



# VENDOR PROFILE

*Italian pastry excellence*



# 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?



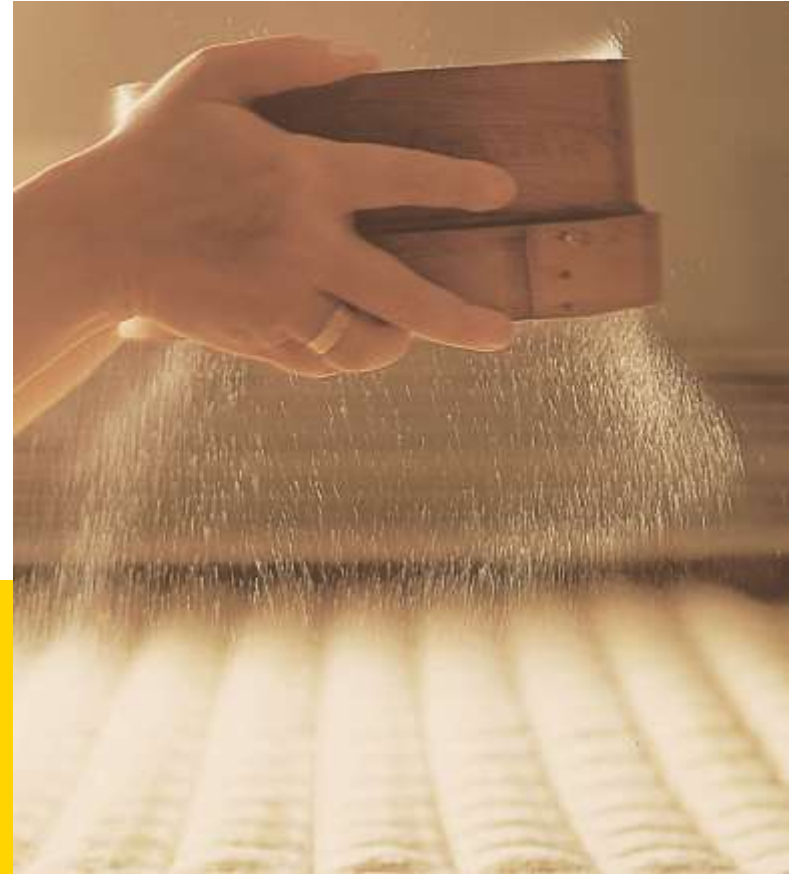
These are pastries with original and **patented shapes**, produced with **innovative** and **high-quality** ingredients according to the **artisanal method** of the pastry night rest. The **filling** is much **richer** and **well distributed**.



Hydrogenated 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.

More than **400,000 pieces** come out of our lines a day.



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# REDISCOVER THE **PLEASURE..**

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 CUSTOMERS HAPPY ALL DAY



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

**Our brand is on trend with consumer demands, with Kosher, Vegan, Vegetarian products and enriched with nourishing and functional ingredients.**



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# HOW WE DISTRIBUTE OUR PRODUCTS

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

## FOODSERVICE & HORECA

Our network of **distributors** delivers our masterpiece to all segments of Food Service: **bars, international hotels** and **pastry shops**.



## RETAIL & GDO

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



# IMPORTANT PLAYERS APPRECIATE US FOR ...

## ✓ **ARTISAN DELICACY**

**Authentic Italian** Pastry creating an **irresistible scent** from the oven

## ✓ **EXCLUSIVE PRIVATE LABEL**

Not just a label: products **100% customizable** in terms of **shape, filling, decorations.**

## ✓ **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**



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# A RELIABLE PARTNER

## HIGH QUALITY

We take great pride in achieving the **highest quality certifications** according to **international standards BRC** with **“AA” grade** and **IFS** with **“Higher level”**.



## RELIABILITY

We deliver our commitment of being **punctual**, providing **accurate technical documentation**. We know how to communicate with buyers, technical offices and Quality managers from all over the world to **satisfy every specific request**.

# A RESPONSIBLE PARTNER

## CONTINUOUS INNOVATION

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



## RESPONSIBILITY

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**.



# 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*



If you want to learn more what we can do for you

# REQUEST A TECHNICAL ADVICE



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*Italian pastry excellence*



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