



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 is a registered design owned by G.M. Piccoli S.p.A.



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 is a registered design owned by G.M. Piccoli S.p.A.



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



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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 vegan and plant-based diet. Furthermore, it is Halal.

NEW!



Hummus Perla pastry

Cod. WHUMPERF48

 48 pcs	 97g
 180°- 190°	 28/25 min



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Anko Perla



NEW!

Anko perla pastry with anko filling

Cod. PERANKS30

 30 pcs	 90g
 190°	 22/26 min



Perla is a registered design owned by G.M. Piccoli S.p.A.





Cinnamon Perla



NEW!

Perla pastry apple and cinnamon

Cod. PERCINS30

 30 pcs	 92g
 190°	 22/26 min







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Buongiorno



Pastry cream and coffee

Cod. GOCCAFS48

 48 pcs	 90g
 190°	 24/26 min





Goccia is a registered design owned by G.M. Piccoli S.p.A.



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






Angel wing and Leaf are registered designs owned by G.M. Piccoli S.p.A.

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







Perla is a registered design owned by G.M. Piccoli S.p.A.

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



Sapphire is a registered design owned by G.M. Piccoli S.p.A.

Amaze your Customers with a Seasonals



Apple crown

Cod. CSGN10S070

	70 pcs		79 g
	190°		20/22 min



Angel wing chantilly cream

Cod. 122014

	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





Sfogline

the puff «panini» bread



Versatile: cut it raw
and free the imagination!

Sfogline 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 elder, red currant and acerola
Cod. FIBSRAS036

 36 pcs	 95g
 190°	 20/22 min



HIGH IN FIBER



Fibra Più chocolate and oat
Cod. FICMCIS036

 36 pcs	 95g
 190°	 20/22 min






HIGH IN FIBER

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



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

Ciao amore plain pastry

Cod. LUNSFOS50

	50 pcs		70g
	190°		22/26 min



Shell

Cod. ICGN01S065

	65 pcs		67g
	190°		22/26 min



Ciao Amore plain pastry is a registered design owned by G.M. Piccoli S.p.A.





Furnover



Furnover hazelnut cream

✓ Filled with gianduia cream

Cod. 104045P

 60 pcs	 95g
 190°	 22/26 min





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 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 hazelnut

Cod. CANNOC5050

 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



Perla™ crema latte e panna



Foglia™ mela e crema



Zaffiro™ nocciola



Perla™ nocciola



Volo™ crema catalana



Zaffiro™ frutti rossi

Assortment 6 puff-pastry specialties

Cod. 104007A

	36 pcs		85-95g
	190°		22/26 min



Perla, Diamond, Angel wing and Sapphire are registered designs owned by G.M. Piccoli S.p.A.

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
190°C	



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

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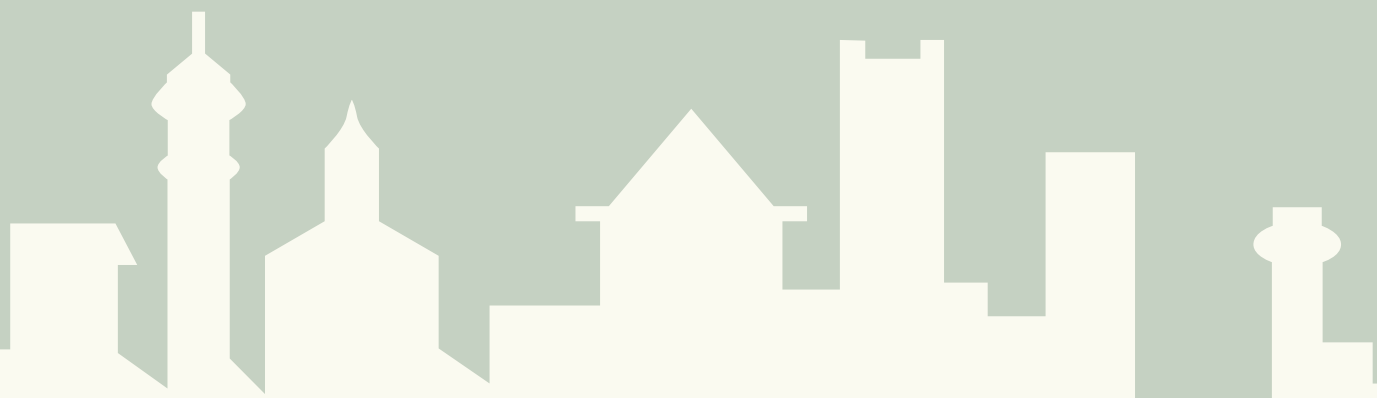
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