

WE
CREATE
SOLUTIONS



CREDIN®

SUDBACK INNOVATION

Selected products from the CREDIN offer

See more



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Welcome to Credin!

We offer a comprehensive range of solutions to help you achieve success in the baking and confectionery industry. We have been supporting the development of companies for almost 29 years, dedicating an experienced team in the development and implementation of products such as breads, bakery ingredients, enzyme preparations, cakes, cookies, creams, stabilizers, fillings and stuffing.

As part of Orkla Food Ingredients division (OFI) we operate in 21 countries, either with own sales force or through sales representatives.



WE CREATE SOLUTIONS



BREAD

Our bread category includes a wide selection of mixes that enable bakers to create a variety of bread types, from traditional loaves to innovative baked goods.



IMPROVERS

Specialized mixes that enhance the quality and performance of baked goods. The improvers in our range are specialized blends that enhance the quality and performance of baked goods.



CAKE

Variety of mixes that allow for easy and quick preparation of delicious baked goods. We offer a wide selection of flavors and textures that can be tailored to individual needs, ensuring excellent results.



CUSTARDS

With a rich variety of flavors, textures, and production possibilities, our creams enable a creative approach to baking.

Snails

CREDI BRIOCHE LONG SOFT 5 %

Snails are high-quality baked goods made from yeast dough, prepared using the innovative CREDI BRIOCHE LONG SOFT 5% mix. This formula ensures exceptional softness, fluffiness, and long-lasting freshness, making it an ideal choice for both artisanal bakeries and industrial producers.

BEST SOLUTION
CREDI® STABILIZER
CHESSE CAKE

SNAILS WITH COTTAGE CHEESE

Snails with cottage cheese and white chocolate glaze are delicate yeast pastries filled with creamy cottage cheese filling.





SNAILS WITH POPPY
FILLING AND CRANBERRIES



WHEAT SPELT FLOUR
SNAILS WITH PLUM



SNAILS WITH CARAMEL
TASTE FILLING



SNAILS WITH
CINNAMON FILLING

The caramel and cinnamon fillings come in powder form for easy preparation. They are easy to use, efficient, and offer excellent flavor.

Homemade cakes

CREDI® CAKE VANILLA TASTE 22% DB

Is the perfect solution for bakers who want to offer their customers a premium cake with a natural vanilla flavor. Its rich aroma comes from genuine ingredients, highlighting the high quality of every bake.



- excellent fruit-holding capacity: 40/50 fruit-to-cake ratio
- uniform porosity for a light and fluffy texture
- perfect for freezing – retains freshness and structure



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Cheesecakes



CHEESECAKE WITH RASPBERRIES AND ROSE PETELS

CREDI® STABILIZER CHESSE CAKE

This product is perfect for creating cheesecakes with a consistently stable structure, smooth and delicate texture, and a refined, exquisite flavor.

- subtle vanilla notes
- ideal for use with cottage cheeses of various fat contents
- ensures repeatable, high-quality results
- delivers a delicate, velvety structure
- enhances the preservation of fruit, extending the product's freshness

Recommended dosage:

CREDI® STABILIZER
CHEESE CAKE 300 g
Cottage cheese 1000 g



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PISTACHIO DESSERT

Pistachios have long enjoyed enduring popularity in the pastry world, adding a unique flavor and vibrant color to a variety of confections.

Their slightly salty taste pairs perfectly with sweet desserts, such as cakes, ice creams, and pralines. With their appealing flavor and aesthetic qualities, pistachios have become an essential ingredient in modern pastries, attracting customers and delighting their palates.



PISTACHIO CHEESECAKE

CREDI® STABILIZER CHEESECAKE PISTACHIO TASTE

Product recommended for cheesecakes as a guarantee of stable structure, smooth and delicate texture and pistachio flavour. It facilitates the preparation of the cheese mixture, increases efficiency and makes products fluffy.



Muffins

CREDI[®] MUFFIN

VANIFLAV & CHOCOFLAV



Muffins are popular, easy-to-make baked goods. They are characterized by a soft, fluffy texture and make an ideal snack for any occasion.





CREDI® MUFFIN CHOCOFLAV

Forget your average muffin. This is chocolate decadence elevated to an art form.

Imagine a delicate, fluffy cake bursting with an intense, dark chocolate flavor that tantalizes your taste buds. The crispy skin, a deep brown reminiscent of the finest cocoa, shatters with each bite, revealing a moist, chocolatey center that melts on your tongue.

- delicate, fluffy cake
- natural cocoa flavouring with other natural flavouring
- crispy skin on the outside
- dark brown color
- perfect baking shape
- always consistent high quality
- fat-reduced cocoa powder



CREDI® MUFFIN VANIFLAV

Imagine: sinking your teeth into a delightfully delicate cake, so fluffy it practically melts in your mouth.

The vanilla aroma wafts through the air, a promise of the moist, flavorful perfection within. This isn't just any cake; it's a masterpiece, consistently crafted to exceed your expectations.

- delicate, fluffy cake
- moist and long fresh muffins
- nice vanilla taste
- natural flavouring
- perfect baking shape
- always consistent high quality



Softcakes

CREDI® CAKE CHOCO HARMONY

A cake with an intense chocolate flavour is not only a pleasure for the palate in itself, but is also a versatile basis for a variety of baked goods. It is ideal as a base for cakes with fruit and cream cakes, adding a touch of unique aroma. You can also use it to easily make a delicious crumble for any type of baked good.

Excellent taste
of CREDI® CAKE
CHOCO HARMONY
and lower sugar content
compared to similar
cake mixes from
Credin Polska*.



*CREDI® CAKE CHOCO HARMONY contains 8% less sugars than CREDI® CAKE CHOCOLATE TASTE and CREDI® SOFTCAKE CHOCOLADA.

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CREDI® CAKE KARMELLINO B

Caramel taste cake is a delicious pastry that delights with its rich, sweet flavor and delicate texture. It is a multifunctional mix that can be used in various ways, from traditional cakes to cold desserts. Thanks to the carefully selected ingredients, the cake has a deep caramel flavor, which gives it a distinct taste and aroma.



Functional bread

CREDI BREAD PRO KETO SEEDS

Find out about the new KETO bread that every bakery should offer!
A revolution in attitudes to dieting is just happening - consumers are looking for new products that meet their expectations.

- HIGH FIBRE
- SOURCE OF PROTEIN
- LOW SUGARS
- REDUCED CARBOHYDRATE ¹
- HIGH IRON
- HIGH MAGNESIUM
- HIGH VITAMIN E

¹A loaf prepared according to the recipe recommended by Credin contains 87% less carbohydrates than similar breads with grains and without flour and yeast.



Exceptional rolls

CREDI AMBER BREAD

Baguettes, rolls, and other baked goods made with Amber Bread mix are characterized by their exceptional lightness and fluffiness.

This innovative blend ensures a perfect structure, making every bite full of flavor and aroma. By using Amber Bread, the baked goods gain an appealing appearance and long-lasting freshness. It's an excellent product for production on ciabatta-style lines.



CREDI BREAD PROTEIN

The bun is high in protein and serves as a source of dietary fiber, promoting healthy eating and aiding digestion.

Additionally, it has low sugar, making it an ideal choice for those mindful of their diet.

LESS SPICE TOPPING

A spicy finish for any bread can be achieved by using the LESS SPICY TOPPING.

Ready-to-use powdered topping, perfect for large industrial lines. It doesn't require mixing with water, making it easy to apply – simply add it directly to the topping dispenser before the fermentation process.



We create good craftsmanship

GOOD CAKE & BREAD

The path to the perfect pastry begins with a harmonious combination of the highest quality raw materials and respect for the bakery craft. Credin offers a wide range of bakery products that will allow you to create unique taste experiences in your breads and pastries.

We encourage you to develop solutions specifically tailored to the needs of your bakery.

You will find more inspiration and tips on...

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