

The Perla Company: Faste & style

Since 1988 we produce the most delicious and original frozen gourmet pastries appreciated in the best Italian bar for the generous filling and for the scent that they give off during baking.

We satisfy both greedy consumers and those attentive to a quality diet.



The secret of goodness? The craftsmanship

Our pastries are made with quality ingredients guaranteed by selected suppliers. The dough rests for over than 24 hours, according to the best Made in Italy artisan tradition. This is why it is lighter and more fragrant and stays good for a long time after cooking.

Our partners recognize us as the Italian puff-pastry excellence.

Rediscover the pleasure

of enjoying a good puff-pastry

Important players appreciate us for...

 BEST CATEGORY PERFORMANCE Shelf-life up to 24 months, protective and space-saving pack.

✓ TOP QUALITY, STABLE OVER TIME

✓ DIGESTIBILITY AND LIGHTNESS

✓ ORIGINAL AND DISTINCTIVE SHAPES A reliable partner...

We are appreciated for the certified quality according to international standards BRC with **"AA+" grade** and IFS with **"Higher level"**.

We keep our promises, we are punctual, we provide accurate technical documentation. We know how to dialogue with buyers, technical offices and Quality managers from all over the world to satisfy every specific request.



... Innovative and responsible

Our R&D team studies trends and the market, to meet the tastes of the public. We work sustainably by using 100% renewable energy. We protect the safety and well-being of people and contribute to the growth of the community by supporting social projects.

He are the inventor



THE ORIGINAL, SINCE 2004 THE MOST IMITATED PUFF-PASTRY



Perla light custard cream Cod. 104020L1 💱 48 pcs- Cod. 104020 🂱 60 pcs

	$\overline{\mathbb{Q}}$	90g
190 0		🛈 22/26 min





Perla ha	zelnut cream
60 pcs	85g
iiii 1900	() 22/26 min





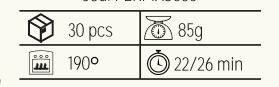
Derla Jahiti hazelnut and milk&cream

	30 pcs	🖲 90g			
111 •••	190 0	(22/26 min			





Perla pistachio cream and orange peel Cod. PERPIAS030







Perla custard cream and mango Cod. PERMANGOS030

	30 pcs	🖲 90g
••• ***	190 0	🕲 22/26 min











We are the inventor of Perla, its recognizable shape is synonymous with tradition and quality.

The world is changing rapidly and the Consumer audience has been enriched with a new culture that has brought new flavours to our tables, increasingly appreciated.

Our Research & Development has developed a series of new products with international flavors





Hummus Perla is prepared with a unique selection of flours and with real hummus, a source of vegetable proteins.

It contains ingredients suitable for a vegetarian and plant-based diet. Furthermore, it is produced according to Halal requirements.

Hummus Perla pastry

Gummus Perla

Cod. WHUMPERF48

NEW!







Anko perla pastry with anko filling FOOD Cod. PERANKS30 T 30 pcs 90g 000 190**0** ٢ FLAVORS 22/26 min







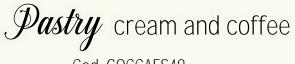


Cod. PERCINS30









Cod. GOCCAFS48











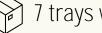




SINGLE FLAVOR BOX					
light custard cream Cod. PMILAPS					
hazelnut cream			Cod. PMINOCS130		
choco	olate		Cod. PMICIOS130		
		130 pcs	24g		
1/	•••	1900	(16/18 min		

ASSORTMENT ON TRAY

Cod. ASSPMFV126



- 7 trays with 18 pieces each
- 3 trays light custard cream
- 2 trays hazelnut cream
- 2 trays chocolate





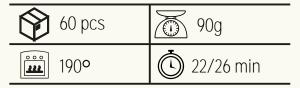


Cod. 3041S4 VEGETARIAN TIFICIAL 4 Kg 💮 19g AVORS (L) 16/18 min ••• 190**0**





Cod. 100282N









${}$	60 pcs	05g
••• ***	1900	() 22/26 min





























Unique selection of natural ingredients, flours, and ancient grains.

Good for the planet

Good for you



It is important to reflect every day on the consequences of our actions on our Planet, becoming an active part of the change and making choices in favor of sustainability.

Join the change!









Sfoglino the puff «panini» bread

Versatile: cut it raw and free the immagination!



50 pcs 107g









	111.1516161	E HERITA	18 18		
∏eggie sn	<i>nile</i> with veg	jetables	s and cheese		
Cod. VEG	SMILS50				
50 pcs	96g		NO ARTIFICIAL COLORS	VEGETARIAN FOOD	D ENATED TS
1800-1900	(C) 28/25 min		*		









Cod. FAGCURS48





27





Cod. SFOLIMOS050

 50 pcs
 50 g

 175°-180°
 20/22 min





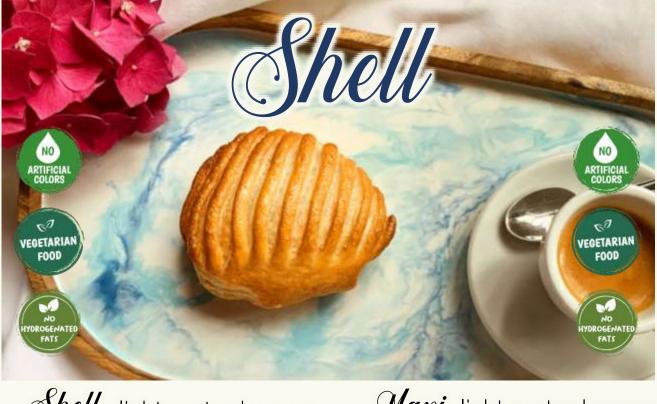
Blueberry pastry

NEW!

Cod. MIRBLUS48







She	ll light Cod. 1	custard crea	am <i>9</i>	laxi	light Cod. ICG	custard crear N03S050	η
	60 pcs 190 °	85g (Ö) 22/26 min	. ·	<u> </u>	0 pcs 90 0	 110g 22/26 min 	
TEXAS	X	27	>	1		NO ARTIFICIAL FLAVORS	
1.10					-	CLEAN	
ARTIFICIAL	5			1.5	-	NO	
VEGETARIAN FOOD	-			J. P.		VEGETARIAN FOOD	
NO HYDROGENATED FATS	1	(Inc)	-		NO HYDROGE/MATED FATS	

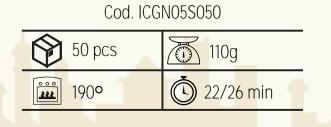
Shell 1			am
Cod. 104081			
60 p	DCS	🕅 85g	
190		22/26	min

Ma	X i ha Cod. I	aze Cg	elnut cream N04S050	
	50 pcs	-	110g	
000 111	190 0		(C) 22/26 min	

hill



Shell maxi milk & cream and black cherry





 The maxi version of the iconic pastry: filled in every part with a two-flavour milk & cream and black cherry filling





50 pcs	70g
<u> 190</u> °	(22/26 min



















Utalian lover hazelnut

60	pcs	0 90 g
1 90)0	(22/26 min









Utalian lover red fruits Cod. 100278R

60 pcs	95g
<u> </u>	(C) 22/26 min







	00200_		······
60	pcs	<mark>6 9</mark> 5g	
1 9	00	() 22/26	min





dark chocolate, pistachio cream, hazelnut cream, white cream

Cod. CHGN03S140

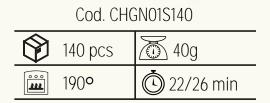








apricot, raspberry, apple, blueberry, lemon











Midi assortment custard cream, apple, chocolate, apricot

00.103101		
	4 Kg	38-42 g
000 222	175 0	(20 min









${}$	50 pcs	80g
000 111	190 0	(C) 23/28 min







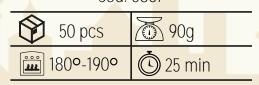


Cod. CANNOCS050

	50 pcs	79g
000 222	190 0	🕲 23/28 min



Cod. 0867







Golosetto ricotta cheese cream, coconut and chocolate

	60 pcs	80g
••• •••	190 0	🛈 22/26 min





Strudel xl Cod. ITGL01<mark>S05</mark>0







	49 pcs	54g
000 111	190 0	(C) 22/26 min



✓ New protective packaging



Baking instructions

Preheat the oven at the temperature indicated on the package

Our products go directly from the freezer to the oven, are very easy to use and everyone can get good results in few and easy steps.



Remove the number of pieces desired. After that, store IMMEDIATELY the box in the freezer.

3

Put similar items on a baking tray with clean baking paper.

Place the product in orderly manner, leaving the distance of 1 inch, so the products have enough space to increase volume, without damaging the other products.



4

When the oven reaches the temperature, place the baking pans into the oven. At the end of the baking, the products should have a beautiful golden color.



Remove the products from the oven and let them cool before putting into service case or packaging.



INDICATIVE COOKING TIMES AND TEMPERATURE

PUFF-PASTRY		
0	\mathbf{X}	
< 30 g	16 / 18 min	
31g – 59 g	18 / 20 min	
> 60 g	22 / 26 min	
190°C		



SCAN THE QR CODE TO DISCOVER THE SECRETS FOR THE PERFECT BAKING

The images are for the sole purpose of illustrating the product. The technical data are subject to possible variations. Reproduction, even partial, of texts and/or images is prohibited.

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Italian pastrojexcellence

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