

## Cendor profile



## 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.



Bake them, they are ready in a few minutes.

And now taste them: they are incredibly good and digestible!

## Beyond the usual croissant



Do you smell this delicious freshly baked pastry scent?



These are Pastries with original and patented shapes, produced with innovative and high-quality ingredients according to the artisanal method of the pastry night rest.

The filling is much richer and well distributed.

Hydogenated fats and artificial colors? We don't need them! And the baking? Easy: straight from the freezer to the oven



# 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.** 



#### Rediscover



# the pleasure of enjoying a good Puff-pastry

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

We want foodies to enjoy from all over the world moments of **greedy happiness**while savoring **the best pastries**.



## The products that will make your Eustomers happy all day



Many different products to cover all consumption occasions, from breakfast to appetizer.

He know how to satisfy even the most demanding consumer, with Kosher, Halal, Vegan products



enriched with nourishing and functional ingredients.

## How we distribute our products



We work with Food Service Distributors and Retailers from all around the world.

#### Toodservice e Ho.re.ca.

Our network of distributors brings goodness to bars, in pastry shops and in international hotels.





#### Retail e Gdo

Our products are perfect for the **frozen aisle** and also, a perfect fit for **In-Store Bakery**.



## Important players appreciate us for...

#### ✓ Artisan deliciousness

The best Italian Puff-pastry, golden and fragrant, releases an irresistible scent from the oven.

√ Exclusive private label

100% customizable products: weight, recipe, filling, decoration, topping, pieces per box.

✓ Best category performance

**Shelf-life** up to **24 months, protective** and space-saving **pack**.

- ✓ Digestibility and lightness
  - ✓ Original and distinctive shapes
    - ✓ Fop quality, stable over time

## Areliable partner



#### **HIGH QUALITY**

We are appreciated for the **certified quality**according to international standards

BRC with "AA+" grade

and IFS with "Higher level".







#### RELIABILITY

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.



## and responsible



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**.

#### **CONTINUOUS INNOVATION**

Our R&D team studies trends and the market, to meet the tastes of the public.



## A. Family passion



I founded GM Piccoli in 1988 together with my Family.

Since then, we have been working with enthusiasm to continue to be the "Italian pastry Excellence".

We are never satisfied: we want to create increasingly good and innovative products in terms of taste, design and nutritional aspects.

Our Collaborators, Suppliers and Distributors help us in this mission, and we want to thank them for their support.

Because, if you want to do good things, passion is the most precious raw material!

#### Mauro Piccoli President and Founder



Do you want to know more about products, costs and what we can do for you?

### Request a technical advice





#### MADE IN ITALY BY

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

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