









Code	104074	Product name	LEAF APPLE & CUSTARD CREAM	
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Statement of Identity	Frozen pastries	Product description	Frozen puff-pastry product ready to bake with an exclusive patented design, it is shaped like leaf. Already filled with small apple bites, custard cream and raisins 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". It bakes straight from freezer to the oven in 22/26 minutes 190°C (375°F). As all our products is produced using 100% of energy coming from renewable sources.	
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 CASE UPC			Registered Design - Reproduction Reserved
 CONSUMER UPC	RAW	BAKED	WARNING

Product Data	Nutritional facts (100 g)	Palletizing
product weight 3.35 oz. (95g)	<i>see page 2</i>	size 40x48in (101x122cm)
pcs box 48 (8 bags containing 6 servings)		material fumigated wood
approx. size of the raw product 4.92 x 3.14 x 0.70 in (LxWxH)		n ° boxes per layer 17
approx. baked product size 4.92 x 2.95 x 1.57 in (LxWxH)		n ° of layers per pallet 10
product weight after bake 2.8 oz (79g)	Box	n ° boxes per pallet 170
Inner container	material corrugated cardboard	total pallet height 87" (220cm)
material LDPE	cardboard size 10.83 x 9.06 x 7.87 in (LxWxH)	How to use
Brand	Conservation	baking temperature 375°F / 190°C
	Shelf Life (months from date of manufacture) 24	Approx. baking time 22 / 26 minutes
	Storage temperature -4°F / -20°C	

Ingredients and allergens risk	<i>See page 2</i>		
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YES	YES	YES	YES	YES
				THIS CANNOT BE USED FOR ADVERTISING TO THE CONSUMERS DUE TO THE LEVELS OF TOTAL AND SATURATED FAT
YES			YES	

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Italian pastry excellence



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code 104074
LEAF
APPLE AND CUSTARD
FROZEN PASTRIES
REGISTERED DESIGN
PRODUCT OF ITALY



Nutrition Facts

Serving Size 1 piece (95g)
Servings Per Container 48

Amount Per Serving

Calories 310 Calories from Fat 140

% Daily Value*

Total Fat 16g **25%**

Saturated Fat 9g **45%**

Trans Fat 0g

Cholesterol 10mg **3%**

Sodium 210mg **9%**

Total Carbohydrate 39g **13%**

Dietary Fiber 1g **4%**

Sugars 18g

Protein 4g

Vitamin A 0% · Vitamin C 0%

Calcium 0% · Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet.

Ingredients: Filling [pieces of apple, glucose-fructose syrup, apple puree, water, raisin, sugar, glucose syrup, modified corn starch, vegetable fats (coconut, palm), milk's proteins, pectin as gelling agent, potassium sorbate and sulphur dioxide as preservatives, carboxy methyl cellulose as thickener, citric acid as acidity regulator, artificial flavors, natural flavors, paprika extract as coloring agent], wheat flour, butter and vegetable oil blend [vegetable oils (palm, palm kernel, coconut), water, butter, natural flavorings, mono- and diglycerides from vegetable oil as emulsifier, salt, citric acid as acidity regulator, Beta-Carotene as coloring agent], water, sugar, salt, enzymes.

CONTAINS: MILK, WHEAT

NET WT 10.05 lb. (4560g)

CONTAINS 48 SERVINGS OF 3.35 oz. (95g)

IMPORTANT: KEEP FROZEN, STORE AT TEMPERATURE OF -4°F / -20°C OR LOWER



BAKING: IN PRE-HEATED CONVECTION OVEN AT 375°F / 190°C FOR 22/26 MINUTES

WARNINGS: TO BE EATEN AFTER BAKING
AFTER DEFROSTING DO NOT FREEZE AGAIN

Produced by G.M. Piccoli S.r.l. – The Perla Company™
Via Toscana, 9 - 24022 Alzano Lombardo (BG) - Italy

BEST BEFORE

BATCH

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