

WE
CREATE
SOLUTIONS



CREDIN®

GULFOOD INNOVATION

Selected products from CREDIN offer

See more



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SOLUTIONS



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 **30 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

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.

Softcakes

CREDI® SOFTCAKE PERFECT VELVET

It is more than just a cake base – it is a true inspiration for creating baked goods, desserts, and cookies that delight both the eyes and the palate. The cake features an unexpected, intense brick-ruby color, a subtle blend of red and brown. The raspberry flavor, derived from pieces of fruit jelly, perfectly complements its delicate texture, creating a unique sensory experience.

- The crumb, typical of sponge-fat cakes, is slightly moist, and every slice preserves the full richness of flavor.
- This versatile and reliable product performs beautifully in both modern pastry creations and classic cakes or fruit-based desserts.
- Its intense ruby-red color brings joy to recipes and enhances visual appeal.
- The combination of classic flavour charm with the innovation expected by consumers makes it a practical and universal ingredient for a wide range of recipes.

**Tempting
RUBY-RED
COLOR,
exceptional
taste!**





AMERICAN COOKIES



MUFFINS



POUND CAKE



CAKES

Cream

DESSERT CREAM WITH BOURBON VANILLA EXTRACT

A delicate, light cream-colored dessert cream with a velvety, smooth texture, enriched with vanilla.

- Its exquisite creamy vanilla flavour, enhanced by a subtle hint of Bourbon vanilla, gives it a refined and aromatic note.
- Perfect for filling cakes, éclairs, cream puffs, and doughnuts, making every pastry irresistibly creamy and flavourful.



Softcakes

CREDI® SOFTCAKE LEMON

A complete powdered product with lemon flavor and juice, ideal for preparing a variety of lemon cakes, cupcakes, Swiss rolls, and cookies.

- It allows you to offer customers baked goods with an intense, fresh lemon taste every day.
- It contains fruit jelly with added lemon juice, enhancing the flavor and giving the baked goods a unique lightness.



CREDI® SOFTCAKE HONEY NOTE

Sponge fatty cake stands out with its deep golden color and subtle honey aroma, which adds a touch of elegance.

- Its crumb is delicate, slightly moist, and elastic, ensuring that every slice retains its full richness of flavour.
- Thanks to its texture, the cake pairs perfectly with both citrus fillings and vanilla creams, which harmoniously balance the honeyed notes, creating sophisticated flavour combinations.



CREDI® CAKE BROWNIE FUDGY

A dense, moist, and intensely chocolatey cake with a characteristic, slightly chewy texture.

- It contains high-quality cocoa powder and chocolate, giving it a deep, pure cocoa flavour without excessive sweetness.
- The surface of the cake is delicately glossy and slightly cracked, while the center remains soft, moist, and rich — typical of a fudgy brownie.
- This cake has a simple ingredient list and an exceptional texture, making it perfect for lovers of classic desserts. It tastes wonderful on its own or paired with a touch of sea salt, nuts, or other toppings.

Texture: dense, moist, slightly chewy

Color: dark brown

Flavour: cocoa-chocolate



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 intensive flavour of dark chocolate. 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



Watch the movie



CREDI® SPONGE CHOCO EXTRA RSPO SG

- Easy and quick to make
- The colour and aroma of the sponge cake come exclusively from the addition of cocoa (no flavours or colourings)
- The crumb structure is delicate but not crumbly



Watch the movie



CREDI® SPONGE EXTRA RSPO SG

- Easy and quick to make
- No flavours or colourings
- Low porosity of texture
- When whipped, the mass foams well
- The crumb structure is delicate, but not crumbly



CREDI® CHOUX MIX

Ideal for creating eclairs, cream puffs or Spanish donuts.

Forget about complicated preparation processes - the dough is ready to use after simply mixing it with cold water (10-15 °C), without the need to brew the flour.

WITHOUT INFUSION!



Cream

CREDI CREAM PATIS B

**Dessert cream for cold preparation.
Delicate, smooth, and creamy, it perfectly
complements the layers of cake.**



- Ideal for filling and layering cakes
- Colours of natural origin
- Stable in various applications
- Free from hydrogenated fats



- Stable, smooth consistency makes it easy to spread the cream on cakes
- Delicate yet cuts cleanly (does not drag on the knife)
- Milk and cream flavor
- Combines perfectly with various pastes, fruit infusions, chocolate, and cream



Bakery

CREDI BREAD PROTEIN

Protein bread stands out with its fully crispy crust and soft, richly textured interior. Ideal for sandwiches and toast, it is suitable both for breakfast and as a daytime snack.

- A diet rich in protein is important for physically active people, but also for anyone who leads an intense lifestyle.
- Protein contributes to the growth and maintenance of muscle mass and helps maintain normal bones.
- It is important to remember that a varied and balanced diet is a crucial component of a healthy lifestyle.



CREDI IMPROVER STRONG

A bread improver that extends the freshness of your bakery products, especially those packed individually. One of its benefits is supporting the increase of bread volume. Created so that your customer can enjoy a high-quality product for longer!

Stable and flexible dough – ensures high tolerance during production, even in hot conditions, making it ideal for industrial applications.

Versatile use – suitable for various types of flour, including those with weaker baking parameters.

Improved bread quality – provides greater volume, uniform crumb structure, better freshness, and easier slicing without sticking to the knives.



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

