



*Your Partner for*  
**IN-STORE BAKERY**

alpine . mediterranean 



# 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.*



# 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 forms
-  Different fillings

» 6 flavours available: Olives – Spinach – Rosemary – Bacon – Pepper – Sausage



approx.  
0.71 oz./20g  
per piece

Item no.	Product description	Weight/piece	Units/case	Dough	Combinated 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 min.	355°F/180°C, with reduced fan speed, 20-25 min.	72 hours (32°F-39°F/ 0°C-4°C) 48 hours (68°F/20°C)	

Long live Italy!



## Mini Pizza Bites with Mozzarella Cheese



Flaky puff pastry „Pizzette“ topped with mediterranean 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



GMO free

Item no.	Product description	Weight/ piece	Units/ case	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. 35oz./ 1000g	4 bags x 1000g	puff pastry		355°F/180°C, with reduced fan speed, 15-20 min.	355°F/180°C, with reduced fan speed, 15-20 min.	72 hours (32°F-39°F/ 0°C-4°C) 48 hours (68°F/20°C)	
14088	Mini Pizza Bites with Mozzarella Cheese, ready to bake, deep frozen	approx. 35oz./ 1000g	4 bags x 1000g	puff pastry	x	355°F/180°C, with reduced fan speed, 15-20 min.	355°F/180°C, with reduced fan speed, 15-20 min.	72 hours (32°F-39°F/ 0°C-4°C) 48 hours (68°F/20°C)	



# SAVOURY WORLD

*Vegetarian snacks*



Spinach Pastry Snack approx. 3.53 oz./100g, ready to bake

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.

# Superfood Wrap Quinoa and Kale

QUINOA

CURCUMA

KALE

PEPPER



Rolled in a thin oil dough



Refined with a crispy curcuma crumb topping



Vegetable strudel roll with power-ingredients



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



Vegetarian product

Colourful  
and trendy  
vegetarian  
snack

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
12573	Superfood Wrap Quinoa and Kale, baked, deep frozen	approx. 7.06 oz./ 200g	36	thin oil dough	6.30 x 2.96 x 1.38 in/ 16 x 7,5 x 3,5 cm	280°F/140°C, 25-30 min.	280°F/140°C, 25-30 min.	72 hours (32°F-39°F/ 0°C-4°C) 24 hours (68°F/20°C)	



# Cheese Roll



Delicious food to go

Rich in filling

» *Great for a tasty lunch break*  
 » *An alternative to the pizza slice or the classic sandwich*

- Light and fluffy cheese roll in a very special form, refined with red pepper and herbs
- Easy to prepare and suitable for multiple consumption occasions
- Vegetarian product

Item no.	Product description	Weight/ piece	Pieces/ case	Dimensions approx. [Ø/H]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
12043	Cheese Roll, ready to bake, deep frozen	approx. 4.73 oz./ 134 g	30	Ø 3.75 in/2.17 in Ø 9,5cm/5,5 cm	355°F/180°C, 80% humidity 20-22 min.	390°F/200°C, 25 min.	72 hours (32°F-39°F/ 0°C-4°C) 24 hours (68°F/20°C)	

# Spinach Pastry Snack

Crunchy  
topping on the  
surface

Nutritious  
snack



Wrapped in delicate puff pastry



Tasty spinach and cheese filling



Vegetarian product

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14098	Spinach Pastry Snack, ready to bake, deep frozen	approx. 3.53 oz./ 100g	50	puff pastry	5.71 x 2.17 x 1.78 in/ 14,5 x 5,5 x 4,5 cm	338°F/170°C, 24-28 min.	338°F/170°C, 24-28 min.	48 hours (32°F-39°F/ 0°C-4°C) 24 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



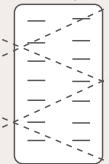
Vegetarian product

## Tips for cutting the slice

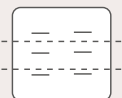
Classic slices:



Pizza-Style:




Snack cut:



Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Baked and portioned	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14541	Spinach Pie 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 min.	356°F/180°C, without steam, 30-35 min.	48 hours (32°F-39°F/ 0°C-4°C) 24 hours (68°F/20°C)	
14052	Spinach Pie, 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 min.	375°F/190°C, 40-45 min.	48 hours (32°F-39°F/ 0°C-4°C) 24 hours (68°F/20°C)	




# STRUDEL WORLD




Freshly  
peeled  
apples

Apple Strudel in pulled dough 35 oz./1 kg, ready to bake

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, refined with raisins, sugar and a hint of cinnamon



All Natural – No Preservatives



No GMO's



No Trans fats



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]	Combinated 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	1.57 x 5.9 x 1.96 in/ 4 x 15 x 5 cm	284°F/140°C, 20% humidity 20-25 min.	320°F/160°C, 25-30 min.	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	1.57 x 5.9 x 1.96 in/ 4 x 15 x 5 cm	284°F/140°C, 20% humidity, 20-25 min.	320°F/160°C, 25-30 min.	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	1.57 x 5.9 x 1.96 in/ 4 x 15 x 5 cm	284°F/140°C, 60% humidity, 20-25 min.	320°F/160°C, 25-30 min.	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	356°F/180°C, 40% humidity, 35-40 min.	390°F/200°C, 30-35 min.	72 hours (32°F-39°F/ 0°C-4°C) 48 hours (68°F/20°C)	

# Apple Strudel in puff pastry

Delicate and flaky

Golden brown surface

Made with real fruit



Wrapped in flaky puff pastry



Filled with freshly peeled apples from sustainable production



Enhanced with raisins and cinnamon



GMO free



No flavours and no artificial colours



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
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 min.	356°F/180°C, 15 min.	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	390°F/200°C, 25-30 min.	390°F/200°C, 25-30 min.	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, 30-35 min.	390°F/200°C, 30-35 min.	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		11.82 x 3,75 x 1,38 in/ 30 x 9,5 x 3,5	374°F/190°C, 30 min.	356°F/180°C, 35-40 min.	72 hours (32°F-39°F/ 0°C-4°C) 48 hours (68°F/20°C)	

Scents  
of tradition

# Strudel in thin pulled oil dough

Original and authentic

"Homemade"  
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]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
12572	„Land“ Traditional Apple Strudel Slices, baked, deep frozen	approx. 6.35 oz./ 180g	40 (4 x 10 slices/tray)	thin pulled oil dough	x	x	2.2 x 4.72 x 1.77 in/ 5,6x12x4,5 cm	280°F/140°C, 60% humidity, 20-25 min.	280°F/140°C, 25-30 min.	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, 30-40 min.	390°F/200°C, 30-40 min.	72 hours (32°F-39°F/ 0°C-4°C) 48 hours (68°F/20°C)	

# Strudel Mini

Fresh and juicy taste

Available in different sizes!



Flaky and crispy puff pastry with sugar rocks on the surface for more crunchiness



Rich in freshly peeled apples, refined with raisins and sugar

## Upon request:



With or without raisins



Puff Pastry with butter or margarine



Different sizes available:

2.83 oz./80g – 3.53 oz./100g – 4.24 oz./120g – 4.59 oz./130g

Item no.	Product description	Weight/ piece	Pieces/ carton	Dough	Dimensions approx. [LxWxH]	Combined oven	Oven (fan assisted)	Storage after baking	Product photo
14101	Strudel Mini, 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, 24-28 min.	338°F/170°C, 24-28 min.	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



## The Big Apple

Based in NY for serving the US market since 2004



## 6.000 Tons

of apples used each year for the production of our strudels



## 22 miles/35 km

of strudels produced every day



## 500.000 Puff pastry snacks

can be produced every day as canapés and mini pizzas



## Certifications

RSPO, GFSI, IFS and BRC certified, FDA registered



## Sustainability

We always stick to what is important: natural and authentic recipes, respect towards people and resources and an awareness for the environment and sustainability of resources.



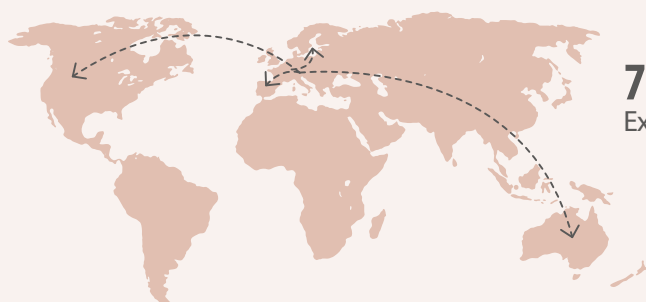
## Green Energy

100% sustainable energy from renewable sources

## 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



www.pan.it

Follow us on  
@panfoodservice



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