

*Italian pastry excellence*



# AUTHENTIC ITALIAN PUFF-PASTRIES

PRODUCT CATALOGUE

ALREADY  
AVAILABLE IN





ITALIAN  
PASTRY  
EXCELLENCE.com

# 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, Halal certified and vegan options available
- ✓ No proofing or finish work: baking 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
- ✓ 100% 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







# MINI PERLA™

ITALIAN  
PASTRY  
EXCELLENCE.com

## LIGHT CUSTARD CREAM

Product Code

103042



## HAZELNUT CREAM

Product Code

103043



## Product data

Product weight: 0.88oz

Pieces pack : 225

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 16/18 minutes

## Single flavour box



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# ASSORTED BABY PUFF-PASTRIES

ITALIAN  
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APRICOT



RASPBERRY



APPLE



BLUEBERRY 25%



LEMON

## Product Code

CHGN01S140



## Product data

Product weight: 1.41oz

Pieces pack : 140



## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

The box contains 5 flavours





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EXCELLENCE.com

# PASTRY BITES

## 4 ITALIAN BREAKFAST



DARK CHOCOLATE



WHITE CREAM



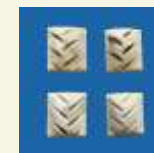
PISTACHIO CREAM



HAZELNUT CREAM

### Product Code

CHGN03S140



### Product data

Product weight: 1.34oz

Pieces pack : 140

### How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 18/20 minutes

The box contains 4 flavours



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# ANKO PERLA™ PASTRY

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## Product Code

PERANKS30



## Product data

Product weight: 3.17oz

Pieces pack : 30

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 20/24 minutes

## Useful info

The most imitated Italian puff-pastry with a new and international flavor: Anko Perla pastry takes its name from the famous typical Japanese jam with azuki beans used as a filling for many traditional sweets





# HUMMUS PERLA™ PASTRY

ITALIAN  
PASTRY  
EXCELLENCE.com

winner taste  
INNOVATION ANUGA



## Product Code

WHUMPERF48



## Product data

Product weight: 3.42oz

Pieces pack : 48

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 25/28 minutes

## Useful info

For over 20 years, Perla has been a benchmark in the bakery world: it has been the most imitated puff pastry since 2004, thanks to its patented shape, easily recognized by Consumers.

Hummus Perla Pastry is the first and only puff pastry filled with hummus, a source of plant-based protein, in line with the latest food



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# ANGEL WING PASTRY SPANISH CREAM (CRÈME BRÛLÉE)



## Product Code

101302B\_



## Product data

Product weight: 3.17oz

Pieces pack : 24

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes



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# ITALIAN LOVER CREAMY CHEESE & STRAWBERRY



## Product Code

100270



## Product data

Product weight: 3.35oz

Pieces pack : 54

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

## Useful info

Cheesecake is one of the trendiest cakes and, despite being a typical American dessert, it has won over European consumers.

Discover a new idea of a delicious dessert to enjoy at breakfast, after a meal, or as a sweet break.





ITALIAN  
PASTRY  
EXCELLENCE.com

# BRAIDED DOUBLE CHOCOLATE PASTRY



## Product Code

U100285\_



## Product data

Product weight: 3.35oz

Pieces pack : 60

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes



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# LEMON CREAM PASTRY

ITALIAN  
PASTRY  
EXCELLENCE.com



## Product Code

SFOLIMOS050\_



## Product data

Product weight: 2.82oz

Pieces pack : 50

## How to use

Ready to bake, from freezer to oven

Baking temperature: 350°F - 355°F

Baking time: 20/22 minutes



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# PERLA™ LIGHT CUSTARD CREAM

ITALIAN  
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## Product Code

U4020S48



## 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

## Useful info

Perla™, the original, the most imitated pastry since 2004 takes its iconic shape from the shell of San Giacomo.



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# PERLA<sup>TM</sup> DARK CHOCOLATE

ITALIAN  
PASTRY  
EXCELLENCE.com



## 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



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ITALIAN  
PASTRY  
EXCELLENCE.com

# LEAF APPLE & CUSTARD CREAM



## Product Code

104074



## Product data

Product weight: 3.35oz

Pieces pack : 48

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes



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# SUNRISE HAZELNUT CREAM

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## 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



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# APPLE AND CINNAMON PERLA™ PASTRY

ITALIAN  
PASTRY  
EXCELLENCE.com



## Product Code

PERCINS30



## Product data

Product weight: 3.24oz

Pieces pack : 30

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 20/24 minutes



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# PISTACHIO CREAM & ORANGE PEEL PERLA™ PASTRY



## Product Code

PERPIAS030\_



## Product data

Product weight: 3oz

Pieces pack : 30

## How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes



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# YELLOW BOXES

**ITALIAN  
PASTRY  
EXCELLENCE.com**



Product Code

CYYY01F060

Product data

Pieces pack : 60

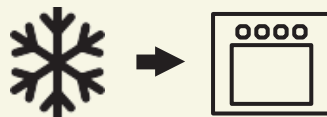




# BAKING INSTRUCTIONS

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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 pastry 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 cooking 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



UNDER  
BAKED



WELL  
BAKED



OVER  
BAKED



# ITALIAN PASTRY EXCELLENCE.com



MADE IN ITALY BY

G.M. PICCOLI S.p.A. • THE PERLA COMPANY™

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