PROTEIN CROISSANT

Discover the protein-packed, nutritionally improved croissant your customers are craving.

HIFOOD BY CSM INGREDIENTS

CSM INGREDIENTS

vitalfood
Agile by legacy. Innovative by nature.

MORE PROTEIN, MORE SATISFACTION

The protein croissant embodies some of our best ingredient innovations so far. Combining great flavor and texture with nutritional benefits, this croissant stands out in every assortment. From egg to fat reduction and from protein enrichment to fillings: our recipe is **fully customizable**, for a seamless fit with your market.

Source of protein

Reduced fat
up to 30% less**

Egg-free, lactose-free, vegan

NUTRITIONAL INFORMATION*
per 100g finished product without filling

Energy	kj1466,2 / 355,9kcal
Fat	15,7g
of which saturates	7,8g
Carbohydrate	39,1g
of which sugars	6,8g
Fibers	1,9g
Proteins	11,7g
Salt	1,0g
Protein/Energy Ratio (%)	13,15%

PROTEIN-RICH TOPPING
PROTEIOS P05G

Using Textured Vegetable Proteins extracted from allergen-free yellow pea, we can add crunchy toppings or dough inclusions to your applications for a luxurious appearance and satisfying mouthfeel.

FAT-REDUCED DOUGH
SLIMBAKE

Reduce the fat up to 30% with our plant-based fat emulsion, also available as butter-based, without sacrificing taste or texture. Designed for a 1-to-1 substitution of traditional margarine or butter.

EGG-FREE GLAZING
MAGIC GLAZE

This plant-based alternative to traditional egg wash and milk-based glazes delivers a lasting shine to baked goods. It can be applied before baking but also after proofing or freezing, saving your customers both time and resources with your pre-proofed frozen products.

SOURCE OF PROTEIN CREAMS
VITALFOOD PROTEIN CREAM RANGE

Custard, chocolate, pistachio, lemon, choco-caramel and choco-hazelnut: customize your croissant with a rich, smooth protein cream. With vegan alternatives if desired.

The **PROTEIN-PACKED**, egg-free and fat-reduced croissant your customers have been waiting for.

ENHANCE YOUR PROTEIN CROISSANT WITH PROTEIN CREAMS

Our range of protein creams includes a vast range of flavors as well as before and after baking options. Personalized features can be delivered based on your needs, processes, and desired characteristics of the final product.

DISCOVER MORE AND GET IN TOUCH

* According to this recipe and based on local legislation
** When laminated with SlimBAKE

THE INGREDIENT-TECH PLATFORM

Evolving Ingredients Together

Drawing upon over a century of industry experience and leveraging significant cross-business synergies, our Ingredient-Tech Platform comprises diverse companies – CSM Ingredients, HIFOOD, Vitalfood by Italcanditi, Comprital and Rubicone – united by one, collective purpose: to support the evolution of the food ecosystem enhancing human well-being and planet health.

The Ingredient-Tech Platform was created to build synergistic relationships between nature and technology, tradition and innovation, craftsmanship and science, taste and health, suppliers and customers.

Developing nutrition for a new world.

Our ingredient solutions include natural added value ingredients, personalized solutions, mixes and preparations, to meet the highest expectations of both industrial and traditional trade customers in over 120 countries.

DISCOVER MORE ABOUT OUR INGREDIENT-TECH PLATFORM

Strong in innovation and in numbers

23 offices

13 manufacturing sites

13 product development centers

4 innovation centers

Over 2,000 employees

1 global open innovation hub

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