



Italian pastry excellence

THE PERLA COMPANY USA Inc.

USA PRODUCT ASSORTMENT



About us

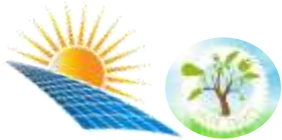


- ✓ Our Quality System is certified according to **BRC** standards with grade "**AA**" and **IFS** with grade "**Higher Level**".



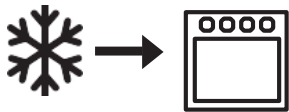
- ✓ Our **recipes** are **unique** and original made following the **tradition**, with guidance of our team of expert **pastry chefs**.

- ✓ The dough is produced and refrigerated at least 24hrs prior to production, creating the famous and unmistakable **aromatic bouquet**.



- ✓ Our products are **G.M.O. free** and produced using **top quality raw materials** purchased from the world's best suppliers.

- ✓ Protecting the environment is a top priority. We produce using also **clean energy**



- ✓ All products are **easy to bake** and designed to **optimize labor cost**.
Products go directly **from the freezer to the oven**.

- ✓ **No proof or finish work required.**



- ✓ We are a large producer for **private label**.

- ✓ All of shapes and fillings are interchangeable. We also take great pride with our state-of-the-art manufacturing equipment capable of **creating unique designs on top of the pastry**.





PERLA™ MIGNON LIGHT CUSTARD CREAM

Italian pastry excellence

Product Code

103042

Product data

Product weight: 0.88 oz

Pieces pack : 225



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 16/18 minutes

Product Description

The Perla™ mignon light custard cream is a "sweet whim" ideal with coffee or tea at any time of the day or for those who believe that the normal croissant is too "heavy", because of weight and calories, but also for those who want a sweet snack to keep hunger at bay at mid-morning or afternoon.

For the Coffee shop is a new opportunity to complete a range of products to offer to their customers and seize new opportunities for consumption. For the Hotel is a supplement for the pastry breakfast. For the baker is an original completion of its small bakery offering with a product ready in about 17 minutes of cooking. For the supermarket it's an idea for party products.

Does not contain GMO, hydrogenated fats and yeast, like all our products is produced using energy from renewable sources.





PERLA™ MIGNON HAZELNUT CREAM

Italian pastry excellence

Product Code

103043

Product data

Product weight: 0.88 oz

Pieces pack : 225



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 16/18 minutes

Product Description

The Perla™ mignon hazelnut cream is a "sweet whim" ideal with coffee or tea at any time of the day or for those who believe that the normal croissant is too "heavy", because of weight and calories, but also for those who want a sweet snack to keep hunger at bay at mid-morning or afternoon.

For the Coffee shop is a new opportunity to complete a range of products to offer to their customers and seize new opportunities for consumption. For the Hotel is a supplement for the pastry breakfast.

For the baker is an original completion of its small bakery offering with a product ready in about 17 minutes of cooking.

For the supermarket it's an idea for party products.

Does not contain GMO, hydrogenated fats and yeast, like all our products is produced using energy from renewable sources.





ASSORTED BABY PUFF PASTRIES

Italian pastry excellence



Apricot



Raspberry



Apple



Blueberry 25%



Lemon



Product Code

CHGN01S140

Product data

Product weight: 1.41oz / 40g

Pieces pack : 140



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 20/22minutes

Product Description

The Crispy puff -pastry product ready to bake. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with different fillings and finished with sugar on top. Well stuffed in all his parts, an ideal alternative in true "Italian Style". It bakes straight from freezer to oven in 20/22 minutes at 375° F.



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ITALIAN LOVER CREAM CHEESE AND STRAWBERRY



Product Code

100270

Product data

Product weight: 3.25oz

Pieces pack : 54



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

Weaved pastry cream cheese and strawberry is a golden and crispy puff pastry. You can imagine its characteristic shape like the embrace of the lovers... A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. The cheesecake is the most trendy cake and, despite being a typical American dessert, it won the European consumer taste.

It is covered with granulated sugar and filled with lemon cream. It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F) It does not contain GMO and as all our products is produced using energy coming from renewable sources.





Italian pastry excellence

ANCIENT CEREAL GRAIN PUFF PASTRY WITH GOJI AND RED FRUITS

Product Code

100903_

Product data

Product weight: 2.82 oz

Pieces pack : 54



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 22/26 minutes

Product Description

A new puff pastry product: new recipe with ancient cereals, delicious filling with goji and red fruits, decorated with oat flakes, sunflower and flax seeds and brown sugar. It bakes directly from the freezer to the oven for 22/26 minutes at 190°C. Like all our products is produced using energy from renewable sources.





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PERLA™ LIGHT CUSTARD CREAM



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

Product Description

Is a golden and crispy puff pastry product with a characteristic shape. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with a light custard cream and is finished with a special sugar on top ; well stuffed in all his parts, an ideal alternative in true "Italian Style". It bakes straight from freezer to oven in 22/26 minutes at 190° (375° F). As all our products is produced using energy coming from renewable sources.





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PERLA™ DARK CHOCOLATE



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

Product Description

Perla Shell Chocolate Custard, is a fragrant puff pastry with a special shape. A new idea, a delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with a dark chocolate and is finished with a special sugar on top ; well stuffed in all his parts, an ideal alternative in true "Italian Style". It bakes straight from freezer to oven in 22/26 minutes at 190° (375° F). As all our products is produced using energy coming from renewable sources.





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LEAF APPLE RAISIN AND 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

Product Description

The Crispy puff pastries full of mouth-watering apple and custard cream filling. The Leaf shape makes them unique and immediately recognizable so to capture the consumer attention. It is filled with apple cutted in small pieces, custard cream and finished with a special sugar on top. It's a true novelty well stuffed in all his parts. It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F). As all our products is produced using energy coming from renewable sources.





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SUNRISE HAZELNUT CREAM



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

Product Description

The Crispy puff pastries full of mouth-watering hazelnut cream filling. The shape like a sunrise makes them unique and immediately recognizable so to capture the consumer attention. It is filled with hazelnut cream and finished with a special sugar and crispies cocoa on top. It's a true novelty well stuffed in all his parts. It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F). As all our products is produced using energy coming from renewable sources.





SQUARED LEAF PESTO, TOMATO & RICOTTA CHEESE

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Product Code

CSGN01S060

Product data

Product weight: 2.88oz

Pieces pack : 60



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 28/32 minutes

Product Description

Frozen puff-pastry product ready to bake . Already stuffed with tomato, pesto sauce and ricotta cheese it's a true novelty; well stuffed in all its parts, an ideal alternative to the classic snacks . It bakes straight from freezer to the oven in 28/32 minutes 190°C (375°F). As all our products is produced using energy coming from renewable sources.



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SFOGLIATINA WITH TOMATO & MOZZARELLA



Product Code

CSGN12S060

Product data

Product weight: 3.07 oz

Pieces pack : 60



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 28/32 minutes

Product Description

Frozen puff-pastry product ready to bake . Already stuffed with tomato and mozzarella it's a true novelty; well stuffed in all its parts, an ideal alternative to the classic snacks . It bakes straight from freezer to the oven in 28/32 minutes 190°C (375°F). As all our products is produced using energy coming from renewable sources.

True Italian Pastry filled with Apple Bites

Frozen puff-pastry product ready to bake with an exclusive patented design, it is shaped like a leaf. Already filled with small apple bites and finished with sugar on top, it's a true novelty; well stuffed in all his parts, an ideal alternative for parties true "Italian Style".

It bakes straight from freezer to the oven.

Product Data:



6 Pastries per box

Display ready shipping case with 16 retail boxes

Made in Italy
with 

- Product Weight: **3.17 oz per pastry**
- Shelf Life: **24 months** frozen from the manufactured date
- Baking temperature: **350°F**
- Approx. baking time: **25-30 minutes**
- It can also be cooked with **air fryer** following the manufacturer's instructions



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

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Perla™ Pastry filled with Light Custard Cream

Golden and fragrant frozen puff pastry with butter, true ready to bake, with a shape as a “scallop shell”, already stuffed with a light custard cream and decorated on top with cuts and a special sugar. It's a real novelty with an exclusive patented design, well stuffed in every part: finally, a real alternative to the classic croissant. It bakes straight from freezer to oven in 22/26 minutes 375 °F.



6 Pastries per box

Display ready shipping case with 8 retail boxes

Made in Italy
with 

Product Data:

- Product Weight: **3.17 oz per pastry**
- Shelf Life: **24 months** frozen from the manufactured date
- Baking temperature: **350°F**
- Approx. baking time: **25-30 minutes**
- It can also be cooked with **air fryer** following the manufacturer's instructions



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

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Perla™ Pastry filled with Dark Chocolate

Frozen puff-pastry product ready to bake with an exclusive patented design, it is shaped like a St. James shell. Already filled with dark chocolate cream and finished with a special cocoa dough and a special sugar on top, it's a true novelty; well stuffed in all his parts, an ideal alternative for breakfast or dessert true "Italian Style".

It bakes straight from freezer to oven in 22/26 minutes 375°F.



6 Pastries per box

Display ready shipping case with 8 retail boxes

Made in Italy
with 

Product Data:

- Product Weight: **3 oz per pastry**
- Shelf Life: **24 months** frozen from the manufactured date
- Baking temperature: **350°F**
- Approx. baking time: **25-30 minutes**
- It can also be cooked with **air fryer** following the manufacturer's instructions



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

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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



<1.06 oz	16 / 18 min
1.10 oz - 2.08 oz	18 / 20 min
> 2.12 oz	22 / 26 min

375°F

SAVORY PUFF PASTRY



<1.06 oz	18 / 20 min
1.10 oz - 2.08 oz	22 / 24 min
> 2.12 oz	24 / 28 min

375°F

SEMI-PUFF PASTRY



1.34 oz - 3.46 oz	20 / 22 min
3.6 oz	22 / 24 min

375°F



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