

Italian pastry excellence



THE PERLA COMPANY USA

TRUE ITALIAN PUFF-PASTRIES



To Order Contact:

FOOD CRAFT DIRECT | info@FoodCraftDirect.com



VGM FOOD

Our President

I founded G.M. Piccoli in 1988 with my Family. Since then, we continue working with passionate efforts, always being committed to our partners, suppliers, and distributors. Therefore, I want to thank everyone throughout the years who have been close to us and never forgot to give their appreciation and their special support.

Special like our Puff-pastries, with their innovative and exclusive design, Italian excellences prepared with care, passion and selected ingredients. This is our strength, since over 30 years, we are the leading Manufacturer in the Puff-pastry Category.

Mauro Piccoli



The History

The history of G.M. Piccoli S.p.A. started in 1988 with a few ounces of flour and a lot of passion and still continues today with quality and commitment, to offer a valuable product.

The founders, Giulio, Giuseppe, Mauro Piccoli and Maria Fassi created a specialized company in frozen puffpastry products that soon the market recognized as the Italian excellence in puffpastry. An important “engine” is the team Research and Development, which studies continuously new solutions, shapes and fillings in order to offer to the market new, creative and innovative products. Thanks to this, G.M. Piccoli was the first company to understand the importance of creating products easily recognizable to the consumer and to patent the shapes. Behind the shape there is the substance of unique and original recipes, made with products and quality ingredients, following tradition, but looking to the future.





A range of True Italian Puff-pastries made with High Quality ingredients



Club Boxes Available in 8 Varieties



Made in Italy
with 



Packaging picture no contractual



Leaf Pastry filled
with Apple Bites



Perla Pastry filled
with Light Custard Cream



Sunrise Pastry filled
with Hazelnut Cream



Perla Pastry filled
with Dark Chocolate



Ancient Cereal Grain Pastry Filled
with Goji and Red Fruits



Multigrain and Seeds
Italian Puff-Panini Bread



Vegan Pastry
filled with 7 Fruits



Double Chocolate
Weaved Pastry

Leaf Pastry filled with Apple Bites



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

Product Info:

Weight: 3.17 OZ (90g) Mastercase Code: R01M8F12



Packaging:

12 Pastry/unit

Open face mastercase
with 8 club boxes

Made in Italy
with 



Perla™ Pastry filled with Light Custard Cream



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

Product Info:

Weight: 3.17 OZ (90g) Mastercase Code: R02M8F12

Made in Italy
with 



Packaging:

12 Pastry/unit

Open face mastercase
with 8 club boxes



Sunrise Pastry filled with Hazelnut Cream



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
- ✓ Kosher (pending)



Packaging:

12 Pastry/unit

Open face mastercase with 8 club boxes

Product Info:

Weight: 3.17 OZ (90g) Mastercase Code: UR02M8F12

Made in Italy
with 



Perla™ Pastry filled with Dark Chocolate



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



Packaging:

12 Pastry/unit

Open face mastercase with 8 club boxes

Product Info:

Weight: 3 OZ (85g) Mastercase Code: UR01M8F12

Made in Italy
with 



Double Chocolate Weaved Pastry



Benefits:

- ✓ Non-GMO
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ Kosher Certified
- ✓ Vegetarian
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style
- ✓ No yeast



Packaging:

12 Pastry/unit

Open face mastercase with 8 club boxes

Product Info:

Weight: 3.35 OZ (95g) Mastercase Code: UR00M8F12

Made in Italy
with 





Ancient Cereal Grain Pastry filled with Goji and Red Fruits



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ Vegetarian
- ✓ With flax seeds, source of Omega-3
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style



Packaging:

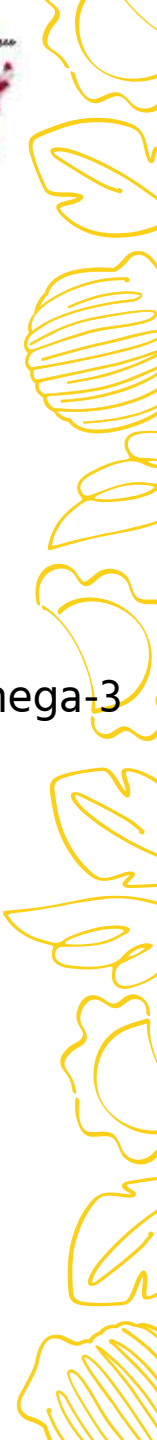
12 Pastry/unit

Open face mastercase with 8 club boxes

Product Info:

Weight: 2.82 OZ (80g) Mastercase Code: R03M8F12

Made in Italy
with 



Multigrain & Seeds Italian Puff-Panini Bread



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No hydrogenated fat
- ✓ No trans fats
- ✓ Egg free
- ✓ Vegetarian
- ✓ With flax seeds, source of Omega-3
- ✓ Take & Bake
- ✓ True Italian Style



Packaging:

12 Pastry/unit

Open face mastercase
with 8 club boxes

Product Info:

Weight: 3.77 OZ (107g) Mastercase Code: R04M8F12

Made in Italy
with 



Multigrain & Seeds Italian Puff-Panini Bread

«How to use» Tips:



**Take
& Bake**
freezer to oven



Vegan Pastry filled with 7 Fruits

(apple, apricot, peach, figs, raisins, black cherry and pear)



Benefits:

- ✓ Non-GMO
- ✓ No Preservatives
- ✓ No trans fats
- ✓ Egg free
- ✓ No artificial flavors
- ✓ Vegetarian
- ✓ Vegan Certified
- ✓ With flax seeds, source of Omega-3
- ✓ Well stuffed in all its parts
- ✓ Take & Bake
- ✓ True Italian Style
- ✓ No yeast



Packaging:

12 Pastry/unit

Open face mastercase
with 8 club boxes

Product Info:

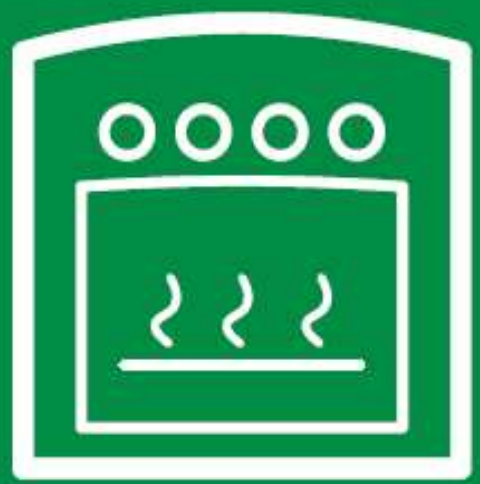
Weight: 2.47 OZ (70g) Mastercase Code: R00M8F12

Made in Italy
with 





WARNINGS:
TO BE EATEN
AFTER BAKING



NON MICROWAVEABLE

BAKING INSTRUCTIONS:

CONVECTION OVEN
375°F / 190°C

CONVENTIONAL OVEN
410°F / 210°C

- ✓ PRE-HEAT THE OVEN
- ✓ PLACE THE PRODUCT ON A BAKING TRAY FOR BEST RESULTS USE A PARCHMENT PAPER OR A NON STICK BAKING TRAY
- ✓ PLACE THE TRAY IN THE MIDDLE RACK OF THE OVEN
- ✓ BAKE FOR 26 MINUTES OR UNTIL THE SURFACE BECOME GOLDEN BROWN



Italian pastry excellence

THE PERLA COMPANY USA Inc.

USA PRODUCT ASSORTMENT



PERLA™ MIGNON LIGHT CUSTARD CREAM



Product Code

103042

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 light custard 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.





PERLA™ MIGNON HAZELNUT CREAM



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



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

Pieces pack : 70 (1 bag)



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 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 most trendy 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.





ITALIAN LOVER LEMON CREAM



Product Code

100273

Product data

Product weight: 3.17oz

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 lemon cream is a golden and crispy puff pastry. You can imagine its characteristic shape like the embrace of the lovers...

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.





SQUARED LEAF PESTO, TOMATO & RICOTTA CHEESE



Product Code

CSGN01S060

Product data

Product weight: 3oz

Pieces pack : 60



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 28/32 minutes

Product Description

Frozen puff-pastry product ready to bake . Already stuffed with tomato, pesto sauce and ricotta cheese it's a true novelty; well stuffed in all its parts, an ideal alternative to the classic snacks . It bakes straight from freezer to the oven in 28/32 minutes 190°C (375°F). As all our products is produced using energy coming from renewable sources.



SFOGLIATINA WITH TOMATO & MOZZARELLA



Product Code

CSGN12S060

Product data

Product weight: 3.07 oz

Pieces pack : 60



How to use

Ready to bake, from freezer to oven

Baking temperature: 375°F

Baking time: 28/32 minutes

Product Description

Frozen puff-pastry product ready to bake . Already stuffed with tomato and mozzarella it's a true novelty; well stuffed in all its parts, an ideal alternative to the classic snacks . It bakes straight from freezer to the oven in 28/32 minutes 190°C (375°F). As all our products is produced using energy coming from renewable sources.

Italian pastry excellence



FoodCraft Direct
Quality Foods Direct from the Producers

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