



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



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.



Perla pastry pistachio cream and orange peel

Cod. PERPIAS030_

	30 pcs		85g
	190°		22/26 min



Perla pastry apple and cinnamon

Cod. PERCINS30

	30 pcs		92g
	190°		20/24 min



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

Anko Perla



Anko perla pastry with anko filling

Cod. PERANKS30

 30 pcs	 90g
 190°	 20/24 min



Hummus Perla



winner taste
INNOVATION SHOW



Hummus Perla is filled with real hummus,
a source of vegetable proteins.

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



PRODUCT CERTIFIED
HALAL BY HIA

Hummus Perla pastry

Cod. WHUMPERF48

 48 pcs	 97g
 190°	 25/28 min



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



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



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

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



A new idea of cooking

NEW!

- ✓ ALREADY RICH IN FLAVOR
- ✓ 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



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



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

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



Let your imagination run wild



Cereal pastry to stuff

Cod. TOCDOLF036

 36 pcs	 82g
 175°- 190°	 20/24 min



Cereals pastry



Cereal pastry apricot
Cod. TOCALBF024

 24 pcs	 98g
 175°- 190°	 20/24 min



Cereal pastry hazelnut cream
Cod. TOCNOCF024

 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



The Canadian *pastry* with maple syrup cream



NEW!

Innovative design, distinctive flavor
and strong visual impact: the perfect
choice for those who want to stand out

The Canadian pastry

Cod. CANADAS50

 50 pcs	 84g
 190°	 22/26 min



Dubai^{style} Ciock Pastry



The flavor of the moment
it's finally available
in the best puff-pastry ever

NEW!



Dubai^{style} Ciock Pastry

Cod. SFODUBAIS40

pistachio cream, kadayif &
hazelnut cream

 40 pcs	 75g
 190°	 20/22 min



Dubai style ciock pastry is a registered design owned by G.M. Piccoli S.p.A.

Braided pastry



Braided pastry salted caramel and hazelnut

Cod. INTCARAS54



54 pcs



92g



190°



22/26 min



Blueberry pastry



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



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

	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



NEW!

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. CANNOC050

 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™ light custard cream



Leaf™ apple and custard cream



Sapphire™ hazelnut



Perla™ hazelnut cream



Angel wing™ crème brûlée



Sapphire™ red fruits

Assortment 6 puff-pastry specialties

Cod. 104007A

	36 pcs		85-95g
	190°		22/26 min



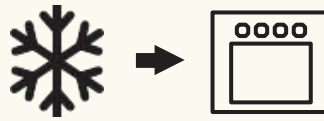
Baking instructions

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. Set the timer with the cooking time indicated on the label. 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



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Notes





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