



alpine. mediterranean. 

THE BEST OF ITALY. THE BEST OF THE ALPS.

**PRODUCT
CATALOGUE**



THE FUSION OF FLAVOURS

THE BEST OF ITALY. THE BEST OF THE ALPS.
SÜDTIROL - ALTO ADIGE



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.

APPLE STRUDEL

in pulled dough



Ever since, strudels – especially our delicious apple strudels – constitute the centrepiece of our product range of exquisite bakery products.

- » **Natural ingredients, juicy fruits, and traditional recipes**
- » **Fresh Apples sustainably produced and certified** by an independent body.
- » **Highest quality** and pure pleasure
- » **The extra fruit** - up to 67% of fruit is wrapped in our strudel with pulled dough
- » **Free from binding agents**
- » **Free from artificial flavours and preservatives**

Quality characteristics



» Certified Apple Production – The apple is the heart of our strudel.

We adhere to the guidelines of the GLOBAL G.A.P., a practical handbook for good agricultural practices, which is applied in the world's finest cultivation regions.

The basis is an equal partnership between agricultural producers and traders, who seek to establish efficient standards and procedures of certification. These guidelines help us to act responsibly and sustainably to the best of our knowledge and conscience, but also guarantee the utilization of the best apples for the production of our strudels. And you can taste that!



Already baked and portioned slices

High fruit content:

Apple Strudel with pulled dough

Apple strudel filled with freshly peeled apples from sustainable production, wrapped in a thin pulled dough. Fruity and fresh thanks to a high fruit content. Filling refined with raisins, sugar and a hint of cinnamon. Ready to bake and portionable as desired. VEGAN.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)
12000	Apple Strudel, ready to bake, deep frozen	approx. 2kg	4	180°C, 40% humidity, 50-55 mins.	180-200°C, 50-60 mins.



Apple Strudel with pulled dough

Apple strudel filled with freshly peeled apples from sustainable production, wrapped in a thin pulled dough. Fruity and fresh thanks to a high fruit content. Filling refined with raisins, sugar and a hint of cinnamon. Ready to bake and portionable as desired.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)
12015	Apple Strudel, ready to bake, deep frozen	approx. 1kg	4	180°C, 40% humidity, 35-40 mins.	200°C, 30-35 mins.



Apple Strudel Slices with pulled dough

Already baked apple strudel filled with freshly peeled apples from sustainable production. Wrapped in thin pulled dough and already portioned in individually removable slices. Fruity and fresh thanks to a high fruit content. Filling refined with raisins, sugar and a hint of cinnamon.

Item no.	Product description	Weight/ Piece	Pieces/ Pkg.	Pieces, Boxes/ Carton	Combinated oven	Oven (fan assisted)	Microwave	Defrosting time
11500	Apple Strudel Slices, already baked, deep frozen	approx. 165g	6	6 Boxes	140°C, 20% humidity, 20-25 mins.	160°C, 25-30 mins.	900W: 2 mins. 1800W: 1,5 mins.	5-6 hours at room temperature
12500	Apple Strudel Slices, already baked, deep frozen	approx. 160g	/	36 Pieces	140°C, 20% humidity, 20-25 mins.	160°C, 25-30 mins.	900W: 2 mins. 1800W: 1,5 mins.	5-6 hours at room temperature
12509	Apple Strudel Slices, already baked, deep frozen	approx. 125g	/	48 Pieces	140°C, 20% humidity, 18-20 mins.	160°C, 20-25 mins.	900W: 2 mins. 1800W: 1 mins.	5-6 hours at room temperature
12566	Apple Strudel Slices (butter), already baked, deep frozen	approx. 160g	/	36 Pieces	140°C, 20% humidity, 20-25 mins.	160°C, 25-30 mins.	900W: 2 mins. 1800W: 1,5 mins.	5-6 hours at room temperature

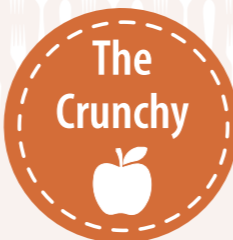


Serving suggestion:

Apple strudel slice with pomegranate, blackberry ice cream and apple chip

APPLE STRUDEL

in puff pastry



Whether as a delicious dessert with vanilla sauce or ice cream, or as a sweet snack with coffee: these strudels made with crispy-tender puff pastry are always perfect. Available as **ready-to-bake strudels** or **already baked and portioned slices** - ready to hand for any occasion.

- » **Crispy and fluffy puff pastries**
- » **Filled with fruity and crunchy apple cubes**
- » **Shiny golden baking colour** for easy handling

Apple Strudel with puff pastry

Apple strudel filled with freshly peeled apples from sustainable production, wrapped in a delicate puff pastry. Filling refined with raisins, sugar and a hint of cinnamon. Ready to bake and portionable as desired.



Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)
14005	Apple Strudel, ready to bake, deep frozen	1,3kg	6	180°C, 30-35 mins.	200°C, 30-35 mins.

Apple Strudel with puff pastry

Apple strudel filled with freshly peeled apples from sustainable production, wrapped in a delicate puff pastry. Filling refined with raisins, sugar and a hint of cinnamon. Ready to bake.



Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)
14010	Apple Strudel, ready to bake, deep frozen	approx. 300g	24	200°C, 25-30 mins.	200°C, 25-30 mins.

Apple Strudel Slices with puff pastry

Already baked apple strudel filled with freshly peeled apples from sustainable production. Wrapped in delicate puff pastry and already portioned in individually removable slices. Fruity and fresh thanks to a high fruit content. Refined with raisins, sugar and a hint of cinnamon.

Item no.	Product description	Weight/ Piece	Pieces/ Box	Boxes, Pieces/ Carton	Combinated oven	Oven (fan assisted)	Microwave	Defrosting time
13505	Apple Strudel Slices, already baked, deep frozen	approx. 100g	10	9 Boxes	140°C, 30% humidity, 15 mins.	180°C, 15 mins.	900W: 1,5 mins. 1800W: 45 Sec.	4 hours at room temperature
14505	Apple Strudel Slices, already baked, deep frozen	approx. 110g	/	20 Pieces	140°C, 30% humidity, 15 mins.	180°C, 15 mins.	900W: 1,5 mins. 1800W: 45 Sec.	4 hours at room temperature

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Serving suggestion:

Apple strudel slice with vanilla sauce, cream, fresh strawberries and chocolate sticks



Golden baking colour

TRADITIONAL STRUDEL

in thin pulled oil dough

The power of tradition - that is our "land cuisine". Popular recipes are brought back to their original form to serve up the excellence that already generations have worked on.

Good things come to those who wait – traditional cooking is not a quick affair. The **best ingredients** are prepared long and carefully, because this is the prerequisite for developing the **best flavours**. You can see and taste that!

- » Wrapped in thin pulled oil dough
- » Artisanal look
- » Each piece is unique
- » Natural taste from the best ingredients from grandmother's kitchen: original and authentic



„Land“ Traditional Apple Strudel

Traditional apple strudel in handcrafted look, with thin slices of fresh apples, wrapped in thin pulled oil dough. Enhanced with butter, breadcrumbs, cinnamon and raisins. The best ingredients from grandmother's kitchen, original and authentic - with apples from sustainable production. Ready to bake and portionable as desired.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)
12046	„Land“ Traditional Apple Strudel, ready to bake, deep frozen	approx. 1,5kg	4	200°C, 30-40 mins.	200°C, 30-40 mins.



„Land“ Traditional Apple Strudel Slices

Traditional apple strudel in handcrafted look, with thin slices of fresh apples, wrapped in thin pulled oil dough. Enhanced with butter, breadcrumbs, cinnamon and raisins. The best ingredients from grandmother's kitchen, original and authentic - with apples from sustainable production. Individually removable already baked portions in a handy tray.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)	Microwave
12572	„Land“ Traditional Apple Strudel Slices, already baked, deep frozen	approx. 180g x 10	40	140°C, 60% humidity, 20-25 mins.	140°C 25-30 mins.	900W: 3,5 mins. 1800W: 1,5 mins.

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Refined with butter

With whipped egg whites - extra fluffy texture



„Land“ Traditional Sweet Cheese Strudel Slices

Traditional quark-cheese strudel in handcrafted look, with creamy soft cheese and selected raisins, wrapped in thin pulled oil dough. Enhanced with delicate vanilla and lemon taste. Authentic and original - as from grandmother's kitchen. Individually removable already baked portions in a handy tray.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)	Microwave
12571	„Land“ Traditional Sweet Cheese Strudel Slices, already baked, deep frozen	approx. 180g x 10	40	140°C, 60% humidity, 20-25 mins.	140°C, 25-30 mins.	900W: 3,5 mins. 1800W: 1,5 mins.

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STRUDEL VARIETY

in pulled dough

Creamy and fruity alternatives to the classic apple strudel!

We offer many strudel varieties that are filled with sweet cheese (Quark), raspberries or wild berries and sour cherries.

- » Particularly **rich fruit and sweet cheese filling**
- » The **right strudel for every season**
- » An exciting addition to your **dessert menu**



Sweet Cheese Strudel with pulled dough

Strudel filled with sweet cheese and raisins wrapped in a thin pulled dough. Delicious filling made of sweet cheese (quark) and selected raisins refined with finest aromas in taste. Ready to bake and portionable as desired.

Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)
12013	Sweet Cheese Strudel, ready to bake, deep frozen	approx. 1,5kg	4	180-190°C, 30% humidity, 35-40 mins.	200-210°C, 35-40 mins.



Large raspberry pieces

Sweet Cheese Strudel with raspberries with pulled dough

Strudel filled with sweet cheese and raspberries, wrapped in a thin pulled dough. Deliciously filled with sweet cheese (quark) and luscious raspberries, refined with finest aromas in taste. Ready to bake and portionable as desired.

Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)
12012	Sweet Cheese Strudel with raspberries, ready to bake, deep frozen	approx. 1,5kg	4	180-190°C, 30% humidity, 35 - 40 mins.	200-210°C, 35-40 mins.



Sweet Cheese Strudel Slices with pulled dough

Already baked sweet cheese strudel filled with creamy soft cheese and selected raisins and refined with finest aromas in taste. Wrapped in thin pulled dough and already portioned in individually removable slices.

Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)	Microwave
12501	Sweet Cheese Strudel Slices, already baked, deep frozen	approx. 160g	20	140°C, 40% humidity, 25-30 mins.	160°C, 25-30 mins.	700W: 3 mins.



Sweet Cheese Strudel Slices with raspberries with pulled dough

Already baked sweet cheese strudel filled with creamy soft cheese and luscious raspberries, refined with finest aromas in taste. Wrapped in thin pulled dough and already portioned in individually removable slices.

Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)	Microwave
12520	Sweet Cheese Strudel Slices with raspberries, already baked, deep frozen	approx. 160g	20	140°C, 40% humidity, 25-30 mins.	160°C, 25-30 mins.	700W: 3 mins.



Sweet Cheese Strudel with puff pastry

Sweet Cheese strudel filled with creamy soft cheese and selected raisins, refined with finest aromas in taste and wrapped in a delicate puff pastry. Ready to bake.

Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)
14013	Sweet Cheese Strudel, ready to bake, deep frozen	approx. 300g	24	180-190°C, 40% humidity, 20-25 mins.	200°C, 20-25 mins.



Fruits of the Forest Strudel Slices with pulled (butter) dough

Already baked fruits of the forest strudel filled with delicious forest fruits, sour cherries and apples, lightly sugared. Fruity and fresh thanks to a high fruit content. Wrapped in thin pulled dough and already portioned in individually removable slices.

Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)	Microwave
12570	Fruits of the Forest Strudel Slices (butter), already baked, deep frozen	approx. 160g	36	140°C, 60% humidity, 20-25 mins.	160°C, 25-30 mins.	700W: 3,5 mins.





Serving suggestion:
Kaiserschmarrn
enriched with
blueberries

KAISERSCHMARRN

Scrambled pancake as a traditional alpine dessert

This Austro-Bavarian pancake speciality ("Kaiserschmarrn" translated: Emperor's mess) is made from a sweet vanilla flavoured batter using flour, eggs, milk, sugar, and raisins. The traditional sweet dish from the alpine cuisine takes its name from the Austrian emperor (Kaiser) Franz Joseph I, who was fond of this fluffy shredded pancake.

We offer different types and recipes, all of them of best quality, simple and natural ingredients and made according to traditional recipes, in an artisan, home-made look.

- » Whether it's a **mountainside restaurant and tavern, restaurant, canteen, or bistro, organic or classic traditional** Kaiserschmarrn - we have the right solution!
- » Tastes and looks like **homemade** and saves a lot of time in the kitchen.
- » **Easy and quick preparation:** highest degree of convenience, as it is ready-baked

„Kaiserschmarrn soufflé“

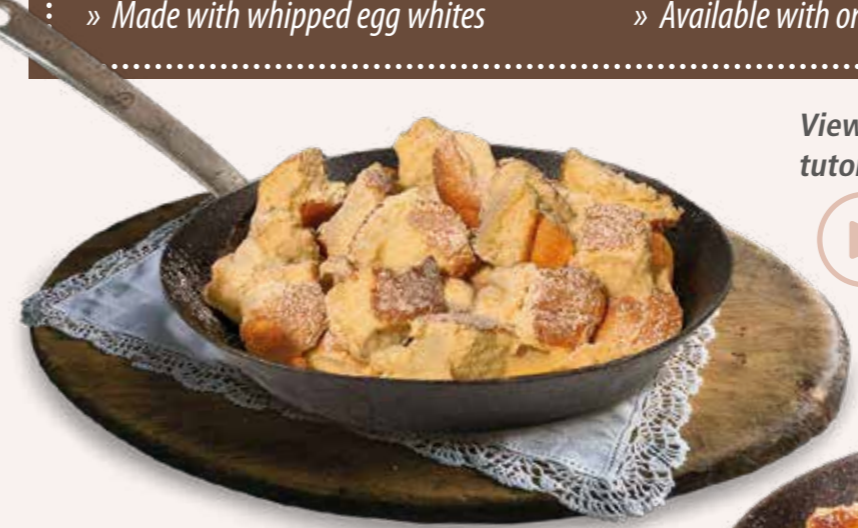
Kaiserschmarrn soufflé is especially fluffy and light, made with whipped egg. Natural taste from the best ingredients, rustically chopped.

- » Clean Label
- » Made with whipped egg whites
- » Vanilla flavoured
- » Available with or without raisins



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Serving suggestion:
Kaiserschmarrn in a pan,
with pears and walnuts

Item no.	Product description	Weight/Bag	Bags/Carton	Combinated oven	Microwave
15600	"Kaiserschmarrn soufflé" with raisins, already baked, deep frozen	2kg	3	140°C, 80% humidity, 5-7 mins.	900W: 4 mins. 1800W: 2 mins.
15601	"Kaiserschmarrn soufflé" without raisins, already baked, deep frozen	2kg	3	140°C, 80% humidity, 5-7 mins.	900W: 4 mins. 1800W: 2 mins.



Kaiserschmarrn ORGANIC

Organic Kaiserschmarrn with ingredients from controlled organic cultivation. Natural taste from the best ingredients. Already baked and rustically chopped.

- » Tastes and looks like homemade
- » Without raisins
- » Particularly juicy
- » Ingredients from controlled organic cultivation



IT-BIO-021



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Item no.	Product description	Weight/Karton	Combinated oven	Oven (fan assisted)	Microwave
15608	"Kaiserschmarrn BIO" without raisins, already baked, deep frozen	5kg	120°C, 20% humidity, 10 mins.	160°C, 30-35 mins. (covered)	900W: 4 mins. 1800W: 2 mins. (covered)

Kaiserschmarrn Classic

Classic Kaiserschmarrn for the perfect mountain hut feeling. The classic recipe is especially succulent and fluffy thanks to the addition of fine quark.

- » Tastes and looks like homemade
- » Particularly succulent
- » Rustically shredded
- » With or without raisins



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Item no.	Product description	Weight/Bag	Bags/Carton	Combinated oven	Oven (fan assisted)	Microwave
15609	"Kaiserschmarrn Classic" with raisins, already baked, deep frozen	2,5kg	2	120°C, 20% humidity, 10 mins.	160°C, 30-35 mins. (covered)	900W: 4 mins. 1800W: 2 mins.
15613	"Kaiserschmarrn Classic" without raisins, already baked, deep frozen	2,5kg	2	120°C, 20% humidity, 10 mins.	160°C, 30-35 mins. (covered)	900W: 4 mins. 1800W: 2 mins.



APPLE FRITTERS

Classic dessert

Already baked apple fritters made with juicy apple rings and covered with golden batter. Classic dessert of the alpine cuisine, made of fresh apples from sustainable production. If eaten as dessert, it's usually sprinkled with icing sugar and served warm with vanilla sauce or ice creme. If preferred as a snack, just pick it up and enjoy!

» With freshly peeled apple rings
» Traditional golden look

» Fluffy inside, crispy outside
» Simple and quick preparation in the oven, air fryer or fryer

Item no.	Product description	Weight/Bag	Bags/Carton	Combinated oven	Oven (fan assisted)	Microwave	Pan/Fryer
15511	Apple Fritters, already baked, deep frozen	1kg	5	180°C, 7 mins.	200°C, 8- 9 mins.	600W: 1,5 mins.	180-185°C, 2 mins.



Entire apple rings
from freshly peeled apples

Particularly
succulent

Serving suggestion:

Serve the apple fritters with cranberry jam, vanilla ice cream and hazelnut brittle



Serving suggestion:

Roll the apple fritters in cinnamon and sugar and serve with vanilla sauce and hazelnut brittle



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SAVOURY SPECIALITIES

Veggie and tasty

Our savoury bakes, colourful and tasty are perfect as a **side dish**, a snack or a vegetarian **main course**!

- » Whether with a delicious 9-vegetable filling or as a Mediterranean version with spinach and ricotta
- » These pies guarantee a welcoming **change on your vegetarian menu**
- » Adapted to your needs: **already baked slices** or **ready-to-bake version** which can be cut and served as desired

Vegetable Strudel with pulled dough

Hearty strudel filled with vegetables and mozzarella, refined with a delicate note of nutmeg, wrapped in a thin pulled dough. Ready to bake and portionable as desired.



Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)
12017	Vegetable Strudel, ready to bake, deep frozen	approx. 1,5kg	4	180°C, 60% humidity, 50 mins.	200°C, 35-40 mins.

Vegetable Strudel Slices with pulled dough

Already baked vegetable strudel, heartily filled with a variety of colourful vegetables and mozzarella, finely seasoned with nutmeg and wrapped in thin dough. Already portioned in individually removable slices.



Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)	Microwave
12525	Vegetable Strudel Slices, already baked, deep frozen	approx. 160g	20	140°C, 60% humidity, 30 mins.	180°C, 25 mins.	700W: 4 mins. 1800W: 1,5 mins.
12560	Vegetable Strudel Slices, already baked, deep frozen	approx. 80g	108	140°C, 60% humidity, 15-20 mins.	160°C, 20 mins.	900W: 1 mins. 1800W: 2 mins.



Serving suggestion:
Vegetable Strudel Slice with a nut crusted camembert

Serving suggestion:
Vegetable Strudel Slice with pike perch fillet and dill foam



Spinach Strudel with puff pastry

Spinach pie filled with spinach leaves, ricotta and cheese, spiced with onion, garlic and nutmeg and wrapped in delicate puff pastry. Ready to bake and portionable as desired.



Item no.	Product description	Weight/ Pieces	Pieces/ Carton	Combinated oven	Oven (fan assisted)
14052	Spinach Strudel, ready to bake, deep frozen	approx. 1,3kg	4	180°C, 30-35 mins.	180°C, 40-45 mins.

Spinach Strudel Slices with puff pastry

Spinach pie slices filled with spinach leaves, ricotta and cheese, spiced with onion, garlic and nutmeg and wrapped in delicate puff pastry. Already baked and portioned in individually removable slices.



Item no.	Product description	Weight/ Pieces	Pieces/ Carton	Combinated oven	Oven (fan assisted)	Microwave
14541	Spinach Strudel Slices, already baked, deep frozen	approx. 160g	16	160°C, 30% humidity, 20-25 mins.	180°C, 30-35 mins.	900W: 3 mins.



Serving suggestion:
Mediterranean Spinach Wrap with tomato sauce, parmesan chip and basil

Serving suggestion:
Mediterranean Spinach Wrap with green and white asparagus and wine foam



Cheese Roll, with a light and airy soufflé filling - easy to prepare

Rolled Cheese Soufflé

Light and fluffy cheese soufflé in a very special form, refined with red pepper and herbs. Specially designed for professionals' cuisine and gastronomy. Individually removable portions, ready to bake.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)
12043	Rolled Cheese Soufflé, ready to bake, deep frozen	approx. 134g	30	180°C, 80% humidity, 20-22 mins.	180°C, 25-30 mins.



„Krautkrapfen“ Pickled cabbage Rolls

Already baked vegetarian „Sauerkraut“ rolls from the traditional alpine cuisine. Succulent pickled cabbage rustically rolled in dough and already browned/ roasted. Ideal as a main course or tasty side dish. Single portions.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Combinated oven	Oven (fan assisted)	Microwave
12564	„Krautkrapfen“ Pickled cabbage Rolls, already baked, deep frozen	approx. 127g	30	160°C, 25 mins.	180°C, 30 mins.	900W: 4 mins. 1800W: 2 mins.





SUPERFOOD WRAP

Hipster food - super trendy

Good to eat and beautiful to see: colourful and flavourful for the choice of ingredients, fragrant for the use of spices. Filled with colourful power ingredients quinoa, kale and red pepper, season to taste with soy sauce, chili and ginger, sprinkled with a crispy curcuma crumb topping.

Designed for those who are looking for variety on the menu and a vegan or vegetarian solutions - while appealing to young audiences and nutrition-conscious consumer.

QUINOA-KALE-WRAP

Vegetable strudel roll with the power-ingredients quinoa, kale and red pepper, spicy seasoned with soy sauce. Rolled in a thin oil dough and refined with a crispy curcuma crumb topping. An easy to prepare vegetarian centre plate, already baked.



- » Colourful and trendy vegetarian/vegan snack
- » Hip vegetables with extra power
- » Easy preparation, already baked
- » Vegan



Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)	Microwave
12573	Quinoa-Kale-Wrap, already baked, deep frozen	approx. 200g	36	140°C, 25-30 mins.	140°C, 25-30 mins.	900W: 4 mins. 1800W: 2 mins.

View product tutorial:



Serving suggestion:

Superfood-Skyline on red and yellow peppers, with crispy parmesan cheese





MINIS

High quality snacks all over the day

Whether for breakfast, as a snack or as finger food for buffets: the Pan Minis are suitable for every taste and every occasion. Our sweet and savoury minis represent the perfect **"between meal snack"** and are available in different flavours and shapes.

Our sweet MiniMix puff-pastry appetizers in the flavours apple, fruits of the forest and cocoa, our savoury appetizers in „alpine“ and „mediterranean“ flavours and our pizzas are ideal to satisfy the small hunger in our versatile product range. The products are made with **premium quality ingredients** and are **easy and quick to prepare** and thus perfectly aligned to the modern way of life.

Quality characteristics

Crispy and tasty: Our Minis are made with the excellent Pan-puff pastry and do not contain hydrogenated fats. They are ideal for the small appetite, as snack or for breakfast.

- » Easy and quick preparation
- » The right thing for each occasion: sweet or savoury, puff-pastry bites and pizzas

MiniMix savoury

Ready to bake puff pastry bites filled with 3 savoury flavours: spinach&ricotta, ham&cheese, tomato&mozzarella. Approx. 60 counts/pack.

Item no.	Product description	Weight/Carton	Pieces/Carton	Oven (fan assisted)
14063	MiniMix savoury (3 varieties), ready to bake, deep frozen	1,2kg	approx. 60	180°C, 15 mins.



Ideal for catering



Clubstore pack

MiniMix alpin.mediterran

Ready to bake puff pastry bites with hearty fillings, in 6 different alpine and mediterranean flavours: olives, spinach, rosemary, speck (bacon), pepper, würstel (vienna sausage). Surprises with different shapes and toppings. Bag content: approx. 45 pieces.

Item no.	Product description	Weight/Bag	Bags/Carton	Combinated oven	Oven (fan assisted)
14084	MiniMix alpin.mediterran (6 varieties), ready to bake, deep frozen	1kg	4	220°C, 16-20 mins., reduced fan speed	180°C, 20-25 mins., reduced fan speed



Particularly succulent



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Olives
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

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

Spinach
Creamy spinach filling delicately seasoned with caraway and nutmeg

Würstel (Vienna sausage)
With typical Merano-style sausage, made in South Tyrol

6 different shapes and fillings



Golden brown surface

Ideal as a snack or party appetizers

Savoury

Puff Pastry Pizzette with tomato and mozzarella

Ready to bake puff pastry mini pizzas with aromatic tomato sauce and mozzarella.
Bag content: approx. 40 pieces.

- » Well-seasoned with oregano and olive oil
- » Made with creamy mozzarella cheese

Item no.	Product description	Weight/ Bag	Bags/ Carton	Combinated oven	Oven (fan assisted)
14077	Puff Pastry Pizzette with tomato and mozzarella, ready to bake, deep frozen	1kg	4	180°C, approx. 15-20 mins., reduced fan speed	180°C, approx. 15-20 mins., reduced fan speed



Mini puff pastry pizza bites



Clubstore pack



Extra crispy and succulent

Spinat Cheese Stick with puff pastry

Puff pastry pocket richly filled with spinach and cheese and a crispy turmeric topping. A vegetarian snack which stands out not only by its flaky puff pastry and delicious filling of 100% Italian spinach, but also by the great stability of its shape and filling. Ready to bake.

Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)
14098	Spinat Cheese Stick with puff pastry, ready to bake, deep frozen	approx. 100g	50	170°C, without humidity, 24-28 mins.	170°C, without humidity, 24-28 mins.



Suitable also for Take Away

Sweet



Puff Pastry Apple Strudel

Mini puff pastry apple pie richly filled with fresh apples from sustainable production and selected raisins. Crunchy sugar crust on top. Juicy inside and crunchy outside. Single-portion snack of approx. 80g, ready to bake.

Item no.	Product description	Weight/Piece	Pieces/Carton	Combinated oven	Oven (fan assisted)
14101	Puff Pastry Apple Strudel, ready to bake, deep frozen	approx. 80g	50	170°C, without humidity, 24-28 mins.	170°C, without humidity, 24-28 mins.



Crunchy sugar crust

MiniMix sweet

Ready to bake puff pastry bites filled with 3 sweet flavours: apple, cocoa and fruits of the forest. With crispy sugar crust. Approx. 60 counts/pack.

Item no.	Product description	Weight/Carton	Pieces/Carton	Oven (fan assisted)
14062	MiniMix sweet (3 varieties), ready to bake, deep frozen	1,2kg	approx. 60	180°C, 15 mins.



Ideal for breakfast buffet

ITALIAN DESSERTS

La Dolce Vita

Our Tiramisú, Profiteroles, Mousse Cake and the Chocolate Soufflé are the best of what the Italian dessert kitchen can offer: tempting, creamy and yummy chocolaty, these products literally melt in your mouth and are always worth a little sin – just thaw and enjoy!

“La Dolce Vita” expresses the pure Italian joy of life; our sweet temptations can really sweeten your life. Our Italian desserts are sensually delicate; you can dip the spoon into the excellent creams almost weightlessly. The finest, delicate chocolate offers a feast for the senses.



With a creamy sweet heart

Clubstore pack

Profiteroles

24 cream puffs filled with cream covered with cocoa-cream.

Item no.	Product description	Weight/Piece	Pieces/Carton	Defrosting time
18003	Profiteroles, deep frozen	1,2kg	1 cake	3-4 hours at 5-6 hours at room temperature

Serving suggestion:
Profiteroles with hazelnut brittle and fresh mint



Sweet seduction in his smallest size

Mini Tiramisú

Lady fingers biscuits soaked into coffee and fresh mascarpone cheese cream decorated with cocoa.

Item no.	Product description	Weight/Piece	Pieces/Carton	Defrosting time
18000	Mini Tiramisú, deep frozen	approx. 110g	9	30-60 mins. at room temperature, 3 hours in the fridge

Clubstore pack



Serving suggestion:
Mini Tiramisú with mango fan, mango ragout and chocolate garnish



Clubstore pack

„Mini Tortini“ Mini Cake with chocolate mousse

Mini Cake with sponge base and delicate chocolate mousse, topped with chocolate curls. Easy to prepare and versatile to combine!

Item no.	Product description	Weight/Pieces	Pieces/Carton	Defrosting time
18006	„Mini Tortini“ Mini Cake with chocolate mousse, deep frozen	approx. 110g	15	60 mins. at room temperature, 3 hours in the fridge



Serving suggestion:

Chocolate mousse cake with chocolate with berries and blueberry cream



Serving suggestion:

Mini chocolate mousse cake with pears and hazelnut brittle



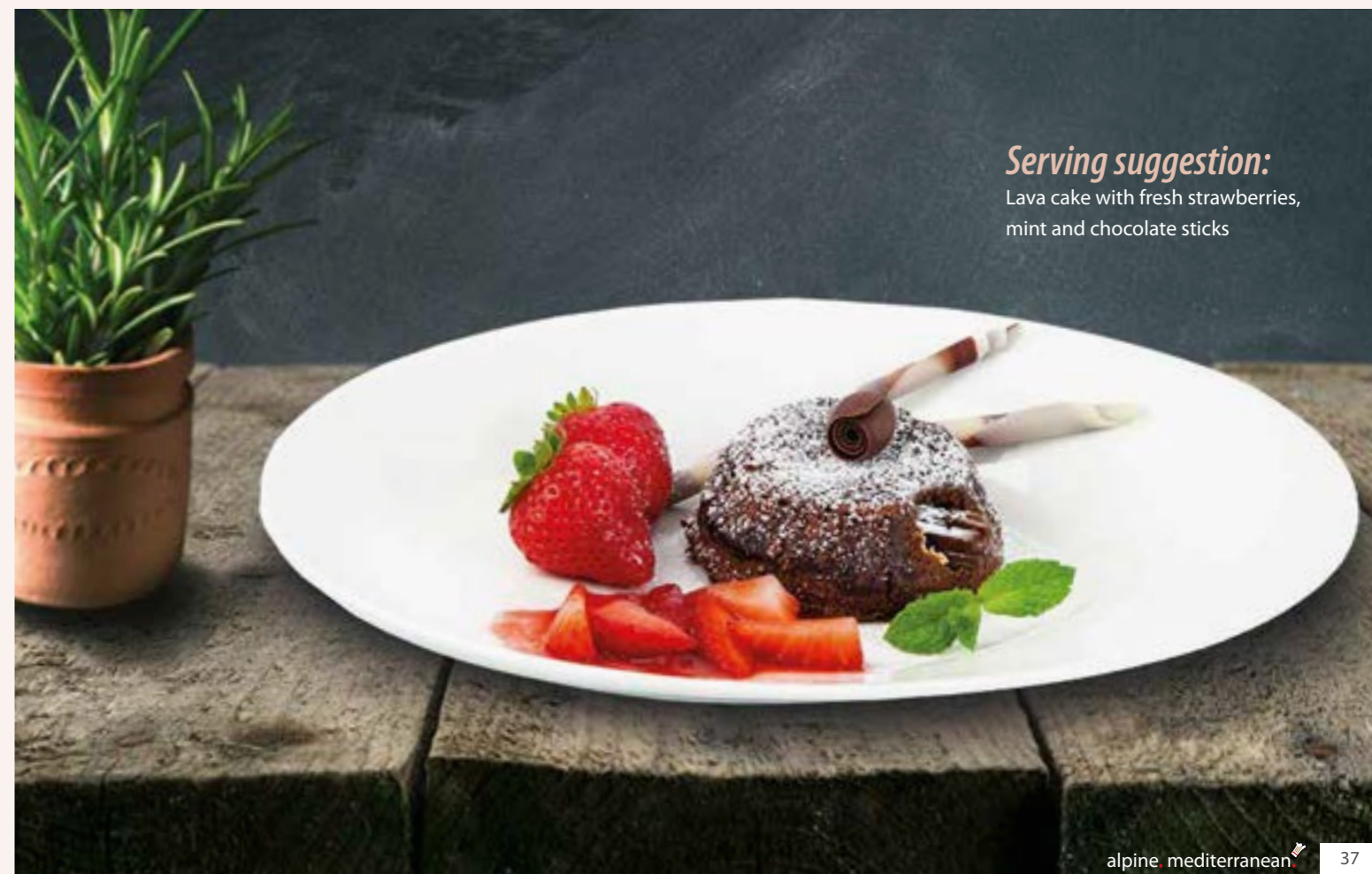
Clubstore pack

Soufflé with Chocolate

Mini molten chocolate cake with liquid core, deep frozen. 12 single portions. Can be combined in many ways with fresh fruit. Prepared in 20 seconds in the microwave.

Item no.	Product description	Weight/Piece	Pieces/Carton	Oven (fan assisted)	Microwave
18004	Soufflé with Chocolate, deep frozen	approx. 100g	12	180°C, 15-18 mins.	850W: 30-40 sec. 1800W: 20-25 sec.

With liquid chocolate core



Serving suggestion:

Lava cake with fresh strawberries, mint and chocolate sticks

BASICS

Doughs in top form



The foundation for our success and of the outstanding quality of our pastries is based on the excellent dough's, which we have developed and refined over decades. Whether refined puff-pastry or delicate filo dough: our doughs form the basis for a variety of cooking recipes and can be used daily in the best kitchens.

Our frozen dough's are usable in many ways and of impressive quality, especially our puff pastry, for which extraordinary quality we are known for. The Pan puff pastry in sheets or blocks and the filo dough represent the basis for different recipes and enable creativity in the professional kitchen.

Quality characteristics

Simple and versatile in use: As basis for different recipes – whether sweet or savoury – the Pan basics are a real plus for each professional kitchen. The high quality doughs impress with a fine taste and an easy use. Simply let thaw and get started!

Puff Pastry block

Deep frozen puff pastry. Various and simple applications: roll out dough to desired thickness and shape as desired. Ideal base product for a variety of sweet and savoury recipes.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Defrosting time (Room temperature)	Defrosting time (Microwave)
16500	Puff Pastry block, ready to bake, deep frozen	1kg	5	1,5 hours	500W: 3,5 mins.



Puff Pastry (12 sheets)

Deep frozen puff pastry, 12 rolled out pastry sheets, defrosted in a few minutes and versatile for sweet and savoury recipes. Simple to use.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Weight/ Platte	LxWxH in cm per Platte	Defrosting time (Room temperature)
16507	Puff Pastry (12 sheets), ready to bake, deep frozen	5kg	12	approx. 420g	36x25x0,3	15-20 mins.



Quickly defrosted

Phyllo Pastry (2 rolls)

Deep frozen Phyllo pastry - ready to bake. 2 Rolls of flaky, layered sheets of paper-thin pastry dough (approx. 12-14 sheets). Versatile for sweet and savoury recipes.

Item no.	Product description	Weight/ Piece	Pieces/ Carton	Weight/ sheet	LxW in cm per sheet	Defrosting time (Room temperature)
16516	Phyllo Pastry (2 rolls), ready to bake, deep frozen	500g	6	approx. 41g	37x50	2 hours



Developed and refined over decades

Fantastically simple – simply fantastic: thaw and get started!

Versatile in use: the possibilities are endless, there are no limits to your imagination!

For your professional kitchen

Innovative dishes for everyone

In our test kitchens we rely on people, which know the ins and outs of recipe development.

Together with professional chefs we develop products that touch heart and mind. Based on the Alpine-Mediterranean tradition we use the best ingredients and the expertise of the professionals to give our products the final touch.

That is how we develop our specialties, which taste wonderful and fascinate through a simple, rapid and convenient preparation.

Innovation occurs with a constant dialog with professionals. Therefore, we work together with top culinary experts and integrate all inputs and feedbacks we receive from our customers into our development and innovation processes.

This enables us to insure that our specialties meet the criteria and expectations of our clients:

- » **Impeccable quality of the recipes and ingredients**
- » **Versatile products**
- » **Fast and uncomplicate handling**
- » **Unbeatable ease of preparation**



Professional chef and product developer
Andreas recommends:



Our sense of awareness and sustainability

Zero Waste
We recycle
100% of the apple

- 100% Electricity from renewable sources
- 30% own production
- Continuous process improvement

- » APPLES FROM CERTIFIED CULTIVATION
- » RECYCLABLE PACKAGING
- » FSC CERTIFIED CARTONS AND PAPERS



The path of the apple - 100% utilization

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 of about 4000m² we can produce 30% of our electricity needs from solar energy ourselves. We thus promote the decentralised production and direct consumption of energy. The CO₂ reduction thus is around 370 tons per year.



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.

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

RSPO, IFS and BRC certified, FDA registered



FSC

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

Made in Italy

Italy is famous all over the world for food and lifestyle, home of beauty and excellence.

Italy is the best place for inspiration, cooking and unique food.

This is our inspiration - the main ingredient of our products.



75%
Export rate

From Italy
to the world

Item data

	Item no.	Ready to bake	Already baked	Product description	Content per carton	Cart./ Pal.	Cart./ Layer	EAN-Code selling unit	EAN-Code carton
"Land" Traditional Strudel	12046	x		"Land" Traditional Apple Strudel	approx. 1,5kg x 4 Pcs.	72	6		8000460017084
	12572		x	"Land" Traditional Apple Strudel Slices	approx. 180g x 10 Pcs. in 4 Trays	60	10	8000460020190	8000460020206
	12571		x	"Land" Traditional Sweet Cheese Strudel Slices	approx. 180g x 10 Pcs. in 4 Trays	60	10	8000460020176	8000460020183
Strudel in pulled dough	12000	x		Apple Strudel	approx. 2kg x 4 Pcs.	60	6		8000460012508
	12015	x		Apple Strudel	approx. 1kg x 4 Pcs.	84	7		8000460012591
	12509		x	Apple Strudel Slices	approx. 125g x 48 Pcs.	108	12		8000460012676
	12500		x	Apple Strudel Slices	approx. 160g x 36 Pcs.	108	12		8000460012607
	12566		x	Apple Strudel Slices (Butter)	approx. 160g x 36 Pcs.	108	12		8000460014465
	11500		x	Apple Strudel Slices	approx. 165g x 6 Pcs. in 6 Packungen	64	8	8000460012638	8000460012652
	12013	x		Sweet Cheese Strudel	approx. 1,5kg x 4 Pcs.	84	7		8000460012577
	12501		x	Sweet Cheese Strudel Slices	approx. 160g x 20 Pcs.	208	13		8000460012614
	12012	x		Sweet Cheese Strudel with raspberries	approx. 1,5kg x 4 Pcs.	84	7		8000460014038
	12520		x	Sweet Cheese Strudel Slices with raspberries	approx. 160g x 20 Pcs.	208	13		8000460012836
12570		x	Fruits of the Forest Strudel Slices (butter)	approx. 160g x 36 Pcs.	108	12		8000460020138	
Strudel in puff pastry	14005	x		Apple Strudel	1,3kg x 6 Pcs.	63	7	8000460012119	8000460011075
	14010	x		Apple Strudel	approx. 300g x 24 Pcs.	72	8		8000460012164
	14505		x	Apple Strudel Slices	approx. 110g x 20 Pcs.	208	13		8000460012157
	13505		x	Apple Strudel Slices	approx. 100g x 10 Pcs. in 9 Boxes	48	8	8000460025706	8000460043137
	14013	x		Sweet Cheese Strudel	approx. 300g x 24 Pcs.	80	8		8000460012218
Savoury Specialities	12017	x		Vegetable Strudel	approx. 1,5kg x 4 Pcs.	84	7		8000460013505
	12525		x	Vegetable Strudel Slices	approx. 160g x 20 Pcs.	208	13		8000460013512
	12560		x	Vegetable Strudel	approx. 80g x 108 Pcs.	70	7		8000460013314
	14052	x		Spinach Strudel	approx. 1,3kg x 4 Pcs.	84	7		8000460014090
	14541		x	Spinach Strudel Slices	approx. 160g x 16 Pcs.	208	13		8000460014069
	12564		x	„Krautrapfen“ Pickled cabbage Rolls	approx. 127g x 30 Pcs.	144	18		8000460014342
	12043	x		Rolled Cheese Soufflé	approx. 134g x 30 Pcs.	160	10		8000460015202
	12573		x	Quinoa-Kale-Wrap	approx. 200g x 36 Pcs.	70	7		8000460020244
Sweet Specialities	15600		x	„Kaiserschmarrn soufflé“ with raisins	2kg x 3 Bags	54	9	8000460015523	8000460015530
	15601		x	„Kaiserschmarrn soufflé“ without raisins	2kg x 3 Bags	54	9	8000460014434	8000460014441
	15609		x	Kaiserschmarrn Classic with raisins	2,5kg x 2 Bags	72	9	8000460020756	8000460020374
	15613		x	Kaiserschmarrn Classic without raisins	2,5kg x 2 Bags	72	9	8000460020763	8000460020770
	15608		x	Kaiserschmarrn ORGANIC without raisins	5kg	72	9		8000460020350
	15511		x	Apple Fritters	1kg x 5 Bags	84	12	8000460012331	8000460012348
Minis	14101	x		Puff Pastry Apple Bites	approx. 80g x 50 Pcs.	108	12		8000460020930
	14062	x		MiniMix sweet (3 varieties)	1,2kg	360	24		8000460013192
	14063	x		MiniMix savoury (3 varieties)	1,2kg	360	24		8000460013208
	14084	x		MiniMix alpin.mediterran (6 varieties)	1kg x 4 Bags	108	12	8000460014120	8000460014137
	14077	x		Puff Pastry Pizzette with tomato and mozzarella	1kg x 4 Bags	108	12	8000460014397	8000460014403
	14098	x		Spinat Cheese Stick with puff pastry	approx. 100g x 50 Pcs.	108	12		8000460020886
Italian Desserts	18000	to defrost		Mini Tiramisù	approx. 110g x 9 Pcs.	207	9		8000460018050
	18003	to defrost		Profiteroles	1 cake x 1,2kg	240	10		8000460018067
	18006	to defrost		„Mini Tortini“ Mini Cake with chocolate	approx. 110g x 15 Pcs.	207	9		8000460018098
	18004		x	Soufflé with Chocolate	approx. 100g x 12 Pcs.	272	16		8000460018074
Basics	16500	x		Puff Pastry block	1 kg x 5 Pcs.	144	16	8000460011235	8000460011365
	16507	x		Puff Pastry (12 sheets)	5 kg	147	7		8000460013772
	16516	x		Phyllo Pastry (2 rolls)	500g in 6 Boxes	200	20	8000460013949	8000460020442



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