



*Italian pastry excellence*

**PRODUCT CATALOGUE 2022**



# 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**.

Bake them: they are ready in a few minutes.

And now taste them: they are incredibly good and digestible!

*We are the Artisanal puff-pastry' specialists*

- ✓ THE DOUGH RESTS FOR OVER 24 HOURS, ACCORDING TO THE **ARTISANAL TRADITION**
- ✓ CERTIFIED HIGH QUALITY ACCORDING TO BRC AND IFS INTERNATIONAL STANDARDS WITH THE MAXIMUM SCORE
- ✓ PRODUCT MADE USING **100% RENEWABLE ENERGY**





**QUALITY**

**INNOVATION**

**MADE IN ITALY**

**SUSTAINABILITY**

**ETIC**

**TRANSPARENCY**

Discover our products and their plus...

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# Perla™


- ✓ Unique and patented shape since 2004
- ✓ The first Puff-pastry with a shell of Saint James shape launched in Italy
- ✓ The original, the most imitated.


(Registered Design)




## Perla™


WITH LIGHT CUSTARD CREAM

cod. 104020L1  48 PCS

cod. 104020  60 PCS

 90 g / 3.17 OZ

 190°C / 375°F

 22/26 min




## Perla™


WITH HAZELNUT CREAM

cod. 104035

 60 PCS

 85 g / 3 OZ

 190°C / 375°F

 22/26 min









## Perla™


WITH DARK CHOCOLATE

cod. 104030L\_

 48 PCS

 85 g / 3 OZ

 190°C / 375°F

 22/26 min





## Perla™

**NEW**


WITH CHOCOLATE

cod. PERCIOCCS030

 30 PCS

 85 g / 3 OZ

 190°C / 375°F


 22/26 min





## Perla™ Tahiti


WITH HAZELNUT AND LIGHT CUSTARD CREAM

cod. IPGN07S030

 30 PCS

 90 g / 3.17 OZ

 190°C / 375°F

 22/26 min







Perla™ **NEW**

WITH CUSTARD CREAM  
cod. PERCREMAS030

 30 PCS

 90 g / 3.17 OZ

 190°C / 375°F


 22/26 min




Perla™ **NEW**

WITH CUSTARD CREAM  
AND MANGO  
cod. PERMANGOS030

 30 PCS

 90 g / 3.17 OZ


 190°C / 375°F

 22/26 min




Perla™ **NEWITÀ**

WITH PISTACHIO CREAM  
AND ORANGE PEEL  
cod. PERPIAS030

 30 PCS

 85 g / 3 OZ

 190°C / 375°F

 22/26 min





# Angel Wing

(Registered Design)

## WITH CATALAN CREAM

- ✓ Golden and crispy puff-pastry
- ✓ Characteristic shape of an Angel wing,
- ✓ Stuffed with Creme Caramel and covered with a special sugar




## Angel Wing


WITH CATALAN CREAM

cod. 101302L

 24 PCS

 90 g / 3.17 OZ

 190°C / 375°F

 22/26 min



## Special occasion

It is possible to create custom versions of puff-pastry for every occasion


- ✓ Limited Edition
- ✓ Chantilly cream flavored with panettone and orange peel




## Angel Wing


WITH PANETTONE  
CHANTILLY CREAM

cod. 122014

 48 PCS

 92 g / 3.25 OZ

 190°C / 375°F

 22/26 min





**AN APPLE A DAY  
KEEPS  
THE DOCTOR AWAY**

**LEAF WITH APPLE RAISIN AND CUSTARD CREAM**

- ✓ Shape immediately recognizable.
- ✓ Registered and inimitable design
- ✓ Rich filling with apple, custard and raisins



Leaf WITH APPLE RAISIN AND CUSTARD CREAM

(Registered Design)

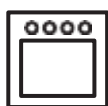
cod. 104074\_



48 PCS



95 g / 3.35 OZ



190°C / 375°F



22/26 min





## APPLE CROWN


- ✓ Exclusive design with a "royal" aspect
- ✓ Contains minimum 31% apple filling
- ✓ Golden and fragrant





## Apple Crown

cod. CSGN10S070

 70 PCS

 79 g / 2.79 OZ

 190°C / 375°F

 20/22 min



## STRUDEL XL


- ✓ 22% more of weight
- ✓ Extra filled
- ✓ No further finishing required




## Strudel XI

cod. ITGL01S050

 50 PCS

 98 g / 3.46 OZ

 175°C / 350°F

 20/22 min



# Sapphire

(Registered Design)

- ✓ Fragrant weave of puff-pastry
- ✓ Surface embellished with engravings



## Sapphire WITH CUSTARD CREAM

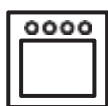
cod. 100284N



60 PCS



95 g / 3.35 OZ



190°C / 375°F



22/26 min









## Sapphire


WITH HAZELNUT CREAM

cod. 100274N

 48 PCS

 95 g / 3.35 OZ

 190°C / 375°F

 22/26 min





## Sapphire


WITH RED FRUITS

cod. 100284N

 60 PCS

 90 g / 3.17 OZ

 190°C / 375°F

 22/26 min



# Italian lover

- ✓ Golden and fragrant puff-pastry
- ✓ Iconic shape
- ✓ Thin layer of dough reminds the color of the filling



## Italian Lover WITH RED FRUITS

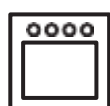
cod. 100278R



60 PCS



95 g / 3.35 OZ



190°C / 375°F



22/26 min








## Italian Lover


WITH HAZELNUT CREAM

cod. 100274

 60 PCS

 90 g / 3.17 OZ

 190°C / 375°F

 22/26 min



### ITALIAN LOVER WITH DOUBLE CHOCOLATE CREAM

- ✓ Puff-pastry coupled with cocoa paste
- ✓ Chocolate and cocoa cream filling
- ✓ A layer of dough reminds the color of the filling




## Italian Lover


WITH DOUBLE CHOCOLATE

cod. 100285\_

 60 PCS

 95 g / 3.35 OZ

 190°C / 375°F

 22/26 min



# Gusto

## the Italian Croissant

(Registered Design)

- ✓ Absolute novelty, halfway between a puff-pastry and a croissant
- ✓ Minimum overall dimensions, maximum yield
- ✓ Longer shelf life than a traditional croissant
- ✓ Ideal to be stuffed at the moment

To Be Filled



### Gusto NOT FILLED

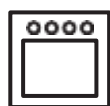
cod. IASN00S050



50 PCS



80 g / 2.82 OZ



175°C / 350°F



20/22 min







# Create your Own!


To Be Filled




## Perla™ mignon


NOT FILLED

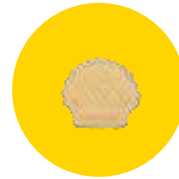
cod. 3041S4

 4 Kg / 141.1 OZ

 19 g

 190°C / 375°F

 15/16 min




- ✓ Free the imagination, to be filled with any stuff
- ✓ Versatile
- ✓ Easily recognizable, unique appearance


## Shell not filled

cod. ICGN01S065

 65 PCS

 67 g / 2.36 OZ

 190°C / 375°F

 20/24 min



# Mignon **NEW**


- ✓ **MINI PERLA™**
- ✓ 3 Different fillings
- ✓ Sweet whim to take with a coffee at any time of the day

Baby & Mignon




Mini Perla™


 130 PCS

 24 g / 0.85 OZ

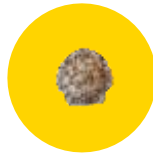
WITH LIGHT CUSTARD CREAM  
Cod. PMILAPS130



 190°C / 375°F

 16/18 min

NOCCIOLA  
Cod. PMINOCS130



CIOCCOLATO  
Cod. PMICIOS130





## ASSORTED BABY PUFF PASTRIES

- ✓ Assortment of fragrant pastry products
- ✓ Decorated with sugar on top
- ✓ Tasty mix

**NEW**




## Assorted baby puff pastries


APRICOT, RASPEBERRY, APPLE  
BLUEBERRY, LEMON

cod. CHGN01S140

 140 PCS

 40 g / 1.41 OZ

 190°C / 375°F

 22/26 min



Baby & Mignon

## MIDI ASSORTMENT


- ✓ Assortment of fragrant leavened pastry products
- ✓ Ideal for breakfast and as a sweet snack
- ✓ Tasty mix




## Midi assortment


CREAM, CHOCOLATE,  
APRICOT, APPLE

cod. 103101

 4 Kg / 141.1 OZ

 38/42 g 1.34/1.48 OZ

 175°C / 350°F

 20/22 min



# Diamond

- ✓ A jewel of fine puff-pastry
- ✓ Engravings evoke the facets of a diamond

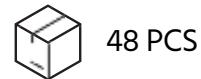
(Registered Design)



## Diamond

WITH CHOCOLATE CREAM

cod. 101176



48 PCS



54 g / 1.90 OZ



190°C / 375°F



20/24 min



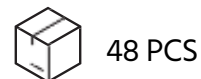
Baby & Mignon



## Diamond

WITH CUSTARD CREAM

cod. 101175



48 PCS



54 g / 1.90 OZ



190°C / 375°F



20/24 min





# Our best seller in assorted packaging!

- ✓ To introduce the products to new customers
- ✓ Minimum overall dimensions, 6 different products
- ✓ Ideal for those who don't have space in freezer but research the excellence



ANGEL WING  
WITH CATALAN CREAM



LEAF WITH APPLE RAISIN  
AND CUSTARD CREAM



PERLA™  
WITH LIGHT CUSTARD CREAM



PERLA™  
WITH HAZELNUT CREAM



SAPPHIRE  
WITH RED FRUITS



SAPPHIRE  
WITH HAZELNUT CREAM

Kit



## Kit **6** Specialities of puff pastries

cod. 104007A



36 PCS



6 UNIT OF 6 PIECES



85/90 g 3 / 3.17 OZ



190°C / 375°F



20/22 min

# Shell


- ✓ Golden and crispy puff-pastry
- ✓ Covered with a special sugar
- ✓ Available in different versions




## Shell


WITH MILK AND CREAM

cod. 104080

 60 PCS

 85 g / 3 OZ

 190°C / 375°F


 22/26 min



## Shell


WITH HAZELNUT

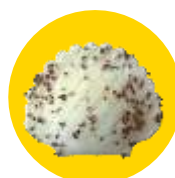
cod. 104081

 60 PCS

 85 g / 3 OZ

 190°C / 375°F

 22/26 min







## Shell Maxi

WITH MILK CREAM

cod. ICGN03S050



50 PCS



110 g / 3.88 OZ



190°C / 375°F



22/26 min



## Shell Maxi

WITH HAZELNUT

cod. ICGN04S050



50 PCS



110 g / 3.88 OZ



190°C / 375°F



22/26 min



The Great Classics



## Shell Maxi

WITH MILK CREAM AND  
SOUR BLACK CHERRY

cod. ICGN05S050



50 PCS



110 g / 3.88 OZ



190°C / 375°F



22/26 min



# Shield

- ✓ Filled with gianduia-flavored cream
- ✓ Decorated on the surface with parallel incisions
- ✓ Covered with special sugar



I Grandi Classici

## Shield WITH HAZELNUT CREAM

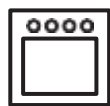
cod. 104045P



60 PCS



95 g / 3.35 OZ



190°C / 375°F



22/26 min





# Puff Slice





## Puff slice


WITH CREAM PLUS

cod. SFOCRES050

 50 PCS

 80 g / 2.82 OZ

 190°C / 375°F

 22/26 min



- ✓ Rectangular shape and decorated surface
- ✓ Great classic, cannot miss in your assortment




## Puff slice


WITH PEAR AND CHOCOLATE

cod. 100143P

 60 PCS

 95 g / 3.35 OZ

 190°C / 375°F

 22/26 min



# Golosetto

- ✓ Seductive filling
- ✓ Fragrant Puff-pastry
- ✓ Wanted in the best bars and Hotels



The Great Classics

Golosetto WITH RICOTTA CHEESE CREAM, COCONUT AND CHOCOLATE

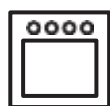
cod. ISGN01S060



60 PCS



80 g / 2.82 OZ



190°C / 375°F



22/26 min







## Zupolo

WITH APPLE AND CREAM

cod. 0867



50 PCS



90 g / 3.17 OZ



190°C / 375°F



22/26 min



✓ Covered with special sugar

✓ Irresistible filling on sight



## Cannolo

WITH HAZELNUT CREAM

cod. CANNOC050



50 PCS



79 g / 2.79 OZ



190°C / 375°F



22/26 min



# Ancient Cereal

- ✓ Suitable for a vegetarian diet
- ✓ Contains 3 ancient cereals
- ✓ Tasty and rich filling



Wellness

## Ancient Cereal Grain WITH GOJI AND RED FRUITS

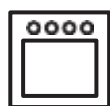
cod. 100903



60 PCS



80 g / 2.82 OZ



190°C / 375°F



22/26 min






# Vegan


- ✓ Do not contain eggs, milk, butter and derivates from animal origin
- ✓ Noble ingredients, ideal for "sophisticated" customers
- ✓ Even the fillings are completely vegan





## Vegan Puff Slice

7 FRUITS +  
APPLE, APRICOT, PEACH, FIGS,  
GRAPES, BLACK CHERRY AND PEAR  
cod. 100900+

 36 PCS

 80 g / 2.82 OZ

 190°C / 375°F


 22/26 min




## Vegan Puff Slice

WITH HAZELNUT CREAM  
cod. 100901

 60 PCS

 80 g / 2.82 OZ

 190°C / 375°F

 22/26 min



Wellness



# HIGH IN FIBER



Decorated with:  
brown sugar,  
puffed rice and  
oat flakes

WITH 21% FILLING

**NEW**

WITH ELDER, RED  
CURRANT AND ACEROLA

cod. FIBSRAS036

36 PCS

WITH  
TASTE MARKER!

95 g / 3.35 OZ

190°C / 375°F

20/22 min



Wellness



WITH 22% FILLING

Decorated with:  
brown sugar,  
puffed rice and  
oat flakes

**NEW**

WITH CHOCOLATE  
AND MUESLI

cod. FICMCIS036

36 PCS

WITH  
TASTE MARKER!

95 g / 3.35 OZ

190°C / 375°F

20/22 min





# Buckwheat



Thanks to its capacity to provide energy and «vigor»

- ✓ Has very ancient origins, already in the 16th century it was cultivated in Verona and Valtellina
- ✓ It is mainly composed of starches which make it easily digestible
- ✓ The proteins contained, essential amino acids, boast a good biological value
- ✓ It is rich of different mineral salts and antioxidant; furthermore, it contains vitamins of group B




## Croissant **NEW**

WITH APRICOT


cod. CSAALBS36

 36 PCS

 75 g / 2.65 OZ

**WITH TASTE MARKER!**

 175°C / 350°F

 20/22 min




## Croissant **NEW**

WITH HAZELNUT

cod. CSANOC36

 36 PCS

 75 g / 2.65 OZ

**WITH TASTE MARKER!**

 175°C / 350°F

 20/22 min



**Wellness**



- ✓ Fragrant cereals dough
- ✓ Ready to bake
- ✓ Covered with brown sugar and a delicious mix of seeds



Wellness

## Round cereals pastry NOT FILLED

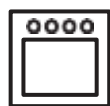
cod. TOCDOLF036



36



82 g / 2.89 OZ



190° / 375°F



20/24 min







NO ARTIFICIAL FLAVORS

CLEAN LABEL

WITH TASTE MARKER!

Covered with: seeds, sugar and chocolate drops



WITH HAZELNUT CREAM

Cod. TOCNOCF024

24

98 g

190°

20/24 min

NEW



Decorated with: sugar drops and a delicious mix of seeds

WITH TASTE MARKER!



WITH APRICOT

Cod. TOCALBF024

24

98 g

190°

20/24 min

NEW



WITH TASTE MARKER!

Covered with: brown sugar, inseed and sesame seeds



WITH GRAPE MUST, APPLE AND CINNAMON

Cod. TOCUMCF024

24

98 g

190°

20/24 min

NEW



Wellness

# Not the usual savory




## Croissant


WITH OMEGA 3

cod. 101289

 60 PCS

 75 g / 2.65 OZ

 175°C / 350°F

 20/22 min



- ✓ Excellent to taste both empty and stuffed
- ✓ Golden and fragrant, with a neutral taste, but with a rich flavour
- ✓ Versatile
- ✓ Consistency of freshness
- ✓ Perfect for lunch and appetizers
- ✓ Longer shelf-life




## Croissant

WITH 5 CEREALS

cod. 101285

 60 PCS

 70 g / 2.47 OZ

 175°C / 350°F

 20/22 min



Happy Hour





FILL IT AS YOU PREFER!

**NEW**

Croissant WITH TOMATO

cod. CROPOMS36



36 PCS



70 g / 2.47 OZ



175°C / 350°F



20/22 min



FILL IT AS YOU PREFER!

**NEW**

Croissant WITH ROSEMARY

cod. CROROSS36



36 PCS



70 g / 2.47 OZ



175°C / 350°F



20/22 min



# Sfoglino

*the puff "panini bread"*

- ✓ Versatile and innovative
- ✓ High quality, produced with precious ancient cereal grains
- ✓ Excellent taste
- ✓ Savings in costs and baking times
- ✓ Acquires its volume in the oven, taking up little space in the freezer
- ✓ Constancy of freshness
- ✓ Perfect to impress customers



Sfoglino

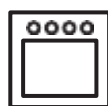
cod. ISGL80S050



50 PCS



107 g / 3.77 OZ



190°C / 375°F



24/26 min





## PUFF SLICE

- ✓ Not the usual salty. Opportunities to stand out
- ✓ 31% filling
- ✓ Classic Italian flavor, perfect for foreign customersv




## Puff slice


WITH PESTO, TOMATO  
& RICOTTA CHEESE

cod. CSGN01S060

 60 PCS

 81 g / 2.86 OZ

 190°C / 375°F


 22/26 min



## Sfogliatina


WITH TOMATO AND MOZZARELLA

cod. CSGN12S060

 70 PCS

 86 g / 3.03 OZ

 190°C / 375°F

 22/26 min



Happy Hour

# Retail

- ✓ Best sellers in special formats for consumers
- ✓ Excellent to build customer loyalty



190°C  
375°F



22/26 min

*The Italian breakfast, now available in your home!*

*New!*

The image has only the purpose of presenting the product



*Italian pastry excellence*

After thirty years' experience in Foodservice, we have created a wide selection of gourmet puff-pastries, which are made to the highest standard of our Italian tradition and only with the finest of ingredients. We recognise that food should be a part of an everyday healthy lifestyle, however we believe food should be an enjoyment too. Offered in a new compact packaging, our pastries are straight from the freezer to the oven.

Ensuring convenience, freshness and taste straight into your own home.



italianpastryexcellence.com

phone +39 0354289610








Vegan

7 FRUITS  
cod. R00M16F5

5 PCS  16 Box

 70 g / 2.42 oz


 190°  22/26 min



Vegan

HAZELNUT CREAM  
cod. R05M16F4

4 PCS  16 Box

 80 g / 2.82 oz


 190°  22/26 min



Ancient cereal grain

RED FRUITS AND GOJI  
cod. R03M16F5

5 PCS  16 Box

 80 g / 3.77 oz

 190°  22/26 min



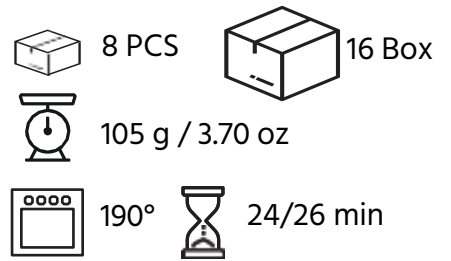
Retail





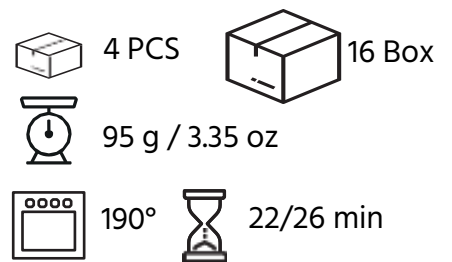
## Sfoglino

MULTIGRAIN & SEEDS  
cod. R04M16F8



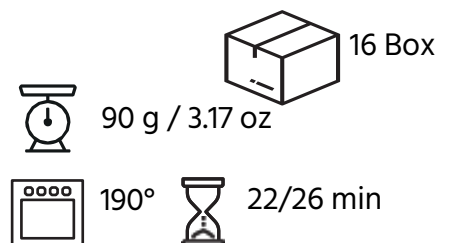
## Waved pastry

DOUBLE CHOCOLATE  
cod. UR00M16F3



## Leaf Pastry

APPLE  
cod. R01M16F3 - 3 PCS  
cod. R01M16F6 - 6 PCS





**Take & Bake**  
freezer to oven

*Italian pastry excellence*

**True Italian Puff Pastry**  
filled with **Light Custard Cream**

Made in Italy with 

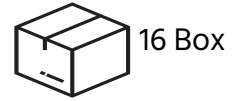
NET WT 9.5 OZ (0.6 LB) 270g


3 COUNT

- ✓ Non-GMO
- ✓ No preservatives
- ✓ No hydrogenated fat
- ✓ No artificial flavors
- ✓ Vegetarian

Perla™

LIGHT CUSTARD CREAM  
cod. R02M16F3 - 3 PCS  
cod. R02M16F6 - 6 PCS



 90 g / 3.17 oz

 190°  22/26 min



**Take & Bake**  
freezer to oven

*Italian pastry excellence*

**True Italian Puff Pastry**  
filled with **Dark Chocolate**

Made in Italy with 

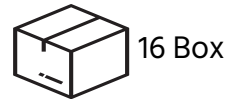
NET WT 9 OZ (0.6 LB) 255g


3 COUNT

- ✓ Non-GMO
- ✓ No preservatives
- ✓ No hydrogenated fat
- ✓ No artificial flavors
- ✓ Vegetarian

Perla™

DARK CHOCOLATE  
cod. UR01M16F3 - 3 PCS  
cod. UR01M16F6 - 6 PCS



 85 g / 3 oz

 190°  22/26 min



**Take & Bake**  
freezer to oven

*Italian pastry excellence*

**True Italian Puff Pastry**  
filled with **Hazelnut cream**

Made in Italy with 

NET WT 9.5 OZ (0.6 LB) 270g


3 COUNT

- ✓ Non-GMO
- ✓ No preservatives
- ✓ No hydrogenated fat
- ✓ No artificial flavors
- ✓ Vegetarian

Sunrise

HAZELNUT CREAM  
cod. UR02M16F3



 90 g / 3.17 oz

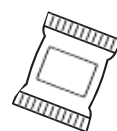
 190°  22/26 min



...Furthermore, some of our product are available in a paper tray version for the freezer counter



**8/9 SELLING UNIT OF  
4/5 PIECES**





# Baking instructions

1

## Preheat the oven

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 2 cm, so the products have enough space to increase volume, without damaging the other products.

4

When the oven reaches the temperature, place baking pans in the oven. At the end of cooking the product should be of a beautiful golden color.



**X**  
UNDER  
BAKED

**✓**  
WELL  
BAKED



**X**  
OVER  
BAKED



5



Remove the products from the oven and let them cool.



**SCAN THE QR CODE AND TO DISCOVER THE SECRET TO PERFECT BAKING**

SWEET PUFF PASTRY	
	
<30 g	16 / 18 min
31 g - 59 g	18 / 20 min
>60 g	22 / 26 min
<b>190°C / 375°F</b>	

SAVORY PUFF PASTRY	
	
<30 g	18 / 20 min
31 g - 59 g	22 / 24 min
>60 g	24 / 28 min
<b>190°C / 375°F</b>	

SEMI-PUFF PASTRY	
	
38 g - 98 g	20 / 22 min
102 g	22 / 24 min
<b>175°C / 350°F</b>	

Images are only intended to illustrate the products. Technical data can be subjected to variations. Even partial reproduction of text and/or images are not allowed.

# Golden Rules



**FREEZER** - All frozen products need to be preserved at a temperature below  $-18^{\circ}\text{C}$ , in order to maintain optimal quality and shelf life features. It's important to always supervise the proper functioning of the device and to keep it clean from the ice.



**PRESERVATION** - Coldness dehydrates the products and reduces their quality. It's important to preserve the products in their tightly closed bag.



**ROTATION** - Every product has its own identification code, production batch and due date printed on the box and on the bag. Keep these informations together with the products and employ them to give the right rotation to your warehouse and to prevent the products from expiring. Put the new arrivals of products behind or underneath the others already stocked in the freezer.



**PREPARATION INSTRUCTIONS** - It's easy to achieve good results, but there are some rules to follow. These are some simple "secrets" employed by our Pastry Chef:

-Every product has its preparation instructions. Read the instructions on the box before getting to work. Pre-heat the oven at the indicated temperature for 15-20' before starting to bake. Remember that the puff pastry bakes at  $190^{\circ}\text{C}$ , while the semi-puff pastry products as croissant and our new GUSTO at  $175^{\circ}$ .

-Not all the ovens bake in a similar way with the same indicated temperature: learn to get to know your oven through little tests and employ our general baking instructions to your own equipment. Remember that the product's size/weight and his filling influence the baking time, so never put different products on the same baking tray. In general, cream-filled products need a couple more minutes to bake.

- Always use clean baking paper. Place the products on a baking tray spacing them out of approximately 2 fingers; wait a few minutes after baking before putting up the products for sale.



**TRAINING** - Expertise is the basis for success. Don't forget to train your employees on references and filling, so that they can also offer a perfect service to the customers.



**PROACTIVITY** - Observe what happens in your venue during the different day times, and learn to anticipate the requests. Optimize your products' offer and take full advantage of all the possibilities that you have at disposal in order to always offer fresh and crispy products, highly satisfying your customer.



**EMOTIONS** - Emotions are the spice of life. Tell your customer about our products' features, about their quality and the advantages, in order to make breakfast a unique and unforgettable moment.



**CREATIVITY** - Many of our products are versatile and can be employed in different ways. You can even repropose them during happy hours giving free play to your imagination.



**FANTASY** - Transform the products into gourmet offerings and free your imagination with our filling line. Mix the products on display picking different customer-friendly items, suitable from children to adults, from people with food intolerances to flavor lovers.



**SMILE** - As difficult as we perceive our life, we'll never know how hard someone else's life is. Welcome everyone with a smile and make every day a nice day!



# Notes



*Italian pastry excellence*

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

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