



Italian pastry excellence



Products catalogue 2025

The Perla Company: *Taste & style*

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 artisan tradition**.

This is why it is **lighter and more fragrant** and **it stays good for a longer time after baking**.

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

*Rediscover the pleasure
of enjoying a great puff-pastry product*

Important players appreciate us for...

✓ **BEST CATEGORY PERFORMANCE**

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

✓ **TOP QUALITY, STABLE OVER TIME**

✓ **DIGESTIBILITY AND LIGHTNESS**

✓ **ORIGINAL AND DISTINCTIVE PATENTED SHAPES**

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



Perla light custard cream

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

 90g



190°



22/26 min



Perla is a registered design owned by G.M. Piccoli S.p.A.



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

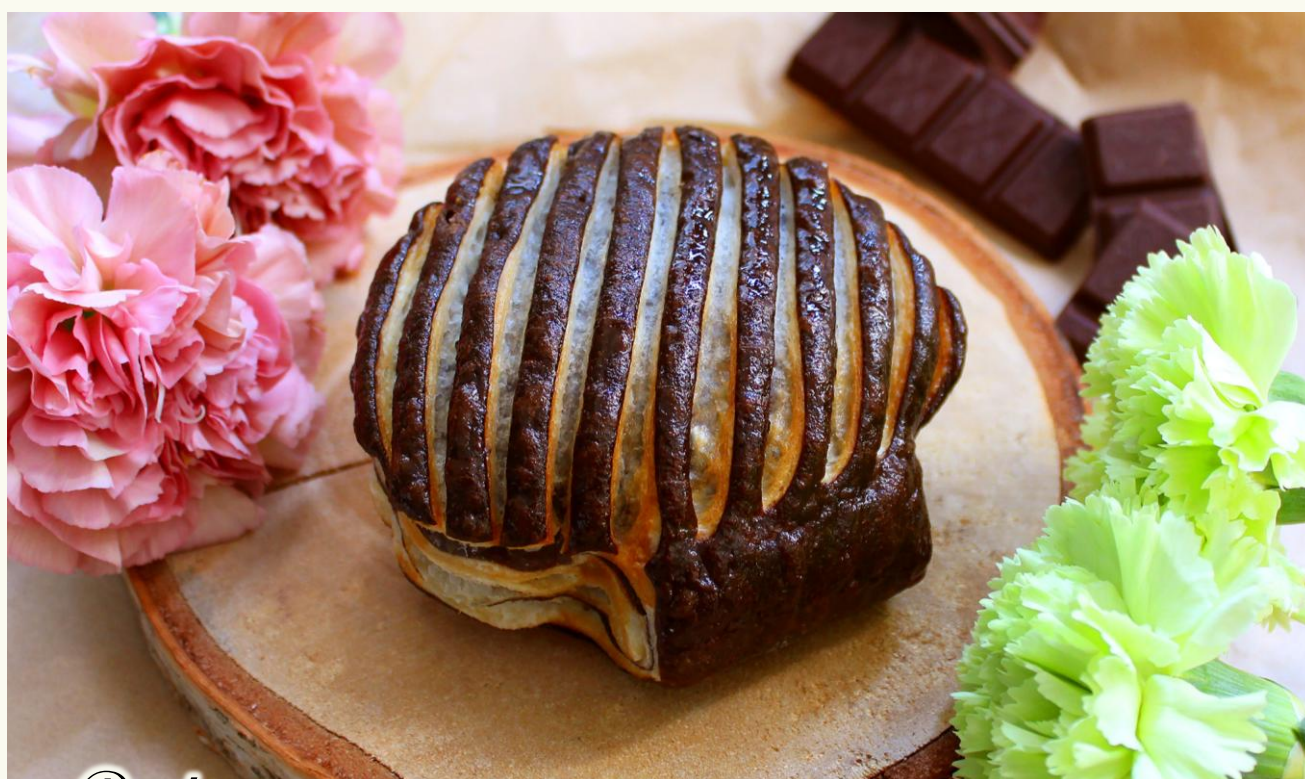




Perla custard cream and mango

Cod. PERMANGOS030

	30 pcs		90g
	190°		22/26 min



Perla dark chocolate

Cod. U4030S48

	48 pcs		85g
	190°		22/26 min



Perla is a registered design owned by G.M. Piccoli S.p.A.

Hummus Perla



Hummus Perla is prepared with a unique selection of flours and with real hummus, a source of vegetable proteins.

It contains ingredients suitable for a vegan and plant-based diet. Furthermore, it is Halal certified.

NEW!



Hummus Perla pastry

Cod. WHUMPERF48

 48 pcs	 97g
 190°	 25/28 min



Anko Perla



NEW!

Anko perla pastry with anko filling

Cod. PERANKS30

 30 pcs	 90g
 190°	 20/24 min



Perla is a registered design owned by G.M. Piccoli S.p.A.

Cinnamon Perla



NEW!

Perla pastry apple and cinnamon

Cod. PERCINS30

 30 pcs	 92g
 190°	 20/24 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



Angel wing and Leaf are registered designs owned by G.M. Piccoli S.p.A.

Dates and mascarpone



Pastry dates and mascarpone

Cod. FODATS36

 36 pcs	 94g
 190°	 22-26 min



Buongiorno



Pastry cream and coffee

Cod. GOCCAFS48

 48 pcs	 90g
 190°	 24/26 min



Goccia is a registered design owned by G.M. Piccoli S.p.A.

Sapphire



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



Sapphire is a registered design owned by G.M. Piccoli S.p.A.

Amaze your Customers with a Seasonals



Apple crown

Cod. CSGN10S070

	70 pcs		79 g
	190°		20/22 min



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 Mont blanc
chestnuts and cream
Cod. 092016



Halloween sunrise
pumpkin cream
Cod. 101282H_



Christmas leaf
light custard cream
Cod. 122015_



Mini Perla



Mini Perla light custard cream

Cod. PMILAPS130

 130 pcs	 24g
 190°	 16/18 min

Mini Perla hazelnut

Cod. PMINOC130

 130 pcs	 24g
 190°	 16/18 min



Mini Perla

to stuff



Mini Perla to stuff

Cod. 3041S4

 4 Kg	 19g
 190°	 16/18 min



Perla is a registered design owned by G.M. Piccoli S.p.A.

Pomodora



The new must-have

- ✓ HIGH QUALITY
- ✓ SOFTER AND TASTIER
- ✓ EASY TO PREPARE
- ✓ VERSATILE: CAN BE SOLD IN PORTIONS OF 200g, 100g, 50g, OR 25g

Pomodora seasoned puff-pastry

Cod. SFOPOMF20

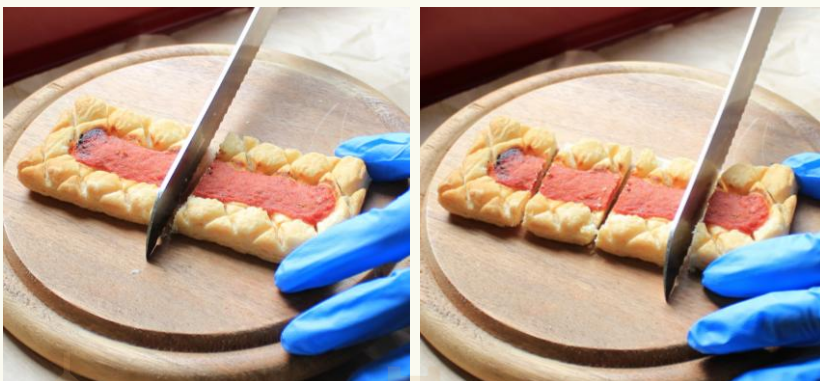
 20 pcs	 200g
 175° - 190°	 24/28 min



seasoned puff-pastry



When split along the pre-cut line
(before baking),
it becomes two 100g pieces



Each box contains **10 flowpacks, each with 2 pieces,**
which can also be sold individually.

Ciao Amore



Ciao amore plain pastry to stuff

Cod. LUNSFOS50

 50 pcs	 70g
 190°	 19/21 min



Ciao Amore plain pastry is a registered design owned by G.M. Piccoli S.p.A.

Shell



Shell to stuff

Cod. ICGN01S065

 65 pcs	 67g
 190°	 22/26 min





Sfogline

the puff «panini» bread



Versatile: cut it raw
and free the imagination!

Sfogline to stuff

Cod. ISGL80S050



50 pcs



107g



190°



24/26 min



Cereals pastry



Cereal pastry to stuff

Cod. TOCDOLF036

 36 pcs	 82g
 175°- 190°	 20/24 min

WALDKORN®
THE ORIGINAL

**VEGAN
FOOD**

**PLANT
BASED**

LOW SUGAR

**NO
ARTIFICIAL
COLORS**

**NO
HYDROGENATED
FATS**

**NO
ARTIFICIAL
FLAVORS**

**CLEAN
LABEL**



Cereal pastry hazelnut cream

Cod. TOCNOCF024

 24 pcs	 98g
 175°-190°	 20/24 min



Cereal pastry apricot

Cod. TOCALBF024

 24 pcs	 98g
 175°- 190°	 20/24 min





Vegan puff slice hazelnut

Cod. 100901

✓ made with spelt flour

 60 pcs	 80g
 190°	 22/26 min



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

Puff slice 7 fruits +

Cod. 100900+

 36 pcs	 82g
 190°	 22/26 min



Braided pastry



Braided pastry salted caramel and hazelnut

Cod. INTCARAS54



54 pcs



92g



190°



22-26 min





Sunset pastry

NEW!

Sunset pastry pistachio and hazelnut cream

Cod. SFOPNS50



50 pcs



82g



190°



20-22 min



Blueberry pastry



NEW!

Blueberry pastry

Cod. MIRBLUS48



48 pcs



86g



175° - 180°



21/23 min





Turmeric turnover apricot

Cod. FAGCURS48

 48 pcs	 85g
 175° - 180°	 21/23 min



Lemon cream pastry

Cod. SFOLIMOS050

 50 pcs	 80g
 175° - 180°	 20/22 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

ACE *shell pastry*



NEW!

ACE *shell pastry* carrots & orange

Cod. CONACES36



36 pcs



91g



190°



22-26 min





Fibra più

High in
FIBER

Fibra Più elder, red currant and acerola
Cod. FIBSRAS036

VEGAN
FOOD

PLANT
BASED

 36 pcs	 95g
 190°	 20/22 min



Fibra più

High in
FIBER

Fibra Più chocolate and oat
Cod. FICMCIS036

VEGAN
FOOD

PLANT
BASED

 36 pcs	 95g
 190°	 20/22 min





Italian lover hazelnut

Cod. 100274

	60 pcs		90g
	190°		22/26 min



Italian lover cream cheese & 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



Pastry bites

4 italian breakfast



Pastry bites 4 Italian breakfast

dark chocolate, pistachio cream, hazelnut cream, white cream

Cod. CHGN03S140

 140 pcs	 38g
 190°	 18/20 min





Assorted baby apple, lemon, apricot, raspberry, blueberry

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



Turnover



Turnover hazelnut cream

✓ Filled with gianduia cream

Cod. 104045P

 60 pcs	 95g
 190°	 22/26 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. CANNOC5050

 50 pcs	 79g
 190°	 23/28 min



Cannolo custard and apple
Cod. 0867

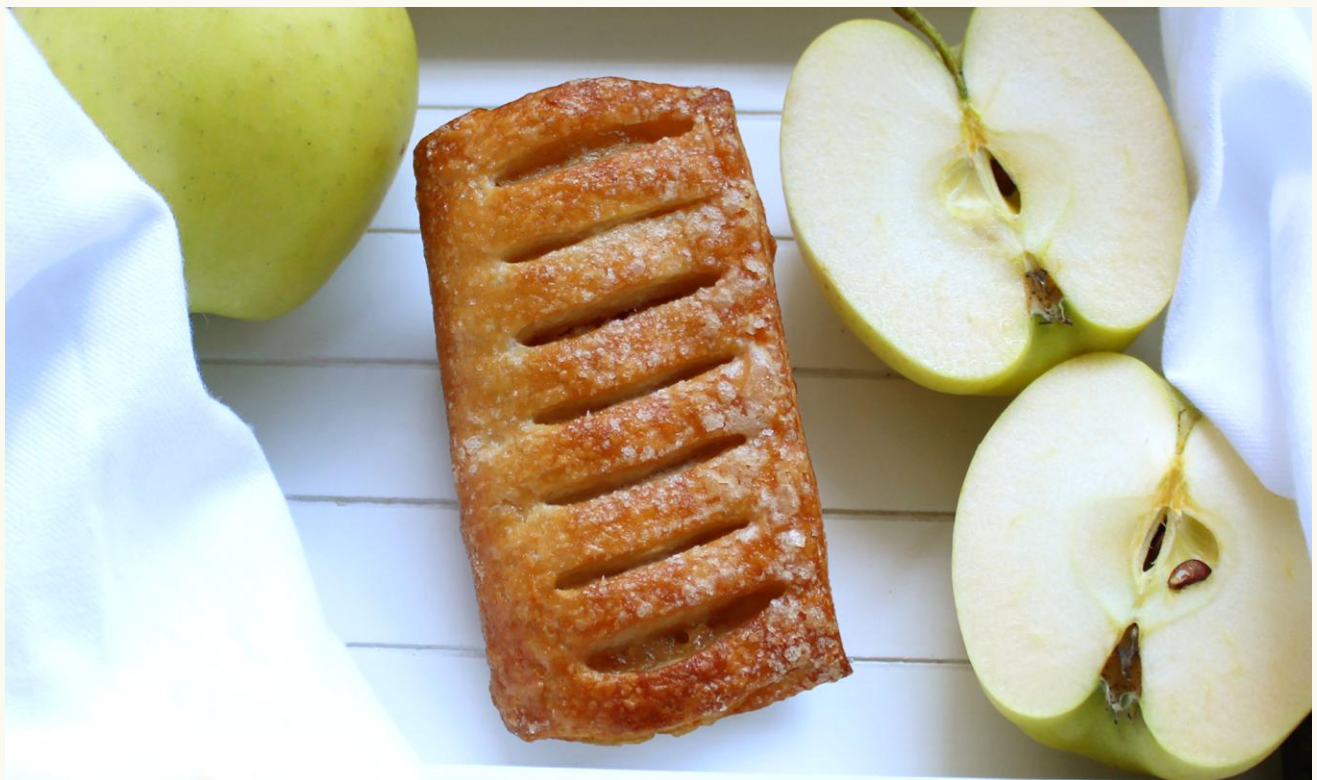
 50 pcs	 90g
 180°-190°	 25 min





Golosetto ricotta cheese cream, coconut and chocolate
Cod. ISGN01S060

	60 pcs		80g
	190°		22/26 min



Strudel xl
Cod. ITGL01S050

	50 pcs		98g
	175°		20/22 min





Diamond cutard cream

Cod. 101175

	49 pcs		54g
	190°		22/26 min



Perla™ crema latte e panna



Foglia™ mela e crema



Zaffiro™ nocciola



Perla™ nocciola



Volo™ crema catalana



Zaffiro™ frutti rossi

Assortment 6 puff-pastry specialties

Cod. 104007A

	36 pcs		85-95g
	190°		22/26 min



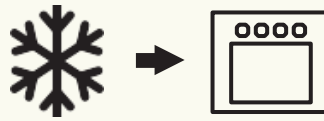
Baking instructions

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.

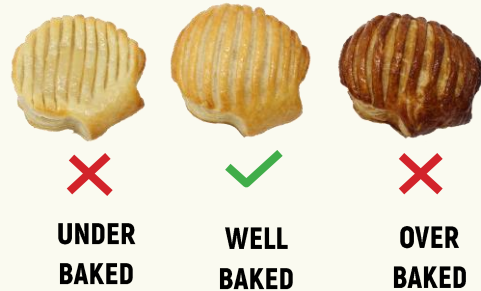


3

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 indicated on the package, 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.



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



Notes

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