



Italian pastry excellence



Product catalogue 2024

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**.

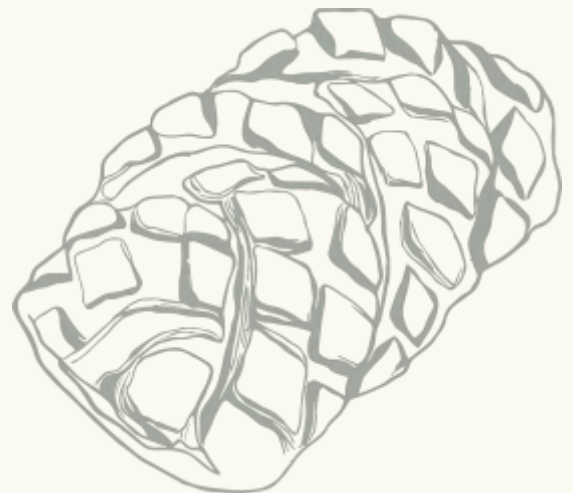


THE SECRET OF GOODNESS? THE CRAFTSMANSHIP

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**

REDISCOVER **THE PLEASURE...**

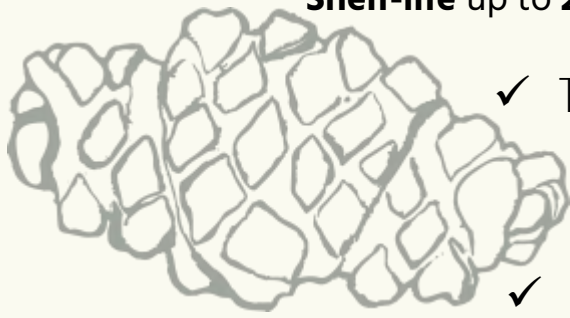
Our partners recognize us
as the **Italian puff-pastry excellence**.



IMPORTANT PLAYERS APPRECIATE US FOR ...

✓ BEST CATEGORY PERFORMANCE

Shelf-life up to **24 months**, **protective** and space-saving **pack**



✓ TOP QUALITY, STABLE OVER TIME

✓ ORIGINAL AND DISTINCTIVE SHAPES

✓ DIGESTIBILITY AND LIGHTNESS

A RELIABLE PARTNER...

We are appreciated for the **certified quality** 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 trends and the market, to meet the tastes of the public.

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*


REGISTERED
DESIGN


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 Tahiti hazelnut and milk&cream


Cod. IPGN07S030

 30 pcs	 90g
 190°	 22/26 min



Perla pistachio cream and orange peel

Cod. PERPIAS030

 30 pcs	 85g
 190°	 22/26 min





Perla custard cream and mango




Cod. PERMANGOS030

 30 pcs	 90g
 190°	 22/26 min



Perla dark chocolate

Cod. 104030L_

 48 pcs	 85g
 190°	 22/26 min



Sapphire

✓
REGISTERED
DESIGN



Sapphire red fruits

Cod. 100282N




 60 pcs	 90g
 190°	 22/26 min





Sapphire custard cream

Cod. 100284N

 60 pcs	 95g
 190°	 22/26 min



Sapphire hazelnut

Cod. 100274N

 48 pcs	 95g
 190°	 22/26 min






Leaf



Leaf apple and custard cream

Cod. 104074_

 48 pcs	 98g
 190°	 22/26 min







Angel wing

✓
REGISTERED
DESIGN



Angel wing catalan cream

Cod. 101302B

 24 pcs	 90g
 190°	 22/26 min





Amaze your Customers with a Seasonals

Create *a magical atmosphere* in your store with *Angel Wing*, a fragrant puff-pastry filled in every part with *chantilly cream* and orange peel and covered on the surface with a special sugar and *white stars*.



Angel wing chantilly cream

Cod. 122014

 48 pcs	 92g
 190°	 22/26 min



Season of love
chocolate



Party pastry
hazelnut cream



Irish pastry
chocolate and mint



Leaf Mont blanc
chestnuts and cream



Halloween sunrise
pumpkin cream



Christmas leaf
light custard cream



Buongiorno



NEW!

Pastry cream and coffee

Cod. GOCCAFS48

 48 pcs	 90g
 190°	 24/26 min





*Your energy
recharge!*

- ✓ Iconic and recognizable shape
- ✓ Two-flavor milk cream and coffee filling



Wellness line

Attention to health, wellness and environmental sustainability.

We turned on the Research & Development engines by working on new market trends and on our Customer's requests.

One out of two Italians consume vegan, plant-based or veg-based products. And the trend continues to grow.*

**Source: ANSA*

We have created an entire line of products dedicated to those who are looking for tasty novelties but paying attention to the ingredients.

Good for you Good for the Planet

Unique selection of natural ingredients, flours and ancient grains.

100% green production
and certified packaging 

It is important to reflect every day on the consequences of our actions on our Planet, becoming an active part of the change and making choices in favor of sustainability.





To produce our products, we use 100% renewable energy, which comes from the solar panels on our factory's roof.

Join the change!



Cereal elixir matcha tea

Cod. CANTEMAS48

 48 pcs	 98g
 175°-190°	 22/24 min



Cereals laminated perlabread to stuff

Cod. BEPFITS50

 50 pcs	 80g
 175°-190°	 28/30 min



Sfoglino

the puff «panini» bread







Versatile: cut it raw
and free the imagination!



Sfoglino to stuff

Cod. ISGL80S050

 50 pcs	 107g
 190°	 24/26 min









Fibra più

Fibra Più

elder, red currant and acerola

Cod. FIBSRAS036

	36 pcs		95g
	190°		20/22 min



Fibra più

Fibra Più

chocolate and oat

Cod. FICMCIS036

	36 pcs		95g
	190°		20/22 min







Cereals pastry



Cereals pastry to stuff

Cod. TOCDOLF036

	36 pcs		82g
	175° - 190°		24/26 min







Cereals pastry



Cereals pastry apricot

Cod. TOCALBF024





 24 pcs	 98g
 175° - 190°	 24/26 min





Cereals pastry apple and grape





Cod. TOCUMCF024

 24 pcs	 98g
 175° - 190°	 20/24 min



Cereals pastry hazelnut cream

Cod. TOCNOCF024





 24 pcs	 98g
 175° - 190°	 20/24 min





Vegan puff slice hazelnut

Cod. 100901

 60 pcs	 80g
 190°	 22/26 min



- ✓ Apple
- ✓ Apricot
- ✓ Peach
- ✓ Figs
- ✓ Raisin
- ✓ Black cherry
- ✓ Pear

Puff slice 7 fruits +

Cod. 100900+





 36	 80g
 190°	 22/26 min





Apple crown

Cod. CSGN10S070

 70 pcs	 79g
 190°	 20/22 min



Ancient cereal grain goji and red fruits

Cod. 100900+

 60 pcs	 80g
 190°	 22/26 min



Turnover



Turnover hazelnut cream

Cod. 104045P

Filled with gianduaia cream

 60 pcs	 95g
 190°	 22/26 min



Braided pastry



NEW!

Braided pastry custard cream

Cod. INTCRES60L

 60 pcs	 90g
 190°	 22/26 min








Italian lover

Italian lover hazelnut

Cod. 100274

 60 pcs	 90g
 190°	 22/26 min





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



NEW!

Italian lover cream cheese & strawberry

Cod. 100270




 54 pcs	 95g
 190°	 22/26 min

-  NO ARTIFICIAL COLORS
-  VEGETARIAN FOOD
-  NO HYDROGENATED FATS



Italian lover red fruits





Cod. 100278R

 60 pcs	 95g
 190°	 22/26 min



Italian lover double chocolate

Cod. 100285_

 60 pcs	 95g
 190°	 22/26 min





Shell light custard cream

Cod. 104080

60 pcs	85g
190°	22/26 min

Maxi light custard cream

Cod. ICGN03S050

50 pcs	110g
190°	22/26 min



Shell hazelnut cream

Cod. 104081

60 pcs	85g
190°	22/26 min

Maxi hazelnut cream

Cod. ICGN04S050

50 pcs	110g
190°	22/26 min




Shell maxi



Shell maxi milk & cream and black cherry

Cod. ICGN05S050



 50 pcs	 110g
 190°	 22/26 min

- ✓ The maxi version of the iconic pastry: filled in every part with a two-flavour milk & cream and black cherry filling







Shell to stuff



Shell to stuff

Cod. ICGN01S065

 65 pcs	 67g
 190°	 22/26 min



✓ For every consumption occasions:
from breakfast to aperitif







Wave

REGISTERED DESIGN

NEW!

Wave pastry hazelnut

Cod. ONDANOC60





 60 pcs	 85g
 190°	 22/26 min



NEW!

Wave pastry milk and cream

Cod. ONDALPS60

 60 pcs	 85g
 190°	 22/26 min




Turmeric



NEW!

Turmeric turnover apricot

Cod. FAGCURS48

 48 pcs	 85g
 175° - 180°	 22 min





Cannolo

Cannolo hazelnut





Cod. CANNOCS050

 50 pcs	 79g
 190°	 23/28 min



Cannolo custard and apple

Cod. 0867

 50 pcs	 90g
 180°-190°	 25 min






Limón



NEW!

Lemon cream pastry

Cod. SFOLIMOS050

 50 pcs	 80g
 175°- 190°	 20/22 min





Puff slice

Puff slice custard cream





Cod. SFOCRES050

 50 pcs	 80g
 190°	 23/28 min



Puff slice pear and chocolate cream

Cod. 100143P

 60 pcs	 90g
 190°	 22/26 min



Strudel



NEW!

XXL Apple Strudel

Cod. STRXXLS50_

 50 pcs	 123g
 190°	 22/26 min





Golosetto ricotta cheese cream, coconut and chocolate





Cod. ISGN01S060

 60 pcs	 80g
 190°	 22/26 min



Strudel XL

Cod. ITGL01050

 50 pcs	 98g
 175°	 20/22 min



Mini Perla



SINGLE FLAVOR BOX

- light custard cream Cod. PMILAPS130
- hazelnut cream Cod. PMINOCSS130
- chocolate Cod. PMICIOS130

ASSORTMENT ON TRAY

Cod. ASSPMFV126

- 7 trays with 18 pieces each
- 3 trays light custard cream
- 2 trays hazelnut cream
- 2 trays chocolate





130 pcs	24g
190°	16/18 min

Mini Perla to stuff



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



✓ New protective packaging







PRE-BAKING SUGAR



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	 38-42 g
 175°	 20 min

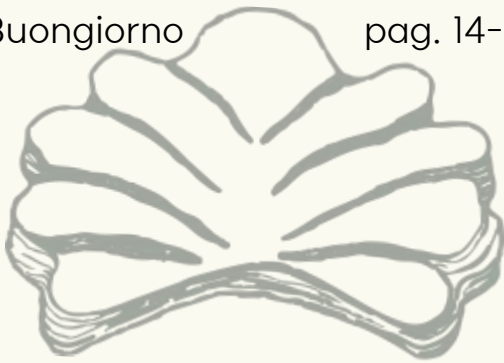


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Baking instructions

1 Preheat the oven at the temperature indicated on the package

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.



2

Remove the number of pieces desired. After that, store **IMMEDIATELY** the box in the freezer.

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.

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.

5

Remove the products from the oven and let them cool before putting into service case or packaging.



INDICATIVE COOKING TIMES AND TEMPERATURE

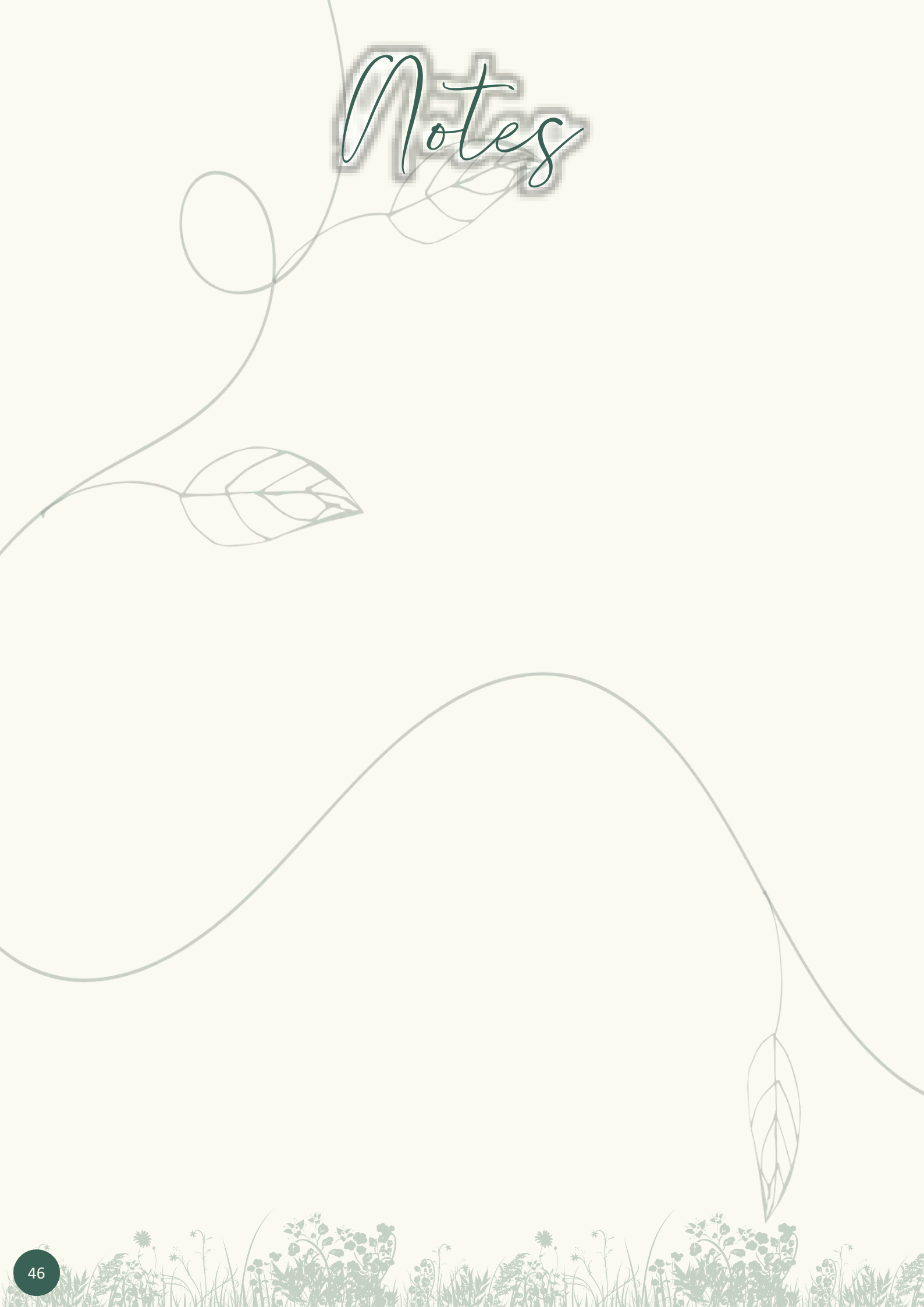
	
< 30 g	16 / 18 min
31g – 59 g	18 / 20 min
> 60 g	22 / 26 min
190°C	



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

The images are for the sole purpose of illustrating the product. The technical data are subject to possible variations. Reproduction, even partial, of texts and/or images is prohibited.

Notes







Italian pastry excellence

J.M. Piccoli Sp.A.

Via G. D'alzano, 70 - 24022

Alzano Lombardo (BG) - ITALY

Tel. +39 035 42 89 610

info@italianpastryexcellence.com

www.italianpastryexcellence.com



YouTube

