THE PERLA COMPANY ®
QUALITY GUARANTEE

# ITALIAN PASTRY EXCELLENCE.com

*Since 1988 we bring you...*

ITALIAN PASTRY EXCELLENCE.com

# Mission

We bring true Italian puff pastry quality products to the world, one batch at a time – artisan craft paired with constant innovation

# Vision

To be the reference name in Italian puff pastry worldwide – the standard other producers are measured against

## The Italian puff-pastry' Specialists

ITALIAN PASTRY EXCELLENCE.com

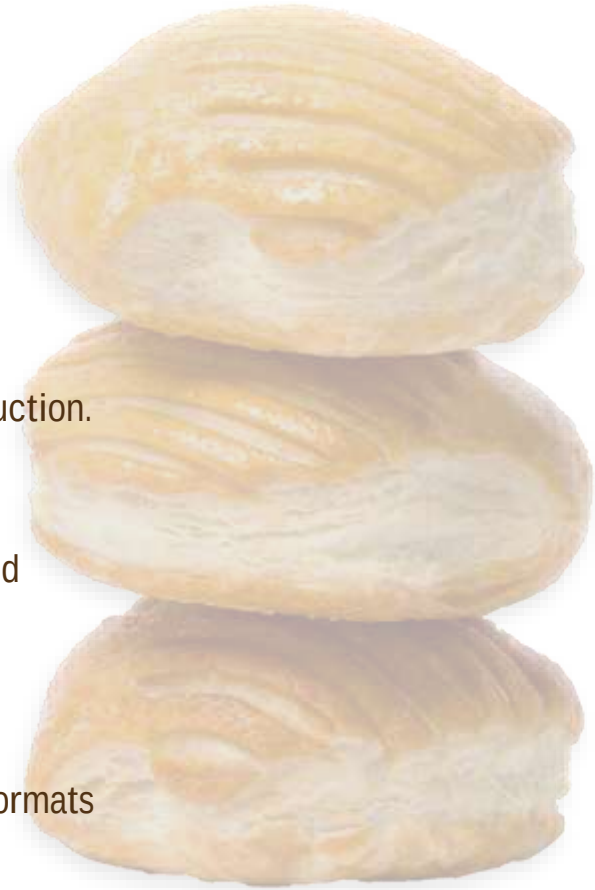
# Perla by the Numbers

THE PERLA COMPANY ® QUALITY GUARANTEE

| | | |
|---|---|---|
| **12**<br>CERTIFICATIONS | **+250.000**<br>PIECES PER DAY | **11**<br>COUNTRIES SERVED ACROSS 3 REGIONS |
| **4**<br>PRODUCTION LINES | **100%**<br>POWERED BY RENEWABLE ENERGY | **8**<br>NR OF RETAILERS SERVED IN ITALY |
| **63**<br>EMPLOYEES | **93,9%**<br>CUSTOMER RETENTION RATE | **+ 100**<br>S.K.U. |

Coming next: a new production department built to double our capacity

# What sets us apart…



- Authentic Italian recipes since 1988 – artisanal process with 24+ hours of dough resting, for consistently high-quality and digestible pastries, sweet and savory alike.
- Original, patented shapes – distinctive designs that give every product its own identity.
- Premium positioning, backed by fully customizable private label – weight, recipe, filling, decoration, topping, pack size, and more, across both owned-brand and third-party production.
- BRC & IFS certified, both at the highest score.
- Clean label – free from GMOs and artificial colours, with Kosher, Halal, and vegan-certified options.
- Freezer to oven – no proofing or finishing work needed, ready in under 25 minutes.
- Built for every channel – up to 24 months' frozen shelf life, with protective, space-saving formats for Retail, In-Store Bakery, and Food Service

# *All year round...* a shape for every celebration

| JANUARY | FEBRUARY | MARCH | APRIL | MAY | JUNE | JULY | AUGUST | SEPTEMBER | OCTOBER | NOVEMBER | DECEMBER |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | | | | | |
| Shooting star | Mardi gras | S. Patrick day | Easter bunny | Season of love | Chessecake and strawberry | Lemon cream | Mango and custard | Montblanc | Halloween | Dates | Christmas tree |

# *...all day long* a pastry for every hour

| 6 AM | 7:30 AM | 9 AM | 10:30 AM | 12 PM | 1:30 PM | 3 PM | 4:30 PM | 6 PM | 7:30 PM | 9 PM | 10 PM |
|---|---|---|---|---|---|---|---|---|---|---|---|
| | | | | | | | | | | | |

# Our Global Footprint

### G.M. PICCOLI S.p.A.

Via Guglielmo D'Alzano, 70
24022 Alzano Lombardo (BG), Italy

### THE PERLA COMPANY USA, INC.

39 Broadway, STE 1850
New York, NY 10006–2029, USA

### Currently selling in:

- **Italy**
- **United States**
- **South Korea**
- **France**
- **Belgium**
- **Germany**

# Diversified channels, resilient growth

| Ho.Re.Ca | Modern Trade/ Retailers | Industrial |
|---|---|---|
| *Our historical core channel – 200 wholesalers reaching coffee shops, pastry shops, and international hotels* | *In-store bakeries and the frozen aisle at leading retailers* | *Supplying some of the leading names in frozen bakery* |

OUR BRANDS

REGISTERED DESIGNS

*+25% retail growth*

*43% of revenue now comes from beyond our core business*

# Reliable by nature

## Custom recipe South Korea

## Custom design USA

TOURNAMENT OF KINGS
Eat. Drink. Be Rowdy!

## Precision quality control – every pastry checked to spec

We deliver on time, every time – responding quickly, adapting to specific needs, and offering flexible, dependable solutions for buyers, technical teams, and quality managers worldwide

# Responsible by design

FSC FORESTS® FOR ALL FOREVER

We put people's safety and well-being first –
and give back to our community through social projects.

## CONTINUOUS INNOVATION

Our R&D team tracks market trends to meet today's tastes – and anticipate tomorrow's

RAINFOREST ALLIANCE PEOPLE & NATURE
ra.org

CERTIFIED SUSTAINABLE PALM OIL RSPO
9-2267-17-100-00

# The craft behind every layer

Since 1988, our artisans have hand-crafted original Italian pastries using traditional techniques passed down for generations. Made with high-quality ingredients from selected suppliers, each pastry features original, patented shapes and a generous filling that delivers an irresistible aroma and exceptional taste.

Our secret lies in true artisanal craftsmanship: the dough rests for over 24 hours, following the traditional Made in Italy method, resulting in pastries that remain delicious, fragrant, and highly digestible long after baking. Without hydrogenated fats or artificial colors, they offer a genuine, quality-conscious indulgence.

From your freezer to your oven in minutes –
the aroma alone will tell you how good they are.

# Built on a Family passion

*I founded GM Piccoli in 1988, together with my family.
Since then, we've worked with passion to earn – and keep earning – our name: Italian Pastry Excellence. We're never satisfied – always pushing to make our products better, more innovative, in taste, design, and nutrition.*

*Mauro Piccoli* *President and Founder*

## Our promise to you: we listen, we grow and we deliver solutions built around your needs

Want to know more about our products, pricing and how we can work together?

# *Request a technical consultation*

## MADE IN ITALY BY

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

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