

Italian pastry excellence



THE PERLA COMPANY USA

TRUE ITALIAN PUFF-PASTRIES

PRODUCT CATALOGUE

**ALREADY
AVAILABLE IN**



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



**FORESTS
FOR ALL
FOREVER**





PERLA™ MIGNON HAZELNUT CREAM

Italian Pastry Excellence

Product Code 103042



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.





APPLE CROWN



Product Code

CSGN10S070

Product data

Product weight: 2.79 oz



How to use

Pieces pack : 70

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 20/22 minutes

Product Description

The Crispy puff-pastry product **ready to bake**. A delicious dessert to enjoy at breakfast but also after a meal or as a sweet afternoon break. Already filled with **apple filling** 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.





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 trendiest 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.





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.





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.





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.



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.



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.





PARTY PASTRY *(Mardi Gras Perla)*

Italian Pastry Excellence

filled with HAZELNUT CREAM



Product Code

020916

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

Frozen puff-pastry product ready to bake with an exclusive patented design, it is shaped like a carnival masque covered with colored sugar bites . Already stuffed with hazelnut cream and finished with special sugar, it's a true novelty; well stuffed in all his parts, an ideal alternative for carnival period. It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F).





Leaf pastry with Apple Bites



Product Data:

- ✓ Product Weight: **3.17 oz per pastry**
- ✓ **6 Pastries per box**
- ✓ Display ready shipping case with **16 retail boxes**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **22- 26 minutes**



Mastercase Code: **R01M16F6**



LOGISTIC INFORMATION -

Leaf pastry

Italian pastry excellence

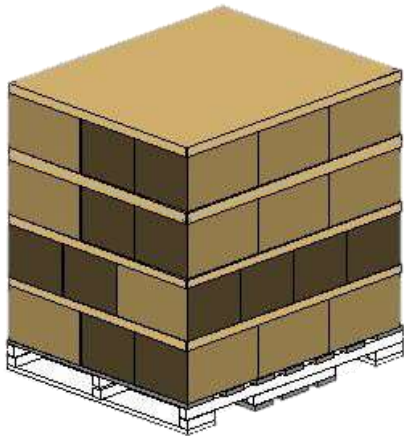
- **Sales unit:** retail box of 6 pieces



- **Mastercase:** Display ready mastercase with 16 retail boxes

11.5 in (29,2 cm)

- **Pallet:** 8 layers of 8 Mastercases (=64 mastercases)
Height 84.25 in (214 cm)
Pallet can be mixed by layers



Pallet Cube: 93,6 ft³ (without wood)

Gross Mastercase weight (depending on the item): 23.3 Lb (10.6kg).



Perla™ Pastry with Light Custard Cream

Product Data:

- ✓ Product Weight: **3.17 oz per pastry**
- ✓ **6 Pastries per box**
- ✓ Display ready shipping case with **16 retail boxes**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **22- 26 minutes**



Mastercase Code: **UR02M08F6**



Perla™ Pastry with Dark Chocolate



Product Data:

- ✓ Product Weight: **3.17 oz per pastry**
- ✓ **6 Pastries per box**
- ✓ Display ready shipping case with **16 retail boxes**
- ✓ Baking temperature: **375 °F**
- ✓ Approx. baking time: **22- 26 minutes**



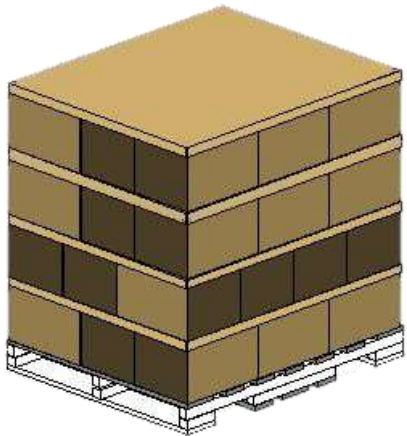
Mastercase Code: **UR01M08F6**



LOGISTIC INFORMATION-

Perla pastries

- **Sales unit:** retail box of 6 pieces
- **Mastercase:** Display ready mastercase with 8 retail boxes
- **Pallet:** 16 layers of 8 Mastercases (= 128 mastercases)
Height 84.25 in (214 cm)
Pallet can be mixed by layers



Pallet Cube: 93,6 ft³ (without wood)

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

PLANT BASED RANGE



**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**



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.





✗
UNDER
BAKED



✓
WELL
BAKED

✗
OVER
BAKED

CONVECTION OVEN

PUFF PASTRY	
	
< 1 oz	15 / 17min
1.1 – 2.1 oz	17 / 20 min
> 2.2 oz	20 / 24 min
375°F	

CONVENTIONAL OVEN

PUFF PASTRY	
	
< 1 oz	16 / 18 min
1.1 – 2.1 oz	18 / 21 min
> 2.2 oz	25 / 27 min
400°F	



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



Italian pastry excellence

MADE IN ITALY BY

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