

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
PASTRY
EXCELLENCE.com



APRICOT



BLUEBERRY 25%



RASPBERRY



LEMON



APPLE

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





**ITALIAN
PASTRY
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



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HUMMUS PERLA™ PASTRY

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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 trends.



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ANGEL WING PASTRY SPANISH CREAM (CRÈME BRÛLÉE)

ITALIAN
PASTRY
EXCELLENCE.com



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
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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.



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ITALIAN
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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
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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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PERLATM

DARK CHOCOLATE

ITALIAN
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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
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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

ITALIAN
PASTRY
EXCELLENCE.com



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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PERLA™ PASTRY WITH DARK CHOCOLATE



Product Code

UR01M08F6



Product data

Product weight: 3.17oz

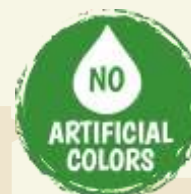
Pieces per Mastercase: 48

How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes



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LOGISTIC INFO

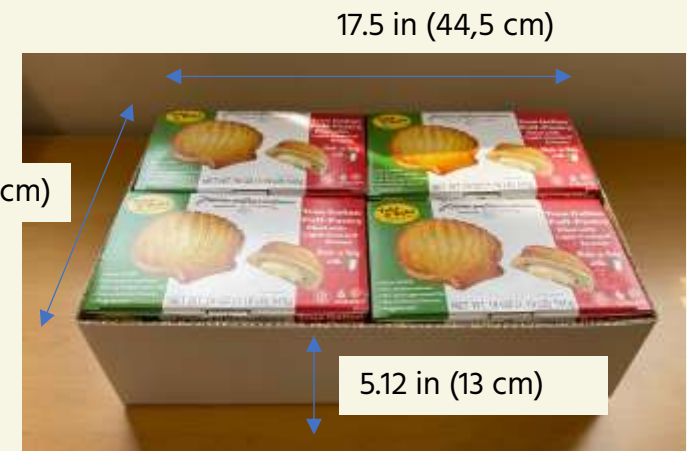
Perla pastries

- **Sales unit:** retail box of 6 pieces

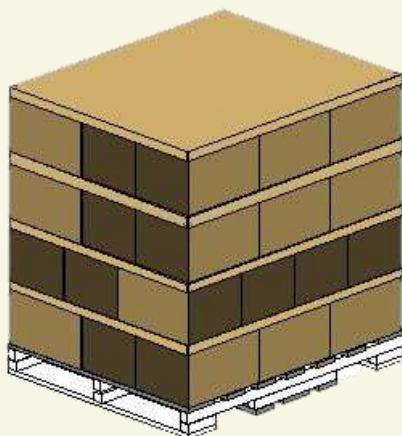


- **Mastercase:** Display ready mastercase with 8 retail boxes

11.5 in (29,2 cm)



- **Pallet:** 16 layers of 8 Mastercases (= 128 mastercases)
Height 88.2 in (224 cm)



Pallet Cube: 93,6 ft³ (without wood)

Gross Mastercase weight (depending on the item): 11.6 Lb (5,3kg).



APPLE CROWN

ITALIAN
PASTRY
EXCELLENCE.com



Product Code

CSGN10F40



Product data

Product weight: 2.79oz

Pieces per Mastercase: 40

How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 20/22 minutes

Useful info

Apple crown is a vegan puff pastry with a regal appearance thanks to the crown engraved on the surface





PACKAGING SUITABLE FOR BOTH RETAIL & FOODSERVICE

Each mastercase contains 10 printend flowpacks of 4 pcs,
each flowpack can be sold singular in the frozen shelves section.

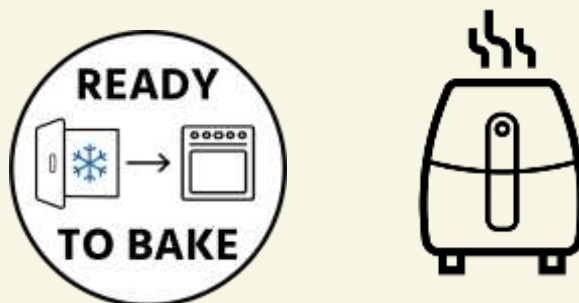
A SOLUTION FOR ALL YOUR NEEDS

Our Italian Parent Company is able to provide professional taylor
made solution. Thanks to a deep experience in copacking.

LOGISTIC INFORMATION

- **Sales unit:** retail packs of 4 pieces
- **Mastercase:** Display ready mastercase with 10 retail packs
- **Pallet:** 10 layers of 17 Mastercases each (= 170 mastercases)
Height 87.4 in (222 cm)

NO PROOFING OR FINISH WORK



The products can be also cooked with air fryer,
following manufacturer's instructions



YELLOW BOXES

ITALIAN
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Product Code

CYYY01F060

Product data

Pieces pack : 60

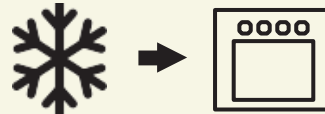




BAKING INSTRUCTIONS

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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



ITALIAN PASTRY EXCELLENCE.com



MADE IN ITALY BY

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