

SNACKS INSPIRED BY THE FLAVOURS OF THE WORLD

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EASY TO MAKE **HARD** TO RESIST





Anna Budyta
R&D and Product Manager
at Credin Poland

At Credin, we are always looking for solutions that respond to changing consumer needs. Our snack project is in line with the „Snackification" and „Grab & Go" trends, responding to the growing demand for fast, convenient, and diverse premium products with unique flavours.

It combines convenience with high quality and an attractive taste experience.
The work on the „flavour of the world" concept was a creative and inspiring challenge for the R&D team. Experiments with flavours, colors, and textures, as well as consumer tests, provided us with a lot of excitement and satisfaction. Thanks to the professionalism and enthusiasm of the team, the final result exceeded our expectations.

We have created a line of snacks that responds to modern consumer needs and allows you to experience the flavours of world cuisine in your everyday life. Our creativity and passion have resulted in products that are in line with global snacking trends, and we are proud of that.

Grzegorz Łapanowski
Chef / Food Pairing Expert /
Co-author of snack recipes for Credin Poland

Food pairing is the art of combining complementary flavours, taste, textures, temperatures, and colors.

More than just a buzzword, it is a scientific approach to cooking and baking based on matching chemical and aromatic ingredients to create a harmonious and surprising flavour composition.

As a result, we can predict with a high degree of certainty which flavours will work perfectly together and which ones will create a real explosion of sensations for the palate.

Combining this knowledge with the culinary experience and expert knowledge of Credin's bakery technologists, where every ingredient and process is important for the final result, we gain full control over the entire process of creating the final snack. It is this combination of science, technology, and craftsmanship that allows us to create truly thoughtful compositions, which are then refined on the production lines– the ones that surprise, intrigue, and remain in the memory for a long time.

Food Pairing is not a theory – it is a practical tool for composing flavours that work perfectly in the world of bakery creations.



WE
CREATE
SOLUTIONS

Find inspiration with us!

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Inspired by the flavours of Italy

CREDI® SAVOURY TOMATINO

This filling is inspired by Italian cuisine, featuring ripe tomatoes enriched with aromatic herbs and the subtle sourness of lemon zest.
It is a harmonious combination of the sweetness of tomatoes with a refreshing, light herbal touch that brings to mind the atmosphere of summer in Italy. A truly Italian flavour, but with a delicate twist that gives it an unexpected character.

FOOD PAIRING
You can combine the filling with peppers, zucchini, eggplant, potatoes, hard cheeses or mozzarella or ricotta, spicy sausage or chicken, turkey, olives, and onion or garlic.





SAVOURY MAESTRO

Recipe: approx. 100 pieces

CREDI® SAVOURY TOMATINO	720 g
Oil	160 g
Water	1650 g
Frozen spinach	510 g
Sliced black olives	250 g
Sliced sun-dried tomatoes	300 g
Tomato paste	150 g
Shredded mozzarella cheese	250 g
Roasted onion	50 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY TOMATINO, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: potato croissant dough

POTATO BREAD	830 g
Type 550 wheat flour	3330 g
Oil	250 g
Yeast	80 g
Salt	100 g
Water	2100 g
Puff Pastry margarine	2000 g
Total	**8680 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 6 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out/folding (lamination). Then roll out the prepared dough with Puff Pastry Margarine and chill the finished dough for approx. 20-30 min.

Method: product preparation - 1 crescent
Dough thickness: roll out to 3 mm
Cut out circles with a diameter of 140 mm from the dough and fold them in half.
Dough weight: 80 g
Sauce weight: 40 g
Spread the sauce on the cut piece of dough and fold it.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glazing product.

Baking temperature: initial 210° C, reduce to 185° C
Baking time: 25-28 min.
(depending on the oven or product weight).





BELLA POMODORE

Recipe: approx. 100 pieces

CREDI® SAVOURY TOMATINO	850 g
Oil	190 g
Water	1900 g
Nduja sausage, fried	290 g
Steamed bacon, diced	590 g
Tomato paste	180 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY TOMATINO, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.
Note: dice the Nduja sausage and fry.

Recipe: puff pastry

CREDI® Wiener PUFF PASTRY MIX	1770 g
Wheat flour type 550	1770 g
Salt	50 g
Water	1770 g
Puff Pastry Margarine	2650 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 minutes at low speed, 4 minutes at high speed.

Lamination method:
4x4 or 2x3 and 2x4 – rolling out/folding. Then roll out the prepared dough (lamination) with Puff Pastry Margarine, then chill for about 60 min.

Method: making the product – 1 square
Dough thickness: roll out to 3.5 mm.
Cut two 90 mm squares from the dough.
Dough weight: 2x40 g
Sauce weight: 40 g
Spread the sauce on the cut piece of dough and cover with the second piece of dough, forming a square.
Brush the snacks with egg or glazing product.

Baking temperature: initial 210° C, reduce to 190° C
Baking time: 25-28 min.
(depending on the oven or product weight)





ROLLO POMODORO

Recipe: approx. 100 pieces

CREDI® SAVOURY TOMATINO	950 g
Oil	220 g
Water	2170 g
Tomato paste	330 g
Grana Padano cheese, grated	330 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY TOMATINO, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: potato dough

POTATO BREAD	740 g
Wheat flour type 500	3000 g
Oil	220 g
Yeast	70 g
Salt	90 g
Water	1890 g
Total	**6000 g**

Method: making the dough
Mix all ingredients until the dough has a uniform consistency.
Mixing time: 6 min. at low speed, 4 min. at high speed.

Method: product preparation - snail
Dough thickness: roll out to 3 mm.
Dough strip width: 400 mm.
Spread the sauce over the entire surface of the dough, leaving 20 mm from the edge of the dough without filling, brush this area with water to seal.
Roll it into a roll.
Cutting length: 37-40 mm

Final fermentation time: approx. 30-35 min.
After final fermentation, brush the snacks with egg or glazing product, then decorate as desired, e.g., with gold topping, cheese, or mozzarella.

Baking temperature: initial 210° C, reduce to 190° C
Baking time: 20-23 min.
(depending on the oven or product weight)

Preparation of the tartlet filling:
Add 300 g of 30% cream to ¼ of the filling prepared according to the basic recipe.
Mix all ingredients until smooth for about 1 minute at low speed.
Fill the tartlets with the prepared filling and decorate as desired.
Baking temperature: 180° C
Baking time: approx. 5-10 min.





TOMATINO SNACK

Recipe: approx. 100 pieces

CREDI® SAVOURY TOMATINO	700 g
Oil	160 g
Water	1590 g
Tomato paste	150 g
Cooked pulled pork	980 g
Steamed bacon, diced	240 g
Grated Grana Padano cheese	200 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY TOMATINO, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: croissant dough

CREDI® WIENER PASCO WIENER	2080 g
Wheat flour type 500	2080 g
Eggs	310 g
Salt	60 g
Yeast	90 g
Water	1540 g
Puff Pastry margarine	1850 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out/folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 min.

Method: making the product
- rectangle with decor
Dough thickness: roll out to 3 mm
Dough width: 120 mm, folded into 3.
You can use decor.
Dough length: 120 mm
Spread the sauce on the cut piece of dough and fold.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glazing product, decorate as desired.

Baking temperature: initial 230° C, reduce to 210° C
Baking time: 25-28 min.
(depending on the oven or product weight).



Inspired by the flavours of France

CREDI® SAVOURY CREAMY TRUFFLE TASTE

Created with inspiration from French cuisine, this creamy filling combines cream with the aroma of truffles. The subtle touch of this ingredient brings to mind the flavours of classic French sauces and exquisite sandwich spreads. Elegant, harmonious and exceptionally aromatic, it is perfect for premium products.

FOOD PAIRING

The filling can be combined with mushrooms, spinach, leeks, pumpkin, sweet potatoes, fruits such as pears or figs, blue cheeses, goat cheese, bacon, cured ham, chicken, or turkey.





FABULOUS TRUFFLE-FLAVOURED SNACK

Recipe: approx. 100 pieces

CREDI® SAVOURY CREAMY TRUFFLE TASTE	550 g
Oil	130 g
Water	1260 g
Cooked chicken, diced	970 g
Steamed bacon, diced	190 g
CREDI® SAVOURY CHAMPIGNON	780 g
Roasted onion	120 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY CREAMY TRUFFLE TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: croissant dough

CREDI® WIENER PASCO WIENER	2080 g
Wheat flour type 500	2080 g
Eggs	310 g
Salt	60 g
Yeast	90 g
Water	1540 g
Puff Pastry Margarine	1850 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.

Mixing time: 4 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out/folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine, chill for about 20-30 min.

Method: product preparation
- 1 rectangle with decoration
Dough thickness: roll out to 3 mm.
Dough width: 120 mm, folded into 3.
You can use decor.
Dough length: 120 mm
Dough weight: 80 g
Sauce weight: 40 g
Spread the sauce on the cut piece of dough and fold into a rectangle.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glaze, decorate as desired.

Baking temperature: initial 230° C, reduce to 210° C
Baking time: 25-28 min.
(depending on the oven or product weight).





COTE D'AZUR

Recipe: approx. 100 pieces

CREDI® SAVOURY CREAMY TRUFFLE TASTE	550 g
Oil	120 g
Water	1240 g
Grated blue cheese	380 g
Ground white curd cheese	1330 g
Frozen spinach	380 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY CREAMY TRUFFLE TASTE, oil, and water, and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: puff pastry

CREDI® WIENER PUFF PASTRY MIX	1770 g
Wheat flour type 550	1770 g
Salt	50 g
Water	1770 g
Puff Pastry Margarine	2650 g
Total	**8000 g**

Method: dough preparation
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 min. at low speed, 4 min. at high speed.

Lamination method:
4x4 or 2x3 and 2x4 – rolling out/folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 60 minutes.

Method: product preparation
- rectangle with a diagonal cut
Dough thickness: roll out to 3.5 mm.
Dough width: 110 mm, folded into 3.
Dough length: 160 mm
Dough weight: 80 g
Sauce weight: 40 g
Spread the sauce on the cut piece of dough and fold into a rectangle.

Brush the snacks with egg or glazing product, then decorate as desired.

Baking temperature: initial 210° C, reduce to 190° C
Baking time: 25-28 min.
(depending on the oven or product weight)

Preparation of the tartlet filling:
Add 300 g of 30% cream to ¼ of the filling prepared according to the basic recipe.
Mix all ingredients until smooth for about 1 minute at low speed.
Fill the tartlets with the prepared filling and decorate as desired.
Baking temperature: 180° C
Baking time: approx. 5-10 min.





CREAMY TWISTER

Recipe: approx. 100 pieces

CREDI® SAVOURY CREAMY TRUFFLE TASTE	730 g
Oil	170 g
Water	1670 g
Smoked curd cheese	1280 g
Roasted onion	150 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY CREAMY TRUFFLE TASTE, oil, and water, and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: potato dough

POTATO BREAD	1000 g
Wheat flour type 550	4000 g
Oil	300 g
Yeast	90 g
Salt	120 g
Water	2520 g
Total	**8000 g**

Method: making the dough
Mix all ingredients until the dough has a uniform consistency.
Mixing time: 6 min. at low speed, 4 min. at high speed.

Method: making the product - twister
Dough thickness: roll out to 3 mm.
Dough strip width: 450 mm
Spread the sauce over 3/4 of the dough surface, then fold into 3.

Cutting length: 42-45 mm – after cutting, roll in half and place on corrugated baking sheets, known as moulds

Final fermentation time: approx. 30-35 min.
After final fermentation, brush the snacks with egg or glazing product, then decorate with Yellow Mix topping.

Baking temperature: initial 210° C, reduce to 190° C
Baking time: 22-25 min.
(depending on the oven or product weight).





TRUFFLE-FLAVOURED ROLL

Recipe: approx. 100 pieces

CREDI® SAVOURY CREAMY TRUFFLE TASTE	740 g
Oil	170 g
Water	1690 g
Steamed bacon, diced	310 g
White curd cheese, ground	780 g
Grated Grana Padano cheese	310 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY CREAMY TRUFFLE TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: croissant dough

CREDI® WIENER PASCO WIENER	2080 g
Wheat flour type 550	2080 g
Eggs	310 g
Salt	60 g
Yeast	90 g
Water	1540 g
Puff Pastry margarine	1850 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out/folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 min.

Method: making the product - round roll
Dough thickness: roll out to 3 mm
Cut two circles with a diameter of 100 mm out of the dough. Spread the sauce on one circle and cover with the other circle.
Dough weight: 40 g x 2
Sauce weight: 40 g

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glaze, decorate as desired.

Baking temperature: initial 220° C, reduce to 200° C
Baking time: 25-28 min.
(depending on the oven or product weight).



Inspired by the flavours of Morocco

CREDI® SAVOURY HARISSA TASTE

This aromatic filling is inspired by Moroccan cuisine, combining delicate creaminess with the distinctive, spicy taste of harissa. The combination of chili, garlic, and spices, characteristic of Moroccan dishes, gives it depth and an oriental, warming character. Intense, essential, and full of flavour, perfect for lovers of North African cuisine.

FOOD PAIRING

You can combine the filling with eggplant, chickpeas, lentils, potatoes, pumpkin, peppers, feta or cream cheese, Moroccan sausage, chicken, orange zest, apricots, or raisins.





SPICY TRIANGLE

Recipe: approx. 100 pieces

CREDI® SAVOURY HARISSA TASTE	560 g
Oil	130 g
Water	1330 g
Cooked chicken, diced	1230 g
Dried apricot, sliced	210 g
Cooked potato, diced	410 g
Tomato paste	120 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY HARISSA TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: puff pastry

CREDI® WIENER PUFF PASTRY MIX	1770 g
Wheat flour type 550	1770 g
Salt	50 g
Water	1770 g
Margarine Puff Pastry	2650 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 min. at low speed, 4 min. at high speed.

Lamination method:
4x4 or 2x3 and 2x4 – rolling out/folding. Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 60 min.

Method: product preparation – triangle
Dough thickness: roll out to 3.5 mm.
Then cut out a square with sides of 120 mm.
Dough weight: 80 g
Sauce weight: 40 g
Spread the sauce on the cut piece of dough and fold diagonally.

Brush the snacks with egg or glaze, then decorate as desired.

Baking temperature: initial 210° C, reduce to 190° C
Baking time: 25-28 min.
(depending on the oven or product weight).





MOROCCAN-STYLE BREAD

Recipe: approx. 100 pieces

CREDI® SAVOURY HARISSA TASTE	580 g
Oil	130 g
Water	1330 g
Chicken, diced	1220 g
Frozen spinach	200 g
Feta cheese, diced	410 g
Tomato paste	120 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY HARISSA TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: soft wheat dough

CREDI® BREAD PINSA	240 g
Wheat flour type 550	4750 g
Oil	90 g
Salt	90 g
Sugar	90 g
Yeast	120 g
Milk powder	50 g
Water	2560 g
Total	**8000 g**

Method: making the dough
Mix all ingredients until the dough has a uniform consistency.
Mixing time: 6 minutes at low speed, 4 minutes at high speed.

Method: making the product - round bread
Dough thickness: roll out to 3 mm.
Cut out a circle with a diameter of 100 mm.
Spread the sauce on the cut circle, cover with a strip of dough and cut out a circle, or make like a doughnut using an ADV machine.
Dough weight: 40 g (cut circle)
Sauce weight: 40 g

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with water and decorate as desired, cover with paper and a second baking tray.

Baking temperature: 220° C, reduce to 200° C
Baking time: 22-25 min.
(depending on the oven or product weight).





MOROCCAN-STYLE SWIRL

Recipe: approx. 100 pieces

CREDI® SAVOURY HARISSA TASTE	1060 g
Oil	240 g
Water	2410 g
Almond slivers or flakes	300 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY HARISSA TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat mixer at low speed.
Note: the flakes should be roasted in the oven.

Recipe: croissant dough

CREDI® WIENER PASCO WIENER	2080 g
Wheat flour type 550	2080 g
Eggs	310 g
Salt	60 g
Yeast	90 g
Water	1540 g
Puff Pastry Margarine	1850 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out / folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 minutes.

Method: product preparation - snail
Dough thickness: roll out to 3 mm.
Dough strip width: 400 mm
Spread the sauce over the entire surface of the dough, leaving 20 mm from the edge of the dough without filling.
Brush this area with water to seal it. Roll it into a roll.
Cutting length: 37-40 mm

Final fermentation time: approx. 30-35 min.
After final fermentation, brush the snacks with egg or glazing product, then decorate with almond flakes.

Baking temperature: initial 210° C, reduce to 190° C
Baking time: 20-23 min.
(depending on the oven or product weight).

Preparation of the tartlet filling:
Add 300 g of 30% cream to ¼ of the filling prepared according to the basic recipe.
Mix all ingredients until smooth for about 1 minute at low speed.
Fill the tartlets with the prepared filling and decorate as desired.
Baking temperature: 180° C
Baking time: approx. 5-10 min.





MOROCCAN-STYLE DUMPLING

Recipe: approx. 100 pieces

CREDI® SAVOURY HARISSA TASTE	650 g
Oil	150 g
Water	1470 g
Cooked beef, ground	450 g
Cooked chicken, diced	910 g
Tomato paste	140 g
Frozen spinach	230 g
Tabasco Chipotle	10 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY HARISSA TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: puff pastry

CREDI® WIENER PUFF PASTRY MIX	1770 g
Wheat flour type 550	1770 g
Salt	50 g
Water	1770 g
Puff Pastry margarine	2650 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 minutes at low speed, 4 minutes at high speed.

Lamination method:
4x4 or 2x3 and 2x4 – rolling/folding. Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 60 min.

Method: making the product – crescent
Dough thickness: roll out to 3.5 mm.
Cut two circles with a diameter of 140 mm from the dough and fold them in half.
Dough weight: 80 g
Sauce weight: 40 g
Spread the sauce on the cut piece of dough and fold it in half.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glaze, decorate as desired.

Baking temperature: initial 210° C, reduce to 185° C
Baking time: 25-28 min.
(depending on the oven or product weight).

Inspired by the flavours of India

CREDI® SAVOURY TANDOORI TASTE

This aromatic filling is inspired by Indian cuisine, with tandoori spice giving it an intense, warming flavour with hints of chili and garlic. Distinctive, aromatic, and full of oriental character, it's perfect for lovers of bold Indian flavours.

FOOD PAIRING
You can combine the filling with peppers, pumpkin, potatoes, peas, spinach, chickpeas, rice, cream cheese, chicken, turkey, apricots, pineapple, and mango.







CRUNCHY SNACK WITH A HINT OF TANDOORI

Recipe: approx. 100 pieces

CREDI® SAVOURY TANDOORI TASTE	580 g
Oil	130 g
Water	1320 g
Tomato paste	120 g
Frozen or canned chickpeas	610 g
Edamame soybeans	610 g
Frozen or canned corn	610 g
Dried Gochugaru peppers	20 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY TANDOORI TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat mixer at low speed.

Preparation of the tartlet filling:
Add 300 g of 30% cream to ¼ of the filling prepared according to the basic recipe.
Mix all ingredients until smooth for about 1 minute at low speed.
Fill the tartlets with the prepared filling and decorate as desired.
Baking temperature: 180° C
Baking time: approx. 5-10 min.

Recipe: puff pastry

CREDI® WIENER PUFF PASTRY MIX	1770 g
Wheat flour type 550	1770 g
Salt	50 g
Water	1770 g
Puff Pastry Margarine	2650 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 min. at low speed, 4 min. at high speed.

Lamination method:
4x4 or 2x3 and 2x4 – rolling out /folding. Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 60 min.

Method: product preparation – triangle
Dough thickness: roll out to 3.5 mm.
Then cut out a square with sides of 120 mm.
Dough weight: 80 g
Sauce weight: 40 g
Spread the prepared sauce on the dough and fold diagonally (triangle).

Brush the snacks with egg or glazing product, or decorate as desired.

Baking temperature: initial 210° C, reduce to 190° C
Baking time: 25-28 min.
(depending on the oven or product weight).





INDIAN-STYLE TRIANGLE

Recipe: approx. 100 pieces

CREDI® SAVOURY TANDOORI TASTE	570 g
Oil	130 g
Water	1300 g
Cooked chicken, diced	1200 g
Frozen or canned corn	400 g
Edamame soybeans	400 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY TANDOORI TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: potato croissant dough

POTATO BREAD	830 g
Wheat flour type 550	3330 g
Oil	250 g
Yeast	80 g
Salt	100 g
Water	2100 g
Puff Pastry margarine	2000 g
Total	**8680 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 6 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out/folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 min.

Method: making the product – triangle
Dough thickness: roll out to 3 mm.
Dough width: 120 mm
Dough length: 120 mm
Dough weight: 80 g
Sauce weight: 40 g
Spread the sauce on the cut piece of dough and fold.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glaze, decorate as desired.

Baking temperature: initial 210° C, reduce to 185° C
Baking time: 25-28 min.
(depending on the oven or product weight).





INDIAN-STYLE SAMOSA

Recipe: approx. 100 pieces

CREDI® SAVOURY TANDOORI TASTE	480 g
Oil	120 g
Water	1120 g
Chicken kebab, sliced	1120 g
Grilled bell pepper, diced	750 g
Frozen or canned green peas	370 g
Dried Gochugaru pepper	40 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY TANDOORI TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: potato croissant dough

POTATO BREAD	830 g
Wheat flour type 550	3330 g
Oil	250 g
Yeast	80 g
Salt	100 g
Water	2100 g
Puff Pastry margarine	2000 g
Total	**8680 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 6 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out/folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 min.

Method: product preparation – triangle
Dough thickness: roll out to 3 mm.
Dough width: 120 mm
Dough length: 120 mm
Dough weight: 80 g
Sauce weight: 40 g
Spread the prepared sauce on the dough and fold diagonally.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glaze, then decorate as desired.

Baking temperature: initial 210° C, reduce to 185° C
Baking time: 25-28 min.
(depending on the oven or product weight).



Inspired by the flavours of Asia

CREDI® SAVOURY GREEN CURRY TASTE

Inspiration for this filling comes from Asian cuisine, based on the distinctive flavour of green curry. Slightly spicy, fresh, and aromatic with hints of coriander and chili peppers, it gives products an authentic, exotic character.

FOOD PAIRING
You can combine the filling with zucchini, eggplant, peppers, spinach, peas, chicken, turkey, tofu, cream cheese, pineapple, and mango.





CURRY-STYLE SAUSAGE SNACK

Recipe: approx. 100 pieces

CREDI® SAVOURY GREEN CURRY TASTE	560 g
Oil	140 g
Water	1300 g
White sausage	approx. 100 pieces
Total	**2000 g**

Method: making the sauce
Combine CREDI® SAVOURY GREEN CURRY TASTE, oil, and water, and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).

Recipe: potato croissant dough

POTATO BREAD	830 g
Wheat flour type 550	3300 g
Oil	250 g
Yeast	80 g
Salt	100 g
Water	2100 g
Puff Pastry Margarine	2000 g
Total	**8680 g**

Method: making the dough
Combine all ingredients except Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 6 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out /folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 minutes.

Method: product preparation
- rectangle with decor
Dough thickness: roll out to 3 mm.
Dough width: 120 mm, which will be folded into 3. You can use decor.
Dough length: 120 mm
(depending on the length of the sausage used).
Amount of sauce: 20 g (depending on the length of the sausage used).
Spread the sauce on the cut piece of dough and place the sausage on top. Wrap the whole thing up.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glazing product, or decorate as desired.

Baking temperature: initial 210° C, reduce to 185° C
Baking time: 25-28 min.
(depending on the oven or product weight).





ASIA EXPRESS

Recipe: approx. 100 pieces

CREDI® SAVOURY GREEN CURRY TASTE	700 g
Oil	150 g
Water	1300 g
Boiled potatoes, cubed	930 g
Frozen or canned corn	370 g
Smoked tofu cubes	460 g
Roasted onion	90 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY GREEN CURRY TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat mixer at low speed.

Recipe: potato croissant dough

POTATO BREAD	830 g
Wheat flour type 550	3330 g
Oil	250 g
Yeast	80 g
Salt	100 g
Water	2100 g
Puff Pastry Margarine	2000 g
Total	**8680 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.

Mixing time: 6 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out/folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 minutes.

Method: product preparation
- rectangle with decoration
Dough thickness: roll out to 3 mm.
Dough width: 120 mm, folded into 3.
You can use decor.
Dough length: 120 mm, depending on the desired product weight.
Dough weight: 80 g
Sauce weight: 40 g
Spread the sauce on the cut piece of dough and form a rectangle.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glazing product, or decorate with sesame seeds.

Baking temperature: initial 210° C, reduce to 185° C
Baking time: 25-28 min.
(depending on the oven or product weight).





CURRY-STYLE SNACK

Recipe: approx. 100 pieces

CREDI® SAVOURY GREEN CURRY TASTE	640 g
Oil	140 g
Water	1200 g
Boiled potatoes, diced	860 g
Frozen or canned green peas	300 g
Frozen or canned corn	340 g
Frozen spinach	430 g
Roasted onion	90 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY GREEN CURRY TASTE, oil, and water and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater at low speed.

Recipe: croissant dough

CREDI® WIENER PASCO WIENER	2080 g
Wheat flour type 550	2080 g
Eggs	310 g
Salt	60 g
Yeast	90 g
Water	1540 g
Puff Pastry margarine	1850 g
Total	**8000 g**

Method: making the dough
Combine all ingredients except for the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 4 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out/folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 min.

Method: making the product
- rectangle with decoration
Dough thickness: roll out to 3 mm.
Dough width: 120 mm, folded into 3.
You can use decor.
Dough length: 120 mm
Spread the sauce on the cut piece of dough and form a rectangle.

Final fermentation time: approx. 60 min.
After final fermentation, brush the snacks with egg or glazing product and decorate with sesame seeds.

Baking temperature: initial 230° C, reduce to 210° C
Baking time: 25-28 min.
(depending on the oven or product weight).





CURRY-STYLE RECTANGLE

Recipe: approx. 100 pieces

CREDI® SAVOURY GREEN CURRY TASTE	520 g
Oil	130 g
Water	1200 g
Cooked chicken, diced	1600 g
Frozen or canned corn	280 g
Frozen or canned green peas	280 g
Total	**4000 g**

Method: making the sauce
Combine CREDI® SAVOURY GREEN CURRY TASTE, oil, and water, and mix with a whisk.
Mixing time: 3 min., machine speed 2 (medium speed).
Add the remaining ingredients to the prepared sauce and mix for approx. 1 min. with a flat beater on low speed.

Recipe: potato croissant dough

POTATO BREAD	830 g
Wheat flour type 550	3330 g
Oil	250 g
Yeast	80 g
Salt	100 g
Water	2100 g
Puff Pastry Margarine	2000 g
Total	**8680 g**

Method: making the dough
Combine all ingredients except the Puff Pastry Margarine and mix until the dough has a uniform consistency.
Mixing time: 6 min. at low speed, 4 min. at high speed.

Lamination method:
3x3 – rolling out / folding.
Then roll out the prepared dough (lamination) with Puff Pastry Margarine and chill for about 20-30 min.

Method: product preparation
- rectangle with external decoration, known as a comb
Dough thickness: roll out to 3 mm.
Dough width: 120 mm, folded in half (60 mm).
You can use decor and form a comb on the outside.
Dough length: 120 mm, depending on the desired product weight.
Dough weight: 80 g
Sauce weight: 40 g

Final fermentation time: approx. 60 min.
Spread the sauce on the cut piece of dough and fold it, forming a comb on the edges.
After final fermentation, brush the snacks with egg or glazing product, then decorate with light and black sesame seeds.

Baking temperature: initial 210° C, reduce to 185° C
Baking time: 25-28 min.
(depending on the oven or product weight).

Preparation of the tartlet filling:
Add 300 g of 30% cream to ¼ of the filling prepared according to the basic recipe.
Mix all ingredients until smooth for about 1 minute at low speed.
Fill the tartlets with the prepared filling and decorate as desired.
Baking temperature: 180° C
Baking time: approx. 5-10 min.

Snacks inspired by the flavours of the world

The combination of flavours from around the world in our snacks is based on food pairing, and is suitable for both smaller, artisan-inspired production and industrial production.

Credin has been creating solutions that respond to the dynamically changing needs of the market for years. Our bakery snack project was created in response to the global trends of „Snackification" and „Grab & Go," offering products perfectly tailored to the expectations of today's consumers: convenient, diverse, and premium in taste.





The concept of „flavours of the world" is the result of intensive work by Credin's team of experts, who combined creativity with technology. Experiments with aromas, colours, and textures have made it possible to create products with a distinctive sensory profile and attractive appearance.

We have designed our new line of snack fillings for various production scales.
These products are perfect for smaller bakeries as well as semi-industrial and industrial production.
With our snacks, you can bring the flavours of the world to your everyday menu.

The result is a universal line of snack fillings that:

- responds to consumer trends
- creates unusual flavour combinations based on food pairing
- thanks to the variety of flavour ideas, will be an attractive product offering for bakeries
- works well in manual and automated production
- ensures stability with regard to high quality

WE
CREATE
SOLUTIONS

Find inspiration with us!

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Recipes developed by:



Marcin Szałkowski
KAM Credin Poland



Savoury bites

CREDI® BERLINER SAVOURY BITES

These savoury mini berliners are snacks with a perfect texture—soft on the inside, full of flavour, and perfectly moist in every bite.

Their taste is further enhanced by a variety of toppings that enrich the aroma and texture and give them a distinctive character.

SUITABLE FOR VEGETARIANS*

*Applies to the Credin mix only.



SAVOURY BITES WITH BACON

Recipe: basic	
CREDI® BERLINER SAVOURY BITES	1000 g
Buttermilk	700-800 g
Eggs	500 g
Oil	100 g
Total	**approx. 2300 g**

Recipe: flavouring	
Fried bacon, diced	100 g
Dried chives	4 g
Salt	28 g
Roasted onions	40 g
Buttermilk	200 g
Total	**372 g**

Method:
Step 1
Mix all ingredients from „Recipe: flavourings."
Mixing time: 1 min. at low speed, paddle.

Note: If you have smoked bacon in pieces, fry or bake it in the oven.

Step 2.
Mix all the ingredients from the basic recipe with the prepared flavour mixture.
Mixing time: 3 min., medium speed, paddle.

Resting time: 20 min.
Frying temperature: 170° C
Frying time: approx. 6 min.

Decoration:
SAVOURY BITES WITH BACON
can be decorated with one of the toppings.
CREDI® SAVOURY DECOR BACON TASTE
CREDI® SAVOURY DECOR CHILLI TASTE
CREDI® SAVOURY DECOR TANDOORI TASTE
CREDI® SAVOURY DECOR SMOKED CHEESE TASTE



SAVOURY BITES WITH BEETROOT

Recipe: basic	
CREDI® BERLINER SAVOURY BITES	1000 g
Buttermilk	700-800 g
Eggs	500 g
Oil	100 g
Total	**approx. 2300 g**

Recipe: flavour mixture	
Buttermilk	200 g
Salt	28 g
Dried chives	20 g
Black pepper	4 g
Dried beetroot, diced/powder	30 g
Grated horseradish	100 g
Total	**382 g**

Method:

Step 1.
Mix all ingredients from „Recipe: flavourings."
Mixing time: 1 min., at low speed or blend.

Step 2.
Mix all ingredients from the basic recipe with the prepared flavour mixture.
Mixing time: 3 min., medium speed, paddle.

Resting time: 20 min.
Frying temperature: 170° C
Frying time: approx. 6 min.

Decoration:
SAVOURY BITES WITH BEETROOT can be decorated with one of the toppings.
CREDI® SAVOURY DECOR BACON TASTE
CREDI® SAVOURY DECOR CHILLI TASTE
CREDI® SAVOURY DECOR TANDOORI TASTE
CREDI® SAVOURY DECOR SMOKED CHEESE TASTE



SAVOURY BITES WITH CHEDDAR CHEESE SAUCE

Recipe: basic

CREDI® BERLINER SAVOURY BITES	1000 g
Buttermilk	850-1000 g
Eggs	500 g
Oil	100 g
Salt	20 g
Total	**approx. 2320 g**

Method:
Step 1.
Mix all ingredients from the basic recipe.
Mixing time: 3 min., medium speed, paddle.

Resting time: 20 min.
Frying temperature: 170 °C
Frying time: approx. 6 min.

After frying, top the savoury bites with Hochland Cheddar Cheese Sauce.

Decoration:
SAVOURY BITES WITH CHEDDAR CHEESE SAUCE can be decorated with one of the toppings.
CREDI® SAVOURY DECOR BACON TASTE
CREDI® SAVOURY DECOR CHILLI TASTE
CREDI® SAVOURY DECOR TANDOORI TASTE
CREDI® SAVOURY DECOR SMOKED CHEESE TASTE



SAVOURY BITES WITH POTATO SEASONING

Recipe: basic	
CREDI® BERLINER SAVOURY BITES	1000 g
Buttermilk	700-800 g
Eggs	500 g
Oil	100 g
Total	**approx. 2300 g**

Recipe: flavour additive	
Potato seasoning	40 g
Buttermilk	200 g
Salt	10 g
Total	**250 g**

Method:
Step 1.
Mix all ingredients from „Recipe: flavouring".
Mixing time: 1 min., low speed.

Step 2.
Mix all ingredients from the basic recipe with the prepared flavour mixture.
Mixing time: 3 min., medium speed, paddle.

Resting time: 20 min.
Frying temperature: 170 °C
Frying time: approx. 6 min.

Decoration:
SAVOURY BITES WITH CHEDDAR CHEESE SAUCE can be decorated with one of the toppings.
CREDI® SAVOURY DECOR BACON TASTE
CREDI® SAVOURY DECOR CHILLI TASTE
CREDI® SAVOURY DECOR TANDOORI TASTE
CREDI® SAVOURY DECOR SMOKED CHEESE TASTE

Toppings

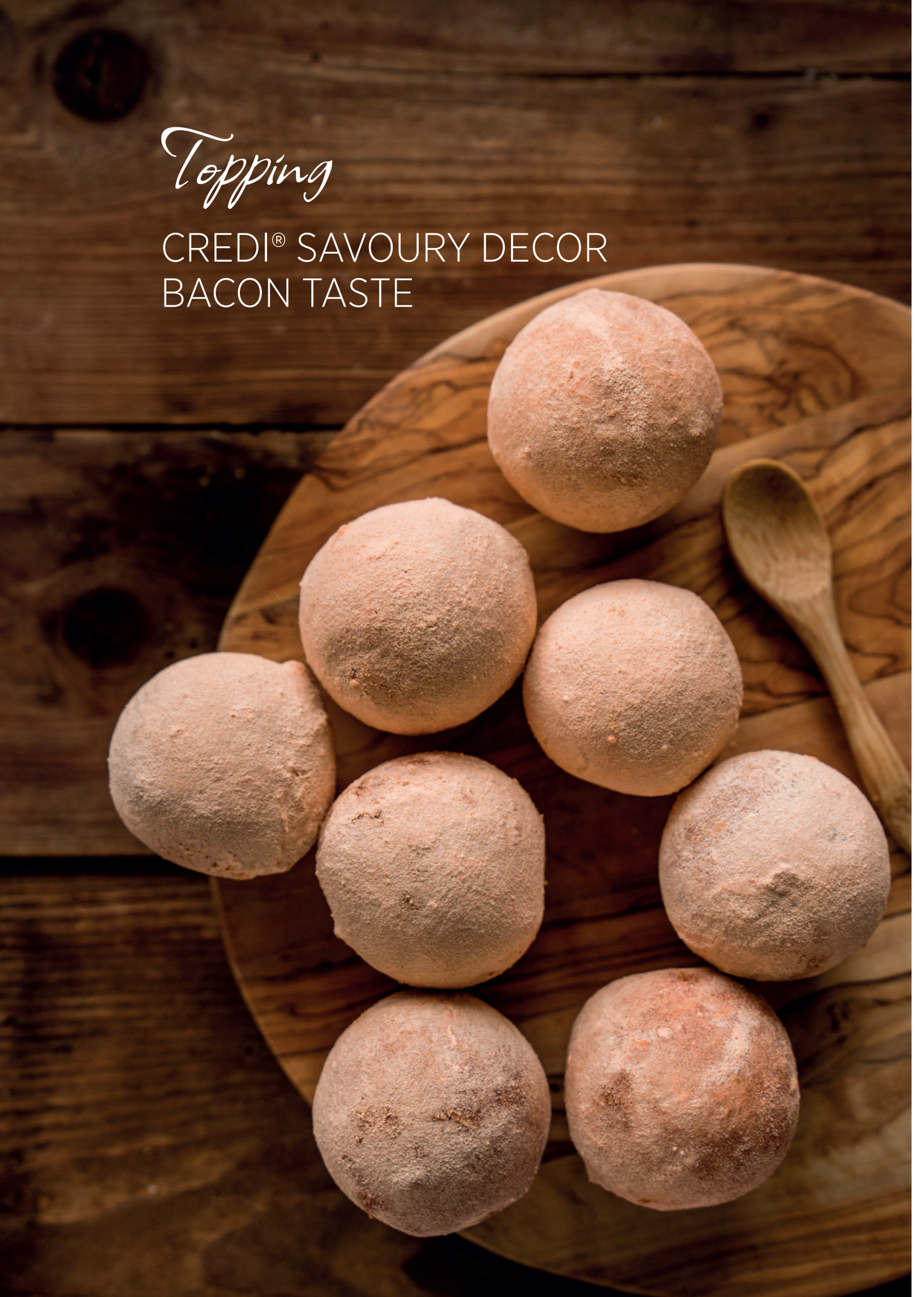
CREDI® SAVOURY DECOR
BACON TASTE

CREDI® SAVOURY DECOR
SMOKED CHEESE TASTE

CREDI® SAVOURY DECOR
CHILLI TASTE

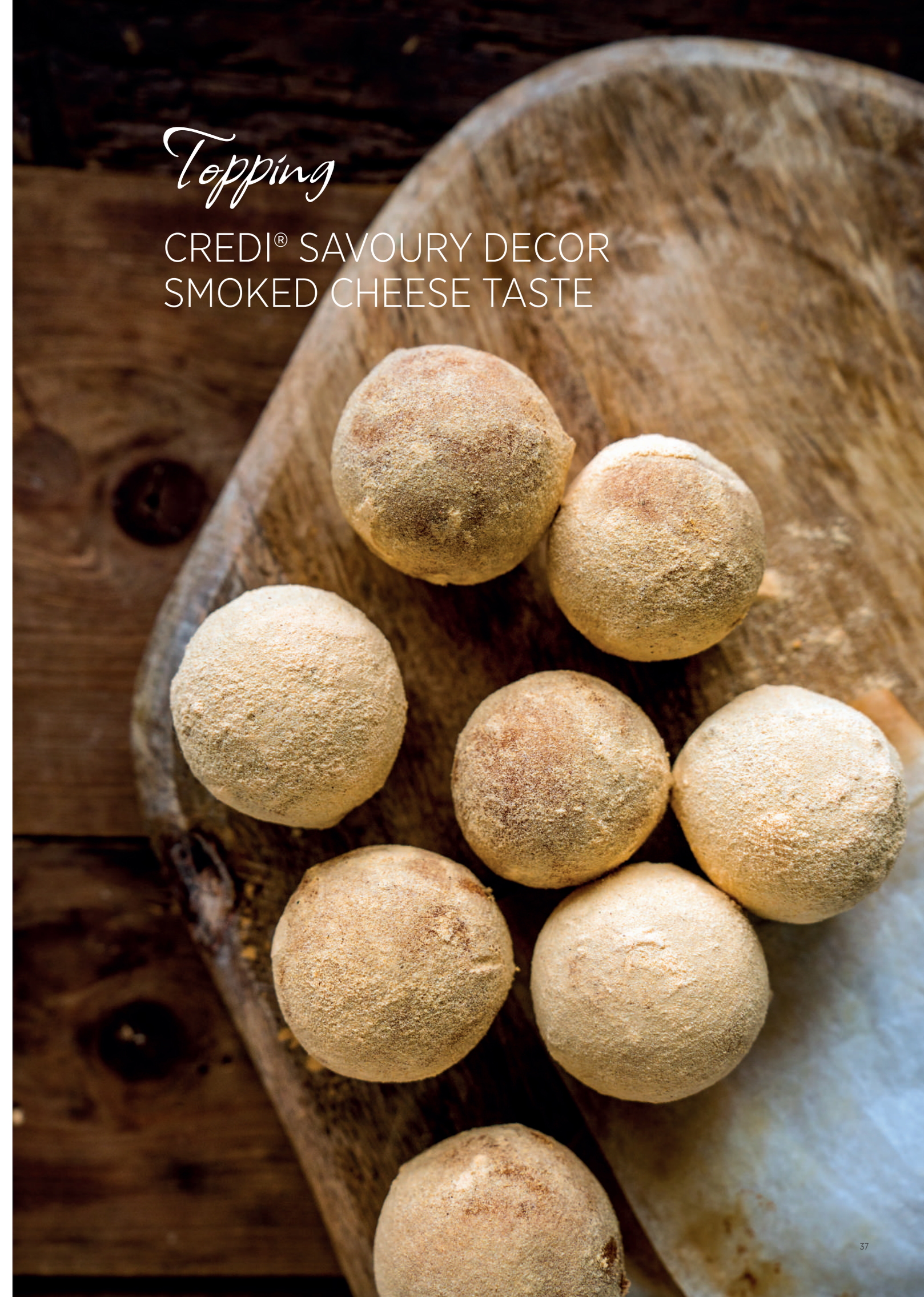
CREDI® SAVOURY DECOR
TANDOORI TASTE





Topping

CREDI® SAVOURY DECOR BACON TASTE



Topping

CREDI® SAVOURY DECOR SMOKED CHEESE TASTE

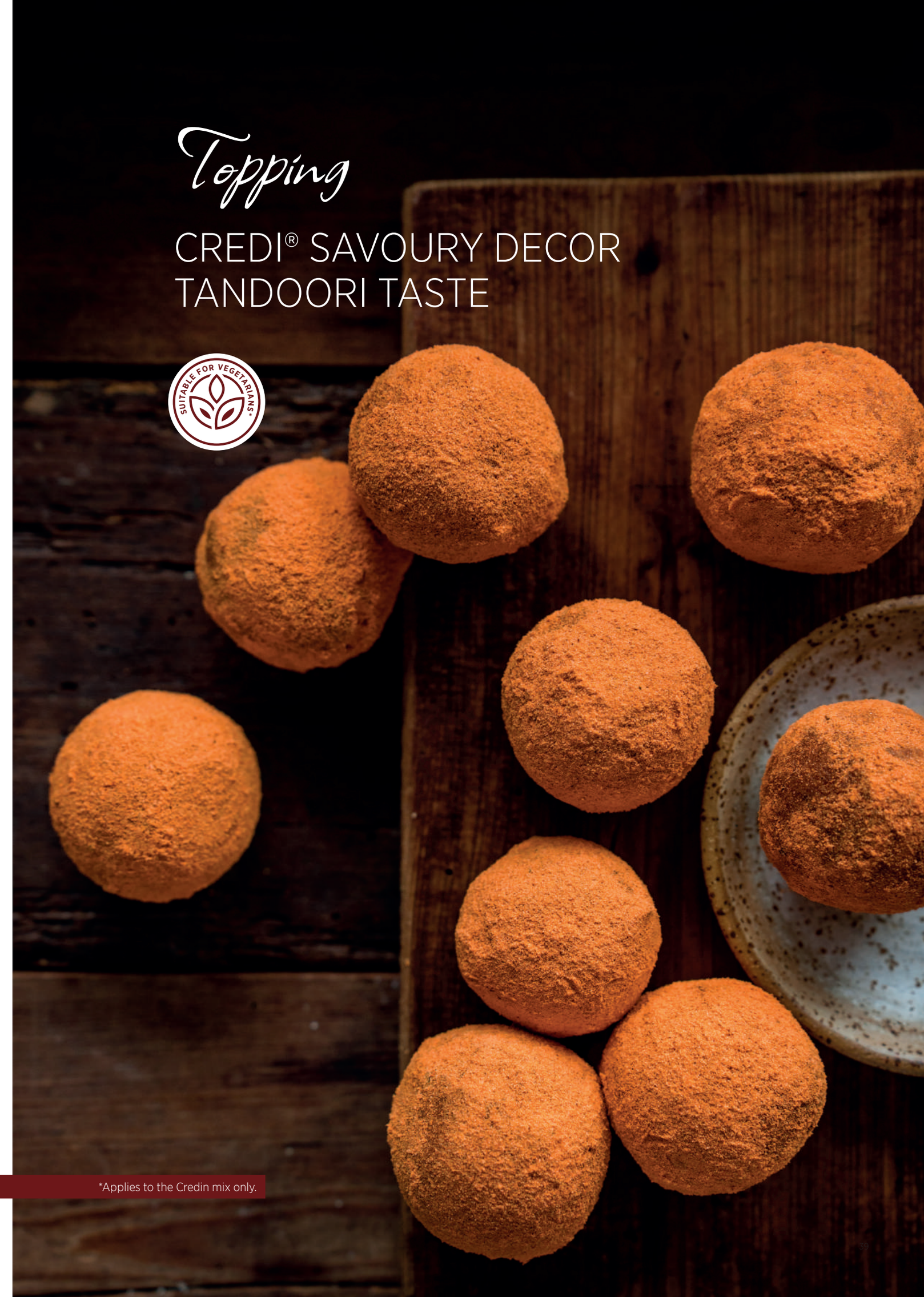
Topping

CREDI® SAVOURY DECOR CHILLI TASTE



Topping

CREDI® SAVOURY DECOR TANDOORI TASTE



*Applies to the Credin mix only.

We create repeatable solutions tailored to the degree of production automation

Credin's new range of baking mixes, fillings, and toppings has been designed for production with industrial and semi-industrial lines, where repeatability and stability of dough and flavourings are key parameters.

The flexibility of our solutions allows for smooth production scaling while maintaining the highest quality standards, which is crucial in Grab & Go and Snackification models.

Using Credin products guarantees:

- high quality
- consistent flavour profile
- attractive snack options for consumers

We invite you to collaborate with us to implement ready-made solutions in your production facilities.

For more inspiration and practical tips, visit:

WWW.CREDIN.PL



CREDIN®

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