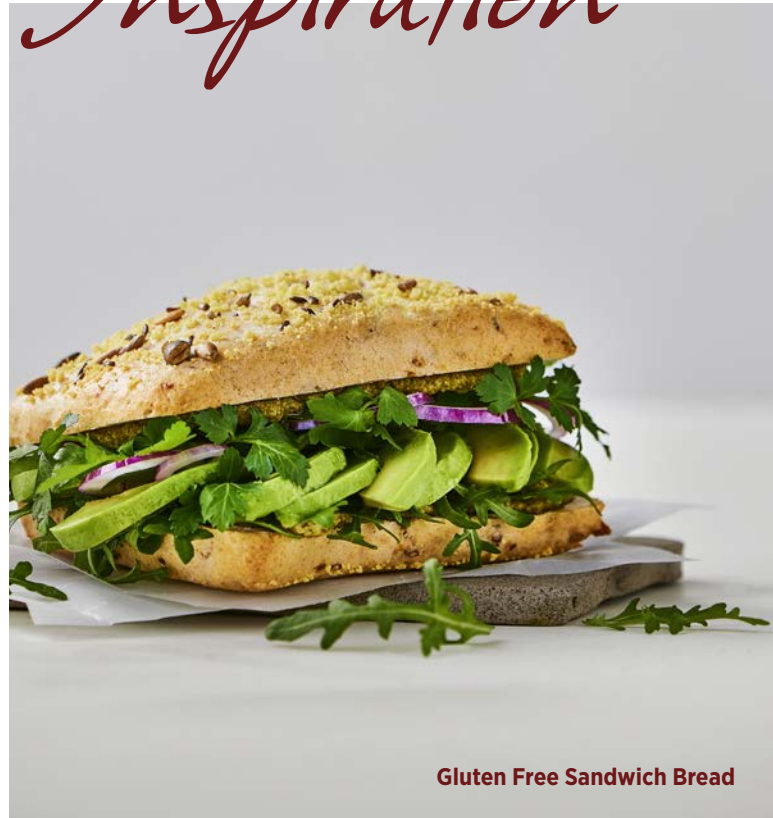


Gluten Free Cinnamon Roll

Inspiration



Gluten Free Brioche Buns



Gluten Free Sandwich Bread



Gluten Free Pizza



Gluten Free Soft Buns

Cake Base

Inspiration

Our gluten free cake base is a perfect base for baking a wide range of soft cakes, muffins and short pastry cakes and pies. The taste is sweet and mild, and you can easily create your own flavour profile by adding cocoa, lemon or pistachio. The cake base is created with raising agents, which will ensure your muffins a perfect oven spring. Please find inspiration for more recipes.



Gluten Free Cake with berries and sweet crumble

Inspiration



Gluten Free Chocolate Cake



Gluten Free Multi Cake with raisins



Gluten Free Apple Pie with moist Soft Cake



Gluten Free Lemon Cake with sweet icing

Inspiration



Gluten Free Cookies with chocolate chunks



Gluten Free Muffins with berries



Gluten Free Dark Muffins with chocolate chunks



Gluten Free Short Pastry Pies

WE
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