



Italian pastry excellence

TRUE ITALIAN PUFF-PASTRIES

RETAIL PACKS

Our President

I founded G.M. Piccoli in 1988 with my Family. Since then, we continue working with passionate efforts, always being committed to our partners, suppliers, and distributors. Therefore, I want to thank everyone throughout the years who have been close to us and never forgot to give their appreciation and their special support.

Special like our Puff-pastries, with their innovative and exclusive design, Italian excellences prepared with care, passion and selected ingredients. This is our strength, since over 30 years, we are the leading Manufacturer in the Puff-pastry Category.

Mauro Piccoli



The History



The history of G.M. Piccoli S.p.A. started in 1988 with a few ounces of flour and a lot of passion and still continues today with quality and commitment, to offer a valuable product.

The founders, Giulio, Giuseppe, Mauro Piccoli and Maria Fassi created a specialized company in frozen puffpastry products that soon the market recognized as the Italian excellence in puffpastry. An important “engine” is the team Research and Development, which studies continuously new solutions, shapes and fillings in order to offer to the market new, creative and innovative products. Thanks to this, G.M. Piccoli was the first company to understand the importance of creating products easily recognizable to the consumer and to patent the shapes. Behind the shape there is the substance of unique and original recipes, made with products and quality ingredients, following tradition, but looking to the future.



Range of 8 Varieties



A range of True Italian Puff-pastries made with High Quality ingredients



Packaging picture no contractual



Made in Italy
with 



Leaf Pastry filled
with Apple Bites



Perla Pastry filled
with Light Custard Cream



Sunrise Pastry filled
with Hazelnut Cream



Perla Pastry filled
with Dark Chocolate



Ancient Cereal Grain Pastry Filled
with Goji and Red Fruits



Double Chocolate
Weaved Pastry



Vegan Pastry
filled with 7 Fruits



Multigrain and Seeds
Italian Puff-Panini Bread

Leaf Pastry filled with Apple Bites



Product Info:

Weight: 90g (3.17 OZ)



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ No artificial flavors
- ✓ Vegetarian
- ✓ All-natural ingredients!
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style
- ✓ No yeast

Packaging:

Box Type	Pastry x Unit	Boxes x Mastercase	Code
Retail	3	32	R01M32F3
Retail	6	16	R01M16F6
Club	12	8	R01M8F12
C+C	18	1	R01M0F18

Made in Italy
with 



Perla™ Pastry filled with Light Custard Cream



Product Info:

Weight: 90g (3.17 OZ)



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ No artificial flavors
- ✓ Vegetarian
- ✓ All-natural ingredients!
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style
- ✓ No yeast

Packaging:

Box Type	Pastry x Unit	Boxes x Mastercase	Code
Retail	3	32	R02M32F3
Retail	6	16	R02M16F6
Club	12	8	R02M8F12
C+C	18	1	R02M0F18

Made in Italy
with 



Sunrise Pastry filled with Hazelnut Cream



Product Info:

Weight: 90g (3.17 OZ)



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ No artificial flavors
- ✓ Vegetarian
- ✓ All-natural ingredients!
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style
- ✓ No yeast
- ✓ Kosher (pending)

Packaging:

Box Type	Pastry x Unit	Boxes x Mastercase	Code
Retail	3	32	UR02M32F3
Retail	6	16	UR02M16F6
Club	12	8	UR02M8F12
C+C	18	1	UR02M0F18

Made in Italy with



Perla™ Pastry filled with Dark Chocolate



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ Kosher Certified
- ✓ No artificial flavors
- ✓ Vegetarian
- ✓ All-natural ingredients!
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style
- ✓ No yeast

Product Info:

Weight: 85g (3 OZ)



Packaging:

Box Type	Pastry x Unit	Boxes x Mastercase	Code
Retail	3	32	UR01M32F3
Retail	6	16	UR01M16F6
Club	12	8	UR01M8F12
C+C	18	1	UR01M0F18

Made in Italy
with 



Double Chocolate Weaved Pastry



Product Info:

Weight: 95g (3.35 OZ)



Benefits:

- ✓ Non-GMO
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ Kosher Certified
- ✓ Vegetarian
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style
- ✓ No yeast

Box Type	Pastry x Unit	Boxes x Mastercase	Code
Retail	4	16	UR00M16F4
Club	12	8	UR00M8F12
C+C	24	1	UR00M0F24

Packaging:

Made in Italy
with 





Ancient Cereal Grain Pastry filled with Goji and Red Fruits

Product Info:

Weight: 80g (2.82 OZ)



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ Vegetarian
- ✓ With flax seeds, source of Omega-3
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style



Packaging:

Box Type	Pastry x Unit	Boxes x Mastercase	Code
Retail	5	16	R03M16F5
Club	12	8	R03M8F12
C+C	24	1	R03M0F24

Made in Italy
with



Vegan Pastry filled with 7 Fruits

(apple, apricot, peach, figs, raisins, black cherry and pear)



Product Info:

Weight: 70g (2.47 OZ)



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No trans fats
- ✓ Egg free
- ✓ No artificial flavors
- ✓ Vegetarian
- ✓ Vegan Certified
- ✓ With flax seeds, source of Omega-3
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style
- ✓ No yeast

Packaging:

Box Type	Pastry x Unit	Boxes x Mastercase	Code
Retail	5	16	R00M16F5
Club	12	8	R00M8F12
C+C	24	1	R00M0F24

Made in Italy
with



Multigrain & Seeds Italian Puff-Panini Bread



Product Info:

Weight: 107g (3.77 OZ)



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ Vegetarian
- ✓ With flax seeds, source of Omega-3
- ✓ Take & Bake
- ✓ True Italian Style

Packaging:

Box Type	Pastry x Unit	Boxes x Mastercase	Code
Retail	6	16	R04M16F6
Club	12	8	R04M8F12
C+C	24	1	R04M0F24

Made in Italy
with 



Multigrain & Seeds Italian Puff-Panini Bread

«How to use» Tips:

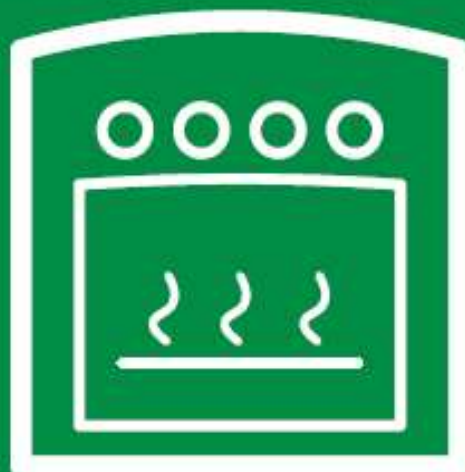


**Take
& Bake**
freezer to oven





WARNINGS:
TO BE EATEN
AFTER BAKING



NON MICROWAVEABLE

BAKING INSTRUCTIONS:

CONVECTION OVEN

375°F / 190°C

CONVENTIONAL OVEN

410°F / 210°C

- ✓ PRE-HEAT THE OVEN
- ✓ PLACE THE PRODUCT ON A BAKING TRAY FOR BEST RESULTS USE A PARCHMENT PAPER OR A NON STICK BAKING TRAY
- ✓ PLACE THE TRAY IN THE MIDDLE RACK OF THE OVEN
- ✓ BAKE FOR 26 MINUTES OR UNTIL THE SURFACE BECOME GOLDEN BROWN

LOGISTIC INFORMATIONS

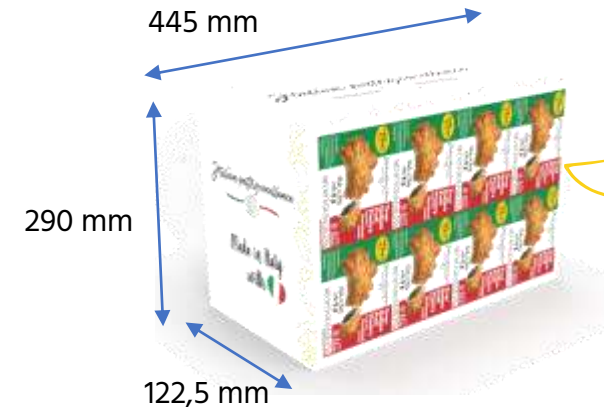


PALLET TYPE Height 214 cm	MASTERCASE BY LAYER	LAYERS BY PALLET	MASTERCASE BY PALLET	RETAIL BOX BY PALLET (3 pcs)	RETAIL BOX BY PALLET (6 pcs)	CLUB BOX BY PALLET (12pcs)
GMA 100 X 120 cm	8	8	64	2048	1024	512
EPAL 80 X 120 cm	6	8	48	1536	768	384



**Open face
Mastercase**

PALLET TYPE Height 214 cm	MASTERCASE BY LAYER	LAYERS BY PALLET	MASTERCASE BY PALLET	RETAIL BOX BY PALLET (4, 5 or 6 pcs)
GMA 100 X 120 cm	8	16	128	2048
EPAL 80 X 120 cm	6	16	96	1536



PALLET TYPE Height 205 cm	CASE BY LAYER	LAYERS BY PALLET	CASH & CARRY BOX BY PALLET (18 or 24 pcs)
GMA 100 X 120 cm	25	15	375
EPAL 80 X 120 cm	20	15	300





FOODSERVICE PACKS



Perla™ with Hazelnut Cream Retail Pack



PERLA™ with HAZELNUT CREAM

Product code: IPSN01F048

Product weight: 85g

Contains: 8 bags of 6 pieces
(total 48 pieces)



Perla™ with Light Custard Cream Retail Pack



PERLA™ with LIGHT CUSTARD CREAM

Product code: IPSN02F048

Product weight: 90g

Contains: 8 bags of 6 pieces
(total 48 pieces)

Sapphire Hazelnut Retail Pack



SAPPHIRE HAZELNUT
Product code: IZGA01F054
Product weight: 95g
Contains: 9 bags of 6 pieces
(total 54 pieces)



Ancient Cereal Grain Puff Slice With Goji and Red Fruits Retail Pack



ANCIENT CEREAL GRAIN PUFF SLICE WITH GOJI AND RED FRUITS

Product code: ISGN02F054

Product weight: 80g

Contains: 9 bags of 6 pieces
(total 54 pieces)

Sfoglino, the puff «Panini Bread» Retail Pack



Sfoglino, the puff «Panini Bread»

Product code: ISGL80F056

Product weight: 107 g

Contains: 14 bags of 4 pieces
(total 56 pieces)



Conchiglia Not filled

Retail Pack



CONCHIGLIA NOT FILLED RETAIL PACK

Product Code: ICGN06F072

Peso Prodotto Cad: 67g

Contains : 9 bags of 8 pieces
(total 72 pieces)

Mini Perla™ not filled Retail Pack



MINI PERLA™ NOT FILLED RETAIL PACK

Product Code : IMSN00E02K

Product weight: around 19g

Contains: 2 bags of 1 kg
(around 52 pieces per bag)

Mini Perla™ Butter with Hazelnut Retail Pack



MINI PERLA™ BUTTER WITH HAZELNUT RETAIL PACK

Product Code : IMBN00E02K

Product weight: around 24g

Contains: 2 bags of 1 kg
(around 42 pieces per bag)

Mini Perla™ Butter with Light Custard Cream Retail Pack



MINI PERLA™ BUTTER WITH LIGHT CUSTARD CREAM RETAIL PACK

Product Code : IMBN01E02K

Product weight: around 24g

Contains: 2 bags of 1 kg
(around 42 pieces per bag)

Mini Perla™ Butter with Dark Chocolate Retail Pack



MINI PERLA™ BUTTER WITH DARK CHOCOLATE RETAIL PACK

Product Code : IMBN02E02K

Product weight: around 24 gr

Contains: 2 bags of 1 kg
(around 42 pieces per bag)

Summary table



RETAIL PACK



BOXES PER
PALLET
cm. 80x120

BOXES PER
LAYER

PERLA™ 8 RETAIL PACK OF 6 PCS EACH



LIGHT CU-	IPSN02F048	90 g	48 PCS	190°C	22/26 min	108	12
HAZELNUT	IPSN01F048	85 g	48 PCS	190°C	22/26 min	108	12



SHAPPIRE 9 RETAIL PACK OF 6 PCS EACH

HAZELNUT	IZGA01F054	95 g	54 PCS	190°C	22/26 min	108	12
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PUFF SLICE 9 RETAIL PACK OF 6 PCS EACH

ANCIENT CEREAL GRAIN GOJI AND RED FRUITS	ISGN02F054	80 g	54 PCS	190°C	22/26 min	108	12
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SFOGLINO 14 RETAIL PACK OF 4 PCS EACH

	ISGL80F056	107 g	56 PCS	190°C	24/26 min	108	12
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MINI PERLA™ RETAIL PACK 2 BAGS OF 1 KG EACH



NOT FILLED	IMSN00E02K	19 g circa	min 52 PCS CAD	190°C	15/16 min	270	18
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LIGHT CUSTARD CREAM	IMBN01E02K	24 g circa	min 42 PCS CAD	190°C	16/18 min	270	18
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HAZELNUT	IMBN02E02K	24 g circa	min 42 PCS CAD	190°C	16/18 min	270	18
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DARK	IMBN02E02K	24 g circa	min 42 PCS CAD	190°C	16/18 min	270	18
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SHELL NOT FILLED RETAIL PACK 9 RETAIL PACK OF 8 PCS EACH

	ICGN06F072	67 g	72 PCS	190°C	20/24 min	108	12
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Baking instructions



1

Preheat the oven

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 the right distance between them, about 2-3 cm per side, in so that the product in the oven have the space to increase volume, without damage the other products.

4

When the oven reaches the temperature, place baking pans in the oven. At the end of cooking the product should be of a beautiful golden color.



5

Remove the products from the oven and let them cool.

find the baking instructions



SWEET PUFF PASTRY	
<30 g	16 / 18 min
31 g - 59 g	18 / 20 min
>60 g	22 / 26 min
190°C	

SAVORY PUFF PASTRY	
<30 g	18 / 20 min
31 g - 59 g	22 / 24 min
>60 g	24 / 28 min
190°C	

SEMI-PUFF PASTRY	
38 g - 98 g	20 / 22 min
102 g	22 / 24 min
175°C	



Italian pastry excellence

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