

WE
CREATE
SOLUTIONS



FUTURE CAKE



WELCOME TO CREDIN

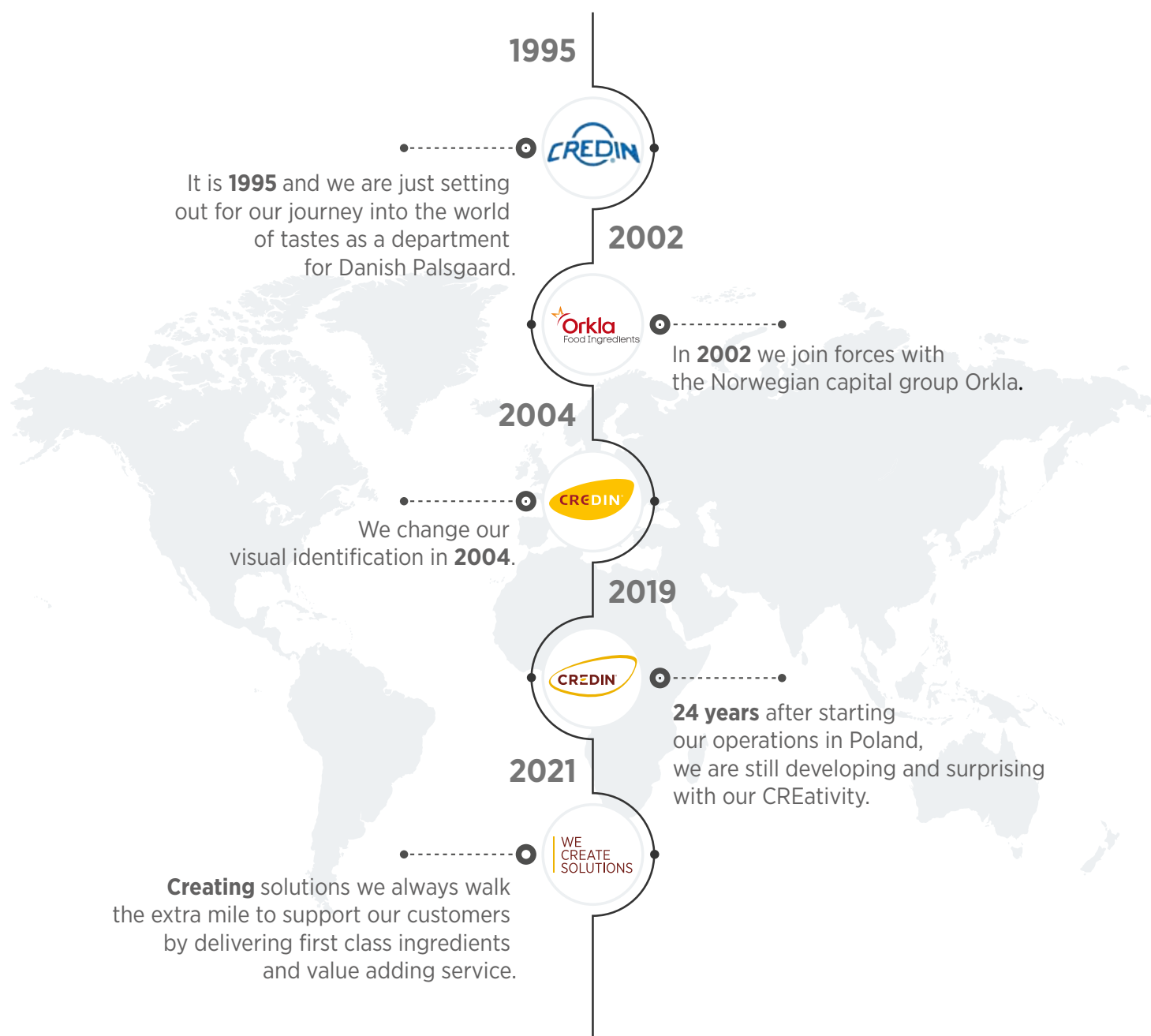
In Credin we have passion for what we deliver. We are happy when our customers are satisfied.

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 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® Cake Chocolate Taste



Mix to produce high quality chocolate taste cake with deep chocolate color and characteristic flavor.

Moist and rich cake with compact structure. Easily holds fruits, cottage cheese and other additives. Perfect for production of cakes and layers.



CHERNOZEM WITH RASPBERRIES

Recipe: 60x40 baking pan

CREDI® CAKE	
CHOCOLATE TESTE	2000 g
Vegetable oil	700 g
Eggs	800 g
Water	440 g

Method:

Mix all ingredients together.

Mixing time: approx. 1 min. at low speed, flat mixer

Baking temperature: 180 °C

Baking time: 40 min.

Recipe: raspberry cream:

SONN PATIS	300 g
32 % cream	1000 g
Glucose syrup	200 g
Raspberries	1000 g
Dried beetroot powder	10 g

Method:

Boil the raspberries together with the glucose syrup and add the beetroot.

Whisk SONN PATIS with cream and add the cooked raspberries with the beetroot, mix all the ingredients together.

Recipe: raspberry jelly

Fresh raspberries	500 g
Glucose syrup	100 g
Gelatine	10 g
Water	50 g

Method:

Soak the gelatine in cold water.

Boil the raspberries together with the glucose syrup.

Pour the warmed gelatine into the raspberries and blend everything together.

Cake finishing:

Cut the batter into 3 equal layers.

Divide the cream into two parts, place it between the three batter layers.

Spread the previously prepared jelly on top. Decorate as desired.



CHOCOLATE CAKE WITH CURRANT

Recipe: 3 pcs. diameter 20 cm

CREDI® CAKE CHOCOLATE TESTE	500 g
Eggs	200 g
Vegetable oil	175 g
Water	110 g

Method:

Mix all ingredients together.

Mixing time: 1 min. at low speed.

Spoon the cake into 3 round moulds.

Baking temp: 180 °C

Baking time: approx. 25 min.

Recipe: chocolate mousse

34 % cream	1000 g
54 % dessert chocolate	1000 g
34 % cream	250 g

Method:

Boil 1000 g cream, then mix it with chocolate.

Cool to 40 °C.

Mix the prepared genage with 250 g of whipped cream.

Spread the prepared chocolate mousse onto

baked batter layers in an amount of 500 g for each.

Recipe: fruit mousse

34 % cream	500 g
CREDI FOND NEUTRAL	250 g
Warm water	250 g
Blackcurrant	600 g

Method:

Grind the blackcurrant with a blender.

Whip the cream to $\frac{3}{4}$, CREDI FOND NEUTRAL mix with warm water.

Mix all ingredients together to a smooth mousse consistency.

Pour the finished mousse over the chocolate mousse, set aside to set.

Pour the remaining chocolate mousse on top of the cake.

Decoration:

As desired

(may be sprinkled with cocoa powder).





Credi® Cake Carrotino

Cake with creamy flavor and delicate color.

Addition of carrot pieces gives a unique taste and appetising appearance.

Moist and tender structure. Can be used in various applications.



CARROTINO CAKE DOUGHNUTS

Recipe:

CREDI® CAKE CARROTINO

Eggs

Oil

Water

1000 g

300 g

300 g

300 g

Method:

Mix all ingredients together.

Mixing time: 4 min. at low speed.

Scoop into silicone mats for baking doughnuts.

Weight: 80 g / piece.

Baking temperature: 180 °C

Baking time: approx. 20-25 minutes.

Decorate as desired.



CARROTINO POUND CAKE TO CUT

Recipe: per mould

CREDI® CAKE CARROTINO	750 g
Eggs	225 g
Oil	225 g
Water	225 g

Method:

Mix all ingredients together

Mixing time: 4 min. at low speed.

Transfer the batter into a mould lined with baking paper.

Fresh apple 150 g

Method:

Peel the apple, divide into eights and slice.

Place on CREDI® CAKE CARROTINO

Decoration:

Crystal sugar 100 g

Method:

Sprinkle the whole cake with crystal sugar.

Baking temp: 180 °C

Baking time: approx. 60 min.





Credi® Cake With Honey

The delicate honey aroma and distinctive flavour, characterised also by the subtle honey colour of the crumb.

It tastes great with walnuts, cream or lemon.

It works as an excellent base for many confectionery concepts.



CAKE WITH HONEY HINT

Recipe: 3 pcs. (20 cm)

CREDI® CAKE WITH HONEY	1650 g
Margarine	420 g
Eggs	250 g

Method:

Mix all ingredients together to get the uniform consistency.

Mixing time: 4 min. low speed.

Divide the finished batter into 12 portions (160 g each), then roll out round to 20 cm diameter.

From the remaining batter, bake the top for crumbs needed to sprinkle over the cakes.

Baking temp: 170 °C

Baking time: approx. 16 min.

Recipe: cream

Cream 34 %	2500 g
SEMOLINA CREAM	1000 g
Gelatine	30 g

Method:

Boil the cream, then pour in the grits cream with gelatine.

Boil it all again and set it aside to cool completely.

Whip the cold cream, pour it onto the honey cake layers and cover them with the cream.

Sprinkle the cakes with the honey cake crumbs.

Decoration:

Decorate as desired.



HONEY-HINT CAKE WITH CRANBERRIES

Recipe: 2 pcs. (20 cm)

CREDI® CAKE WITH HONEY	820 g
Margarine	220 g
Eggs	120 g
Peanuts	100 g
Dried cranberries	100 g

Method:

Mix the first three ingredients together until getting a uniform consistency.

Mixing time: 3 min. at low speed.

At the end of mixing, add the remaining ingredients.

Divide the prepared batter into 8 portions (170 g each), then roll them out round to 20 cm diameter.

Baking temp: 180 °C

Baking time: approx. 16 min.

Spread the baked and cooled honey cake layers with jam (50 g of plum jam for each layer).

Recipe: sour cream

Sour cream	1500 g
Icing sugar	200 g
Water	100 g
Gelatine	40 g

Method:

Whip the sour cream, then mix it with icing sugar and hydrated gelatine.

Spoon the finished cream over the batter.

Decoration:

Decorate as desired.



Credi® Cake Ginger Concentrate



A concentrated mix that gives a symphony of possibilities for winter baking - variety of cakes and cookies.

Try one convenient gingerbread concentrate, universal mix in which you add sugar from the outside. We enriched its composition with a party of spices: cardamom, nutmeg, ginger and cloves, which brings out the winter character of the aroma and flavor.



GINGERBREAD WITH CRANBERRIES

Recipe: 60x40 baking mould

CREDI® CAKE GINGER CONCENTRATE	900 g
Wheat flour T- 550	300 g
Sugar	300 g
Eggs	525 g
Water	150 g

Method:

Mix all the batter ingredients.

Mixing time: 4 min. at medium speed.

Baking temp: 180 °C

Baking time: 45 min.

Recipe: cranberries

Cranberries	500 g
Gelatine	10 g
Water	50 g

Method:

Soak the gelatine in cold water, then melt it in the microwave.

Mix the warmed gelatine with the cranberries.

Recipe: ganache

Cream 32 %	500 g
Dessert chocolate	500 g
Gelatine	10 g
Water	50 g

Method:

Soak the gelatine in cold water and set it aside. Boil the cream and add it to the chocolate.

While the chocolate is heating, melt the gelatine in the microwave.

Once melted, pour the gelatine into the ganache and mix everything together.

Finishing:

Cut the gingerbread into 3 equal layers.

Cover with the prepared ganache, and spread cranberries on the other.

Cover the whole with the third layer.

Decoration: as desired.



GINGERBREAD WITH ORANGE

Recipe: 60x40 baking mould

CREDI® CAKE GINGER CONCENTRATE	900 g
Wheat flour T- 550	300 g
Sugar	300 g
Eggs	525 g
Water	150 g

Method:

Mix all the batter ingredients.

Mixing time: 4 min. at medium speed.

Baking temp: 180 °C

Baking time: 45 min.

Recipe: ganache

32 % cream	500 g
Dessert chocolate	500 g
Gelatine	10 g
Water	50 g

Method:

Soak the gelatine in cold water and set it aside; boil the cream and add it to the chocolate.

While the chocolate is coming up to temperature, melt the gelatine in the microwave.

Once melted, pour the gelatine into the ganache and mix everything together.

Orange jam	900 g
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Cake finishing:

Cut the gingerbread batter into 3 equal layers.

Top one batter layer with the prepared ganache, spread orange jam on the second layer and cover it with the third layer.

Decoration:

as desired.



Credi® Cake Diaviva Chocolate / Neutral / Coffee

- Range of CREDIN products, for pastry with no added sugars.
- DIAVIVA products provides a wide possibility of recipes and solutions (cakes, tarts, cookies, muffins, cupcakes, etc.), with the addition of simple ingredients like fruits, vegetables, aromatic plants, coffee, tea, yogurt, etc.
- The pastry products made with DIAVIVA, contains only sugars naturally present in the ingredients used.



CREDI® CAKE DIAVIVA CHOCOLATE / NEUTRAL / COFFEE

Recipe:

DIAVIVA NEUTRAL / CHOCOLATE / COEE	1000 g
Eggs	350 g
Vegetable Oil	300 g
Water	200 g

Method:

Mix all ingredients with a beater in low speed, for ± 4 minutes to obtain a homogeneous dough.

Fill the trays or pans previously greased with CREFINO spray.

- Rectangular molds (500 g): 350 g of dough
- Round molds (Ø 18 cm) with hole: 550 g
- Tarts (Ø 18 cm and 3 cm height): 300 g
- Mini aTrts (Ø 10 cm): 45 g

Baking:

- Rectangular or Round: ± 180 °C / ± 40 to 45 minutes
- aTrts: ± 180 °C / ± 30 minutes
- Mini aTrts: ± 180 °C / ± 15 to 20 minutes.
- C UPCAKES or MUFFINS: ± 220 °C / ± 18 to 20 minutes



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THE CATALOG IS MADE
OF 100% RECYCLED PAPER

