

# Products catalogue



*Italian pastry excellence*

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### LEGEND



Pieces per box



Pieces per flowpack



Product weight (each)



Baking temperature



Baking time



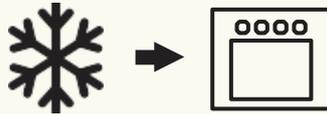
Product that can be sold individually also at the final Consumers (pack B2C)



Perla, Angel wing, Canadian pastry, Ciao amore plain pastry, Diamond, Dubai Style Ciok 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

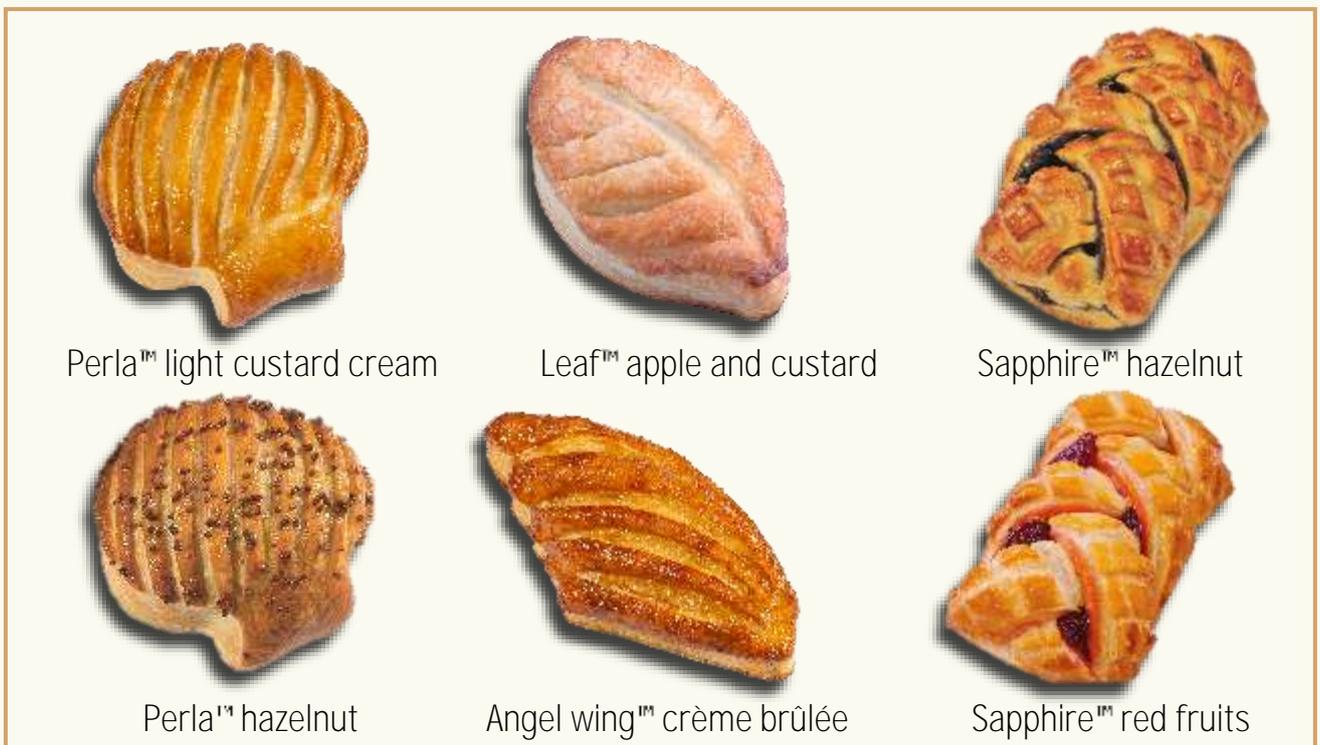
49 pcs	54g
190°	22/26 min





*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<sup>style</sup> 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





*New*

*4 Cioc patry*

Cod. FAG4CS48



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

48 pcs	86g
180°	26/28 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



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