

Italian pastry excellence



THE PERLA COMPANY USA

TRUE ITALIAN PUFF-PASTRIES

3 VARIETIES OF RETAIL BOXES

<https://www.italianpastryexcellence.com/available-in-the-usa>

March 2021

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:



- 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



6 Pastries per box

Display ready shipping case with 16 retail boxes

Made in Italy
with 

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

Italian pastry excellence

LOGISTIC INFORMATION

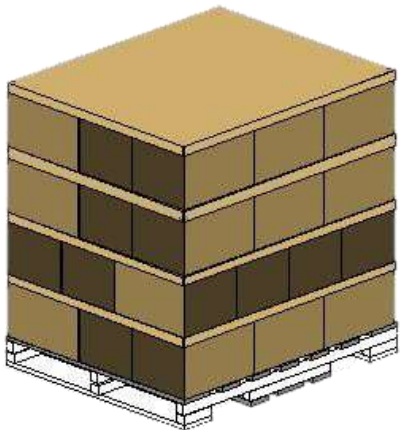
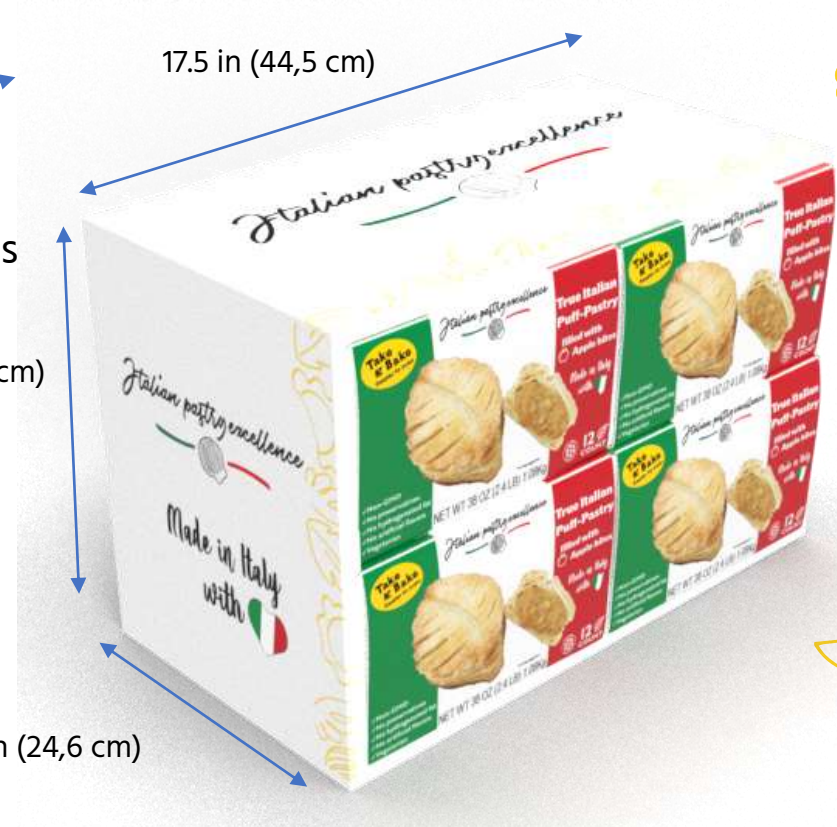


- **Sales unit:** retail box of 6 pieces



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

- **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 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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LOGISTIC INFORMATION



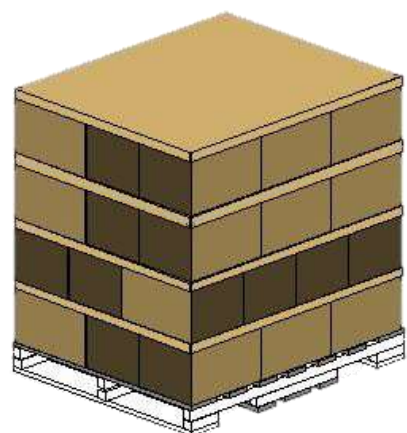
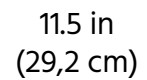
- **Sales unit:** retail box of 6 pieces



- **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).





SHIPPING INFORMATIONS

Delivery lead time LTL 10 business days

FOB LOCATION: Elizabeth NJ 07201

TERMS

- **PAYMENT:** NET 30 DAYS

- **TRANSPORT COST:** FOB ELIZABETH NJ (DELIVERED 1 PALLET MINIMUM)
FREIGHT COST MAY VARY DEPENDING ON LOCATIONS

TECHNICAL SHEETS: <https://areaclienti.vianova.it/drive/pl/qC0zZnu58tCZT2FY#drivefolder>

MEET OUR TEAM: <https://www.italianpastryexcellence.com/our-team>



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