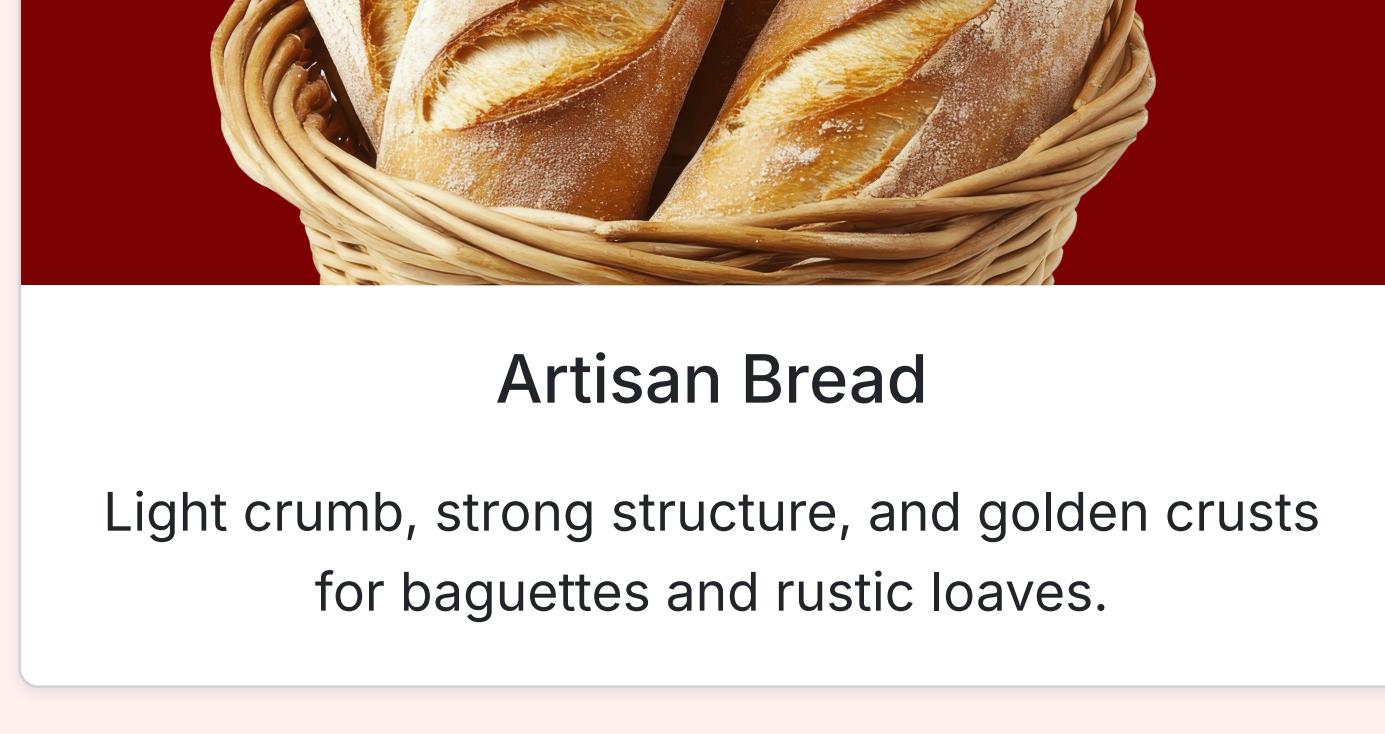


# Bake Like a Pro with 3A GOLD FLOUR T-55

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

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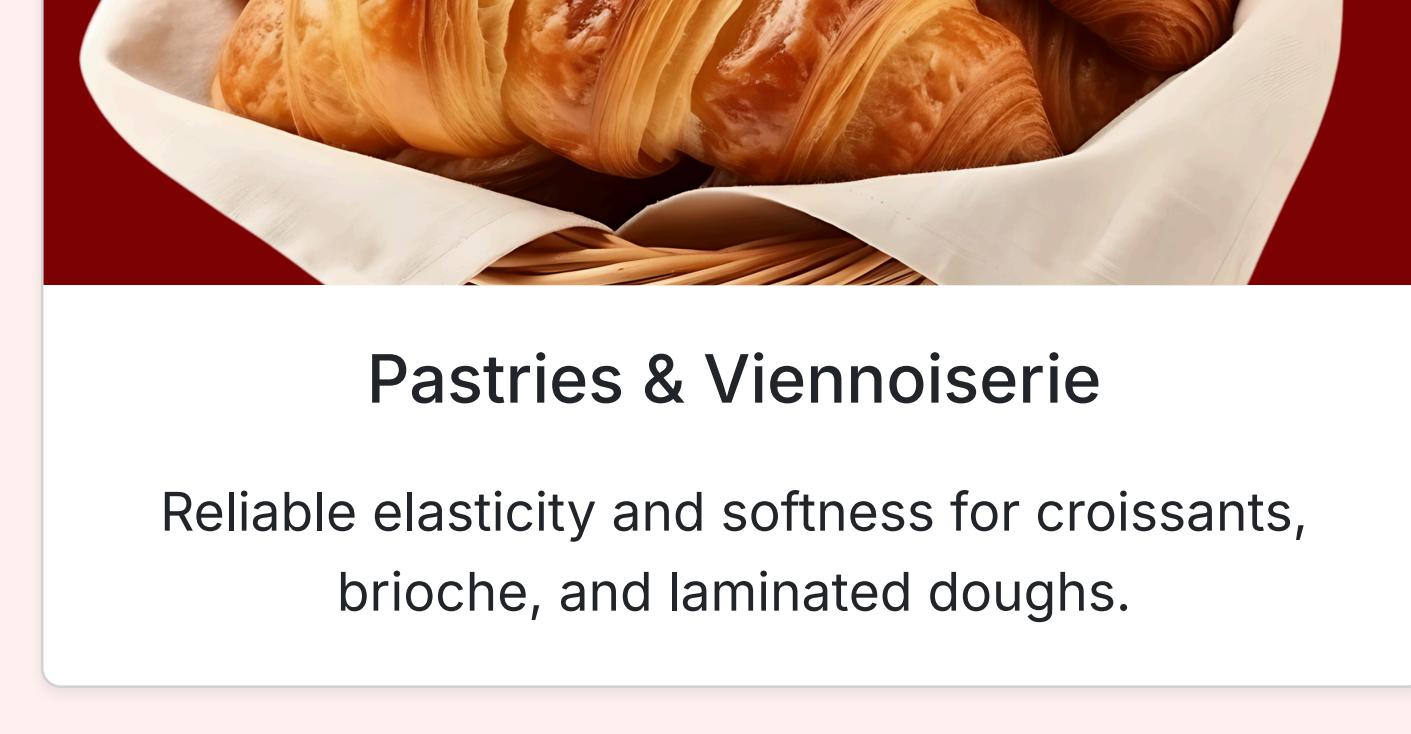
### Artisan Bread

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



### Professional Kitchens

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



### Pastries & Viennoiserie

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

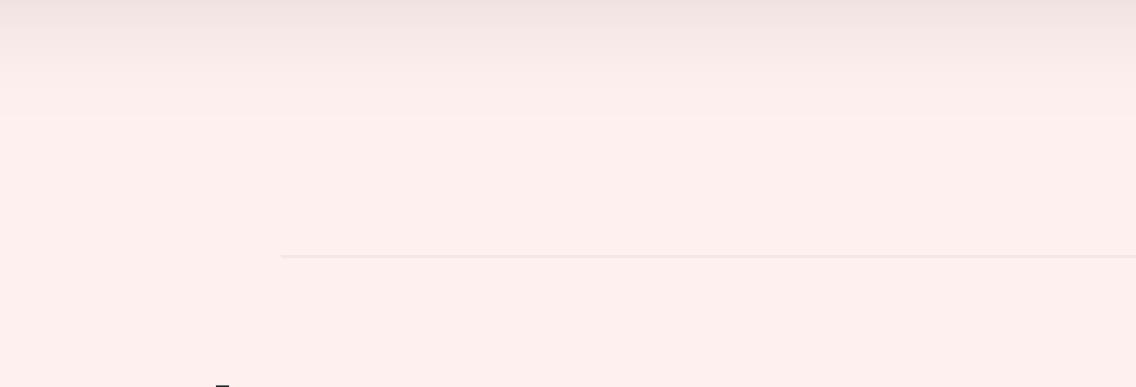
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We Got you Covered



## Pen Red Flour T-45

### Soft Flour

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