Pan

alpine. mediterranean.

THE BEST OF ITALY. THE BEST OF THE ALPS.

RETAIL CATALOGUE

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

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.

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.

STRUDEL FROM SOUTH TYROL

in puff pastry

- Strudel in puff pastry, ready to bake and deep frozen
- A piece of South Tyrolean baking tradition fresh from the oven to your table

Item no.	Product description	Weight/Piece	Pieces/Carton	Oven (fan assisted)	Folding Box
13110	Apple Strudel, ready to bake, deep frozen *Enhanced with vanilla and surprises with a crispy sugar crust. Wrapped in delicate puff pastry.*	600g	12 folding boxes	180°C, 35-40 mins.	
13244	Apple Strudel Top Quality with pine nuts and butter puff pastry, ready to bake, deep frozen *Enhanced with vanilla and surprises with a crispy sugar crust. Wrapped in delicate butter puff pastry (palm oil free). Premium recipe.*	600g	12 folding boxes	180°C, 35-40 mins.	
13139	Fruits of the Forest Strudel, ready to bake, deep frozen *Filled with delicious forest fruits and apples. Wrapped in delicate puff pastry.*	500g	8 folding boxes	200°C, 30-35 mins.	
13096	Sweet Cheese Strudel, ready to bake, deep frozen *Strudel filled with creamy soft cheese and selected raisins. Wrapped in delicate puff pastry.*	600g	12 folding boxes	200°C, 30-35 mins.	

APPLE PIE POCKETS

Fresh and fragrant, ready to use

- Crispy puff pastry with a rich filling of sustainably sourced, fresh Italian apples and a crunchy sugar topping.
- Perfect for a quick, fresh breakfast or snack.
- Bake straight from the freezer to enjoy the aroma of a bakery.

Item no.	Product description	Weight/Bag	Bags/ Carton	Oven (fan assisted)	Air Fryer
13337	Apple Pie Pockets, ready to bake, deep frozen	400g (8 pieces)	16	180°C, 25-30 mins.	170°C, 15-20 mins.

SAVOURY SNACKS & FINGERFOOD

High quality snacks all over the day

Puff pastry bites (3 varieties)

Puff pastry bites in 3 different flavours: Sausage, Spinach and Pepper.
Ready to bake. Deep frozen.

Item no.	Product description	Weight/Piece	Pieces/Carton	Oven (fan assisted)
14099	Puff pastry bites (3 varieties), ready to bake, surgelati	450g	14 bags	190°C, 20-25 mins.

Puff pastry pizzette with mozzarella

Puff pastry mini pizzas with aromatic tomato sauce made of Italian tomatoes and mozzarella.
Ready to bake. Deep frozen.

Item no.	Product description	Weight/Piece	Pieces/Carton	Oven (fan assisted)
14100	Puff pastry pizzette with mozzarella, ready to bake, surgelate	450g	14 bags	190°C, 15-20 mins.

THE SFOGLIA PALA:

Puff pastry fragrance + filling explosion

Once upon a time, the wooden shovel was the tool for baking but also for characterising the shape of the products to be cooked. One example is the Pizza Pala romana: loved and known for its rectangular shape, served in slices and mixed flavours, perfect for eating with family or friends.

Inspired by this tradition, our ‚Sfoglia Pala' was born: warmth, sharing, variety of tastes and genuine flavours.

Two fragrant layers of puff pastry with extra filling

Different flavours and toppings

The most appetizing of snacks

From freezer to oven: quick and easy preparation

HAM & MUSHROOMS

Pizza that melts on the tongue

The heart of pizza, fragrance of the puff pastry

Ham produced in Italy without polyphosphates

100% Italian Tomatoes

Oregano topping

» A new look for the most popular pizza flavour!
» Two layers of puff pastry enclosing a rich and tasty filling: juicy sauce, mushrooms, ham and cheese that melt in your mouth
» Oregano topping to perfume the puff pastry and characterise each bite
» Try new cuts and tickle your palate with imagination!

Item no.	Product description	Weight/Piece	Pieces/Carton	Oven (fan assisted)
13290	Sfoglia Pala Ham and Mushrooms, ready to bake, deep frozen	250g	8	200°C, 25-30 mins.

SPINACH & RICOTTA CHEESE

Super tasty, super veggie

From the freezer to the oven: immediately ready

100% Italian Ricotta cheese

100% Italian Spinach

Crunchy topping

» The vegetarian proposal: a great garden classic!
» Voluminous and fragrant pastry to wrap a rich filling of leaf spinach and cream cheese, flavoured with nutmeg
» Sprinkled with extra crispy topping!

Item no.	Product description	Weight/Piece	Pieces/Carton	Oven (fan assisted)
13288	Sfoglia Pala Spinach and Ricotta cheese, ready to bake, deep frozen	300g	8	200°C, 25-30 mins.

PUMPKIN & CHEESE

SEASONAL PRODUCT

The new flavour that enchants your palate !

Vegetarian recipe

Crunchy turmeric topping

- *Fragrant puff pastry with autumnal pumpkin and string cheese filling and a crunchy topping*
- *Flavoured with nutmeg*
- *Ideal as a main course, vegetarian snack or as a light meal*
- *Always appreciated hot or cold!*

Item no.	Product description	Weight/Piece	Pieces/Carton	Oven (fan assisted)
13312	Sfoglia Pala Pumpkin and Cheese, ready to bake, deep frozen	300g	8	200°C, 25-30 mins.

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.

www.pan.it

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Version: 2026/1