

Products catalogue



Italian pastry excellence

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LEGEND



Pieces per box



Pieces per flowpack



Product weight (each)



Baking temperature



Baking time



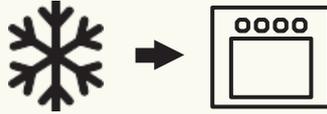
Product that can be sold individually also at the final Consumers (pack B2C)



Perla, Angel wing, Canadian pastry, Ciao amore plain pastry, Diamond, Dubai Style Cioc Pastry, Leaf, Pastry cream and coffee, Sapphire and Sunrise are registered designs owned by G.M. Piccoli S.p.A.

Baking instructions

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.



- 1 Preheat the oven at the temperature indicated on the package.
- 2 Remove the number of pieces desired. After that, store IMMEDIATELY the package in the freezer.
- 3 Place the pastries of similar filling or size on a baking tray with clean baking paper. Place the products 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 indicated on the package, place the baking tray into the oven. Set the timer with the baking time indicated on the label. At the end of baking, the products should have a beautiful golden color.
- 5 Remove the products from the oven and let them to cool before consumption.



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



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

Rediscover the pleasure of enjoying a great puff-pastry

Since 1988 we produce the most delicious and original frozen gourmet pastries appreciated 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 high quality ingredients by selected Suppliers.

The dough rests for over than 24 hours, according to the best Made in Italy artisanal tradition.

This is why our Pastries are lighter and more fragrant and stay good
for a longer time after baking.

Our Partners recognize us as the Italian puff-pastry' **Specialists.**

Important players appreciate us for...

- ✓ ORIGINAL SHAPES, REGISTERED DESIGN
- ✓ BEST CATEGORY PERFORMANCE
Shelf-life up to 24 months, protective and space-saving cases.
- ✓ TOP QUALITY, STABLE OVER TIME
- ✓ DIGESTIBILITY AND LIGHTNESS

A reliable partner...

We are appreciated for our **quality certified** 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 the trends and the market, to meet the tastes of nowadays Customer.

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 custard cream and mango

Cod. PERMANGOF40

40 4	90g
190°	22/26 min





Perla Tahiti hazelnut and milk&cream

Cod. IPGN07F40

40	4	90g
190°	22/26 min	



Perla dark chocolate

Cod. U4030F40

40	4	85g
190°	22/26 min	





Perla pistachio cream and orange peel

Cod. PERPIAF40

40	4	85g
190°	22/26 min	



Perla apple and cinnamon

Cod. PERCINF40

40	4	92g
190°	20/24 min	



winner taste
INNOVATION ANUGA



Hummus Perla pastry

Cod. WHUMPERF40

 40	 4	 97g
 190°	 25/28 min	



PRODUCT CERTIFIED
HALAL BY HIA

New



Hummus pastry

Cod. WHUMSFOF64  64  4

Cod. WHUMSFOS55  55 pcs

 100g  190°  25/28 min



PRODUCT
CERTIFIED
HALAL BY HIA



Anko Perla pastry

Cod. PERANKF40

 40  4  90g
 190°  20/24 min





Mini Perla



130 pcs



24g



190°



16/18 min

light custard cream Cod. PMILAPS130

hazelnut cream Cod. PMINOC130

chocolate Cod. PMICIOS130



Assortment in trays

Cod. ASSPMFV126  126 pcs

7 trays of 18 pieces

3 trays light custard cream

2 trays hazelnut

2 trays chocolate





Mini Perla to stuff

Cod. 3041S4

4 Kg	19g
190°	16/18 min



Diamond custard cream

Cod. 101175

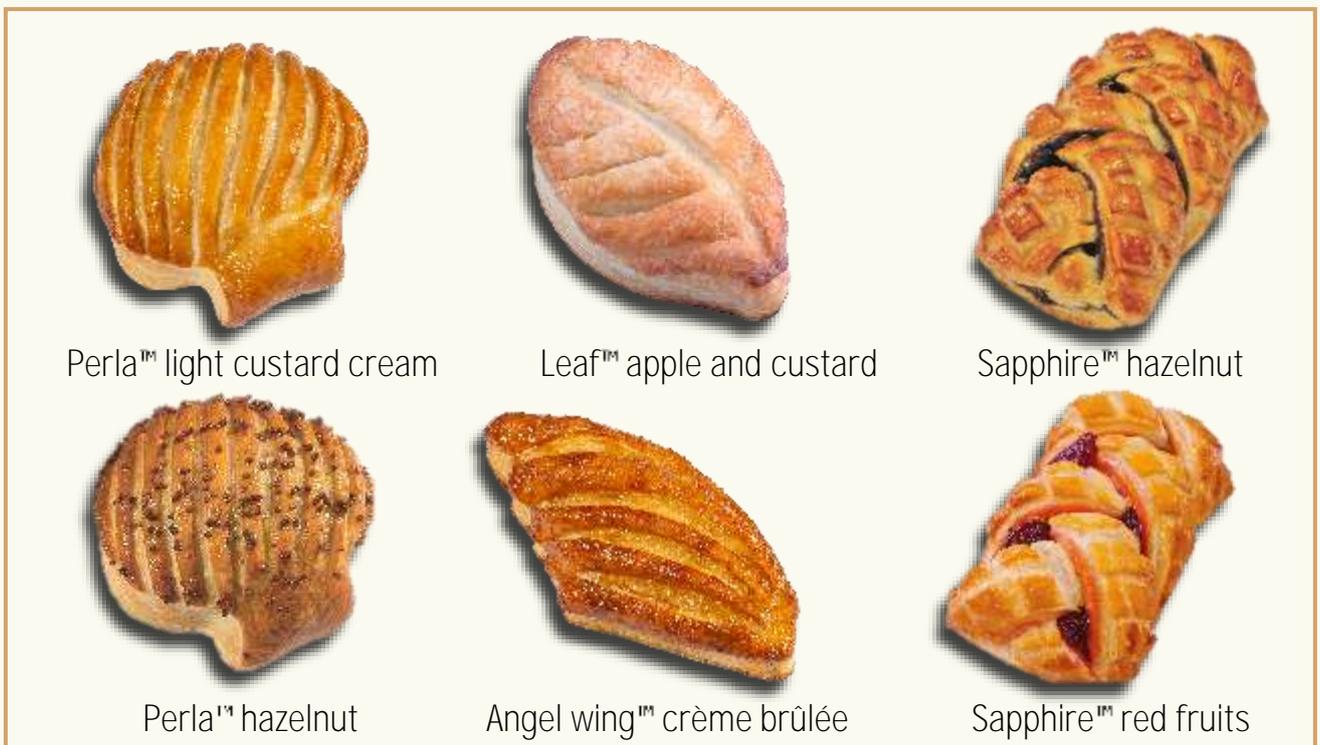
49 pcs	54g
190°	22/26 min





Pastry bites 4 Italian breakfast dark chocolate,
Cod. CHGN03S140 pistachio cream, hazelnut cream, white cream

 140 pcs	 38g
 190°	 18/20 min



Assortment of 6 special puff-pastries

Cod. 104007A

 36 pcs	 85g - 95g
 190°	 22/26 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





Pastry cream and coffee
Cod. GOCCAFS48

 48 pcs	 90g
 190°	 24/26 min



Pastry dates and mascarpone
Cod. FODATS36

 36 pcs	 94g
 190°	 22/26 min





Sapphire hazelnut

Cod. 100274N

 48 pcs	 95g
 190°	 22/26 min





Sapphire custard cream

Cod. 100284N

60 pcs	95g
190°	22/26 min



Sapphire red fruits

Cod. 100282N

60 pcs	90g
190°	22/26 min





Apple crown

Cod. CSGN10S070

 70 pcs	 79g
 190°	 20/22 min



SEASONAL *line*



Angel wing chantilly cream

Cod. 122014

 48 pcs	 92g
 190°	 22/26 min



Season of love

chocolate

Cod. 020116_



Party pastry

hazelnut cream

Cod. 020916_



Irish pastry

chocolate and mint

Cod. 031716_



Leaf montblanc

chestnuts and cream

Cod. 092016



Halloween sunrise

chantilly cream

Cod. 101282H_E



Christmas leaf

Light custard cream

Cod. 122015_





Pomodora seasoned puff-pastry

Cod. SFOPOMF20

 20	 2	 200g
 175°-190°	 24/28 min	



Pomodora, seasoned Puff-pastry



A new idea of cooking



- ✓ Already rich in flavor
- ✓ Softer and tastier
- ✓ Easy to prepare
- ✓ Versatile: can be sold in portions of 200g, 100g, 50g, or 25g

Each box contains 10 flowpacks, each with 2 pieces, which can also be sold individually. When split along the pre-cut line (before baking), it becomes two 100g pieces.





Ciao amore plain pastry to stuff

Cod. LUNSFOS50

 50 pcs	 70g
 190°	 19/21 min





Shell to stuff

Cod. ICGN01S065

 65 pcs	 67g
 190°	 22/26 min





Sfoglino

The puff «panini» bread



Sfoglino to stuff

Cod. ISGL80S050

 50 pcs	 107g
 190°	 24/26 min





Let your imagination
run wild



Cereals 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



Cereals pastry hazelnut cream
Cod. TOCNOCF024

 24 pcs	 98g
 175°-190°	 20/24 min





Puff slice 7 fruits +
Cod. 100900+

Apple, apricot, peach, figs,
raisin, black cherry, pear

 36 pcs	 82g
 190°	 22/26 min



Vegan puff slice hazelnut
Cod. 100901

 60 pcs	 80g
 190°	 22/26 min



New



The Canadian pastry with maple syrup

Cod. CANADAS50

 50 pcs	 84g
 190°	 22/26 min



New



Dubai^{style} Ciocch Pastry pistachio cream, kadayif & hazelnut cream

Cod. SFODUBAIS40

 40 pcs	 75g
 190°	 20/22 min





Shell light custard cream

Cod. 104080

 60 pcs	 85g
 190°	 22/26 min



Maxi shell light custard cream

Cod. ICGN03S045

 45 pcs	 110g
 190°	 22/26 min



Shell hazelnut cream

Cod. 104081

 60 pcs	 85g
 190°	 22/26 min



Maxi shell hazelnut cream

Cod. ICGN04S045

 45 pcs	 110g
 190°	 22/26 min





Maxi shell milk & cream and black cherry

Cod. ICGN05S045

 45 pcs	 110g
 190°	 22/26 min





ACE *shell pastry* carrots & orange

Cod. CONACES36

 36 pcs	 91g
 190°	 22/26 min



Fibra Più elder, red currant and acerola

Cod. FIBSRAS036

 36 pcs	 95g
 190°	 20/22 min





Lemon cream pastry

Cod. SFOLIMOS050

 50 pcs	 80g
 175°- 180°	 20/22 min



Braided pastry salted caramel and hazelnut

Cod. INTCARAS54

 54 pcs	 92g
 190°	 22/26 min





Italian lover hazelnut

Cod. 100274

 60 pcs	 90g
 190°	 22/26 min



Italian lover creamycheese&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





Turmeric turnover apricot

Cod. FAGCURS48

 48 pcs	 85g
 175°-180°	 21/23 min



Blueberry pastry

Cod. MIRBLUS48

 48 pcs	 86g
 175°-180°	 21/23 min





4 Cioc patry

Cod. FAG4CS48



Double-flavor filling with hazelnut&cocoa and milk
Decorated with dark chocolate drops

48 pcs	86g
175° - 180°	21/23 min



Turnover hazelnut cream

Cod. 104045P

60 pcs	95g
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	 38g - 42g
 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. CANNOC50

 50 pcs	 79g
 190°	 23/28 min



Cannolo custard and apple

Cod. 0867

 50 pcs	 90g
 180° - 190°	 25 min



Golosetto ricotta cheese, coconut and chocolate

Cod. ISGN01S060

 60 pcs	 80g
 190°	 22/26 min



Strudel XL apple

Cod. ITGL01S050

 50 pcs	 98g
 175°	 20/22 min





ITALIAN PASTRY EXCELLENCE.com

G.M. Piccoli S.p.A.

Via G. D'Alzano 70, 24022 Alzano Lombardo (BG), ITALY

Tel. +39 035 42 89 610

info@italianpastryexcellence.com

