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SOLUTIONS



CREDIN[®]

CREDI BREAD 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.

CREDI BREAD KETO SEEDS fits in perfectly with current trends.

Don't miss the opportunity to attract new customers and satisfy those who prefer a lifestyle in line with the KETO philosophy.

Introduce the product to your range and see how quickly it gains popularity among lovers of lower carbohydrate products.

*A loaf of bread made using the recipe below will contain 79% fewer carbohydrates than a loaf made with cereals and no flour or yeast.



CREDI BREAD KETO SEEDS

Recipe:

| | |
|------------------------|--------|
| CREDI BREAD KETO SEEDS | 1000 g |
| Sunflower | 200 g |
| Salt | 20 g |
| Vegetable oil | 60 g |
| Water | 600 g |
| Eggs** | 100 g |

Method:

Blend all ingredients until smooth.

Mixing time:

approx. 2 min. on low speed.

Resting time: 1.5-2 hours.

Alternatively, divide the mixed dough immediately and rest in the tins.

Sprinkle the surface with water during resting.

Serving consistency: 500 g

(tin 140x90x65 mm).

Baking temperature: 180 °C

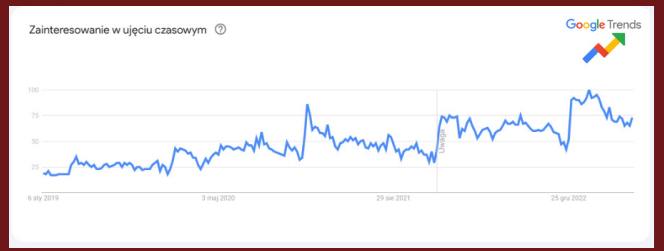
Baking time: approx. 60 mins (without steaming) + 10 mins drying without the tin.

** Optional ingredient

According to Google Trends, the topic „ketogenic diet” was searched almost 5 times more frequently in Poland from 2019 to today.

Did you know:

In 2023, around 20% of consumers said they had tried a version of a low-carb diet (low carb, keto or paleo), which is a higher percentage than the total number of consumers who had tried a vegan diet (4% of consumers). The percentage of people following a keto diet has remained stable since 2021, suggesting that this diet will remain popular for longer.***



*** Source: HW2023, The Hartman Group.

