

WE  
CREATE  
SOLUTIONS



**CRÉDIN**<sup>®</sup>

BREAD DECOR



# WELCOME TO CREDIN

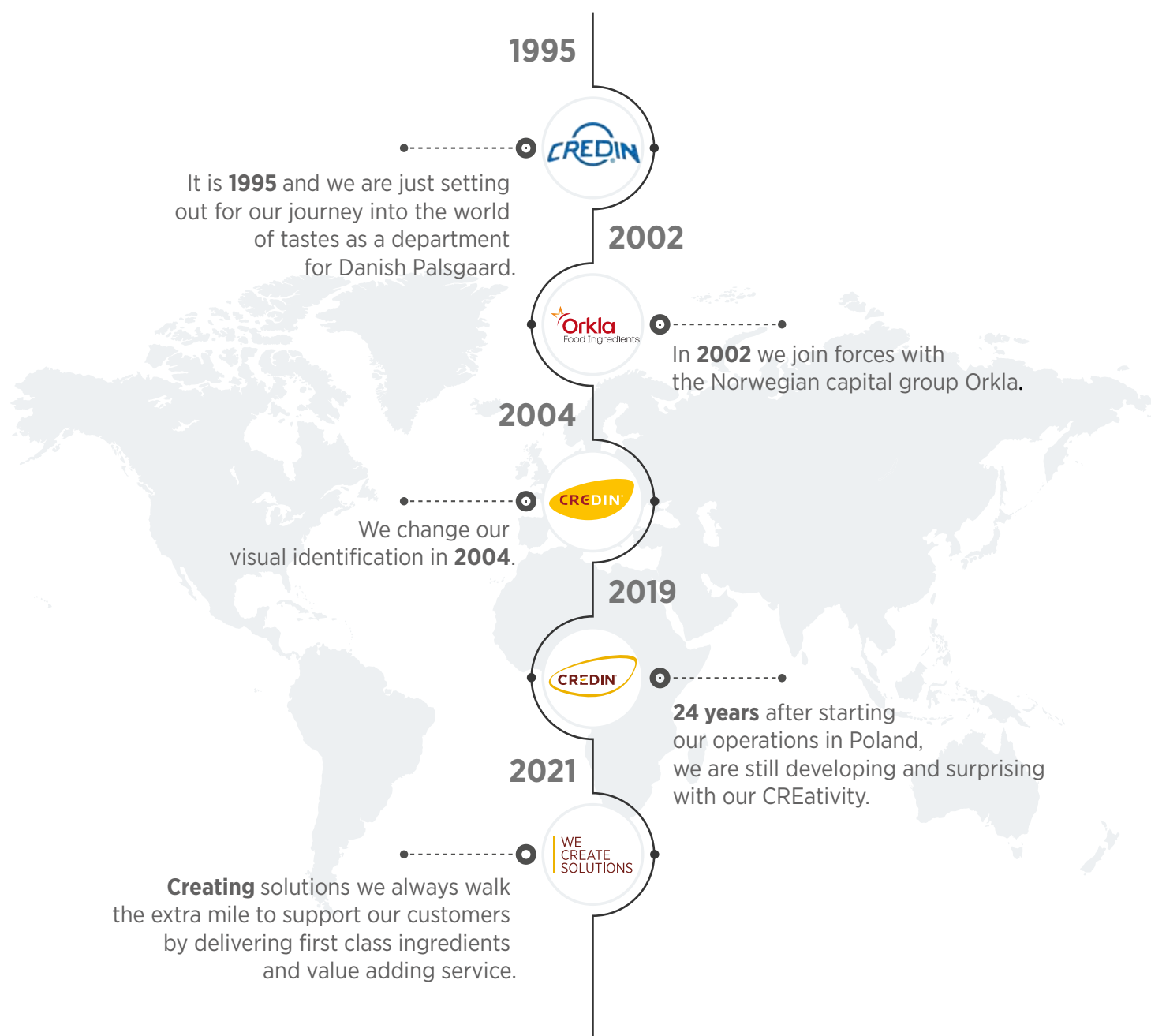
**In Credin we have passion for what we deliver.  
We are happy when our customers are satisfied.**

A Crediner „walks the extra mile” – always! By staying close to our customer, we know their challenges – in and out – and we are trusted to deliver easy to use and value adding solutions. We make it possible for our customers to succeed by delivering high quality products in a simple, consistent and cost-efficient manner.

By **working together**, we find the best solutions for their business. We are easy

going with a positive mindset, yet bold enough to try new paths. Our multi-local presence in many markets allows us to learn from each other, while we **act with One Voice**.

However ambitious and confident, we care for people and society and always **remain humble for the challenges** we and our customers face.





# WELCOME TO CREDIN

**We offer you a comprehensive range of solutions for the development and success of your business in Bakery and Pastry, backed by almost 90 years of dedicated teamwork and experience in the development and implementation of bakery products and solutions, such as bread and cake mixes, custard powders, ready-to-use custards, glazes and fillings.**

## Customers and Quality first

Credin endeavours to make your business our business. We adjust to your requirements and work together with you: focused, professionally and with large flexibility.

Certifications, sustainability and in-depth documentation is our way of working.

## Credin grants you innovative products

and concepts - essential conditions to gain the preference of today's consumers - answering to everyday needs of artisans, retailer's, in store bakeries, semi-industries or large industrial companies.

## European Presence – Local Products

From our starting point in 1930 at Palsgaard in Denmark, Credin now holds companies in Denmark, Poland, Sweden, Portugal and Spain. As part of Orkla Food Ingredients division (OFI) we operate in 21 countries, either with own sales force or through sales representatives. We support our activities with a strong development in target areas such as: Marketing, Sales, Research and Development, Quality and Technical Assistance.

Being inspired by and gaining experience from a European presence, we have always stayed local – adapting our proposals to each market and geographical location.





As Credin, we care about sustainable development and we are your partner in creating business opportunities





# AT THE INDUSTRY SECTOR

**To become the most suitable business partner, Credin invests in solutions designed to meet industrial customer's needs, using both local and international knowledge, supported by well-established know-how, many years of experience and best practice.**

## Project approach

We conduct our projects following a process suited to our needs. It combines **Waterfall with Agile philosophy**. This allows us to increase the pace of project measures while maintaining constant elements which must be present in a project.

## Project types:



**development of new products** for the main offer



**tailor-made projects** per customer's request, optimised projects



**dedicated technological support** for our customers

**The specialists in the R&D Department have numerous years of experience, and our priority is to increase their qualifications. Cooperation within Credin Group provides us with an opportunity for continuous development through the exchange of experience.**

Our Quality Department is responsible for the implementation, maintenance and continuous improvement of the Integrated Quality and Food Safety Management System.

- system documentation (procedures, instructions, risk analyzes),
- specifications of finished products and commercial goods, labels,
- quality certificates, test results,
- statements, questionnaires.

# Credi Provito



## 50 % Concentrate for baking mixed bread with germinated grains and legume seeds

A multi-level bakery concept, created out of love for health, which derives its power from the nature. This goes beyond just the taste. This is a response to the needs of consumers, for whom health is a lifestyle.

- **HIGH FIBRE**
- **SOURCE OF PROTEIN**



### **MIX INGREDIENTS**

linseeds; soya flakes; sunflower kernels; wheat gluten; wholemeal rye flour; wheat graham flour; sprouted grains and pulses (7 %) (buckwheat, oat, red lentils, green peas); salt; oat flakes; sugar; pumpkin seeds; wheat germs; dried rye sourdough; amaranth flour; wheat flour; flour treatment agent: E300; Psyllium fiber; potato flakes; dextrose; enzymes.

**Nutrition declaration and claims have been prepared for the basic recipes recommended by Creden Polska in technical specifications**



## PROVITO BREAD

### Recipe:

|                             |        |
|-----------------------------|--------|
| CREDI PROVITO               | 1000 g |
| Soaking water CREDI PROVITO | 1000 g |
| Rye flour T-720             | 200 g  |
| Wheat flour T-550           | 1800 g |
| Oil                         | 60 g   |
| NATURPAN 5                  | 50 g   |
| Salt                        | 20 g   |
| Yeast                       | 100 g  |
| Water                       | 700 g  |

### Method:

Mix all ingredients together

**Mixing time:** approx. 5 min. at low speed,  
approx. 4 min. at high speed

**Dough temperature:** 23 °C - 25 °C

**Pre-fermentation:** approx. 15 min.

Bagels, long roll, croissant or mini challah.

**Weight:** 80 g

**Decoration:** before proofing

**Buckwheat sprinkle:** approx. 6 g per piece

**Final fermentation:** approx. 40 min.

**Baking temperature:** 240 °C - 210 °C

Steam when putting in

**Baking time:** approx. 12-16 min.





# Credi Potato Bread Soft 57

## 20 % wheat bread concentrate with potato flakes

A mixture with 57 % of potato flakes with a wide range of applications. Ideally suited to craft production, to the production line or freezing. Thanks to this mix, the bread has a delicate, light crumb and unique porosity and exceptional taste. The high content of potato flakes naturally extends freshness until the last bite. It goes very well with various additives, bringing out their taste.

### Features:

- Easy processing on the line (flexible dough)
- Suitable for frozen products
- High content of potato flakes (57 %)
- Variability – suitable for different type of products (fillings)
- Clean Label Trend product



### MIX INGREDIENTS

potato flakes (57 %); wheat flour; wheat gluten; enzymes; turmeric; flour treatment agent: E300.

Nutrition declaration and claims have been prepared for the basic recipes recommended by Creden Polska in technical specifications

## POTATO BREAD

### Recipe:

|                                |       |
|--------------------------------|-------|
| CREDI® BREAD DECOR             |       |
| BETROOT & CARROT               | 70 g  |
| Water                          | 70 g  |
| (soak beetroot 1/1 with water) |       |
| CREDI POTATO BREAD SOFT 57     | 200 g |
| Wheat flour T-550              | 800 g |
| Oil                            | 60 g  |
| Yeast                          | 40 g  |
| Salt                           | 25 g  |
| Water                          | 500 g |

### Method:

Mix all ingredients together except beetroots - add soaked beetroots 2 min. before the end of mixing.

**Mixing time:** approx. 5 min. at low speed, approx. 4 min. at high speed

**Dough temperature:** 24 °C - 26 °C

**Initial fermentation:** approx. 15 min.

**Weight:** 450 g

**Final fermentation time:** approx. 40 min.

**Baking temp:** 240 °C - 220 °C

Steam during putting

**Baking time:** approx. 22-25 min.

**Decoration:** flour or sprinkle of grains



# Credi Naturpan 5



## 5 % enzyme preparation for wheat bread

We present CREDI NATURPAN 5 - an enzyme preparation with 5 % concentration, dedicated to the production of wheat bread. It extracts excellent taste and aroma from bread and its properties are due to dried rye sourdough and selected enzymes. It ensures optimal production, thanks to increased water absorption. For crafts and industrial lines. The product is distinguished by the Clean Label, does not contain any technological additives.

### Features:

- Based on dried rye sourdough and enzymes
- Universal use, one product, many applications
- Clean label - no food additives
- Excellent dough rise during baking
- Increases the water absorption of the dough (recipe even 1:1)
- Extends the freshness of baked goods
- Dosage 5 % calculated on the flour weight



### MIX INGREDIENTS

dried rye sourdough; wheat flour; wheat gluten; enzymes.

Nutrition declaration and claims have been prepared for the basic recipes recommended by Creden Polska in technical specifications

## NATURPAN BREAD

### Recipe:

|   |       |
|---|-------|
| CREDI® BREAD DECOR                              |       |
| BUCKWHEAT & FLAX                                | 250 g |
| Soaking water for the beans                     | 500 g |
| Soak the beans in water for approx. 20 minutes. |       |
| Wheat flour T-550                               | 900 g |
| Rye flour T-750                                 | 100 g |
| CREDI NATURPAN 5                                | 50 g  |
| Dried rye sourdough                             | 25 g  |
| Yeast   | 25 g  |
| Salt  | 35 g  |
| 30 °C water                                     | 900 g |

### Method:

**Mixing time:** 4 min. at low speed,  
6 min. at high speed  
**Dough temp:** 30 °C  
**Pre-fermentation:** 15 min.  
**Dough quantity:** 560 g  
**Final fermentation:** approx. 30-40 min.  
**Baking temperature:** 240 °C - 210 °C  
**Baking time:** approx. 40 min.  
**Decoration:** Buckwheat sprinkle





# Credi Bread Mix Amber

## 20 % concentrate for wheat bread preparation

Credi Bread Mix Amber is a real jewel among breads - deep taste, exceptional crispness of a delicate crust and this delightful amber color. It goes perfectly with additions - olives, dried tomatoes or rosemary give it even deeper dimension. It is excellent on its own, as well as a base for a wholesome breakfast. Brilliant taste - always.

### Features:

- Contains dried wheat sourdough and enzymes
- Universal use, one product, many applications
- Clean Label Trend product
- Excellent dough rise during baking
- Increases the water absorption of the dough (recipe even 1:1)
- Extends the freshness of baked goods



### MIX INGREDIENTS

wheat flour; wheat gluten; salt; dried wheat sourdough; dextrose; barley malt flour; rye malt flour; wheat malt flour; rye flour; flour treatment agent: E300; enzymes.

**Nutrition declaration and claims have been prepared for the basic recipes recommended by Creden Polska in technical specifications**

## CREDI AMBER BREAD

### Recipe:

|                                   |        |
|-----------------------------------|--------|
| CREDI® BREAD DECOR                |        |
| QUINOA & PUMPKIN                  | 160 g  |
| Water to soak grains              | 200 g  |
| Soak together for approx. 20 min. |        |
| CREDI® BREAD MIX AMBER            | 600 g  |
| Wheat flour T-550                 | 1800 g |
| Lithuanian rye flour              | 200 g  |
| Rye flour T-720                   | 200 g  |
| Wheat graham flour T-1850         | 200 g  |
| 1.9 % CREDI NATURPAN 5            | 40 g   |
| 1%yeast                           | 30 g   |
| Salt                              | 12 g   |
| Olive oil                         | 40 g   |
| Cold water                        | 2000 g |

### Method:

Mix all ingredients together.

**Mixing time:** approx. 6 min. at low speed,  
approx. 10 min. at high speed

**Dough temperature:** 24 °C - 26 °C

**Pre-fermentation:** 1 h on a tray, loose dough

Shape into a loaf or rolls

**Weight:** 350 g (bread)

**Final fermentation:** approx. 40 min.

**Baking temp:** 240 °C - 220 °C

Steam during putting

**Baking time:** approx. 18 min.

**Decoration:** Flour or seeds



# Victor Mix T



## 40 % wheat bread concentrate for wholegrain products

It triumphs with high grain and flake content, addition of chia seeds and goji berries, widely known as „super foods“. It's a perfect match for Olive Decoration that will conquer the taste buds even of the most demanding gourmets.

### Features:

- Short time of bread preparation (c. 1 h from mixing to taking out of the furnace)
- High seeds content, which affects both the flavour and look of the bread
- High quality ingredients, including super food (chia seeds and goji berries)
- Possibility of shaping many bread forms (stick, roll, baguette, loaf)
- Clean label (no emulsifiers, acidity regulators, thickening agents)



### MIX INGREDIENTS

oat flakes; sunflower seeds; linseeds; wheat flour; dried rye sourdough; wheat gluten; sesame; Chia (*Salvia hispanica*) seeds; barley malt extract; salt; rye flour; dried Goji berries; pumpkin seeds; soya flakes; fibre; dried carrot grits; malted rye germs; barley malt; dried spice; enzymes: amylase, lipase, hemicellulose.

Nutrition declaration and claims have been prepared for the basic recipes recommended by Creden Polska in technical specifications



## VICTOR BREAD

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**Recipe:**

|                   |        |
|-------------------|--------|
| VICTOR MIX T      | 800 g  |
| Wheat flour T-550 | 1200 g |
| T-REX T           | 10 g   |
| Salt              | 4 g    |
| Yeast             | 40 g   |
| Water             | 1150 g |

**Method:**

**Mixing time:** 5 min. low speed,  
7 min. high speed

**Temp. of dough:** 26 °C - 27 °C

**Resting time:** 20 min.

**Weight:** 580 g /pieces

**Final fermentation:** ca. 40 min

**Baking temp.:** 230 °C - 210 °C

(steam during putting)

**Baking time:** ca. 35 min.

**Decoration:** Flour or grains





# *Credi® Bread Decor*

## *Buckwheat & Flax*

**A mixture of sprouted buckwheat flakes and brown flaxseeds.**

The topping makes the taste and appearance of the bread more attractive. It can be used for decoration and added to bread. Thanks to its properties, it gives bread an appetizing appearance and a hint of crunch.





# *Credi® Bread Decor*

## *Quinoa & Pumpkin*

**Responding to the needs of our consumers and taking into account current trends in healthy, tasty and attractive products, we developed Credi® Bread Decor sprinkles Quinoa & Pumpkin.**

It is a blend of seeds and grains of different sizes and colors that will give a unique look to baked goods and attract consumers to the bread shelf. Recommended for decoration but also can be added to bread.





# *Credi® Bread Decor*

## *Crusty Pepper & Paprika*

**Aromatic topping based on hammered pepper and paprika.**

That gives bread and other small bakery products a distinctive flavor, eye-catching cracks, and a crunchy structure. The product can be used dry as a sprinkle and wet as a paste.





# Credi® Bread Decor

## Beetroot & Carrot

**A colorful mix of dried vegetables and seeds.**

That add variety to the taste and appearance of baked goods. Mix to use for the inside of baked goods, interesting combination of flavors, gives baked goods an interesting appearance.





# Credi® Bread Decor

## Caro Mix

**Colorful grain composition will change every bread, increasing its taste and visual value.**

The naturally orange dried carrot pieces contained in CREDI® BREAD DECOR CARO MIX will give your baking an attractive appearance. Oatmeal, flax seeds and sunflower seeds will enrich the crumb of bread, rolls or baguettes with characteristic flavor notes. Refresh your favorite bread concepts by adding CREDI® BREAD DECOR CARO MIX to the recipe and enchant your customers with new, slightly vegetable variants of bread.





# Credi® Bread Decor Yellow Mix

**Sunny yellow mixture which can be used as a sprinkle or addition to the bread inside.**

The crunchiness and golden colour of CREDI® BREAD DECOR YELLOW MIX is provided by the key ingredient which is corn extrudate. Amazing aroma and taste are given by aromatic spices such as garlic, onion and black pepper. Thanks to this CREDI® BREAD DECOR YELLOW MIX gives the bread a spicy character and interesting texture. It allows to obtain a yellow shade of the inside when used for bread dough. The mix distinguishes the bread on the shop shelf, as it catches the eyes of the customers with its golden shade.





# *Credi® Bread Decor Ostedrys /Cheese Maize Topping*

A bread topping giving a tasteful and appetizing look to the bread as well as a nice crunch and cheese flavour. This topping can be put in the dough as well to add taste and texture to the bread.





# Credi® Decor

## Sweet Oat Topping

A sweet topping giving a tasty and appetizing crunch to sweet products.  
Contains oats and is a more tasty and healthier alternative to sugar as a topping.



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