



alpine. mediterranean. 

THE BEST OF ITALY. THE BEST OF THE ALPS.



**RETAIL  
CATALOGUE**



# 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.

# 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

Quality, Tradition, Territory



Delicate puff pastry

With apples from sustainable production, 100% Italian

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





# SAVOURY SNACKS & FINGERFOOD

High quality snacks all over the day



## Puff pastry bites (3 flavours)

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 flavours), 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

The most appetizing  
of snacks

Different flavours  
and toppings

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.



*Fresh apples from  
certified production*





[www.pan.it](http://www.pan.it)

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