

WE
CREATE
SOLUTIONS



CRĒDIN[®]

WE CREATE SOLUTIONS

CRĒDIN SELECTED PRODUCTS CATALOG

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Minordija
Part of the Orkla Group

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Welcome to Credin!

Credin Polska – Inspiring Excellence in Baking for Over 30 Years

For more than three decades, Credin Polska has been supporting bakeries and confectionery businesses – from the very first starter to the finished product.

We understand the rhythm of production: when to accelerate, where to improve, and how to guide processes so that every element aligns – taste, quality, and results.

Our passion lies in creating recipes that elevate not only your baked goods, but also your business – building quality, trust, performance, and an exceptional sensory experience.

We are present where speed, consistency, and measurable results matter most. Every day, we provide our partners with practical, innovative solutions that simplify workflows, optimize resources, and create a genuine market advantage. We know the challenges of daily production and understand the needs of businesses operating in fast-changing environments – both from an operational and strategic perspective.

Our mission is to deliver reliable, easy-to-implement solutions that streamline production while enhancing the quality and appeal of your products. We operate with integrity, partnership, and an unwavering commitment to excellence – because your success is our greatest value.

Together, let's shape a future worth savoring.



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

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 and custards enable a creative approach to baking.

QUALITY AND CREATIVITY THAT DRIVE CHANGE

A new perspective on the sweet side of craftsmanship and industry

The world of confectionery is changing faster than ever – consumer expectations are rising, and with them the importance of quality, flexibility, and the unique appearance of products.

That's why we combine tradition with modernity, presenting our innovations on a table full of sweet inspirations – featuring both Creden's portfolio, Minordija's novelties, as well as well-known classics that we are rediscovering with a fresh approach.

Our guiding idea: one solution that brings endless possibilities

Because every recipe can become the beginning of something more – a new trend, an intriguing form, an exceptional flavor composition. We believe that creativity is the key that opens

doors to both the intimate artisan workshop and large-scale industrial production.

Why this form of presentation?

We showcase our products in their natural environment – on an elegant sweet table. This is where classic cakes meet glossy mini-desserts, fluffy buns, and refined layered creations. In this way, we highlight not only the taste and quality but also the creative potential our solutions offer.

This catalog is an invitation to jointly stay ahead of consumer expectations – to create products that delight with their look, texture, and aroma, while remaining economical and consistent in production.

Together, let's discover how sweet new perspectives can be.

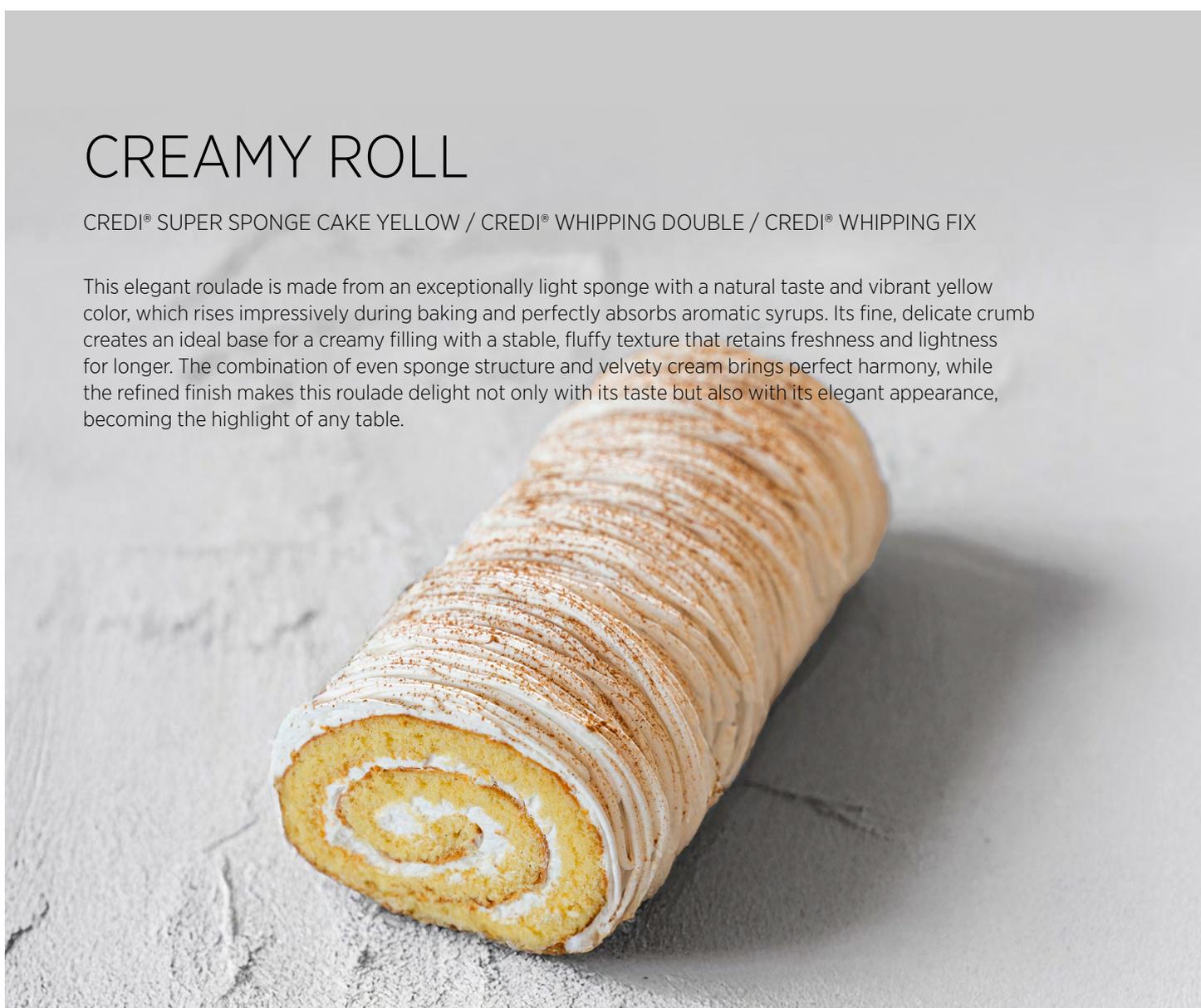


We inspire you to create products that delight with their appearance, taste, and variety. Regardless of the scale of production, our offerings always have something that sparks the imagination and allows you to stand out in the current market.

CREAMY ROLL

CREDI® SUPER SPONGE CAKE YELLOW / CREDI® WHIPPING DOUBLE / CREDI® WHIPPING FIX

This elegant roulade is made from an exceptionally light sponge with a natural taste and vibrant yellow color, which rises impressively during baking and perfectly absorbs aromatic syrups. Its fine, delicate crumb creates an ideal base for a creamy filling with a stable, fluffy texture that retains freshness and lightness for longer. The combination of even sponge structure and velvety cream brings perfect harmony, while the refined finish makes this roulade delight not only with its taste but also with its elegant appearance, becoming the highlight of any table.



CREDI® SPONGE TORTMIX
Consistent quality in every batch



CREDI® CAKE SUPER DARK 50
Intense dark chocolate flavor and deep color

DREAM CAKE

CREDI® SPONGE TORTMIX / CREDI® WHIPPING FIX / CREDI® WHIPPING DOUBLE /
CREDI® FILLING NOCCIOLA BIANCO CRUNCHY / CREDI® FRUIT RASPBERRY 60 %

This exquisite cake is made of fluffy sponge layers filled with a smooth, stable cream. Inside, it combines the refreshing taste of raspberries with a crunchy white hazelnut note, while the delicate rose-shaped decorations add an elegant and festive touch.



PINK TRUFFLE

CREDI® CAKE SHORTCAKE / CREDI® BUTTERINO / CREDI® FILLING NOCCIOLA BIANCO CRUNCHY / CREDI® FILLING MILKY / CREDI® CHOUX MIX / CREDI® FOND NEUTRAL / DESSERT CREAM WITH VANILLA BOURBON EXTRACT

This modern cake surprises with the combination of a buttery shortcrust base and a light, fruity cream layer. Inside, it reveals delicate chocolate accents with a vanilla filling and a crunchy white hazelnut note, creating a perfect harmony of flavors and a truly unique character.



★ Best-selling product on the Polish market

TRIPLE DELIGHT

CREDI® FRUIT RASPBERRY 60 % / DESSERT CREAM WITH VANILLA BOURBON EXTRACT

This delicate dessert combines a velvety cream with the noble aroma of vanilla and an intense raspberry layer. Balanced with a hint of chocolate and topped with fresh fruit, it offers a composition of exceptional lightness and elegance.



COFFIMISU

CREDI® SOFTCAKE CAPPUCCINO TASTE / CREDI® SPONGE TORTMIX / CREDI® FILLING WITH TASTE OF ADVOCAT / CREDI® CAKE MERINGUE CLASSIC

This exquisite cake delights with fluffy cappuccino-flavored layers, filled with a smooth cream infused with a hint of advocaat taste. Finished with delicate meringue accents and a light dusting of cocoa, it creates a dessert full of harmony, flavor, and elegance.

**COLOUR
OF THE
YEAR
2025**

PANTONE
17-1230
Mocha Mousse



SUNSPELT

CREDI® SOFTCAKE SPELT-SUNFLOWER

This aromatic cake delights with its soft, moist crumb enriched with the natural taste of spelt and sunflower seeds. A golden, crunchy topping adds a pleasant texture, making it a perfect choice both for everyday coffee breaks and as an elegant dessert.





FRUIT SWEET BUN

CREDI® SOFTDOUGH BUN 10 NEW /
CREDI® CHEESE CAKE STABILIZER



SWEET BURGER BUN

CREDI® SOFTDOUGH BUN 10 NEW /
CREDI CREAM PATIS B / CREDI® FILLING MILKY



BLUEBERRY BUN WITH CREAM

CREDI® SOFTDOUGH BUN 10 NEW / DESSERT
CREAM WITH VANILLA BOURBON EXTRACT / CREDI® FRUIT
BLUBERRY IN JELLY 60 % / CREDI® DECOR SNOW /
CREDI® CAKE CRUMBLY VANILLA TASTE



POPPY SEEDS BUN WITH CHEESE

CREDI® SOFTDOUGH BUN 10 NEW /
CREDI® CHEESE CAKE STABILIZER /
CREDI® POPPY FILLING 50

ALPINE ROLL

CREDI® CHOUX MIX / CREDI CREAM PATIS B / CREDI® DECOR SNOW

This exquisite roulade is made with a light sponge that resembles classic choux pastry in taste and texture, yet requires no scalding, making the baking process faster and easier. Filled with a silky cream and finished with a dusting of non-melting icing sugar, fresh strawberry, and a chocolate accent, it embodies elegance and subtle charm.

Hit!

**CREDI® CHOUX MIX
WITHOUT INFUSION
(ADD WATER
WITH 10-15°C)**



SWEET CLOUD CAKE

CREDI® CHOUX MIX / CREDI CREAM PATIS B / CREDI® DECOR SNOW /
CREDI® FRUIT RASPBERRY 60 %

This stunning cake is made with a light sponge that resembles classic choux-style pastries in taste and texture, yet requires no scalding, making preparation faster and easier. Filled with silky cream, topped with fresh fruits and a hint of raspberry, and finished with a dusting of non-melting icing sugar, it delights with natural lightness and refined elegance.

Hit!

**CREDI® CHOUX MIX
WITHOUT INFUSION
(ADD WATER
WITH 10-15°C)**



CHOUX ECLAIRS

CREDI® CHOUX MIX /
CREDI® CAKE MERINGUE CLASSIC /
CREDI® CUSTARD NAPOLEON



Hit!

**CREDI® CHOUX MIX
WITHOUT INFUSION
(ADD WATER
WITH 10-15°C)**

CHOUX PUFF

CREDI® CHOUX MIX / CREDI® CAKE MERINGUE CLASSIC /
CREDI® CUSTARD NAPOLEON YOGHURT





PISTACHIO BLOOM

CREDI® CAKE SHORTCAKE / CREDI® FILLING PISTACHIO / CREDI® FILLING NOCCIOLA CRUNCHY / CREDI® FRUIT RASPBERRY 60 % / CREDI® FOND NEUTRAL / CREDI® SPONGE TORTMIX / CREDI GOLDEN CUSTARD / CREDI GLAZE POWDER WHITE



MIDNIGHT BITE

CREDI® CAKE SHORTCAKE / CREDI® FILLING NOCCIOLA CRUNCHY / CREDI® FRUIT RASPBERRY 60 % / CREDI® SPONGE TORTMIX / CREDI® FOND NEUTRAL / CREDI GOLDEN CUSTARD / CREDI GLAZE POWDER DARK

CAKEPOP LUXE

CREDI® SOFTCAKE CAPPUCCINO
TASTE / CREDI® FILLING NOCCIOLA
CRUNCHY / CREDI® FILLING
COFFEE / CREDI GOLDEN
CUSTARD / CREDI® FOND NEUTRAL /
CREDI GLAZE POWDER DARK /
CREDI GLAZE POWDER WHITE



This unique mono-portion, styled like an ice cream on a stick, combines fluffy, aromatic cake with a creamy coffee-hazelnut filling and a golden custard touch. Finished with a glossy glaze in contrasting shades of white and dark, it offers a modern look and a refined taste experience.



BLUSH PEARL

CREDI® CAKE SHORTCAKE / CREDI® FILLING NOCCIOLA BIANCO CRUNCHY / CREDI® FRUIT BLACK CURRANT IN JELLY 50 % / CREDI® SPONGE TORTMIX / CREDI® FOND NEUTRAL / CREDI GOLDEN CUSTARD / CREDI GLAZE POWDER WHITE



MARBLE KISS

CREDI® CAKE SHORTCAKE / CREDI® FILLING NOCCIOLA CRUNCHY / CREDI® FRUIT RASPBERRY 60 % / CREDI® SPONGE TORTMIX / CREDI® FOND NEUTRAL / CREDI GOLDEN CUSTARD / CREDI GLAZE POWDER DARK / CREDI GLAZE POWDER WHITE

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



CREDI BREAD PRO KETO SEEDS

This unique bread is made with a rich blend of seeds such as sunflower, flax, and pumpkin, creating a satisfying texture full of natural fiber. With its low carbohydrate content, it perfectly fits ketogenic and low-carb diets, offering a wholesome taste, crunchy crust, and soft, moist center packed with the energy of grains.



★ Best-selling product on the Polish market



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...

WWW.CREDIN.PL

