



alpine. mediterranean. 

Your Partner for
IN-STORE BAKERY



THE FUSION OF FLAVOURS

THE BEST OF ITALY. THE BEST OF THE ALPS.



South Tyrol is located in Northern Italy at the border to Switzerland and Austria. This beautiful region is the sunny terrace of the Alps, where alpine traditions meet the Mediterranean joy of life.

Where glorious mountain landscapes, blooming meadows and fanciful rock formations alternate with Mediterranean vineyards and gardens of rosemary, delicious culinary combinations are served.

Delicious, authentic and especially developed for our demanding customers: Our assortment of frozen products from the Alpine region combined with a Mediterranean touch inspires with its ingenious, traditional recipes and meets various tastes and different customers' requirements.

We bring the Best from the Alps and the best from Italy to our customers' kitchen.



ALL STARTED FROM THE APPLE

A successful story since 1888



Company chronicle

» **1888 The family-run company is founded by Giovanni Maria Pan**

A pioneer in exports: South Tyrolean apples are exported as far as Russia and India.

» **1967 Europe's first frozen apple strudel**

Georg Pan comes up with a trailblazing idea: as a pioneer he adopts the deep freezing technology to guarantee the freshness of his apple strudels.

» **2004 Pan USA Inc. NY is founded**

We are now local for our American customers.

» **2009 Pan Food Schweiz AG founded in Goldach**

Switzerland is a strategic market that is now being served locally.

Origin

Working with food is the tradition in the Pan family since many generations.

Today Pan stands for innovative tradition in Alpine and Mediterranean cuisine.



SAVOURY WORLD

Fingerfood Savoury Bites & Pizza Bites

The delicious minis among Pan's goodies!
Our savoury bites and pizza bites are the right snack for every moment.
High quality ingredients, appealing flavors and shapes, quick preparation.

Golden
brown
surface



Savoury Bites



Delicate Puff Pastry



Bite size mini pockets filled with various flavourings



Different shapes and fillings

Olive

Olive paté of green olives, mediterranean flavoured and refined with basil

Pepper

Mediterranean vegetable filling with red and yellow peppers, eggplant and zucchini, with crispy crumbs on top

Speck (Bacon)

Typical South Tyrolean taste of hearty bacon and onions

6 different
shapes and
fillings

Rosemary

„Bolognese style“ with minced meat and bechamel sauce and a mediterranean rosemary topping

Würstel (Vienna sausage)

With typical Merano-style sausage, produced in South Tyrol

Spinach

Creamy spinach filling delicately seasoned with caraway and nutmeg

Item no.	Product description	Weight/ piece	Content/ carton	Dough	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14084	MiniMix alpin.mediterran (6 flavours), ready to bake, deep frozen	approx. 0.71 oz./ 20g	4 bags x 35oz./1000g	puff pastry	430°F/220°C, with reduced fan speed, 16-20 mins.	355°F/180°C, with reduced fan speed, 20-25 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	



MiniMix Premium

- Ready-to-bake puff pastry bites enriched with concentrated butter
- In 6 delicious shapes and fillings: Basil pesto, pepper, black olive, cheese, ham, sausage
- Golden, shiny pastry surface



Rich
and stable
fillings



Sausage

With typical Merano-style Wüstel, produced in South Tyrol.

Olive

Filled with finely chopped black olives. Intense flavour. Decorated with chia seeds.

Cheese

Delicate, creamy cheese filling made from cream cheese, hard cheese and ricotta.

Pepper

Delicious sweet and sour filling with red pepper and cream cheese.

Ham

Cream cheese with smoked ham. Crispy Mediterranean oregano crumble on top.

Basil pesto

Creamy filling with Italian basil and grated cheese.

Item no.	Product description	Weight/ piece	Content/ carton	Dough	Palm oil free	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14105	MiniMix Premium (6 varieties), ready to bake, deep frozen	approx. 0.71 oz./ 20g	4 bags x 35oz./1000g	puff pastry	x	428°F/220°C, 16-20 mins., reduced fan speed	355°F/180°C, 20-25 mins., reduced fan speed	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	



Premium Pizzette

- ➔ Round puff pastry pizza bites with rich tomato sauce and creamy mozzarella
- ➔ Refined with concentrated butter
- ➔ Extra crispy



Creamy
mozzarella-
cheese



Item no.	Product description	Weight/ piece	Content/ carton	Dough	Palm oil free	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14104	Puff Pastry Premium Pizzette with tomato and mozzarella, ready to bake, deep frozen	approx. 0.71 oz./ 20g	4 bags x 35oz./1000g	puff pastry	x	355°F/180°C, 15-20 mins., reduced fan speed	355°F/180°C, 15-20 mins., reduced fan speed	72 hours (32°F/39°F, 0°C/4°C), 72 hours (68°F/20°C)	



Tomatoes
from Italy



Mini Pizza Bites with Mozzarella Cheese



Flaky puff pastry „Pizzette“ topped with mediterrean flavoured tomato sauce and mozzarella cheese



Made with creamy mozzarella cheese



Well-seasoned with oregano and olive oil



Suitable for Vegetarians



No flavours and no artificial colours

Light
and tasty




Item no.	Product description	Weight/ piece	Content/ carton	Dough	Palm oil free	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14077	Mini Pizza Bites with Mozzarella Cheese, ready to bake, deep frozen	approx. 0.71 oz./ 20g	35oz./ 1000g x 4 bags	puff pastry		355°F/180°C, reduced fan speed, 15-20 mins.	355°F/180°C, reduced fan speed, 15-20 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	

Truffle Puff Pastry Bites

- Puff pastry bites filled with fine, flavoursome truffle cream
- Decorated with a crunchy chia seed topping
- Golden, shiny pastry surface

The ideal
appetizer
for the festive
season

Item no.	Product description	Weight/ piece	Content/ carton	Dough	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14103	Truffle Puff Pastry Bites, ready to bake, deep frozen	approx. 0.71 oz./ 20g	4 bags x 35oz./1000g	puff pastry	428°F/220°C, reduced fan speed, 16-20 mins.	355°F/180°C, reduced fan speed, 20-25 mins.,	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	



SAVOURY WORLD

Snacks for every occasion

Day after day we make it our business to increase the value of our assortment. We work to ensure constant quality and we attach great importance to the appearance of our baked goods, careful research of the taste and stability of our fillings and shapes.

SOY SAUCE

#nextgeneration

NEW: Veggie-Curry-Wrap

CURRY

QUINOA

EDAMAME

CHICKPEAS



Rolled in a thin oil dough



Refined with crispy topping



Vegan strudel rolls with power-ingredients



Good to eat and beautiful to see: colourful and flavourful for the choice of ingredients, fragrant for the use of spices

Already available



Quinoa-Kale-Wrap

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
12573	Quinoa-Kale-Wrap, baked, deep frozen	approx. 7.06 oz./ 200g	36	thin oil dough	5.50 x 2.56 x 1.38 in/ 14 x 6,5 x 3,5 cm	280°F/140°C, 25-30 mins.	280°F/140°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	
12578	Veggie-Curry-Wrap, baked, deep frozen	approx. 7.06 oz./ 200g	36	thin oil dough	5.50 x 2.56 x 1.38 in/ 14 x 6,5 x 3,5 cm	280°F/140°C, 25-30 mins.	280°F/140°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	

Spinach and Cheese stick

Crunchy
topping on
the surface

Nutritious
snack



Wrapped in delicate puff pastry



Crispy turmeric topping



Tasty spinach (100% Italian) and cheese filling



Vegetarian snack



Great stability of its shape and filling

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14098	Spinach and Cheese puff pastry stick, ready to bake, deep frozen	approx. 3.53 oz./ 100g	50	puff pastry	5.71 x 1.97 x 1.18 in/ 14,5 x 5 x 3 cm	338°F/170°C, 24-28 mins.	338°F/170°C, 24-28 mins.	48 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	

Bacon and Potatoes stick



- ➔ Mini puff pastry stick with a rich bacon and potato filling
- ➔ Decorated with extra crispy turmeric crumbs
- ➔ Particularly flaky pastry
- ➔ Great stability of its shape and filling

Item no.	Product description	Weight/ piece	Pieces/ case	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14102	Bacon and Potatoes puff pastry stick, ready to bake, deep frozen	approx. 3.53 oz./ 100g	50	5.71 x 1.97 x 1.18 in/ 14,5 x 5 x 3 cm	338°F/170°C, 20-24 mins.	338°F/170°C, 20-24 mins.	48 hours (68°F/20°C)	

Spinach Pie



Rich in
Spinach and
Cheese

Flaky
Puff
Pastry



Delicate puff pastry



Filled with spinach leaves, ricotta and cheese,
spiced with onion, garlic and nutmeg



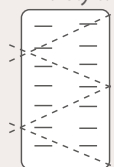
Vegetarian product

Tips for cutting the slice

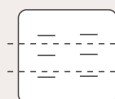
Classic slices:



Pizza-Style:



Snack cut:



Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Baked and portioned	Dimensions approx. [LxWxH]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14541	Spinach Strudel Slices, baked, deep frozen	approx. 5.64 oz./160g	16 (4 x 4 slices/ FlowPack)	puff pastry	x	2.76 x 4.34 x 1.58 in/ 7 x 11 x 4 cm	320°F/160°C, 30% humidity, 20-25 mins.	320°F/160°C, 30-35 mins.	48 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	
14052	Spinach Strudel, ready to bake, deep frozen	approx. 45.86 oz./ 1300g	4	puff pastry		18.12 x 4.73 x 1.78 in/ 46 x 12 x 4,5 cm	360°F/180°C, 30-35 mins.	360°F/180°C, 40-45 mins.	48 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	



STRUDEL WORLD



Freshly
peeled
apples

Making strudel means telling the story of an ancient tradition. We have been making strudel for over 50 years offering you the opportunity to choose the product and service that best suits your needs. All our strudels are made with fresh Italian apples, certified Global Gap, and selected high quality raw materials.



Strudel ready to bake: It can be prepared for take away or displayed as a whole at the counter and served fresh according to desired size.



Pre-sliced, baked and portioned: Easy to handle for the operator and optimal for waste reduction: You use exactly what you need.

Apple Strudel in pulled dough

Fresh and fruity



The original:
apples & raisins



Extra-thin pastry



Fresh apples from sustainable production



All Natural – No Preservatives



No GMO's



Highest Quality by Highest Freshness
(prepared daily in your bakery)



More than
60% of
fruit



Pre-sliced
for perfect
portions

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Palm oil free	Baked and portioned	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
12500	Apple Strudel Slices, baked, deep frozen	approx. 5.64 oz./ 160g	36 (6 x 6 slices/ FlowPack)	pulled dough		x	6.3 x 1.57 x 2.36 in/ 16 x 4 x 6 cm	284°F/140°C, 20% humidity 20-25 mins.	320°F/160°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	
12566	Apple Strudel Slices, baked, deep frozen	approx. 5.64 oz./ 160g	36 (6 x 6 slices/ FlowPack)	pulled dough, butter	x	x	6.3 x 1.57 x 2.36 in/ 16 x 4 x 6 cm	284°F/140°C, 20% humidity, 20-25 mins.	320°F/160°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	
12570	Fruits of the Forest Strudel Slices, baked, deep frozen	approx. 5.64 oz./ 160g	36 (6 x 6 slices/ FlowPack)	pulled dough, butter	x	x	6.3 x 1.57 x 2.36 in/ 16 x 4 x 6 cm	284°F/140°C, 20% humidity, 20-25 mins.	320°F/160°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	
12015	Apple Strudel, ready to bake, deep frozen	approx. 35 oz./ 1000g	4	pulled dough			18.11 x 3.93 x 1.57 in/ 46 x 10 x 4	390°F/200°C, 25-30 mins.	390°F/200°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	

Apple Strudel in puff pastry

Delicate and flaky

High
quality
recipe

With
butter and
pine nuts

The format
for every
needs



Wrapped in flaky puff pastry



Filled with freshly peeled
apples from sustainable production



Enhanced with raisins and cinnamon



Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Palm oil free	Baked and portioned	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14505	Apple Strudel Slices, baked, deep frozen	approx. 3.88 oz/ 110g	20 (4 x 5 slices/ FlowPack)	puff pastry		x	2.2 x 3.93 x 1.57 in/ 5,6 x 10 x 4 cm	284°F/140°C, 30% humidity, 15 mins.	356°F/180°C, 15 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	
14010	Apple Strudel, ready to bake, deep frozen	approx. 10.6 oz/ 300g	24	puff pastry			7.48 x 3.93 x 1.57 in/ 19 x 10 x 4 cm	356°F/180°C, 0% humidity 25-30 mins.	356°F/180°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	
14005	Apple Strudel, ready to bake, deep frozen	approx. 45.86 oz./ 1300g	6	puff pastry			18.11 x 4.33 x 2.36 in/ 46 x 11 x 6 cm	356°F/180°C, 0% humidity, 30-35 mins.	390°F/200°C, 30-35 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	
14093	Apple Strudel, ready to bake, deep frozen	approx. 21.17 oz./ 600g	12	puff pastry	x		11.82 x 3,75 x 1,38 in/ 30 x 9,5 x 3,5	374°F/190°C, 0% humidity, 30 mins.	356°F/180°C, 35-40 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	



Mini Apricot Strudel

Intense
colour and
flavour

With
apricot
pieces



Flaky and crispy puff pastry




Sugar grains on the surface to enhance the crunchiness



Rich fruit filling. Juicy and fragrant taste



30% apricots

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14106	Mini Puff Pastry Apricot Strudel, ready to bake, deep frozen	approx. 2.83 oz./80g	50	puff pastry	1.96 x 3.963 x 1.57 in/ 5 x 10 x 4 cm	338°F/170°C, approx. 25 mins.	338°F/170°C, approx. 25 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	

Mini Apple Strudel

Fresh
and juicy
taste



Flaky and crispy puff pastry



Sugar rocks on the surface for more crunchiness



Rich fruit filling. Fresh and juicy taste



Rich in freshly peeled apples, refined with raisins and sugar

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14101	Mini Puff Pastry Apple Strudel, ready to bake, deep frozen	approx. 2.83 oz./80g	50	puff pastry	1.96 x 3.963 x 1.57 in/ 5 x 10 x 4 cm	338°F/170°C, approx. 25 mins.	338°F/170°C, approx. 25 mins.	72 hours (32°F/39°F, 0°C/4°C), 72 hours (68°F/20°C)	

Strudel in thin pulled oil dough

Original and authentic



"Home
made"
look



Wrapped in thin pulled oil dough



With thin slices of fresh apples



Enhanced with butter, breadcrumbs,
cinnamon and raisins



Artisanal look



Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Palm oil free	Baked and portioned	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
12572	„Land“ Traditional Apple Strudel Slices, baked, deep frozen	approx. 6.35 oz./ 180g	40 (10 slices x 4 trays)	thin pulled oil dough	x	x	5.12 x 2.2 x 2.36 in/ 13 x 5,6 x 6 cm	280°F/140°C, 60% humidity, 20-25 mins.	280°F/140°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	
12046	„Land“ Traditional Apple Strudel, ready to bake, deep frozen	approx. 52.92 oz./ 1,5kg	4	thin pulled oil dough	x		18.11 x 4.72 x 2.36 in/ 46 x 12 x 6 cm	390°F/200°C, 0% humidity, 30-40 mins.	390°F/200°C, 30-40 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	

DISPLAY SUGGESTIONS

from professionals to professionals



Exposition

*Exhibitor with flyers
in format Din A6*



Blister



Stickers available

Baking test - Don't hesitate to contact us!

The indicated baking time is checked by our specialists. We provide product data sheets with preparation and preservation instructions, especially for „In-Store Bakery“.

Preparation times may vary depending on the oven and the quantity of products: on request, we will accompany you with a baking test on site to define together the standard for your products.



PAN in numbers



Since 1888

Family tradition for more than 125 years



35 km

of strudel produced every day



6.000 Tons

of apples used each year for the production of our strudels



500.000 Puff pastry snacks

can be produced every day as canapés and mini pizzas



Certifications

IFS, BRC, RSPO, ISO 45001, FDA registered



FSC

Our packaging is certified according to FSC® („Forest Stewardship Council®“), an international certification system for more sustainable forest management. FSC promotes responsible forest management.



*Fresh apples from
certified production*

Our responsibility. Thinking about tomorrow. Today.



We recycle
100% of the apple



100% Electricity from
renewable sources

WE CARE



The path of the apple - 100% utilization

We strive to systematically avoid food waste in our production processes.

One example of this is the utilization of apples: We peel and core our apples in just a few minutes to ensure freshness and their distinctive taste. The core and skin of the apples are collected, grounded and pressed into juice. And what is left of it is turned back into renewable energy by a combined heat and power plant.



The power of the Sun

With our photovoltaic system, we promote decentralized electricity production and direct energy consumption. We generate around 900,000 kWh of green electricity annually – which corresponds to a CO₂ saving of over 230 tons compared to the Italian electricity mix.*

*) Data based on kWh generation 2024, source for emission factor: ISPRA 2023



Green Energy

We cover 100% of our electricity needs at our production site in South Tyrol from renewable energy sources. In this way, we make a valuable contribution to the ecological development of our environment.



www.pan.it

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