

WE
CREATE
SOLUTIONS



CRE DIN[®]

CRE DI[®] WHIPPING FIX

Experience Perfection in Every Whip

Our premium snow-white dessert cream is perfect for covering cakes, decorating pastries, and creating stunning designs. Easy to work with, it blends smoothly with food coloring, flavored pastes, and milk, offering endless creative options. Suitable for both artisanal and industrial use, it works flawlessly on cake covering lines and Unifiller machines, ensuring precise, consistent application.

With a higher yield than traditional whipped cream and exceptional stability, it keeps its volume and silky texture longer without yellowing, cracking, or drying out. Freezer-friendly and bubble-free, it spreads evenly for a flawless finish that lasts from preparation to presentation.

We hope to inspire you!

Your Credin Team

Product features:

- **Suitable for freezing**
- **Snow-white color**
- Suitable for covering cakes and pastries and for decoration
- Can be **combined with food coloring**
- Can be **combined with flavored pastes**
- Can be **combined with milk**
- **Easy to work** with, dispense, spread, and decorate
- Can be dispensed on industrial cake covering lines
- **Can be used on Unifiller machines**
– dosing pumps
- **Larger volume compared** to traditional whipped cream
- **High stability** – the prepared product can be processed for a longer period of time without losing its volume
- The product spreads evenly on the **cake without creating bubbles**
- **The cream does not yellow, crack, or dry** out in the final product

Tasteful INSPIRATION



CREDI® WHIPPING FIX
Can be combined with flavored pastes



CREDI® WHIPPING FIX
Can be combined with food coloring



CREDI® WHIPPING FIX
Easy to work with, dispense, spread, and decorate



CREDI® WHIPPING FIX
Snow-white color

