

*Italian pastry excellence*



**THE PERLA COMPANY USA**

**AUTHENTIC ITALIAN PUFF-PASTRIES**

**PLANT BASED**

**FOOD SERVICE & RETAIL RANGE**

*Coming Soon*

# **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 and vegan options available
- ✓ No proofing or finish work: bakes 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
- ✓ Capable of producing customizable Private Label
- ✓ Retail box, in-store bakery and Food Service products available
- ✓ Longer frozen shelf-life, protective and space-saving shipping cases



**FSC**  
**FORESTS  
FOR ALL  
FOREVER**



Made in Italy  
with 





# KEEPING UP WITH TRENDS

A research commissioned by the Swiss company Barry Callebaut on consumer purchasing intentions in Western Europe, the United Kingdom, the United States and Australia involving more than 3,200 participants of all ages, highlighted that **60%** of consumers of the younger generations, **Gen Z and Millennials**, are actively seeking **plant-based alternatives** from brands and retail outlets.

The Swiss company also studied **the reasons** that lead consumers to prefer plant alternatives: according to the research numbers, most people promote plant-based because of **health or diet**, but also for issues related to **taste**.

**SOURCE:** [Il 60% dei consumatori chiede alternative plant-based al supermercato \(veganok.com\)](https://www.veganok.com)

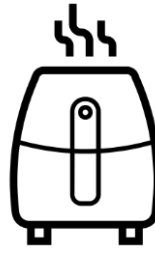


## PACKAGING SUITABLE FOR BOTH FOODSERVICE & RETAIL

*Each mastercase contains 9 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.*



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

**NO PROOFING OR FINISH WORK**



# BRAIDED FRUIT PASTRY

FILLED WITH ELDER AND RED CURRANT

## Product Data:

- ✓ Mastercase Code: **R17M9F4**
- ✓ Product Weight: **3.35 oz per pastry**
- ✓ **4 Pastries per flowpack**
- ✓ Display ready shipping case with **9 flowpacks**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **20 - 22 minutes**



Flowpack code: **R17F4**



# BRAIDED CHOCOLATE PASTRY

FILLED WITH CHOCOLATE AND OAT

## Product Data:

- ✓ Mastercase Code: **R18M9F4**
- ✓ Product Weight: **3.35 oz per pastry**
- ✓ **4 Pastries per flowpack**
- ✓ Display ready shipping case with **9 flowpacks**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **20 - 22 minutes**

Flowpack code: **R18F4**





# APPLE PUFF-PASTRY

FILLED WITH APPLE AND GRAPE MUST

## Product Data:

- ✓ Mastercase Code: **R21M9F4**
- ✓ Product Weight: **3.46 oz per pastry**
- ✓ **4 Pastries per flowpack**
- ✓ Display ready shipping case with **9 flowpacks**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **22 - 24 minutes**



Flowpack code: **R21F4**





# CHOCOLATE PUFF-PASTRY

FILLED WITH HAZELNUT CREAM

## Product Data:

- ✓ Mastercase Code: **R20M9F4**
- ✓ Product Weight: **3.46 oz per pastry**
- ✓ **4 Pastries per flowpack**
- ✓ Display ready shipping case with **9 flowpacks**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **22 - 24 minutes**

Flowpack code: **R20F4**





# Baking instructions



## 1 Preheat the oven to 190 °C / 375°F

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.



## 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.

## 2

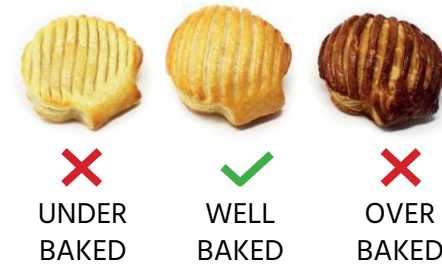
Remove the number of pieces desired. After that, store **IMMEDIATELY** the box in the freezer.

## 5

Remove the products from the oven and let them cool before putting into service case or packaging. Use the image behind to view proper appearance of the products.

## 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.



### BAKE IN PREHEATED CONVECTION OVEN

#### SWEET PUFF PASTRY



< 1 oz	16 / 18 min
1.1 – 2.1 oz	18 / 20 min
> 2.2 oz	22 / 26 min

**190°C / 375°F**

#### SAVORY PUFF PASTRY



< 1 oz	18 / 20 min
1.1 – 2.1 oz	22 / 24 min
> 2.2 oz	24 / 28 min

**190°C / 375°F**



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



*Italian pastry excellence*

**MADE IN ITALY BY**

**G.M. PICCOLI S.p.A. • THE PERLA COMPANY™**

Via G. D'alzano, 70 - 24022 Alzano Lombardo (BG) - ITALY • tel. +39 0354289610

**IMPORTED BY**

**THE PERLA COMPANY USA Inc.,**









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<b>Code</b>	<b>R18M9F4</b>	<b>Product name</b>	<b>BRAIDED CHOCOLATE PASTRY FILLED WITH CHOCOLATE AND OAT (HIGH IN FIBER PRODUCT) (4 pastries per flowpack 9 flowpack per mastercase)</b>	
<b>Statement of Identity</b>	Frozen pastries	<b>Product description</b>	Fragrant dough braid-shaped with chocolate and oat filling, decorated with brown sugar, puffed rice and oat flakes; high in fiber product. Ready to bake	
 8 017916 189400 <b>MASTERCASE EAN</b>	<b>MASTERCASE</b>			
 8 017916 184009 <b>FLOWPACK EAN</b>	<b>FLOWPACK</b>		<b>RAW</b>	
			<b>BAKED</b>	

<u>Product Data</u>		<u>Box and Mastercase</u>		<u>Pallettizing</u>	
<b>product weight</b>	3.35oz	<b>material</b>	corrugated cardboard	<b>size</b>	40x48in (101x122cm)
<b>Mastercase: box with 9 flowpacks -</b>		<b>mastercase size</b>	15.4 x 7.5 x 5.2 in (LxWxH)	<b>material</b>	fumigated wood
<b>logistic:</b> 36 PIECES PER MASTERCASE	<b>Net Weight 7.54 LB (3420g).</b> <b>Flowpack: bag with 4 pieces - Net</b>	<b>flowpack size</b>	11 x 5.5 x 2 in (LxWxH)	<b>n ° mastercases per layer</b>	15
	<b>Weight 13.4 OZ - 0.84 LB (380g)</b>			<b>n ° layers per pallet</b>	16
<b>approx. size of the raw product</b>	4.5 x 2.2 x 1 in (LxWxH)	<u>Inner container</u>		<b>n ° mastercases per pallet</b>	240
<b>approx. baked product size</b>	4.3 x 2.8 x 1.6 in (LxWxH)	<b>material</b>	polypropylene	<b>n ° flowpacks per pallet</b>	2160
<b>product weight after bake</b>	2.8oz			<b>total pallet height</b>	89" (226cm)
<b>Brand</b>		<u>Conservation</u>		<u>How to use</u>	
		<b>Shelf Life (months from date of manufacture)</b>	24	<b>baking temperature</b>	375°F / 190°C
		<b>Storage temperature</b>	-4°F	<b>Approx. baking time</b>	20 / 22 min
				<b>Ingredients, allergens risk and Nutrition facts</b>	
				<b>See page 2</b>	
					
					
				<b>THIS CANNOT BE USED FOR ADVERTISING TO THE CONSUMERS DUE TO THE LEVELS OF TOTAL AND SATURATED FAT</b>	
		<b>Quality Manager</b> Elena Pisoni elena@gm-piccoli.com		<b>phone number:</b> +39 035 4289 610	<b>fax number:</b> +39 035 511 112
				<b>updated</b> EP August 22nd 2022	<a href="mailto:info@italianpastryexcellence.com">info@italianpastryexcellence.com</a> <a href="http://www.italianpastryexcellence.com">www.italianpastryexcellence.com</a>

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Code	R18M9F4	Product name	BRAIDED CHOCOLATE PASTRY FILLED WITH CHOCOLATE AND OAT (HIGH IN FIBER PRODUCT) (4 pastries per flowpack 9 flowpack per mastercase)	
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**MASTERCASE LABEL**

**BRAIDED CHOCOLATE PASTRY FILLED WITH CHOCOLATE AND OAT**  
FROZEN PASTRIES



**KEEP FROZEN**  
MASTERCASE  
#R18M9F4



**GROSS WT 8.09 LB (3,67kg)**

THIS MASTERCASE CONTAINS  
9 FLOWPACKS OF 4 PIECES EACH  
#R18F4



**NET WT 13.4 OZ (0.84 LB) 380g**



PRODUCT OF ITALY

Distributed by **THE PERLA COMPANY USA, Inc.**  
18 Bridge Street, Unit 2a, Brooklyn, NY 11201 - USA  
Contacts: +1 (929) 466-0284 • [www.italianpastryexcellence.com](http://www.italianpastryexcellence.com)



**BEST BEFORE:**

**BATCH NUMBER:**

**FLOWPACK NUTRITION FACTS PANEL & INGREDIENTS LIST**

**INGREDIENTS:** Wheat flour, filling with chocolate and muesli {chocolate cream [sugar, vegetable oils (sunflower, cocoa butter), hazelnuts, low-fat cocoa, chocolate drops (sugar, cocoa mass, butter cocoa, soy lecithin as emulsifier), corn starch, sunflower lecithin as emulsifier, natural flavoring], muesli (oat flakes, seeds: brown flax, sesame, sunflower, flakes of whole oats, puffed rice), margarine [vegetable oils and fats (palm, sunflower), water, salt, mono- and diglycerides of fatty acids as emulsifier, citric acid and sodium citrates as acidity regulators], water, decoration (whole oat flakes, brown sugar, water, puffed rice, Acacia gum as emulsifier), semi-finished products with cereals (wheat bran, wheat flour, fermentation sourdough (wheat) powder, linseed, olive oil, rye flour, oats, rice, barley, ascorbic acid as flour treatment agent), acacia fiber, low-fat cocoa, wheat fiber, brewer's yeast, salt.

**CONTAINS:** WHEAT, NUTS, SOY, SESAME, OAT, RYE, BARLEY.

**Nutrition Facts**

4 servings per container  
**Serving size**  
**1 piece (95g)**  
**Calories per serving 380**

Amount/serving	% Daily Value*
<b>Total Fat</b> 23g	<b>29%</b>
Saturated Fat 8g	<b>40%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 240mg	<b>10%</b>

Amount/serving	% Daily Value*
<b>Total Carbohydrate</b> 34g	<b>12%</b>
Dietary Fiber 6g	<b>24%</b>
Total Sugars 12g	
Includes 11g Added Sugars	<b>22%</b>
<b>Protein</b> 6g	

Not a significant source of Vitamin D, Calcium, Iron and Potassium

\*The Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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<b>Code</b>	<b>R20M9F4</b>	<b>Product name</b>	<b>CHOCOLATE PUFF-PASTRY FILLED WITH HAZELNUT CREAM (4 pastries per flowpack 9 flowpack per mastercase)</b>	
<b>Statement of Identity</b>	Frozen pastries	<b>Product description</b>	Fragrant cereal dough with hazelnuts filling, covered with seeds, sugar and chocolate drops. Ready to bake	
 8 017916 209405 <b>MASTERCASE EAN</b>	<b>MASTERCASE</b>			
 8 017916 204004 <b>FLOWPACK EAN</b>	<b>FLOWPACK</b>		<b>RAW</b>	<b>BAKED</b>

<u>Product Data</u>		<u>Box and Mastercase</u>		<u>Pallettizing</u>	
<b>product weight</b>	3.46oz	<b>material</b>	corrugated cardboard	<b>size</b>	40x48in (101x122cm)
<b>logistic:</b> 36 PIECES PER MASTERCASE	<b>Mastercase: box with 9 flowpacks - Net Weight 7.78 LB (3528g).</b> <b>Flowpack: bag with 4 pieces - Net Weight 13.8 OZ - 0.86 LB (392g)</b>	<b>mastercase size</b>	15.4 x 7.5 x 5.2 in (LxWxH)	<b>material</b>	fumigated wood
<b>approx. size of the raw product</b>	4x3.85x1.2 in (LxWxH)	<b>flowpack size</b>	11 x 5.5 x 2 in (LxWxH)	<b>n ° mastercases per layer</b>	15
<b>approx. baked product size</b>	4x3.5x2 in (LxWxH)	<u>Inner container</u>		<b>n ° layers per pallet</b>	16
<b>product weight after bake</b>	2.9oz	<b>material</b>	polypropylene	<b>n ° mastercases per pallet</b>	240
<b>Brand</b>		<u>Conservation</u>		<b>n ° flowpacks per pallet</b>	2160
		<b>Shelf Life (months from date of manufacture)</b>	24	<b>total pallet height</b>	89" (226cm)
		<b>Storage temperature</b>	-4°F / -20°C	<u>How to use</u>	
				<b>baking temperature</b>	375°F / 190°C
				<b>Approx. baking time</b>	22 / 24 min
				<u>Ingredients, allergens risk and Nutrition facts</u> <b>See page 2</b>	
					
					
<b>THIS CANNOT BE USED FOR ADVERTISING TO THE CONSUMERS DUE TO THE LEVELS OF TOTAL AND SATURATED FAT</b>					
		<b>Quality Manager</b> Elena Pisoni elena@gm-piccoli.com		<b>phone number:</b> +39 035 4289 610	<b>fax number:</b> +39 035 511 112
				<b>updated</b> EP March 24th 2023	<a href="mailto:info@italianpastryexcellence.com">info@italianpastryexcellence.com</a> <a href="http://www.italianpastryexcellence.com">www.italianpastryexcellence.com</a>

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Code	R20M9F4	Product name	CHOCOLATE PUFF-PASTRY FILLED WITH HAZELNUT CREAM (4 pastries per flowpack 9 flowpack per mastercase)	
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**MASTERCASE LABEL**

## CHOCOLATE PUFF-PASTRY FILLED WITH HAZELNUT CREAM

FROZEN PASTRIES







**KEEP FROZEN**  
MASTERCASE  
#R20M9F4

8 017916 209405

### GROSS WT 8.38 LB (3,8kg)

THIS MASTERCASE CONTAINS  
9 FLOWPACKS OF 4 PIECES EACH  
#R20F4

8 017916 204004

### NET WT 13.8 OZ (0.86 LB) 392g



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**BEST BEFORE:** **BATCH NUMBER:**

**FLOWPACK NUTRITION FACTS PANEL & INGREDIENTS LIST**

**INGREDIENTS:** Margarine [vegetable oils (palm, sunflower), water, salt, mono- and diglycerides of fatty acids as emulsifier, citric acid and sodium citrates as acidity regulators], wheat flour, water, filling [sugar, vegetable oils (sunflower, cocoa butter), hazelnuts, low fat cocoa, corn starch, sunflower lecithin as emulsifier, natural flavoring], brown sugar, whole oat flakes, wholemeal wheat flour, brewer's yeast, wholemeal rye flour, chocolate drops (sugar, cocoa mass, cocoa butter, soy lecithin as emulsifier), brown linseed, sesame seeds, sunflower seeds, wholemeal spelt flour (wheat), monococcus spelt (wheat), dicocco spelt (wheat), sugar, malted wheat flour, salt, wheat gluten, sugar beet fiber, barley malt extract powder, whole grain spelt sour paste (wheat), enzymes, citric acid as treatment agent for flour, acacia gum as emulsifier.

**CONTAINS:** WHEAT, HAZELNUTS, OAT, RYE, SOY, SESAME, BARLEY.

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	<b>Total Fat</b> 31g		<b>40%</b>	<b>Total Carbohydrate</b> 32g
Saturated Fat 13g		<b>65%</b>	Dietary Fiber 2g	<b>7%</b>
Trans Fat 0g			Total Sugars 12g	
<b>Cholesterol</b> 0mg		<b>0%</b>	Includes 11g Added Sugars	<b>22%</b>
<b>Sodium</b> 270mg		<b>12%</b>	<b>Protein</b> 5g	
Not a significant source of Vitamin D, Calcium, Iron and Potassium				

\*The Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

		Quality Manager <i>Elena Pisoni</i> <a href="mailto:elena@gm-piccoli.com">elena@gm-piccoli.com</a>		phone number: +39 035 4289 610	fax number: +39 035 511 112	updated EP March 24th 2023	<a href="mailto:info@italianpastryexcellence.com">info@italianpastryexcellence.com</a> <a href="http://www.italianpastryexcellence.com">www.italianpastryexcellence.com</a>
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# TECHNICAL DATA SHEET

<b>Code</b>	<b>R17M9F4</b>	<b>Product name</b>	<b>BRAIDED FRUIT PASTRY FILLED WITH ELDER AND RED CURRANT (HIGH IN FIBER PRODUCT) (4 pastries per flowpack 9 flowpack per mastercase)</b>	
<b>Statement of Identity</b>	Frozen pastries	<b>Product description</b>	Fragrant dough braid-shaped with elderberry, red currant and acerola filling, decorated with brown sugar, puffed rice and oat flakes; high-fiber product. Ready to bake	
 8 017916 179401 <b>MASTERCASE EAN</b>	<b>MASTERCASE</b>			
 8 017916 174000 <b>FLOWPACK EAN</b>	<b>FLOWPACK</b>		<b>RAW</b>	<b>BAKED</b>

<u>Product Data</u>	<u>Box and Mastercase</u>	<u>Pallettizing</u>
<b>product weight</b> 3.35oz	<b>material</b> corrugated cardboard	<b>size</b> 40x48in (101x122cm)
<b>Mastercase: box with 9 flowpacks - Net Weight 7.54 LB (3420g).</b>	<b>mastercase size</b> 15.4 x 7.5 x 5.2 in (LxWxH)	<b>material</b> fumigated wood
<b>logistic: 36 PIECES PER MASTERCASE</b>	<b>flowpack size</b> 11 x 5.5 x 2 in (LxWxH)	<b>n ° mastercases per layer</b> 15
<b>Flowpack: bag with 4 pieces - Net Weight 13.4 OZ - 0.84 LB (380g)</b>		<b>n ° layers per pallet</b> 16
<b>approx. size of the raw product</b> 4.5 x 2.2 x 1 in (LxWxH)	<b>Inner container</b>	<b>n ° mastercases per pallet</b> 240
<b>approx. baked product size</b> 4.3 x 2.8 x 1.6 in (LxWxH)	<b>material</b> polypropylene	<b>n ° flowpacks per pallet</b> 2160
<b>product weight after bake</b> 2.8oz		<b>total pallet height</b> 89" (226cm)
<b>Brand</b> 	<b>Conservation</b>	<b>How to use</b>
	<b>Shelf Life (months from date of manufacture)</b> 24	<b>baking temperature</b> 375°F / 190°C
	<b>Storage temperature</b> -4°F	<b>Approx. baking time</b> 20 / 22 min

<b>Ingredients, allergens risk and Nutrition facts</b>						See page 2	
							
						<b>THIS CANNOT BE USED FOR ADVERTISING TO THE CONSUMERS DUE TO THE LEVELS OF TOTAL AND SATURATED FAT</b>	

		<b>Quality Manager</b> Elena Pisoni elena@gm-piccoli.com		<b>phone number:</b> +39 035 4289 610	<b>fax number:</b> +39 035 511 112	<b>updated</b> EP August 22nd 2022	<a href="mailto:info@italianpastryexcellence.com">info@italianpastryexcellence.com</a> <a href="http://www.italianpastryexcellence.com">www.italianpastryexcellence.com</a>
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Code	R17M9F4	Product name	
		BRAIDED FRUIT PASTRY FILLED WITH ELDER AND RED CURRANT (HIGH IN FIBER PRODUCT) (4 pastries per flowpack 9 flowpack per mastercase)	

**MASTERCASE LABEL**

**BRAIDED FRUIT PASTRY FILLED WITH ELDER AND RED CURRANT**  
FROZEN PASTRIES



**KEEP FROZEN**  
MASTERCASE  
#R17M9F4



**GROSS WT 8.09 LB (3,67kg)**

THIS MASTERCASE CONTAINS  
9 FLOWPACKS OF 4 PIECES EACH  
#R17F4



**NET WT 13.4 OZ (0.84 LB) 380g**



**PRODUCT OF ITALY**  
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**BEST BEFORE:**

**BATCH NUMBER:**

**FLOWPACK NUTRITION FACTS PANEL & INGREDIENTS LIST**

**INGREDIENTS:** Wheat flour, filling with elderberry, red currant and acerola [glucose-fructose syrup, sugar, elderberry, red currant puree, acerola pulp, pectin as gelling agent, citric acid as acidifier, natural flavoring], margarine [vegetable oils (palm, sunflower), water, salt, mono- and diglycerides of fatty acids as emulsifier, citric acid and sodium citrates as acidity regulators], water, decoration (whole oat flakes, brown sugar, water, puffed rice, Acacia gum as emulsifier), semi-finished products with cereals (wheat bran, wheat flour, fermentation sourdough (wheat) powder, linseed, olive oil, rye flour, oats, rice, barley, ascorbic acid as flour treatment agent), acacia fiber, beetroot powder, wheat fiber, brewer's yeast, salt.  
**CONTAINS: WHEAT, OAT, RYE, BARLEY.**

**Nutrition Facts**

4 servings per container  
**Serving size**  
**1 piece (95g)**  
**Calories per serving** **320**

Amount/serving	% Daily Value*
<b>Total Fat</b> 16g	<b>21%</b>
Saturated Fat 8g	<b>40%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 240mg	<b>10%</b>

Amount/serving	% Daily Value*
<b>Total Carbohydrate</b> 36g	<b>13%</b>
Dietary Fiber 5g	<b>20%</b>
Total Sugars 13g	
Includes 12g Added Sugars	<b>24%</b>
<b>Protein</b> 5g	

Not a significant source of Vitamin D, Calcium, Iron and Potassium








\*The Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.


		<b>Quality Manager</b> Elena Pisoni <a href="mailto:elena@gm-piccoli.com">elena@gm-piccoli.com</a>		<b>phone number:</b> +39 035 4289 610	<b>fax number:</b> +39 035 511 112	<b>updated</b> EP August 22nd 2022	<a href="mailto:info@italianpastryexcellence.com">info@italianpastryexcellence.com</a>  <a href="http://www.italianpastryexcellence.com">www.italianpastryexcellence.com</a>
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<b>Code</b>	<b>R21M9F4</b>	<b>Product name</b>	<b>APPLE PUFF-PASTRY FILLED WITH APPLE AND GRAPE (4 pastries per flowpack 9 flowpack per mastercase)</b>	
<b>Statement of Identity</b>	Frozen pastries	<b>Product description</b>	Fragrant cereal dough with apple and grape must filling, covered with brown sugar and linseed and sesame seeds. Ready to bake	
 8 017916 219404 <b>MASTERCASE EAN</b>	<b>MASTERCASE</b>			
 8 017916 214003 <b>FLOWPACK EAN</b>	<b>FLOWPACK</b>		<b>RAW</b>	<b>BAKED</b>

<b>Product Data</b>	<b>Box and Mastercase</b>	<b>Pallettizing</b>
<b>product weight</b> 3.46oz	<b>material</b> corrugated cardboard	<b>size</b> 40x48in (101x122cm)
<b>Mastercase: box with 9 flowpacks - Net Weight 7.78 LB (3528g).</b>	<b>mastercase size</b> 15.4 x 7.5 x 5.2 in (LxWxH)	<b>material</b> fumigated wood
<b>logistic: 36 PIECES PER MASTERCASE</b>	<b>flowpack size</b> 11 x 5.5 x 2 in (LxWxH)	<b>n ° mastercases per layer</b> 15
<b>Flowpack: bag with 4 pieces - Net Weight 13.8 OZ - 0.86 LB (392g)</b>	<b>Inner container</b>	<b>n ° layers per pallet</b> 16
<b>approx. size of the raw product</b> 4x3.85x1.2 in (LxWxH)	<b>material</b> polypropylene	<b>n ° mastercases per pallet</b> 240
<b>approx. baked product size</b> 4x3.5x2 in (LxWxH)		<b>n ° flowpacks per pallet</b> 2160
<b>product weight after bake</b> 2.9oz	<b>Conservation</b>	<b>total pallet height</b> 89" (226cm)
<b>Brand</b> 	<b>Shelf Life (months from date of manufacture)</b> 24	<b>How to use</b>
	<b>Storage temperature</b> -4°F / -20°C	<b>baking temperature</b> 375°F / 190°C
		<b>Approx. baking time</b> 22 / 24 min

<b>Ingredients, allergens risk and Nutrition facts</b>			<b>See page 2</b>		
					
			<b>THIS CANNOT BE USED FOR ADVERTISING TO THE CONSUMERS DUE TO THE LEVELS OF TOTAL AND SATURATED FAT</b>		

		<b>Quality Manager</b> Elena Pisoni elena@gm-piccoli.com		<b>phone number:</b> +39 035 4289 610	<b>fax number:</b> +39 035 511 112	<b>updated</b> EP March 24th 2023	<a href="mailto:info@italianpastryexcellence.com">info@italianpastryexcellence.com</a> <a href="http://www.italianpastryexcellence.com">www.italianpastryexcellence.com</a>
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Images are only intended to illustrate the product. Technical data can be subjected to variations. Even partial reproduction of texts and/or images is not allowed.



Code	R21M9F4	Product name	APPLE PUFF-PASTRY FILLED WITH APPLE AND GRAPE (4 pastries per flowpack 9 flowpack per mastercase)	
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**MASTERCASE LABEL**

**APPLE PUFF-PASTRY FILLED WITH APPLE AND GRAPE**

FROZEN PASTRIES



**KEEP FROZEN**  
MASTERCASE  
#R21M9F4



**GROSS WT 8.38 LB (3,8kg)**

THIS MASTERCASE CONTAINS  
9 FLOWPACKS OF 4 PIECES EACH  
#R21F4



**NET WT 13.8 OZ (0.86 LB) 392g**



**PRODUCT OF ITALY**  
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**BEST BEFORE:**

**BATCH NUMBER:**

**FLOWPACK NUTRITION FACTS PANEL & INGREDIENTS LIST**

**INGREDIENTS:** Margarine [vegetable oils (palm, sunflower), water, salt, mono- and diglycerides of fatty acids as emulsifier, citric acid and sodium citrates as acidity regulators], wheat flour, water, filling with grape must, apple and cinnamon [glucose-fructose syrup, sugar, apple puree, water, concentrated grape must, pectin as gelling agent, citric acid as acidifier, concentrate of carrot and hibiscus, artificial flavorings, cinnamon powder], brown sugar, wholemeal wheat flour, brewer's yeast, wholemeal rye flour, linseed, yellow linseed, sesame seeds, wholemeal spelt flour (wheat), monococcus spelt (wheat), dicocco spelt (wheat), sugar, malted wheat flour, salt, wheat gluten, sugar beet fiber, extract of barley malt powder, whole grain spelt sour paste (wheat), enzymes, citric acid as flour treatment agent, acacia gum asemulsifier.


**CONTAINS:** WHEAT, SESAME, RYE, BARLEY.

Nutrition Facts	Amount/serving	% Daily Value*	Amount/serving	% Daily Value*
	<b>Total Fat</b> 26g		<b>33%</b>	<b>Total Carbohydrate</b> 32g
Saturated Fat 12g		<b>60%</b>	Dietary Fiber 2g	<b>7%</b>
Trans Fat 0g			Total Sugars 12g	
<b>Cholesterol</b> 0mg		<b>0%</b>	Includes 11g Added Sugars	<b>22%</b>
<b>Sodium</b> 270mg		<b>12%</b>	<b>Protein</b> 4g	

4 servings per container  
**Serving size 1 piece (98g)**  
**Calories per serving 380**

\*The Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Not a significant source of Vitamin D, Calcium, Iron and Potassium

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