

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 Issu 3 certification





GLUTEN FREE ASSORTMENT



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.



New product

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.



PIZZA

Pizza Base is an easy to handle dough with a nice consistency. The mix is added gluten free sourdough for a thin and crispy crumb.



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.





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.



BROWNIE

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



COOKIE

Cookies with an attractive crispy crackle and chewy consistency. Add cocoa powder for a dark cookie or nuts, dried fruit or chocolate chunks to create your own varieties.



New product

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.



New product

PANCAKE

Thin classic pancakes. Contain buckwheat flour for a slightly nutty taste. Easy to fold or roll and very tasteful with jam or ice cream.



Inspiration with SOFT DOUGH





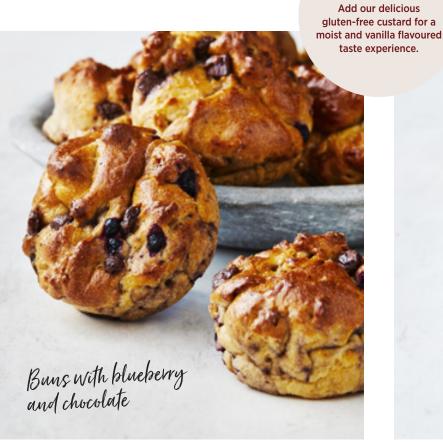




Inspiration with SOFT DOUGH















Wheat Free



GLUTEN FREE PREMIXES

ID Number	Product Name	Dosage	Add	Aplications	MOQ 2 Pallets	Packaging	Free from
Soft Kernel Br	read						
98968510	Soft Kernel Bread	Mix 100%	Add yeast and water	Soft Kernel bread Sandwich bread Crisp bread Small bites with chocolate chunks	1.080 kg	15 kg	Ø
98968410	Soft Kernel Bread Wheat Free	Mix 100%	Add yeast and water	Soft Kernel bread Sandwich bread Crisp bread Small bites with chocolate chunks	1.080 kg	15 kg	8
Oat Bread	New product						
98976410	CREDI® Oat Bread	Mix 100%	Add yeast and water	Oat bread Soft/crispy oat buns			8
Baguette							
98968010	Baguette	Mix 100%	Add yeast and water	Baguette Classic Baguette with topping Rolls Kaiser buns	1.080 kg	15 kg	Ø
98964410	Baguette Wheat Free	Mix 100%	Add yeast and water	Baguette Classic Baguette with topping Rolls Kaiser buns	1.080 kg	15 kg	®
Soft Dough							
98976210	CREDI® Soft Dough	Mix 100%	Add sugar, salt, yeast, oil and water	Burger buns, Bagels, Donuts, Chocolate buns, Berliner, Soft buns, Hot Dogs, Savory, Pizza swirls, Mini pizzas, Cinnamon buns and Foccacia	1.200 kg	12,5 kg	8
Pizza							
98973310	Pizza Dough	Mix 100%	Add yeast, oil and water	Pizza with different toppings	1.200 kg	600 kg	®
Muffins							
98972610	Muffins	Mix 100%	Add water and oil	Muffins neutral Blueberry muffins Chocolate muffins Can also be used for soft cake	1.100 kg	15 kg	Ø
Soft Cake							
98972410	CREDI® Soft Cake	Mix 100%	Add egg, oil and water	Soft cake in many varieties and posibilities of fillings and toppings	1.080 kg	15 kg	
Sponge Cake	/ Swiss Roll						
98972110	Sponge Cake	Mix 100%	Add egg and water	Sponge cake Swiss roll	1.080 kg	15 kg	Ø
Brownie							
98968710	Brownie	Mix 100%	Add egg, oil and water	Brownies Brookies	1.080 kg	15 kg	Ø
Cookie	CDEDI® C	M: 2000/	A.1.1	0.11. N. 1.1	1000	6061	
98966010	CREDI® Cookies	Mix 100%	Add margarine, glycose syrup, chocolate drops and water	Cookies Neutral Chocolate Cookies	1.200 kg	600 kg	®
Short Pastry	New product						
98965110	Credi® Short Pastry	Mix 100%	Add margarine and egg	Cookies Butter cookies Crispy pie Shortbread cookies Streusel as topping on a cake	1.050 kg	12,5 kg	
Pancake	New product						
98976510	Pancake	Mix 100%	Add milk	Pancakes	2 Pallets	12,5 kg	®