

Bake Like a Pro with
3A GOLD FLOUR T-55

Premium french-style flour for artisan baking.
Trusted by professionals for consistent texture, rise, and flavor.

[Order Now](#)


Your Best Choice for



Artisan Bread

Light crumb, strong structure, and golden crusts for baguettes and rustic loaves.



Pastries & Viennoiserie

Reliable elasticity and softness for croissants, brioche, and laminated doughs.



Professional Kitchens

Consistent performance that supports high-volume production and quality control.

Extended Product Range

Additional flour types available upon requirement



Pen Red Flour T-45

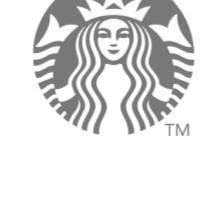
Soft Flour

Pen Red T-45 Flour is an ultra-fine, low-protein flour ideal for delicate pastries, cakes, and premium patisserie, delivering light and tender results.

[Get Now](#)


Extended Product Range

Additional flour types available upon requirement



Bake with Confidence

Upgrade your ingredients and achieve consistent, professional results every time.

[Order on Baker's Mart](#)