

*Italian pastry excellence*



**THE PERLA COMPANY USA**

# **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 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**





# PERLA™ MIGNON HAZELNUT CREAM

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**Product Code** 103042



**Product Code** 103043



## 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

The Perla™ mignon hazelnut cream 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.





# ASSORTED BABY PUFF PASTRIES

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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.



# 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.





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# ITALIAN LOVER CREAM CHEESE AND 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.



# ANCIENT CEREAL GRAIN PUFF PASTRY WITH GOJI AND RED FRUITS



## Product Code

100903\_

## Product data

Product weight: 2.82 oz

Pieces pack : 54



## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

## Product Description

A new puff pastry product: new recipe with ancient cereals, delicious filling with goji and red fruits, decorated with oat flakes, sunflower and flax seeds and brown sugar. It bakes directly from the freezer to the oven for 22/26 minutes at 190°C. Like all our products is produced using energy from renewable sources.





# 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.



# LEAF APPLE RAISIN AND 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.



# 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.





# PARTY PASTRY *(Mardi Gras Perla)*

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## filled with HAZELNUT CREAM



### Product Code

020916

### Product data

Product weight: 3.17 oz

Pieces pack : 48



### How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

### Product Description

Frozen puff-pastry product ready to bake with an exclusive patented design, it is shaped like a carnival masque covered with colored sugar bites . Already stuffed with hazelnut cream and finished with special sugar, it's a true novelty; well stuffed in all his parts, an ideal alternative for carnival period. It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F).



# 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

**NEW!**



## 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





Code: PINSA250B18

# Italian Classic Pinsa



## Product Data:

- ✓ Product Weight: **8.82 oz per Pinsa**
- ✓ Masetrcase with **6 bags of 3 pieces each (18 pinsa in total)**
- ✓ **3 Pinsa per bag**
- ✓ Baking instructions:
  - **convection oven** bake at 520°F for 5/6 min
  - **conventional oven** bake at 620°F for 3/4 min





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# Italian Classic Pinsa



**PACKAGING SUITABLE FOR  
BOTH RETAIL & FOODSERVICE**

*Each mastercase contains 6 bags of 3 pcs.*

*each bag can be sold singular in the frozen shelves section.*







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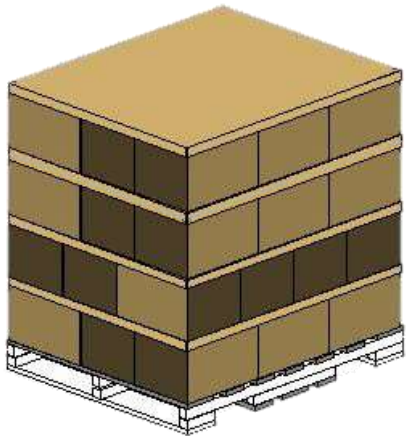
- **Sales unit:** retail box of 6 pieces 2.4 in



- **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 ft<sup>3</sup> (without wood)

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



# Perla™ Pastry

## with Light Custard Cream

Code: UR02M08F6

### 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**





# 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

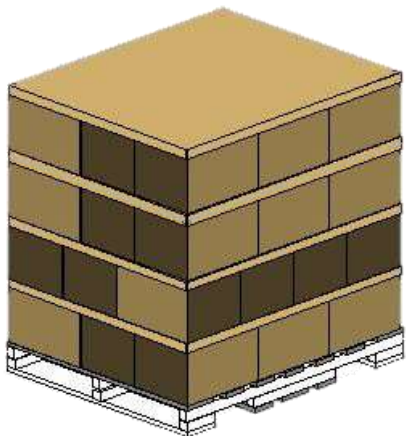
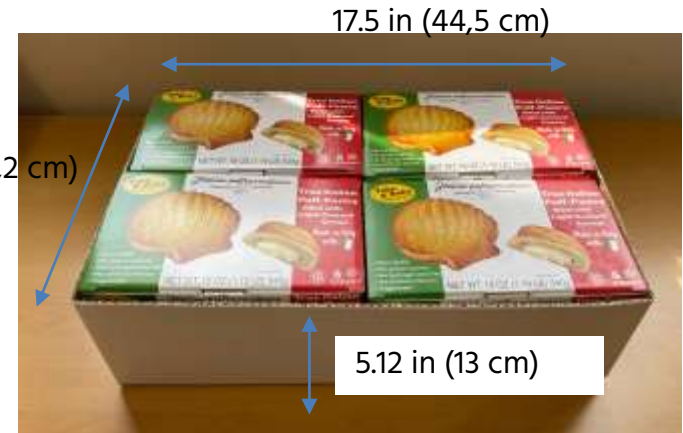
- **Sales unit:** retail box of 6 pieces



- **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 ft<sup>3</sup> (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**



# 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
<b>375°F</b>	

### CONVENTIONAL OVEN

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



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



*Italian pastry excellence*

MADE IN ITALY BY

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