Products catalogue
THE PERLA COMPANY
QUALITY GUARANTEE
Italian pastry excellence

Index

Special Puff pastry

Perla™	pag. 6-12
Mini Perla™	pag. 13-14
Diamond	pag. 14
Angel wing	pag. 18
Leaf	pag. 18
Pastry coffee & cream	pag. 19
Dates and mascarpone	pag. 19
Sapphire	pag. 20-21
Angel wing	pag. 22
Seasonal	pag. 23
Kit 7 Specialies	pag. 24

Città alta line

TO STUFF

Pomodora	pag. 26-27
Ciao Amore	pag. 28
Shell	pag. 29
Sfoglino	pag. 30
Cereals pastry	pag. 31

NEW PRODUCTS

Pastry bites	pag. 15
Mini puff selection	pag. 17
Pecan pastry	pag. 25
Mini tomato pizzas	pag. 26
The Canadian pastry	pag. 34
Dubai Style	pag. 35

THE GREAT CLASSIC

Midi assortment	pag. 15
Baby assortment	pag. 16
Apple crown	pag. 22
Cereals pastry	pag. 32
Vegan	pag. 33
Shell	pag. 36
Shell maxi	pag. 37
ACE shell pastry	pag. 38
Fibra Più	pag. 38
Lemon cream pastry	pag. 39
Braided pastry	pag. 39
Italian lover	pag. 40-41
Turmeric turnover	pag. 42
Blueberry pastry	pag. 42
4Ciock pastry	pag. 43
Turnover	pag. 43
Puff slices	pag. 44
Cannoli	pag. 45
Golosetto	pag. 46
Strudel XL	pag. 46
Mini Snurre	pag. 46

LEGEND

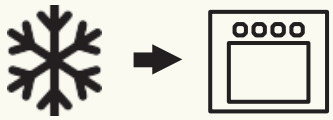
- Pieces per box
- Pieces per flowpack
- Product weight (each)
- Baking temperature
- Baking time
- Product that can be sold individually also at the final Consumers (pack B2C)

REGISTERED DESIGN

Perla, Angel wing, Braided maple pecan pastry, 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.



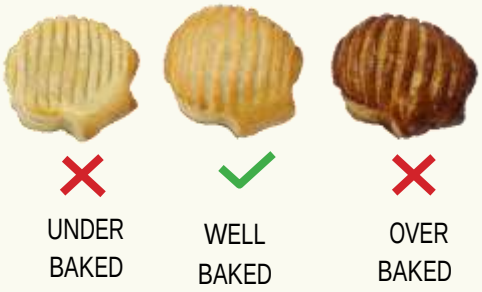
1. **Preheat the oven at the temperature indicated on the package.**

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 2 cm, 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.



UNDER BAKED | WELL BAKED | OVER BAKED

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

REGISTERED R DESIGN

REGISTERED DESIGN

Perla light custard cream

B2C Rétail

Cod. 104020F40 | 40 | 4

Cod. 104020L1 | 48 pcs - Cod. 104020 | 60 pcs

90g | 190° | 22/26 min

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

Perla hazelnut cream

Cod. 104035

60 pcs	85g
190°	22/26 min

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS

Perla custard cream and mango

Cod. PERMANGOF40

40 4	90g
190°	22/26 min

B2C Retail · VEGETARIAN FOOD · NO HYDROGENATED FATS

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

Hummus Perla pastry

Cod. WHUMPERF40

40 4	97g
190°	25/28 min

PRODUCT CERTFIED
HALAL BY HIA

Hummus pastry

Cod. WHUMSFOF64 | 64 | 4

Cod. WHUMSFOS55 | 55 pcs

100g | 190° | 25/28 min

B2C Retail · VEGAN FOOD · HIA - 000000043 HALAL حلال · PRODUCT CERTFIED HALAL BY HIA

NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL · RSPO CERTIFIED 9-2267-17-100-00

Anko Perla pastry

Cod. PERANKF40

40 | 4	90g
190°	20/24 min

B2C Retail · VEGAN FOOD · PLANT BASED · NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL

Mini Perla

130 pcs	24g
190°	16/18 min

light custard cream Cod. PMILAPS130

hazelnut cream Cod. PMINOCS130

chocolate Cod. PMICIOS130

NO ARTIFICIAL FLAVORS

CLEAN LABEL

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

B2C Retail

Assortment in trays

Cod. ASSPMFV126 126 pcs 18

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

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL

Diamond custard cream

Cod. 101175

49 7	54g
190°	22/26 min

B2C Retail · NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

Midi assortment custard cream, apple, chocolate, apricot

Cod. 103101

4 Kg	38g - 42g
175°	20 min

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

Pastry bites sambuco, ribes rosso and acerola

Cod. FIBSRAS72

72	45g
190°	20/22 min

VEGAN FOOD · HIGH IN FIBER · PLANT BASED · NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL

Assorted baby apricot, raspberry, apple, blueberry, lemon

Cod. CHGN01S140

140 pcs	40g
190°	22/26 min

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

Cod. CHGN03S140

140	38g
190°	18/20 min

Mini fruit puff selection lemon, raspberry, apricot, blueberry

Cod. CHGN04F26

208 16	29g
180°- 190°	20/22 min

Mini choco puff selection dark choco, pistachio, white choco, hazelnut cream

Cod. CHGN05F26

208 16	29g
180°- 190°	20/22 min

REGISTERED DESIGN

Angel wing crème brûlée

Cod. 101302B

24 pcs	90g
190°	22/26 min

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

REGISTERED DESIGN

Leaf apple and custard cream

Cod. 104074_

48 pcs	98g
190°	22/26 min

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

Pastry cream and coffee

Cod. GOCCAFS48

48 pcs	90g
190°	24/26 min

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

Pastry dates and mascarpone

Cod. FODATS36

36 pcs	94g
190°	22/26 min

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS

Sapphire hazelnut

Cod. 100274N

48 pcs	95g
190°	22/26 min

NO ARTIFICIAL FLAVORS

CLEAN LABEL

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

Sapphire custard cream

Cod. 100284N

60 pcs	95g
190°	22/26 min

VEGETARIAN FOOD

NO HYDROGENATED FATS

Sapphire red fruits

Cod. 100282N

60 pcs	90g
190°	22/26 min

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

Apple crown

Cod. CSGN10F40 | 40 | 4 | B2C Retail

Cod. CSGN10S070 | 70 pcs

79g | 190° | 20/22 min

VEGAN FOOD · PLANT BASED · NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS

SEASONAL *line*

Angel wing chantilly cream

Cod. 122014

48 pcs	92g
190°	22/26 min

VEGETARIAN FOOD · NO HYDROGENATED FATS · RSPO MIXED 9-2267-17-100-00

Season of love

hazelut cream

Cod. 020116_E

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

chantilly cream

Cod. 122015_L

New

Assortment of 7 puff-pastry

Perla™
light custard cream

Perla™
hazelnut

Leaf™
apple and custard

Angel wing™
crème brûlée

Sapphire™
red fruits

Sapphire™
hazelnut

Sapphire™
custard cream

Cod. KIT7GF28

28 4	85g - 95g
190°	22/26 min

REGISTERED DESIGN

B2C Retail

VEGETARIAN FOOD

SENZA GRASSI IDROGENATI

REGISTERED DESIGN

Braided maple pecan pastry

B2C Retail · VEGAN FOOD · PLANT BASED · NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS

MIXED
9-2267-17-100-00

Cod. TREPECF40	40	4	
Cod. TREPECS48	48 pcs		
96g	190°	22/26 min	

Pizzette with tomato

Cod. PIZPOMF33

264 24	17,5g
220°	11 min

B2C Retail · VEGAN FOOD · PLANT BASED · NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL

Pomodora seasoned puff-pastry

Cod. SFOPOMF20

20 2	200g
175°- 190°	24/28 min

B2C Retail · VEGAN FOOD · PLANT BASED · NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL

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

NO ARTIFICIAL FLAVORS

CLEAN LABEL

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

Shell to stuff

Cod. ICGN01S065

65 pcs	67g
190°	22/26 min

NO ARTIFICIAL FLAVORS

CLEAN LABEL

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

Sfoglino

The puff «panini» bread

Sfoglino to stuff

Cod. ISGL80S050

50 pcs	107g
190°	24/26 min

VEGAN FOOD · PLANT BASED · WALDKORN THE ORIGINAL

NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL

Let your imagination *run wild*

Cereals pastry to stuff

Cod. TOCDOLF036

40 4	82g
175°- 190°	20/24 min

WALDKORN THE ORIGINAL

B2C Retail · VEGAN FOOD · PLANT BASED · LOW SUGAR

NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL

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+

36 pcs	82g
190°	22/26 min

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

Vegan puff slice hazelnut

Cod. 100901

60 pcs	80g
190°	22/26 min

The Canadian pastry with maple syrup

Cod. CANADAS50

50 pcs	84g
190°	22/26 min

VEGAN FOOD · PLANT BASED · NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS

Dubai style Clock Pastry pistachio cream, kadayif & hazelnut cream

Cod. SFODUBAIS40

40 pcs	75g
190°	20/22 min

NO ARTIFICIAL FLAVORS · CLEAN LABEL · NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

Shell light custard cream

Cod. 104080F40 | 40 | 4 | B2C Retail

Cod. 104080 | 60 pcs

85g | 190° |

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

Shell hazelnut cream

Cod. 104081

60 pcs	85g
190°	22/26 min

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

Maxi shell

45 pcs	110g
190°	22/26 min

Cod. ICGN05S045
milk & cream and black cherry

Cod. ICGN03S045
light custard cream

Cod. ICGN04S045
hazelnut cream

ACE *shell pastry* carrots & orange

Cod. CONACES36

36 pcs	91g
190°	22/26 min

NO ARTIFICIAL COLORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

Fibra Più elder, red currant and acerola

Cod. FIBSRAF40 — 40 — 4

Cod. FIBSRAS036 — 36 pcs

95g — 190° — 20/22 min

B2C Retail

VEGAN FOOD · HIGH IN FIBER

PLANT BASED · NO ARTIFICIAL COLORS · NO HYDROGENATED FATS · NO ARTIFICIAL FLAVORS · CLEAN LABEL

Lemon cream pastry

Cod. SFOLIMOS050

50 pcs	80g
175°- 180°	20/22 min

VEGETARIAN FOOD

NO HYDROGENATED FATS

Braided pastry salted caramel and hazelnut

Cod. INTCARAS54

54 pcs	92g
190°	22/26 min

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

NO ARTIFICIAL FLAVORS

Italian lover hazelnut

Cod. 100274F40	40	4
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. 100278RF40 | 40 | 4

Cod. 100278R | 60 pcs

95g | 190° | 22/26 min

Braided pastry double chocolate

Cod. U100285F40 | 40 | 4

Cod. U100285_ | 60 pcs

95g | 190°

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

4Ciock patry

Cod. FAG4CS48

48 pcs	86g
175° - 180°	21/23 min

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

Turnover hazelnut cream

Cod. 104045PF40 40 4

Cod. 104045P 60 pcs

95g 190° 22/26 min

Puff slice custard cream

Cod. SFOCRES050

50 pcs	80g
190°	23/28 min

VEGETARIAN FOOD

NO HYDROGENATED FATS

Puff slice pear and chocolate

Cod. 100143P

60 pcs	90g
190°	22/26 min

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

Cannolo hazelnut

Cod. CANNOCS050

50 pcs	79g
190°	23/28 min

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

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

VEGETARIAN FOOD

Strudel XL apple

Cod. ITGL01F40 — 40 — 4

Cod. ITGL01S050 — 50 pcs

98g — 175° — 20/22 min

B2C Retail

NO ARTIFICIAL COLORS

VEGETARIAN FOOD

NO HYDROGENATED FATS

Mini Snurre are easy to use:
thaw at room temperature and serve.

Mini snurre wildberry

Cod. MSWBS17

17 pcs	70g
Room temp.	60/120 min

Mini snurre cinnamon

Cod. MSCINS17

NO ARTIFICIAL FLAVORS · VEGETARIAN FOOD · NO HYDROGENATED FATS

THE PERLA COMPANY ®
QUALITY GUARANTEE

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

Scan here
to discover more

UPD 04/08/2026