

Italian pastry excellence



TRUE ITALIAN PUFF-PASTRIES

PRODUCT CATALOGUE

**ALREADY
AVAILABLE IN**



FREEZER TO OVEN GOURMET PUFF-PASTRIES

AUTHENTIC ITALIAN RECIPES SINCE 1988

- ✓ Artisanal production process: the dough rests for over 24 hrs
- ✓ Clean label, free from GMO and artificial colors
- ✓ Kosher certified, Halal and vegan options available
- ✓ No proofing or finish work: bakes in less than 25 minutes

PRODUCED IN ITALY, STOCKED IN THE USA

- ✓ We produce using 100% renewable energy
- ✓ BRC & IFS certified with the highest score
- ✓ Capable of producing customizable Private Label
- ✓ Retail box, in-store bakery and Food Service products available
- ✓ Longer frozen shelf-life, protective and space-saving shipping cases



**FORESTS
FOR ALL
FOREVER**





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MINI PERLA™

LIGHT CUSTARD CREAM

Product Code 103042



Product data

Product weight: 0.88 oz

Pieces pack : 225



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 16/18 minutes

Product Description

Mini Perla™ is a "sweet whim" ideal with coffee or tea at any time of the day or for those who believe that the normal croissant is too "heavy", because of weight and calories, but also for those who want a sweet snack to keep hunger at bay at mid-morning or afternoon.

For the Coffee shop is a new opportunity to complete a range of products to offer to their customers and seize new opportunities for consumption. For the Hotel is a supplement for the pastry breakfast.

For the baker is an original completion of its small bakery offering with a product ready in about 17 minutes of cooking. For the supermarket it's an idea for party products.

Does not contain GMO, hydrogenated fats and yeast, like all our products is produced using energy from renewable sources.

HAZELNUT CREAM

Product Code 103043





ASSORTED BABY PUFF PASTRIES



Apricot



Raspberry



Apple



Blueberry 25%



Lemon



Product Code

CHGN01S140

Product data

Product weight: 1.41oz / 40g

Pieces pack : 140



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 20/22minutes

Product Description

The Crispy puff-pastry product ready to bake. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with different fillings and finished with sugar on top. Well stuffed in all his parts, an ideal alternative in true "Italian Style". It bakes straight from freezer to oven in 20/22 minutes at 375° F.





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PASTRY BITES

4 ITALIAN BREAKFAST



Dark chocolate



White cream



Pistachio cream



Hazelnut cream



Product Code

CHGN01S140



Product data

Product weight: 1.41oz / 40g

Pieces pack : 140

How to use

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Product Description

The Crispy puff-pastry product ready to bake. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with different fillings and finished with sugar on top. Well stuffed in all his parts, an ideal alternative in true "Italian Style". It bakes straight from freezer to oven in 20/22 minutes at 375° F.





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APPLE CROWN



Product Code

CSGN10S070

Product data

Product weight: 2.79 oz



How to use

Pieces pack : 70

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 20/22 minutes

Product Description

The Crispy puff-pastry product **ready to bake**. A delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with **apple filling** and finished with **sugar on top**. Well stuffed in all his parts, an ideal alternative in **true "Italian Style"**. It bakes straight from freezer to oven in 20/22 minutes at 375° F.





ITALIAN LOVER CREAM CHEESE & STRAWBERRY



Product Code

100270

Product data

Product weight: 3.25 oz



How to use

Pieces pack : 54

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

Weaved pastry cream cheese and strawberry is a golden and crispy puff pastry. You can imagine its characteristic shape like the embrace of the lovers... A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. The cheesecake is the trendiest cake and, despite being a typical American dessert, it won the European consumer taste. It is covered with granulated sugar and filled with lemon cream. It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F) It does not contain GMO and as all our products is produced using energy coming from renewable sources.





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PERLA™

LIGHT CUSTARD CREAM



Product Code

U4020S48

Product data

Product weight: 3.17oz



How to use

Pieces pack : 48

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

Is a golden and crispy puff pastry product with a characteristic shape. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with a light custard cream and is finished with a special sugar on top ; well stuffed in all his parts, an ideal alternative in true "Italian Style". It bakes straight from freezer to oven in 22/26 minutes at 190° (375° F). As all our products is produced using energy coming from renewable sources.





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PERLA™ DARK CHOCOLATE



Product Code

U4030S48

Product data

Product weight: 3oz

Pieces pack : 48



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

Perla Shell Chocolate Custard, is a fragrant puff pastry with a special shape. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with a dark chocolate and is finished with a special sugar on top ; well stuffed in all his parts, an ideal alternative in true "Italian Style". It bakes straight from freezer to oven in 22/26 minutes at 190° (375° F). As all our products is produced using energy coming from renewable sources.





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HUMMUS PERLA™ PASTRY



NEW!

Product Code

WHUMPERF48

Product data

Product weight: 3.42oz

Pieces pack : 48



How to use

Ready to bake, from freezer to oven

Baking temperature: 360°F -
375°F

Baking time: 28 minutes
25 minutes

Product Description

Golden and fragrant frozen puff pastry, true ready to bake, with a shape as a "scallop shell", already stuffed with hummus and decorated on top with cuts and sesame seeds. Ready to bake. It bakes in 28 minutes at 180°C (360°F) or in 25 minutes at 190°C (375°F). No pre-proofing, no additional labor. Produced using 100% clean energy





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APPLE AND CINNAMON PERLA™ PASTRY



Product Code

PERCINS30

Product data

Product weight: 3.24oz



How to use

Pieces pack : 30

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22 / 26 minutes

Product Description

Is a crispy puff pastry product with a characteristic shape. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with apple and cinnamon; well stuffed in all his parts, an ideal alternative in true "Italian Style". It bakes straight from freezer to oven in 22/26 minutes at 375°F. As all our products is produced using energy coming from renewable sources.





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ANKO

PERLA™ PASTRY



Product Code

PERANKS30

Product data

Product weight: 3.17oz

Pieces pack : 30



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22 / 26 minutes

Product Description

Fragrant frozen puff pastry, true ready to bake, with a shape as a “scallop shell”, already stuffed with typical Japanese filling Anko. Ready to bake. It bakes in 22 / 26 minutes at 375°F. No pre-proofing, no additional labor. Produced using 100% clean energy





PISTACHIO CREAM & ORANGE PEEL PERLA™ PASTRY



Product Code

PERPIAS030

Product data

Product weight: 3oz



How to use

Pieces pack : 30

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22 / 26 minutes

Product Description

Perla is a fragrant puff pastry with a special shape. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with pistachio cream and orange peel. It bakes straight from freezer to oven in 22/26 minutes at 375°F. As all our products is produced using energy coming from renewable sources.





LEAF

APPLE, RAISIN & CUSTARD CREAM



Product Code

104074

Product data

Product weight: 3.35 oz



How to use

Pieces pack : 48

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

The Crispy puff pastries full of mouth-watering apple and custard cream filling. The Leaf shape makes them unique and immediately recognizable so to capture the consumer attention. It is filled with apple cutted in small pieces, custard cream and finished with a special sugar on top. It's a true novelty well stuffed in all his parts. It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F). As all our products is produced using energy coming from renewable sources.





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SUNRISE HAZELNUT CREAM



Product Code

101280L

Product data

Product weight: 3.17oz

Pieces pack : 48



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

The Crispy puff pastries full of mouth-watering hazelnut cream filling. The shape like a sunrise makes them unique and immediately recognizable so to capture the consumer attention. It is filled with hazelnut cream and finished with a special sugar and crispies cocoa on top. It's a true novelty well stuffed in all his parts. It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F). As all our products is produced using energy coming from renewable sources.





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ANGEL WING PASTRY CRÈME BRÛLÉE



Product Code

101302B_

Product data

Product weight: 3.17oz



How to use

Pieces pack : 24

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

Authentic Italian frozen puff-pastry, ready to bake, stuffed with Crème brûlée and covered with a special sugar, which makes the product crunchy after baking. It has a characteristic shape of a wing. It bakes straight from freezer to the oven in 22/26 minutes at 375°F. Produced using 100% clean energy





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ITALIAN MULTIGRAIN LAMINATED-BREAD



Product Code

TOCDOLF036_

Product data

Product weight: 2.9oz



How to use

Pieces pack : 36

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 20/24 minutes

Product Description

Authentic Italian frozen multigrain laminated bread, covered with a mix seeds; not stuffed. Ready to bake. It bakes in 20/24 minutes 190°C (375°F). No pre-proofing, no additional labor. Produced using 100% clean energy





BRAIDED DOUBLE CHOCOLATE PASTRY



Product Code

U100285_

Product data

Product weight: 3.35oz



How to use

Pieces pack : 60

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

For chocolate lovers, we have the puff pastry: golden and crunchy braid of puff pastry with both the dough and the cocoa and chocolate filling and covered with a crunchy grain of sugar. It bakes straight from freezer to the oven in 22/26 minutes at 375°F. Produced using 100% clean energy





LEMON CREAM PASTRY



Product Code

SFOLIMO

Product data

Product weight: 2.82oz



How to use

Pieces pack : 50

Ready to bake, from freezer to oven

Baking temperature: 350°F

Baking time: 20/22 minutes

Product Description

A tasty fresh classic: a rectangular puff pastry filled with lemon cream and decorated surface with small yellow confetti. It bakes straight from freezer to the oven in 22/26 minutes at 375°F. Produced using 100% clean energy





LEAF PASTRY WITH APPLE BITES

Code: R01M16F6



Product Data:

- ✓ Product Weight: **3.17 oz per pastry**
- ✓ **6 Pastries per box**
- ✓ Display ready shipping case with **16 retail boxes**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **22- 26 minutes**





LOGISTIC INFORMATION -

Leaf pastry

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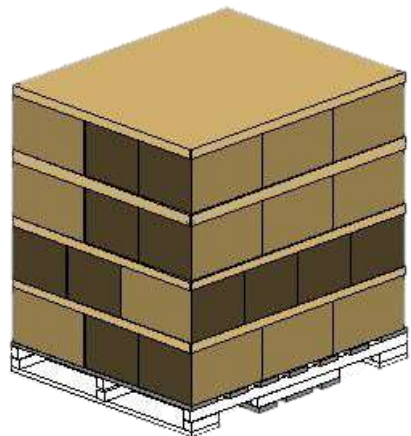
- **Sales unit:** retail box of 6 pieces 2.4 in



- **Mastercase:** Display ready mastercase with 16 retail boxes

11.5 in (29,2 cm)

- **Pallet:** 8 layers of 8 Mastercases (=64 mastercases)
Height 88.2 in (224 cm)
Pallet can be mixed by layers



Pallet Cube: 93,6 ft³ (without wood)

Gross Mastercase weight (depending on the item): 23.3 Lb (10.6kg).



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PERLA™ PASTRY WITH DARK CHOCOLATE

Code: UR01M08F6



Product Data:

- ✓ Product Weight: **3.17 oz per pastry**
- ✓ **6 Pastries per box**
- ✓ Display ready shipping case with **8 retail boxes**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **22- 26 minutes**





LOGISTIC INFORMATION-

Perla pastries

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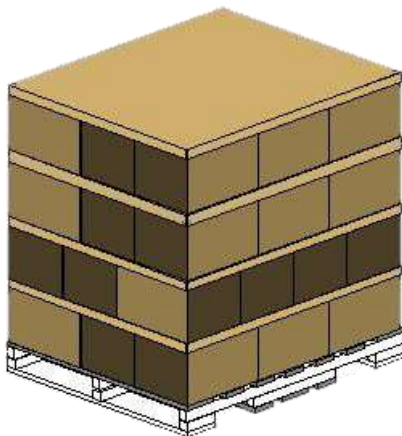
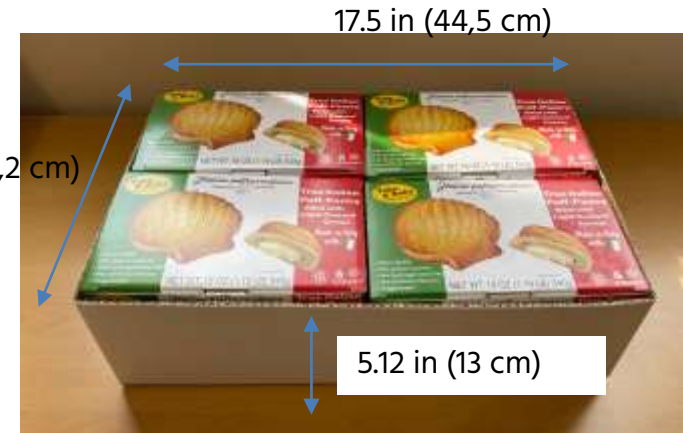
- **Sales unit:** retail box of 6 pieces



- **Mastercase:** Display ready mastercase with 8 retail boxes

11.5 in (29,2 cm)

- **Pallet:** 16 layers of 8 Mastercases (= 128 mastercases)
Height 88.2 in (224 cm)
Pallet can be mixed by layers



Pallet Cube: 93,6 ft³ (without wood)

Gross Mastercase weight (depending on the item): 11.6 Lb (5,3kg).

PLANT BASED RANGE



**PACKAGING SUITABLE FOR
BOTH RETAIL & FOODSERVICE**

*Each mastercase contains 9 printend flowpacks of 4 pcs.
each flowpack can be sold singular in the frozen shelves section.*

**A SOLUTION FOR
ALL YOUR NEEDS**

*Our Italian Parent Company is able to provide professional
taylor made solution. Thanks to a deep experience in copacking.*



*The products can be also cooked with air
fryer. following manufacturer's instructions*

**NO PROOFING
OR FINISH WORK**

BRAIDED FRUIT PASTRY

FILLED WITH ELDER AND RED CURRANT

Product Data:

- ✓ Mastercase Code: **R17M9F4**
- ✓ Product Weight: **3.35 oz per pastry**
- ✓ **4 Pastries per flowpack**
- ✓ Display ready shipping case with **9 flowpacks**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **20 - 22 minutes**

Flowpack code: **R17F4**



BRAIDED CHOCOLATE PASTRY

FILLED WITH CHOCOLATE AND OAT

Product Data:

- ✓ Mastercase Code: **R18M9F4**
- ✓ Product Weight: **3.35 oz per pastry**
- ✓ **4 Pastries per flowpack**
- ✓ Display ready shipping case with **9 flowpacks**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **20 - 22 minutes**



Flowpack code: **R18F4**



APPLE PUFF-PASTRY

FILLED WITH APPLE AND GRAPE

Product Data:

- ✓ Mastercase Code: **R21M9F4**
- ✓ Product Weight: **3.46 oz per pastry**
- ✓ **4 Pastries per flowpack**
- ✓ Display ready shipping case with **9 flowpacks**
- ✓ Baking temperature: **347°F - 375°F**
- ✓ Approx. baking time: **22 - 24 minutes**

Flowpack code: **R21F4**



CHOCOLATE PUFF-PASTRY

FILLED WITH HAZELNUT CREAM

Product Data:

- ✓ Mastercase Code: **R20M9F4**
- ✓ Product Weight: **3.46 oz per pastry**
- ✓ **4 Pastries per flowpack**
- ✓ Display ready shipping case with **9 flowpacks**
- ✓ Baking temperature: **347°F - 375 °F**
- ✓ Approx. baking time: **22 - 24 minutes**

Flowpack code: **R20F4**





Baking instructions



1 Preheat the oven to 190 °C / 375°F

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.



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.

2

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

5

Remove the products from the oven and let them cool before putting into service case or packaging. Use the image behind to view proper appearance of the products.

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.





✗
UNDER
BAKED



✓
WELL
BAKED

✗
OVER
BAKED

CONVECTION OVEN

PUFF PASTRY	
	
< 1 oz	15 / 17min
1.1 – 2.1 oz	17 / 20 min
> 2.2 oz	20 / 24 min
375°F	

CONVENTIONAL OVEN

PUFF PASTRY	
	
< 1 oz	16 / 18 min
1.1 – 2.1 oz	18 / 21 min
> 2.2 oz	25 / 27 min
400°F	



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



Notes





Notes





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MADE IN ITALY BY

G.M. PICCOLI S.p.A. • THE PERLA COMPANY™

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