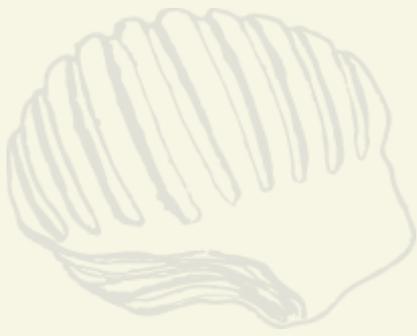




Italian pastry excellence



Italian pastry excellence

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 puff-pastry** products that soon the market recognized as the **Italian excellence in puff-pastry**.

Behind the shape is the substance of **unique and original recipes**, made with **quality ingredients**, following **tradition**, but looking to the future, to **satisfy both those with a sweet tooth and those attentive to nutrition**.



The dough rests for over than 24 hours, according to the best **Made in Italy** artisan tradition. This is why it is **lighter** and more **fragrant** and **stays good** for a long time after cooking.



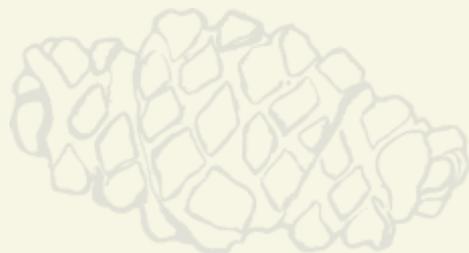
We are appreciated for the **certified quality** according to **international standards** BRC with “AA” grade and IFS with “Higher level”.



Over the years, a series of interventions have allowed us to **improve the impact that our Company has on the environment**:

We work in a **sustainable** way using **100% renewable energy**.

We use **FSC certified packaging**, made with recycled paper which comes from proper forest management.





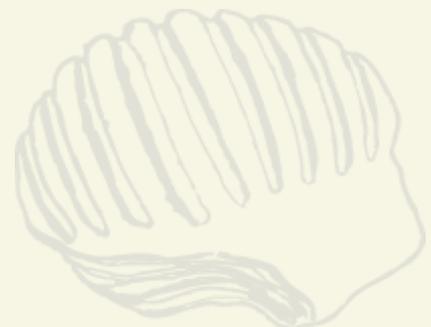
*I founded GM Piccoli in 1988 with my **Family**.*

*Since then, we continue to work with **passion**, always engaging with our partners, suppliers and distributors. Therefore, I want to thank all those who have been close to us over the years and never forgot to give their special appreciation and support.*

*Special like our puff pastries, with an **innovative and exclusive design**, **Italian excellence prepared with care, passion and selected ingredients**.*

*This is our strength, the one that has allowed us to become a **point of reference in the Italian panorama** of this particular market segment. **Yesterday. Today. Always, since 1988, without ever stopping.***

Mauro Piccoli





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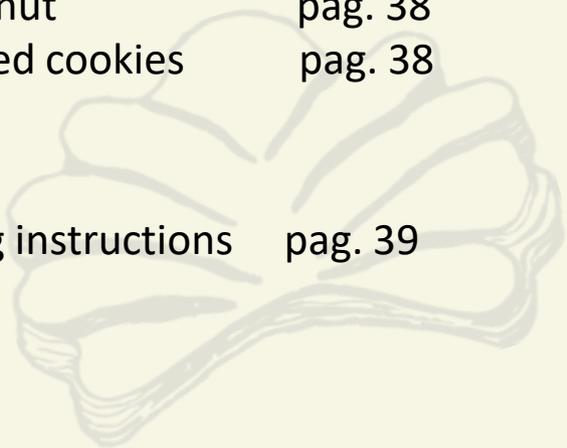
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We are the inventor of Perla™

**The original,
the most imitated pastry since 2004**





Perla™ light custard cream

Cod. 104020L1  48 pcs

Cod. 104020  60 pcs



90 g/3.17 oz



190° C/375° F



22/26
min



Perla™ hazelnut cream

Cod. 104035



60 pcs



85 g/3 oz



190° C/375° F



22/26
min





Perla™ custard cream and mango

Cod. PERMANGOS030



30 pcs



90 g/3.17 oz



190° C/375° F



22/26 min



Perla™ Tahiti hazelnut and light custard cream

Cod. IPGN07S030



30 pcs



90 g/ 3.17
oz



190° C/375° F



22/26 min



Perla™ pistachio cream and orange peel

Cod. PERPIAS030



30 pcs



85 g/3 oz



190° C/375° F



22/26 min



WITH 23%
OF FILLING



WITH
TASTE MARKER!

Perla™ chocolate

Cod. PERCIOCCS030



30 pcs



85 g/3 oz



190° C/375° F



22/26 min



WITH 29%
OF FILLING



WITH
TASTE MARKER!

Perla™

custard cream

Cod. PERCREMAS030



30 pcs



90 g/3.17
oz



190° C/375° F



22/26 min



Perla™

dark chocolate

Cod. 104030L_



48 pcs



85 g/3 oz



190° C/375° F



22/26 min



Sapphire

- ✓ Registered and inimitable design
- ✓ Fragrant weaving of puff-pastry
- ✓ Surface embellished with engravings



custard cream

Cod. 100284N



60 pcs



95 g/3.35 oz



190° C/375° F



22/26 min





Sapphire hazelnut cream

Cod. 100274N



48 pcs



95 g/3.35 oz



190° C/375° F



22/26
min



Sapphire red fruits

Cod. 100282N



60 pcs



90 g/3.17 oz



190° C/375° F



22/26
min



Leaf

- ✓ Shape immediately recognizable
- ✓ Registered and inimitable design
- ✓ Rich filling with apple raisin and custard cream



apple raisin and custard cream

Cod. 104074_



48 pcs



98 g/3.45 oz



190° C/375° F



22/26 min



Angel Wing

- ✓ Golden and crispy puff-pastry
- ✓ Registered and inimitable design
- ✓ Stuffed with Catalan cream
- ✓ Covered with a special sugar

Special
puff-pastries



catalan cream

Cod. 101302B



24 pcs



90 g/3.17 oz



190° C/375° F



22/26 min



Wellness line

Wellness

Good for you. Good for the Planet.

**Unique selection of ancient flours and grains,
natural ingredients, 100% green production and
certified packaging**



Attention to health, well-being and
for environmental sustainability.

One out of two Italians consumes plant-based,
plant-based or veg-based products.
And the trend continues to grow.*

**Source: ANSA*

Join too
to change.

Fibra più



WITH ACEROLA
SUPER FOOD

Fibra Più **elder, red currant and acerola**
Cod. FIBSRAS036

WITH
TASTE MARKER!



36
pcs



95 g
3.35 oz



190° C
375° F



20/22
min

Wellness

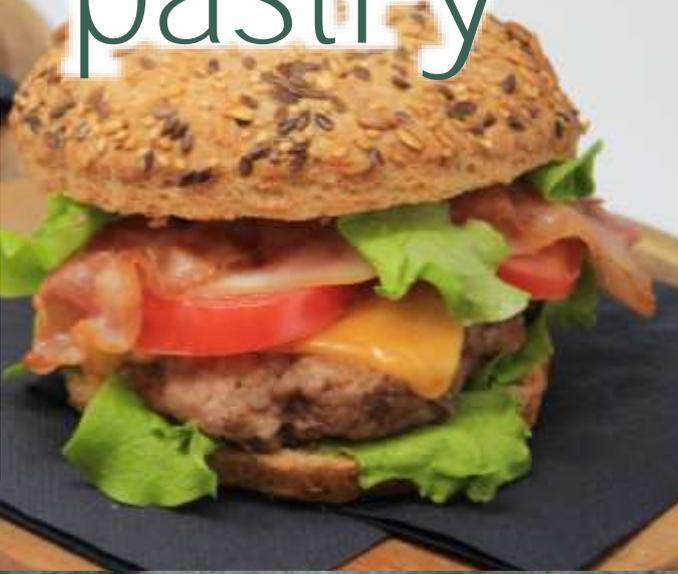


Fibra Più **chocolate and oat**
Cod. FICMCIS036

Round cereals pastry



Wellness



WALDKORN
THE ORIGINAL

to stuff

Cod. TOCDOLF036



36 pcs



82 g/2.89 oz



190° C
375° F



20/24 min

CON
SEGNAGUSTO!

VEGAN
FOOD

PLANT
BASED

NO
ARTIFICIAL
COLORS

NO
HYDROGENATED
FATS

NO
ARTIFICIAL
FLAVORS

CLEAN
LABEL

LOW SUGAR



VEGAN
FOOD

NO
ARTIFICIAL
FLAVORS

PLANT
BASED

CLEAN
LABEL

NO
ARTIFICIAL
COLORS

NO
HYDROGENATED
FATS

WITH
TASTE MARKER!

hazelnut cream
Cod. TOCNOCF024



24
pcs

Wellness



VEGAN
FOOD

PLANT
BASED

NO
ARTIFICIAL
COLORS

NO
HYDROGENATED
FATS

WITH
TASTE MARKER!

grape, apple and cinnamon
Cod. TOCUMCF024



98 g
3.45
oz



190° C
375° F



VEGAN
FOOD

PLANT
BASED

NO
ARTIFICIAL
COLORS

NO
HYDROGENATED
FATS

WITH
TASTE MARKER!

apricot
Cod. TOCALBF024



20/24
min

Elixir matcha tea

Wellness

Matcha is a green tea of very ancient origins grown only in Japan

Matcha contains theanine, an amino acid which can help reduce stress and anxiety

Matcha has a very high level of antioxidants (about 5 times more than any other food*)

New in!

Cereals elixir matcha tea

Cod. CANTEMAS50



50 pcs



98 g/3.45 oz



175° C-
190° C

350° F-375° F



22/24 min

WITH
TASTE MARKER!



Assorted baby puff pastries

- ✓ Small morsels with fruits filling
- ✓ Perfect for a quick and delicious breakfast
- ✓ Plant-based
- ✓ In trend with market demands

Wellness



raspberry, blueberry, lemon, apple, apricot
Cod. CHGN01S140



140 pcs



40 g/1.41 oz



190° C/375° F



22/26 min





- ✓ Apple
- ✓ Apricot
- ✓ Peach
- ✓ Figs
- ✓ Sultanas
- ✓ Black cherry
- ✓ Pear

Vegan puff slice 7 fruits +
Cod. 100900+



36 pcs



80 g/2.82 oz



190° C/375° F



22/26 min

WITH TASTE MARKER!



with spelled flour

Vegan puff slice **hazelnut cream**
Cod. 100901



60 pcs



80 g/2.82 oz



190° C/375° F



22/26 min





Apple Crown
Cod. CSGN10S070

 70 pcs
  79 g/2.79 oz
  190° C/375° F
  20/22 min










Ancient cereal grain **goji and red fruits**
Cod. 100903

 60 pcs
  80 g/2.82 oz
  190° C/375° F
  22/26 min





Sfoglino

the puff «panini bread»

Wellness

- ✓ Produced with precious ancient cereals
- ✓ Acquires volume in the oven
- ✓ Takes up little space in the freezer
- ✓ Perfect to amaze Customers



to stuff

Cod. ISGL80S050



50 pcs



107 g/3.77 oz



190° C/375° F



24/26 min





Croissant 5 cereals **to stuff**

Cod. 101285



60 pcs



70 g/2.46 oz



175° C/350° F



20 min



✓ With omega 3

Croissant Omega 3 **to stuff**

Cod. 101289



60 pcs



75 g/2.64 oz



175° C/350° F



20/22 min



Perla™ Mignon



190° C
375° F



16/18 min



light custard cream

Cod. PMILAPS130



130 pcs



24 g
0.85 oz



hazelnut cream

Cod. PMINOCS130



130 pcs



24 g
0.85 oz



chocolate

Cod. PMICIOS130



130 pcs



24 g
0.85 oz



to stuff

Cod. 3041S4



4 Kg
141 oz



19 g
0.67 oz

Great Classics



Shell to stuff

Cod. ICGN01S065



65 pcs



67 g/2.36 oz



190° C/375° F



22/26 min



Midi assortment custard cream, chocolate, apricot, apple

Cod. 103101



4 Kg/141 oz



38-42 g
1.34-1.48 oz



175° C/350° F



20 min



Diamond custard cream

Cod. 101175



48 pcs



54 g/1.90 oz



190° C/375° F



22/26 min



Diamond chocolate

Cod. 101176



48 pcs



54 g/1.90 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

Great Classics



hazelnut cream

Cod. 100274



60 pcs



90 g/3.17 oz



190° C/375° F



22/26 min





Italian Lover red fruits

Cod. 100278R



60 pcs



95 g/3.35 oz



190° C/375° F



22/26 min



Italian Lover double chocolate

Cod. 100285_



60 pcs



95 g/3.35 oz



190° C/375° F



22/26 min



New in!



Italian Lover milk and cream & red fruits

Cod. INLAFRUBS60



60 pcs



90 g/3.17 oz



190° C/375° F

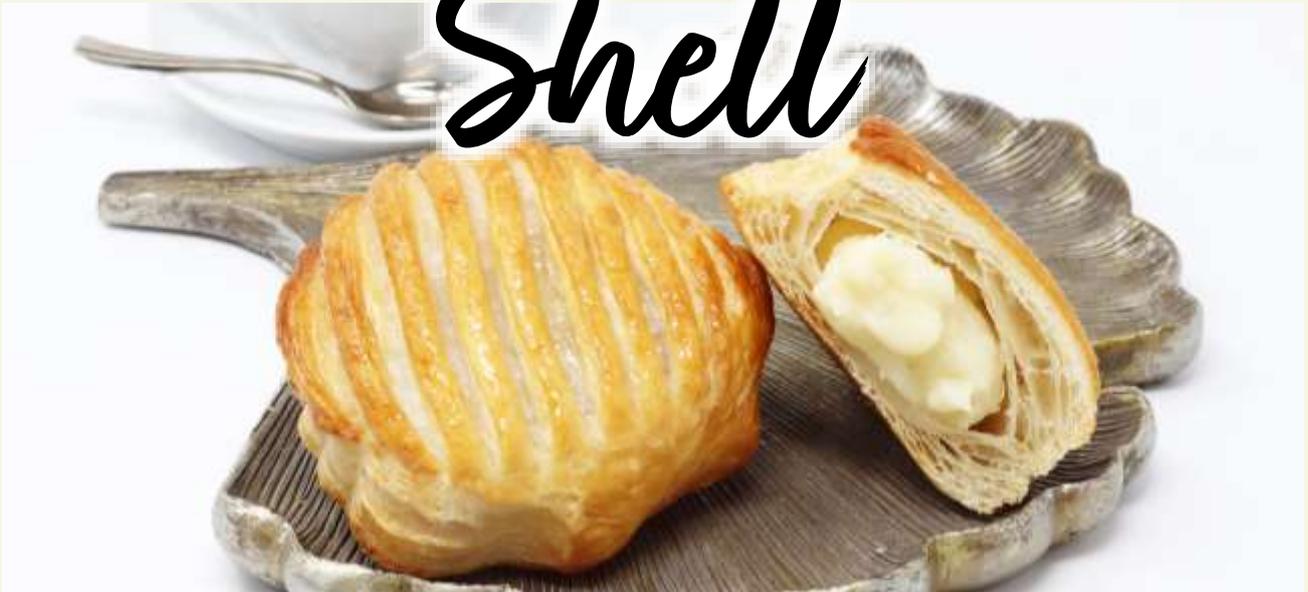


22/26 min



Great Classics

Shell



milk and cream

Cod. 104080



60 pcs



85 g/3 oz



190° C/375° F



22/26 min



Great Classics



hazelnut

Cod. 104081



60 pcs



85 g/3 oz



190° C/375° F



22/26 min





Shell Maxi milk cream

Cod. ICGN03S050



50 pcs



110 g
3.88 oz



190° C/375° F



22/26 min



Shell Maxi hazelnut

Cod. ICGN04S050



50 pcs



110 g
3.88 oz



190° C/375° F



22/26 min



Great Classics



Shell Maxi 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

Great Classics



hazelnut

Cod. 104045P



60 pcs



95 g/3.35 oz



190° C/375° F



22/26 min



Puff slice



custard cream
Cod. SFOCRES050



50 pcs



80 g/2.82 oz



190° C/375° F



23/28 min



Great Classics



pear and chocolate
Cod. 100143P



60 pcs



90 g/3.17 oz



190° C/375° F



22/26 min





Golosetto ricotta cheese cream, coconut and chocolate

Cod. ISGN01S060



60 pcs



80 g/2.82 oz



190° C/375° F



22/26 min



Cannolo hazelnut

Cod. CANNOC050



50 pcs



79 g/2.79 oz



190° C/375° F



23/28 min





Strudelino XL

Cod. ITGL01S050



50 pcs



98 g/ 3.46 oz



175° C/350° F



20/22 min



Great Classics



Cannolo apple and cream

Cod. 0867



50 pcs



90 g/ 3.17 oz



180° C-190° C
356° F-375° F



25 min



Wellness Kit #1

SPACE-SAVING
PACKAGING



Hazelnut cream

4 pcs



To stuff

8 pcs



*Grape must,
apple and cinnamon*

4 pcs



Apricot

8 pcs

Kit

Assorted case of Round cereals pastry

Cod. KITBEN01F24



24 pcs



82-98 g
2.89-3.45 oz



175° C-190° C
350° F-375° F



20/24 min

New in!



Kit 6 specialities of puff pastries



Perla™ Light custard cream



Perla™ Hazelnut cream

Sapphire™ Red fruits



Sapphire™
Hazelnut cream



Angel wing™ Catalan cream



Leaf™ Apple raisin and custard cream

Kit

Contains 6 flowpacks of 6 pieces each

Cod. 104007A



36 pcs



85-95 g
3-3.35 oz



190° C/375° F



22/26 min



Amaze your Customers with a Seasonals

Create **a magical atmosphere** in your store with **Angel Wing**, a fragrant puff-pastry filled in every part with **chantilly cream** and orange peel and covered on the surface with a special sugar and **white stars**.



Seasonals

Angel wing chantilly cream

Cod. 122014



48 pcs



92 g/3.25 oz



190° C/375° F



22/26 min



Season of love
chocolate



Party pastry
hazelnut cream



Irish pastry
chocolate and mint



Halloween sunrise
pumpkin cream



Christmas leaf
light custard cream



Already cooked



Come to life
at room temperature

doughnut
Cod. 105210



40 pcs



60 g/2.11 oz



- ✓ Natural in the shape of an S
- ✓ With sugar and leaf-shaped almond
- ✓ Round filled with sugared apple
- ✓ Round with apricot jam
- ✓ With cocoa

assorted shortbread cookies
Cod. 107114



30 pcs



65/70 g
2.29-2.46 oz

Baking instructions

1 Preheat the oven at the temperature indicated on the package

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

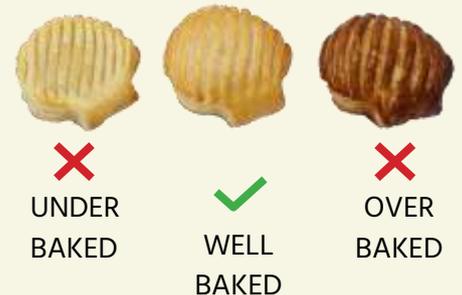
Put similar items on a baking tray with clean baking paper. Place the product in orderly manner, leaving the distance of 1 inch, so the products have enough space to increase volume, without damaging the other products.

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.



CONVECTION OVEN

PUFF PASTRY	
	
< 30 g / 1 oz	15 / 17min
31g – 59 g 1.1 – 2.1 oz	17 / 20 min
> 60 g / 2.2 oz	20 / 24 min
190°C	

CONVENTIONAL OVEN

PUFF PASTRY	
	
< 30 g / 1 oz	16 / 18 min
31g – 59 g 1.1 – 2.1 oz	18 / 21 min
> 60 g / 2.2 oz	25 / 27 min
205°C	



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



Italian pastry excellence

G.M. Piccoli S.p.A. The Perla Company™

Via G. D'alzano, 70 - 24022
Alzano Lombardo (BG) - ITALY
Tel. +39 035 42 89 644
info@italianpastryexcellence.com
www.italianpastryexcellence.com



YouTube

