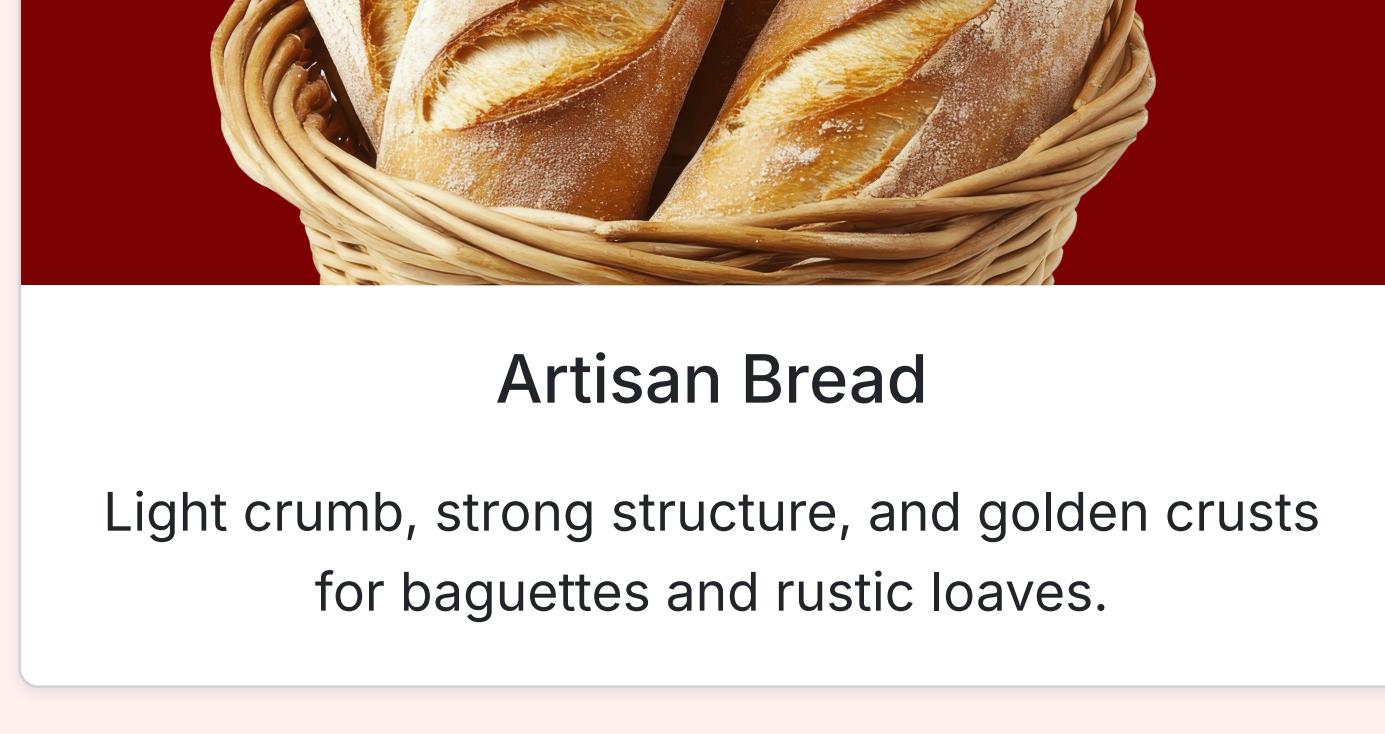


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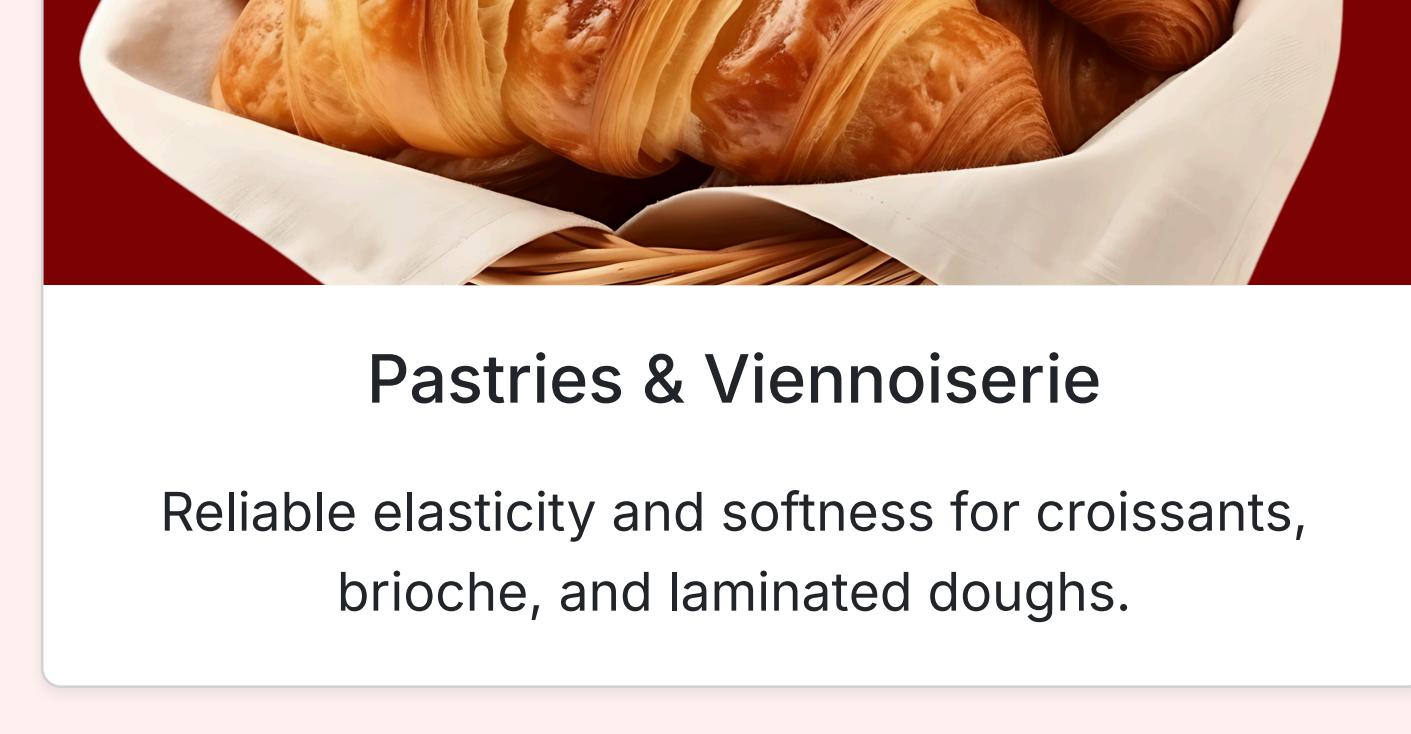
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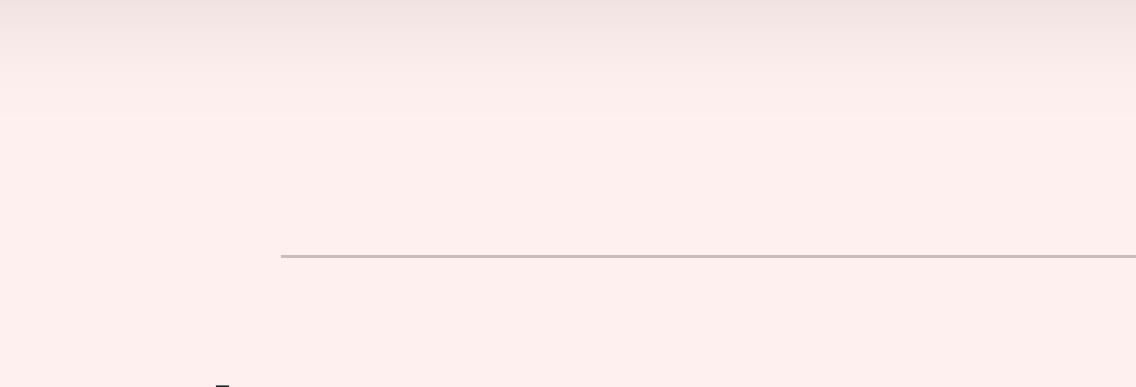
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Pen Red Flour T-45

Soft Flour

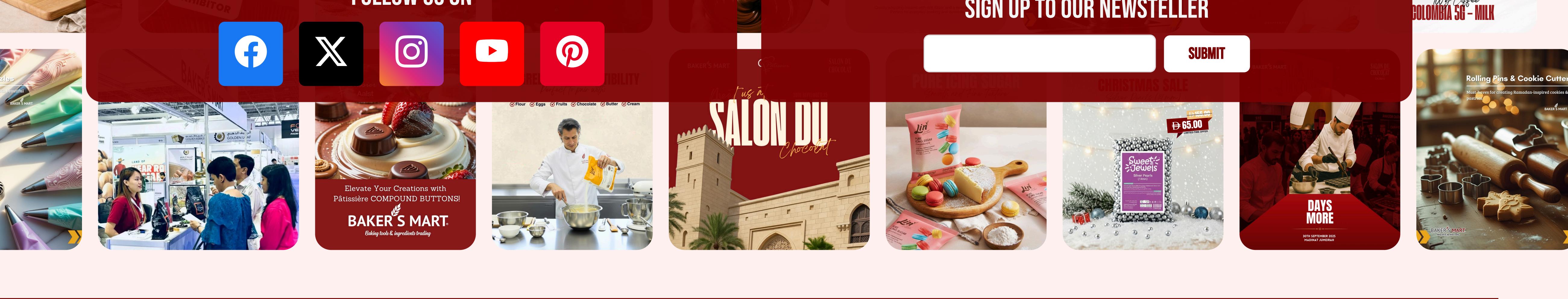
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