

Italian pastry excellence



THE PERLA COMPANY USA

AUTHENTIC ITALIAN PUFF-PASTRIES

PLANT BASED

FOOD SERVICE & RETAIL RANGE

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





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)

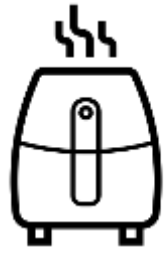


PACKAGING SUITABLE FOR BOTH FOODSERVICE & RETAIL

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.



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. Use the image behind to view proper appearance of the 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



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MADE IN ITALY BY

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