



alpine mediterranean. 

Your Partner for
IN-STORE BAKERY



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

Golden brown surface

Savoury Bites

-  Delicate Puff Pastry
-  Bite size mini pockets filled with various flavourings
-  Different shapes and fillings

Olive

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

6 different shapes and fillings

Rosemary

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


Würstel (Vienna sausage)

With typical Merano-style sausage, produced in South Tyrol

Spinach

Creamy spinach filling delicately seasoned with caraway and nutmeg

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.

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



MiniMix Premium

- Ready-to-bake puff pastry bites enriched with concentrated butter
- In 6 delicious shapes and fillings: Basil pesto, pepper, black olive, cheese, ham, sausage
- Golden, shiny pastry surface



Rich and stable fillings



Sausage

With typical Merano-style Wüstel, produced in South Tyrol.

Olive

Filled with finely chopped black olives. Intense flavour. Decorated with chia seeds.

Cheese

Delicate, creamy cheese filling made from cream cheese, hard cheese and ricotta.

Pepper

Delicious sweet and sour filling with red pepper and cream cheese.

Ham

Cream cheese with smoked ham. Crispy Mediterranean oregano crumble on top.

Basil pesto

Creamy filling with Italian basil and grated cheese.

Item no.	Product description	Weight/ piece	Content/ carton	Dough	Palm oil free	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14105	MiniMix Premium (6 varieties), ready to bake, deep frozen	approx. 0.71 oz./ 20g	4 bags x 35oz./1000g	puff pastry	x	428°F/220°C, 16-20 mins., reduced fan speed	355°F/180°C, 20-25 mins., reduced fan speed	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	



Premium Pizzette

- Round puff pastry pizza bites with rich tomato sauce and creamy mozzarella
- Refined with concentrated butter
- Extra crispy



Tomatoes from Italy

Creamy mozzarella-cheese



Item no.	Product description	Weight/ piece	Content/ carton	Dough	Palm oil free	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14104	Puff Pastry Premium Pizzette with tomato and mozzarella, ready to bake, deep frozen	approx. 0.71 oz./ 20g	4 bags x 35oz./1000g	puff pastry	x	355°F/180°C, 15-20 mins., reduced fan speed	355°F/180°C, 15-20 mins., reduced fan speed	72 hours (32°F/39°F, 0°C/4°C), 72 hours (68°F/20°C)	

Tomatoes from Italy



Mini Pizza Bites with Mozzarella Cheese

- Flaky puff pastry „Pizzette“ topped with mediterrean 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

Light and tasty



Item no.	Product description	Weight/ piece	Content/ carton	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. 0.71 oz./ 20g	35oz./ 1000g x 4 bags	puff pastry		355°F/180°C, reduced fan speed, 15-20 mins.	355°F/180°C, reduced fan speed, 15-20 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	



Truffle Puff Pastry Bites

- Puff pastry bites filled with fine, flavoursome truffle cream
- Decorated with a crunchy chia seed topping
- Golden, shiny pastry surface



The ideal appetizer for the festive season

Item no.	Product description	Weight/ piece	Content/ carton	Dough	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14103	Truffle Puff Pastry Bites, ready to bake, deep frozen	approx. 0.71 oz./ 20g	4 bags x 35oz./1000g	puff pastry	428°F/220°C, reduced fan speed, 16-20 mins.	355°F/180°C, reduced fan speed, 20-25 mins.,	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	

SAVOURY WORLD

Snacks for every occasion

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.

Quinoa-Kale-Strudel

KALE

PEPPER

QUINOA

CURCUMA



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]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
12573	Quinoa-Kale-Strudel, baked, deep frozen	approx. 7.06 oz./ 200g	36	thin oil dough	5.50 x 2.56 x 1.38 in/ 14 x 6,5 x 3,5 cm	280°F/140°C, 25-30 mins.	280°F/140°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	

Spinach and Cheese stick

Crunchy
topping on
the surface





Nutritious
snack

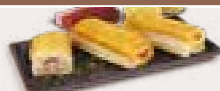
-  Wrapped in delicate puff pastry
-  Crispy turmeric topping
-  Tasty spinach (100% Italian) and cheese filling
-  Vegetarian snack
-  Great stability of its shape and filling

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14098	Spinach and Cheese puff pastry stick, ready to bake, deep frozen	approx. 3.53 oz./ 100g	50	puff pastry	5.71 x 1.97 x 1.18 in/ 14,5 x 5 x 3 cm	338°F/170°C, 24-28 mins.	338°F/170°C, 24-28 mins.	48 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	

Bacon and Potatoes stick

Rustic
bacon
filling

-  Mini puff pastry stick with a rich bacon and potato filling
-  Decorated with extra crispy turmeric crumbs
-  Particularly flaky pastry
-  Great stability of its shape and filling




Item no.	Product description	Weight/ piece	Pieces/ case	Dimensions approx. [LxWxH]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14102	Bacon and Potatoes puff pastry stick, ready to bake, deep frozen	approx. 3.53 oz./ 100g	50	5.71 x 1.97 x 1.18 in/ 14,5 x 5 x 3 cm	338°F/170°C, 20-24 mins.	338°F/170°C, 20-24 mins.	48 hours (68°F/20°C)	

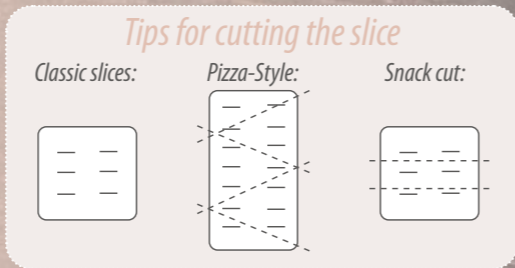
Spinach Pie





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



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
14541	Spinach Strudel 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 mins.	320°F/160°C, 30-35 mins.	48 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	
14052	Spinach Strudel, 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 mins.	360°F/180°C, 40-45 mins.	48 hours (32°F/39°F, 0°C/4°C), 24 hours (68°F/20°C)	

STRUDEL WORLD



Freshly peeled apples

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

Apple Strudel in puff pastry

Delicate and flaky



High quality recipe

With butter and pine nuts

- Extra-thin pastry
- Fresh apples from sustainable production
- All Natural – No Preservatives
- No GMO's
- Highest Quality by Highest Freshness (prepared daily in your bakery)



More than 60% of fruit

Pre-sliced for perfect portions

- Wrapped in flaky puff pastry
- Filled with freshly peeled apples from sustainable production
- Enhanced with raisins and cinnamon



The format for every needs

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	6.3 x 1.57 x 2.36 in/ 16 x 4 x 6 cm	284°F/140°C, 20% humidity 20-25 mins.	320°F/160°C, 25-30 mins.	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	6.3 x 1.57 x 2.36 in/ 16 x 4 x 6 cm	284°F/140°C, 20% humidity, 20-25 mins.	320°F/160°C, 25-30 mins.	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	6.3 x 1.57 x 2.36 in/ 16 x 4 x 6 cm	284°F/140°C, 20% humidity, 20-25 mins.	320°F/160°C, 25-30 mins.	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	390°F/200°C, 25-30 mins.	390°F/200°C, 25-30 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	

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





Mini Apricot Strudel





Mini Apple Strudel


Intense colour and flavour


With apricot pieces

Fresh and juicy taste

-  Flaky and crispy puff pastry
-  Sugar grains on the surface to enhance the crunchiness
-  Rich fruit filling. Juicy and fragrant taste
-  30% apricots

-  Flaky and crispy puff pastry
-  Sugar rocks on the surface for more crunchiness
-  Rich fruit filling. Fresh and juicy taste
-  Rich in freshly peeled apples, refined with raisins and sugar

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14106	Mini Puff Pastry Apricot Strudel, 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, approx. 25 mins.	338°F/170°C, approx. 25 mins.	72 hours (32°F/39°F, 0°C/4°C), 48 hours (68°F/20°C)	

Item no.	Product description	Weight/ piece	Pieces/ case	Dough	Dimensions approx. [LxWxH]	Combinated oven	Oven (fan assisted)	Storage after baking	Product photo
14101	Mini Puff Pastry Apple Strudel, 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, approx. 25 mins.	338°F/170°C, approx. 25 mins.	72 hours (32°F/39°F, 0°C/4°C), 72 hours (68°F/20°C)	

Strudel in thin pulled oil dough



Original and authentic



"Home made" 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 (10 slices x 4 trays)	thin pulled oil dough	x	x	5.12 x 2.2 x 2.36 in/ 13 x 5,6 x 6 cm	280°F/140°C, 60% humidity, 20-25 mins.	280°F/140°C, 25-30 mins.	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, 0% humidity, 30-40 mins.	390°F/200°C, 30-40 mins.	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



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.

Our sense of awareness and sustainability



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



Zero Waste

We recycle
100% of the apple

WE CARE



Fresh apples from certified production



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.



www.pan.it

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