

Code	PMLAPJS225	Product name	MINI PERLA PASTRY WITH LIGHT CUSTARD CREAM	
Statement of Identity	Frozen pastries	Product description	Frozen puff-pastry product ready to bake with an exclusive patented design, it is shaped like a small St. James shell. Already filled with light custard cream and finished with a special sugar on top, it's a true novelty; well stuffed in all his parts, an ideal alternative for parties true "Italian Style".	
 8 017916 580016 EAN		 RAW  REGISTERED R DESIGN  BAKED		
Product Data		Nutrition facts		Pallettizing
product weight 0.88 oz. (25g)		See page 2		size 40x48in (100x120cm)
pcs box 225 (1 bag)				material fumigated wood
approx. size of the raw product 2.3x2x0.6 in 5,5x5,5x1,5 cm (LxWxH)				n ° boxes per layer 15
approx. baked product size 2x2x1.2 in 5,5x5,5x3,5 cm (LxWxH)				n ° of layers per pallet 11
product weight after bake 0.58 oz. (16,5g)		Box		n ° boxes per pallet 165
Inner container		material corrugated cardboard		total pallet height 91" (230cm)
material HDPE2 (plastic)		cardboard size 15.6x7.7x7.7 in 39,5x19,5x19,5 cm (LxWxH)		
Brand 		Conservation		How to use
		Shelf Life (months from date of manufacture) 24		baking temperature 375°F / 190°C
		Storage temperature -4°F / -20°C		Approx. baking time 16 / 18 minutes
				Ingredients and allergens risk See page 2
				
				
				
 THIS CANNOT BE USED FOR ADVERTISING TO THE CONSUMERS DUE TO THE LEVELS OF TOTAL AND SATURATED FAT				
 		Quality Manager Elena Pisoni elena@gm-piccoli.com	 phone number: +39 035 4289 610	updated March 19th 2025 EP
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Italian pastry excellence

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INGREDIENT LIST

wheat flour	34%
milk and cream filling (rehydrated whole milk, water, glucose syrup, sugar, cream, modified corn starch, butter, natural flavorings)	22,6%
blend [vegetable fat (palm, coconut), water, butter, emulsifying agents: Mono and diglycerides from vegetable oil, salt, acidity regulator: citric acid, natural flavoring]	20%
water	17%
topping (sugar, glucose syrup, wheat starch, maltodextrin , honey powder)	5,7%
salt	0,6%
enzymes	0,1%
	100%

LABEL



MINI PERLA PASTRY LIGHT CUSTARD CREAM

FROZEN PASTRIES

REGISTERED DESIGN - REPRODUCTION RESERVED

code PMLAPJS225 **PRODUCT OF ITALY**



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Nutrition Facts

225 servings per container

Serving size 1 piece (25g)

Amount per serving

Calories 90

		% Daily Value*
Total Fat	5g	7%
Saturated Fat	3g	16%
Trans Fat	0g	
Cholesterol	less than 5mg	2%
Sodium	65mg	3%
Total Carbohydrate	9g	3%
Dietary Fiber	0g	0%
Total Sugars	2g	
Includes 2g Added Sugars		4%
Protein	1g	

Not a significant source of vitamin D, calcium, iron and potassium

* The Daily Value (DV) tells you how much a nutrient in a serving food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

INGREDIENTS: wheat flour, milk and cream filling (rehydrated whole milk, water, glucose syrup, sugar, cream, modified corn starch, butter, natural flavorings), blend [vegetable fat (palm, coconut), water, butter, emulsifying agents: Mono and diglycerides from vegetable oil, salt, acidity regulator: citric acid, natural flavoring], water, topping (sugar, glucose syrup, wheat starch, maltodextrin , honey powder), salt, enzymes.

CONTAINS: WHEAT, MILK.

MAY CONTAINS: EGGS, PEANUTS, NUTS, SOY, MUSTARD, SESAME SEEDS.



NET WT 12.40 LB (5625 g)

CONTAINS 225 SERVINGS OF 0.88 OZ (25 g)

IMPORTANT: KEEP FROZEN, STORE AT TEMPERATURE OF -4°F OR LOWER

BAKING: IN PRE-HEATED CONVECTION OVEN AT 375°F FOR 16/18 MINUTES

TO BE EATEN AFTER BAKING - DO NOT REFREEZE ONCE DEFROSTED

Produced by G.M. Piccoli SpA
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Manufactured with 100% green energy

BEST BEFORE **03/31/2027** BATCH **5078**



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