



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)</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.	

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

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.



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 Spinach

100% Italian Ricotta cheese

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.

ALPINE MEDITERRANEAN

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.

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.



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.



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