



*Italian pastry excellence*



*Products catalogue 2025*



# *The Perla Company: Taste & 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**.



*We are the inventor  
of Perla*



THE ORIGINAL, SINCE 2004  
THE MOST IMITATED PUFF-PASTRY





*Perla* light custard cream

Cod. 104020L1 48 pcs- Cod. 104020 60 pcs

90g
190°
22/26 min



*Perla* hazelnut cream

Cod. 104035

60 pcs	85g
190°	22/26 min







*Perla Tahiti* hazelnut and milk&cream


Cod. IPGN07S030

 30 pcs	 90g
 190°	 22/26 min



*Perla* pistachio cream and orange peel

Cod. PERPIAS030

 30 pcs	 85g
 190°	 22/26 min







*Perla* custard cream and mango  
Cod. PERMANGOS030

 30 pcs	 90g
 190°	 22/26 min



*Perla* dark chocolate  
Cod. U4030S48

 48 pcs	 85g
 190°	 22/26 min





# *Perla* *in the world*

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



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.

**NEW!**



## Hummus Perla pastry

Cod. WHUMPERF48

 48 pcs	 97g
 180°- 190°	 28/25 min





# Anko Perla







ALSO AVAILABLE IN THE 55 G VERSION

NEW!

*Anko perla pastry* with anko filling

Cod. PERANKS30

 30 pcs	 90g
 190°	 22/26 min





# Cinnamon

# Perla



**NEW!**

*Perla pastry* apple and cinnamon

Cod. PERCINS30

30 pcs	92g
190°	22/26 min









# Buongiorno



*Pastry* cream and coffee

Cod. GOCCAFS48





 48 pcs	 90g
 190°	 24/26 min







*Angel wing* crème brûlée  
Cod. 101302B

 24 pcs	 90g
 190°	 22/26 min



*Leaf* apple and custard cream  
Cod. 104074\_

 48 pcs	 98g
 190°	 22/26 min









# Mini Perla




## SINGLE FLAVOR BOX

- light custard cream Cod. PMILAPS130
- hazelnut cream Cod. PMINOCS130
- chocolate Cod. PMICIOS130

 130 pcs	 24g
 190°	 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







# Mini Perla to stuff



## Mini Perla to stuff

Cod. 3041S4

 4 Kg	 19g
 190°	 16/18 min









# Sapphire



*Sapphire* red fruits

Cod. 100282N

 60 pcs	 90g
 190°	 22/26 min







*Sapphire* custard cream  
Cod. 100284N

 60 pcs	 95g
 190°	 22/26 min



*Sapphire* hazelnut  
Cod. 100274N

 48 pcs	 95g
 190°	 22/26 min





# Amaze your Customers with a Seasonals



## Apple crown

Cod. CSGN10S070

 70 pcs	 79 g
 190°	 20/22 min



## Angel wing chantilly cream

Cod. 122614

 48 pcs	 92g
 190°	 22/26 min





*Season of love*  
chocolate



*Party pastry*  
Hazelnut cream



*Irish pastry*  
chocolate and mint



*Leaf Mont blanc*  
chestnuts and cream



*Halloween sunrise*  
pumpkin cream



*Christmas leaf*  
light custard cream





# *Good for you Good for the planet*

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



*100% green production  
and certified packaging*

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!*





*Vegan puff slice* hazelnut  
Cod. 100901

 60 pcs	 80g
 190°	 22/26 min



- ✓ Apple
- ✓ Apricot
- ✓ Peach
- ✓ Figs
- ✓ Raisin
- ✓ Black cherry
- ✓ Pear

*Puff slice* 7 fruits +  
Cod. 100900+

 36 pcs	 80g
 190°	 22/26 min







# Sfoglino

*the puff «panini» bread*



Versatile: cut it raw  
and free the imagination!

*Sfoglino* to stuff

Cod. ISGL80S050

 50 pcs	 107g
 190°	 24/26 min





# Cereals pastry



*Cereal pastry* to stuff  
Cod. TOCDOLF036

36 pcs	82g
175°-190°	20/24 min



*Cereals pastry* apricot  
Cod. TOCALBF024

24 pcs	98g
175°-190°	20/24 min









Fibra più

HIGH IN FIBER

*Fibra Più* elder, red currant and acerola  
Cod. FIBSRAS036

 36 pcs	 95g
 190°	 20/22 min

VEGAN FOOD  
PLANT BASED

NO ARTIFICIAL COLORS  
NO HYDROGENATED FATS  
NO ARTIFICIAL FLAVORS  
CLEAN LABEL




Fibra più

HIGH IN FIBER

*Fibra Più* chocolate and oat  
Cod. FICMCIS036

 36 pcs	 95g
 190°	 20/22 min

VEGAN FOOD  
PLANT BASED

NO ARTIFICIAL COLORS  
NO HYDROGENATED FATS  
NO ARTIFICIAL FLAVORS  
CLEAN LABEL







# Veggie smile



*Veggie smile* with vegetables and cheese

Cod. VEGSMILS50

 50 pcs	 96g
 180°- 190°	 28/25 min







*Great  
Classic*









# Furmeric



## *Furmeric turnover* apricot

Cod. FAGCURS48

 48 pcs	 85g
 175° - 180°	 21/23 min





# Limón



## Lemon cream pastry

Cod. SFOLIMOS050



50 pcs



80g



175° - 180°



20/22 min









# Blueberry pastry



**NEW!**

## Blueberry pastry

Cod. MIRBLUS48

 48 pcs	 86g
 175 - 180°	 21/23 min







*Shell* light custard cream  
Cod. 104080





 60 pcs	 85g
 190°	 22/26 min

*Maxi* light custard cream  
Cod. ICGN03S050

 50 pcs	 110g
 190°	 22/26 min



*Shell* hazelnut cream  
Cod. 104081

 60 pcs	 85g
 190°	 22/26 min

*Maxi* hazelnut cream  
Cod. ICGN04S050

 50 pcs	 110g
 190°	 22/26 min



# Shell maxi



*Shell maxi* milk & cream and black cherry

Cod. ICGN05S050



 50 pcs	 110g
 190°	 22/26 min

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






*To stuff*

**NEW!**

*Ciao amore plain pastry*

Cod. LUNSFOS50

 50 pcs	 70g
 190°	 22/26 min



*Shell*

Cod. ICGN01S065

 65 pcs	 67g
 190°	 22/26 min





# Furnover



*Furnover* hazelnut cream

✓ Filled with gianduia cream

Cod. 104045P

 60 pcs	 95g
 190°	 22/26 min





# Italian lover



## Italian lover hazelnut




Cod. 100274

 60 pcs	 90g
 190°	 22/26 min



## Italian lover cream cheese & strawberry

Cod. 100270

 54 pcs	 95g
 190°	 22/26 min









*Italian lover* red fruits



Cod. 100278R

 60 pcs	 95g
 190°	 22/26 min



*Braided pastry* double chocolate

Cod. U100285\_

 60 pcs	 95g
 190°	 22/26 min









# Pastry bites

## 4 italian breakfast



dark chocolate, pistachio cream, hazelnut cream, white cream

Cod. CHGN03S140

 140 pcs	 38g
 190°	 22/26 min










*Assorted baby* apricot, raspberry, apple, blueberry, lemon

Cod. CHGN01S140

 140 pcs	 40g
 190°	 22/26 min



*Midi assortment* custard cream, apple, chocolate, apricot

Cod. 103101

 4 Kg	 38-42 g
 175°	 20 min









# Puff slice

*Puff slice* custard cream  
Cod. SFOCRES050

 50 pcs	 80g
 190°	 23/28 min



*Puff slice* pear and chocolate  
Cod. 100143P

 60 pcs	 90g
 190°	 22/26 min








# Cannolo

## Cannolo hazelnut

Cod. CANNOCS050

 50 pcs	 79g
 190°	 23/28 min



## Cannolo custard and apple

Cod. 0867



 50 pcs	 90g
 180°-190°	 25 min









*Golosetto* ricotta cheese cream, coconut and chocolate  
Cod. ISGN01S060

 60 pcs	 80g
 190°	 22/26 min



*Strudel xl*  
Cod. ITGL01S050

 50 pcs	 98g
 175°	 20/22 min









# *Diamond* cutard cream

Cod. 101175

 49 pcs	 54g
 190°	 22/26 min



✓ New protective packaging





# Baking instructions

**1** 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.



**2**

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.

**5**

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



## INDICATIVE COOKING TIMES AND TEMPERATURE

PUFF-PASTRY	
	
< 30 g	16 / 18 min
31g - 59 g	18 / 20 min
> 60 g	22 / 26 min
<b>190°C</b>	



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



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*Italian pastry excellence*

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