



*Italian pastry excellence*



*Products catalogue 2025*

# *The Perla Company: Taste & style*

Since 1988 we produce the most delicious and original frozen gourmet pastries appreciated in the best Italian bar 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 quality ingredients guaranteed 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 stays good for a long time after cooking.

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

*Rediscover the pleasure  
of enjoying a good puff-pastry*

# *Important players appreciate us for...*

- ✓ BEST CATEGORY PERFORMANCE

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

- ✓ TOP QUALITY, STABLE OVER TIME

- ✓ DIGESTIBILITY AND LIGHTNESS

- ✓ ORIGINAL AND DISTINCTIVE SHAPES

## *A reliable partner...*

We are appreciated for the **certified quality** 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 trends and the market, to meet the tastes of the public.

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* light custard cream

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

|  |   |
|--|---|
|  90g   |   |
|  190° |  22/26 min |



## *Perla* hazelnut cream

Cod. 104035

|  |   |
|--|---|
|  60 pcs |  85g       |
|  190°   |  22/26 min |



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*Perla Tahiti* hazelnut and milk&cream

Cod. IPGN07S030

|   |   |
|---|---|
|  30 pcs |  90g        |
|  190°  |  22/26 min |



*Perla* pistachio cream and orange peel

Cod. PERPIAS030

|  |   |
|--|---|
|  30 pcs |  85g       |
|  190°   |  22/26 min |



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*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 |



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# *Perla* *in the world*

We are the inventor of Perla, its recognizable shape is synonymous with tradition and quality.

The world is changing rapidly and the Consumer audience has been enriched with a new culture that has brought new flavours to our tables, increasingly appreciated.

Our Research & Development has developed a series of new products with international flavors





# 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 vegetarian and plant-based diet. Furthermore, it is produced according to Halal requirements.

**NEW!**



## Hummus Perla pastry

Cod. WHUMPERF48

|  |   |
|--|---|
|  48 pcs     |  97g       |
|  180°- 190° |  28/25 min |



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# Anko Perla







ALSO AVAILABLE IN THE 55 G VERSION

NEW!

*Anko perla pastry* with anko filling

Cod. PERANKS30

|  |   |
|--|---|
|  30 pcs |  90g       |
|  190°   |  22/26 min |



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# Cinnamon

# Perla



**NEW!**

*Perla pastry* apple and cinnamon

Cod. PERCINS30

|        |           |
|--------|-----------|
| 30 pcs | 92g       |
| 190°   | 22/26 min |



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# Buongiorno



*Pastry* cream and coffee

Cod. GOCCAFS48



48 pcs



90g



190°







24/26 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.

# Mini Perla




## SINGLE FLAVOR BOX

light custard cream Cod. PMILAPS130  
hazelnut cream Cod. PMINOCS130  
chocolate Cod. PMICIOS130

|   |   |
|---|---|
|  130 pcs |  24g       |
|  190°    |  16/18 min |

## ASSORTMENT ON TRAY

Cod. ASSPMFV126

 7 trays with 18 pieces each  
3 trays light custard cream  
2 trays hazelnut cream  
2 trays chocolate





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 |







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# 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



*Party pastry*  
Hazelnut cream



*Irish pastry*  
chocolate and mint



*Leaf Mont blanc*  
chestnuts and cream



*Halloween sunrise*  
pumpkin cream



*Christmas leaf*  
light custard cream



# *Good for you Good for the planet*

Unique selection of natural ingredients, flours, and ancient grains.



*100% green production  
and certified packaging*

It is important to reflect every day on the consequences of our actions on our Planet, becoming an active part of the change and making choices in favor of sustainability.

*Join the change!*



*Vegan puff slice* hazelnut  
Cod. 100901

|   |   |
|---|---|
|  60 pcs |  80g        |
|  190°  |  22/26 min |



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

*Puff slice* 7 fruits +  
Cod. 100900+

|  |   |
|--|---|
|  36 pcs |  80g       |
|  190°   |  22/26 min |



# Sfoglino

*the puff «panini» bread*



Versatile: cut it raw  
and free the imagination!

*Sfoglino* to stuff

Cod. ISGL80S050

|  |   |
|--|---|
|  50 pcs |  107g      |
|  190°   |  24/26 min |

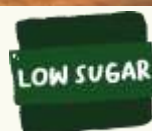


# Cereals pastry



*Cereal pastry* to stuff  
Cod. TOCDOLF036

|           |           |
|-----------|-----------|
| 36 pcs    | 82g       |
| 175°-190° | 20/24 min |



*Cereals pastry* apricot  
Cod. TOCALBF024

|           |           |
|-----------|-----------|
| 24 pcs    | 98g       |
| 175°-190° | 20/24 min |





Fibra più

HIGH IN FIBER

*Fibra Più* elder, red currant and acerola  
Cod. FIBSRAS036

|   |   |
|---|---|
|  36 pcs |  95g        |
|  190°  |  20/22 min |



Fibra più

HIGH IN FIBER

*Fibra Più* chocolate and oat  
Cod. FICMCIS036

|  |   |
|--|---|
|  36 pcs |  95g       |
|  190°   |  20/22 min |








# Veggie smile



*Veggie smile* with vegetables and cheese

Cod. VEGSMILS50

|  |   |
|--|---|
|  50 pcs     |  96g       |
|  180°- 190° |  28/25 min |





*Great  
Classic*






# Furmeric



## *Furmeric turnover* apricot

Cod. FAGCURS48

|   |   |
|---|---|
|  48 pcs      |  85g       |
|  175° - 180° |  21/23 min |



# Limón



## Lemon cream pastry

Cod. SFOLIMOS050



50 pcs



80g



175° - 180°



20/22 min







# Blueberry pastry



**NEW!**

## Blueberry pastry

Cod. MIRBLUS48

|  |   |
|--|---|
|  48 pcs     |  86g       |
|  175 - 180° |  21/23 min |





NO  
ARTIFICIAL  
COLORS

VEGETARIAN  
FOOD

NO  
HYDROGENATED  
FATS

NO  
ARTIFICIAL  
COLORS



VEGETARIAN  
FOOD

NO  
HYDROGENATED  
FATS

*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 |



NO  
ARTIFICIAL  
COLORS

VEGETARIAN  
FOOD

NO  
HYDROGENATED  
FATS

NO  
ARTIFICIAL  
FLAVORS




CLEAN  
LABEL

NO  
ARTIFICIAL  
COLORS

VEGETARIAN  
FOOD

NO  
HYDROGENATED  
FATS

*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



*To stuff*

*Ciao amore plain pastry*

Cod. LUNSFOS50

|   |   |
|---|---|
|  50 pcs |  70g        |
|  190°  |  22/26 min |



*Shell*

Cod. ICGN01S065

|  |   |
|--|---|
|  65 pcs |  67g       |
|  190°   |  22/26 min |



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





# Furnover



*Furnover* hazelnut cream

✓ Filled with gianduia cream

Cod. 104045P

|  |   |
|--|---|
|  60 pcs |  95g       |
|  190°   |  22/26 min |



# Italian lover



## 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



dark chocolate, pistachio cream, hazelnut cream, white cream

Cod. CHGN03S140




|   |   |
|---|---|
|  140 pcs |  38g       |
|  190°    |  22/26 min |





*Assorted baby* apricot, raspberry, apple, blueberry, lemon

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  |






# Puff slice

*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. CANNOCS050

|   |   |
|---|---|
|  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 |



Perla, Diamond, Angel wing and Sapphire are registered designs owned by G.M. Piccoli S.p.A.

# 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, 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.



## INDICATIVE COOKING TIMES AND TEMPERATURE

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



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

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*Italian pastry excellence*

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