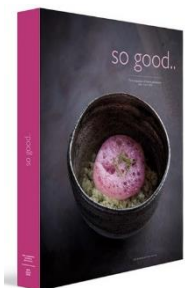


so good..

the magazine of haute pâtisserie

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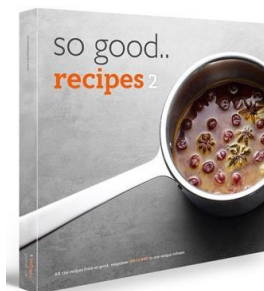
so good.. magazine is a team of communication professionals united by the passion for good pastry in all its forms and varieties. We publish books and magazines about this wonderful craft.



so good.. pastry magazine is a biannual publication in English aimed at professionals of sweet and savory pastry, the chocolate and ice cream industry, as well as the world of dessert in general

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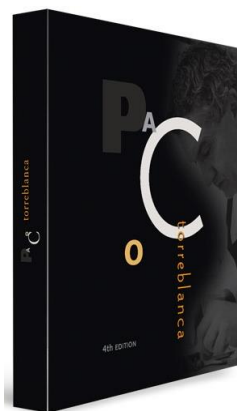
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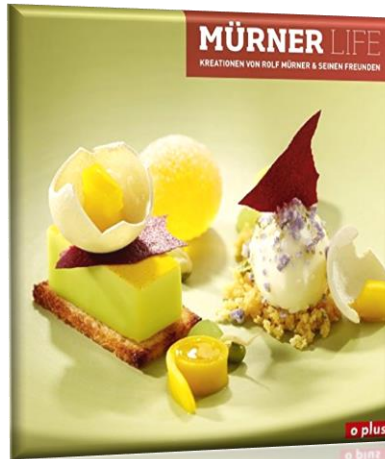
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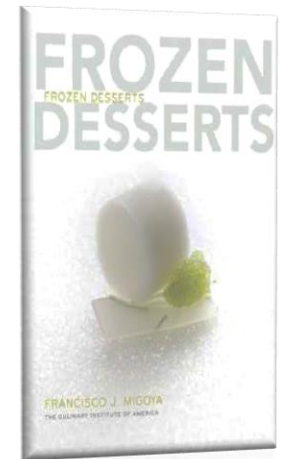
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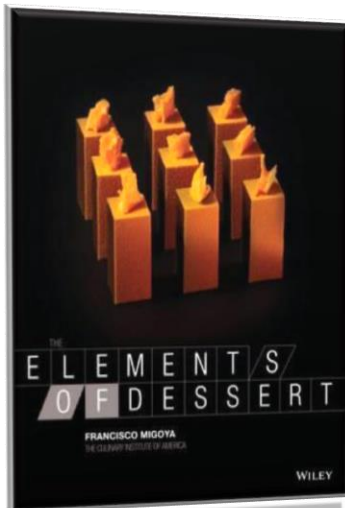
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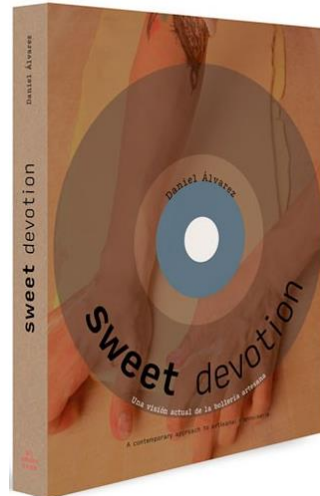
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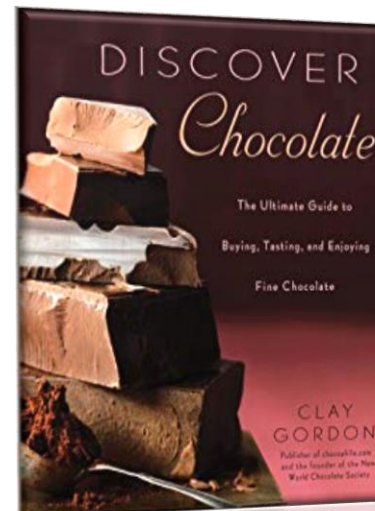
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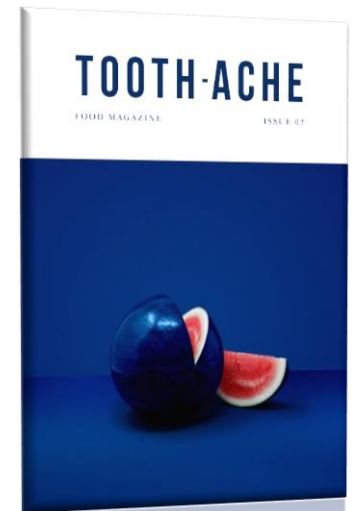
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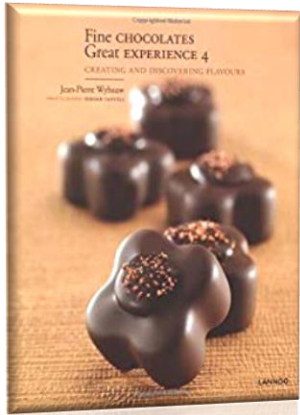
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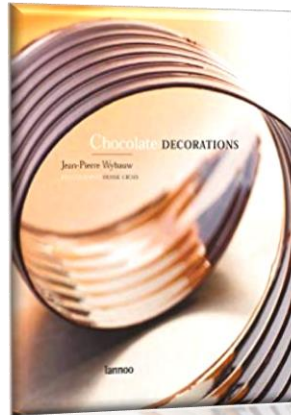
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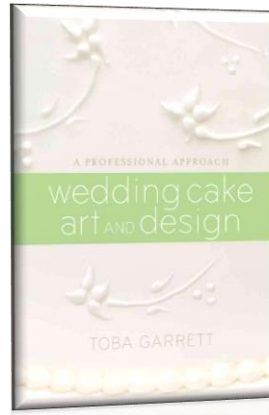
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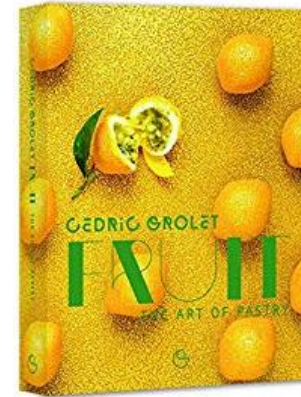
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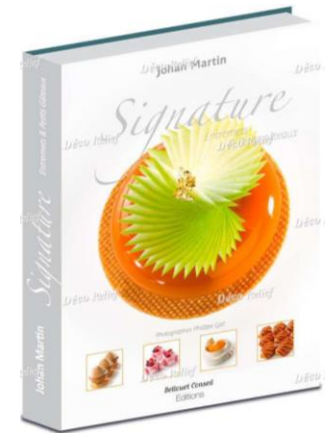
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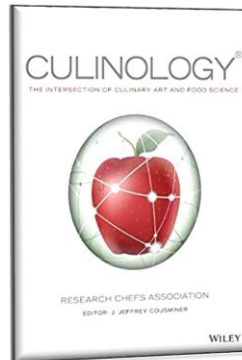
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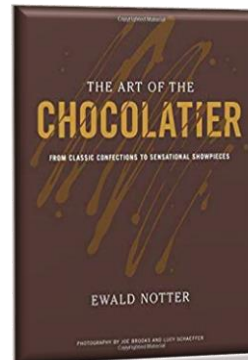
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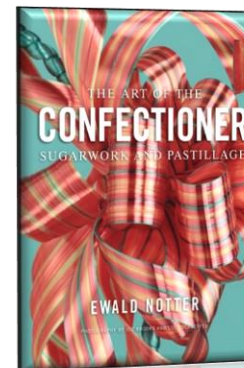
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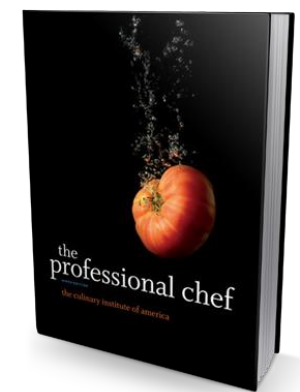
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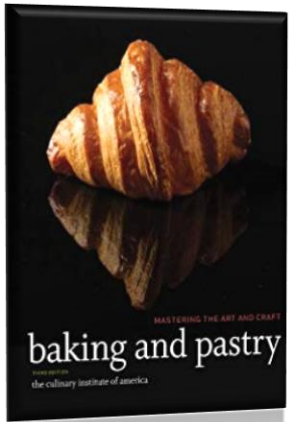
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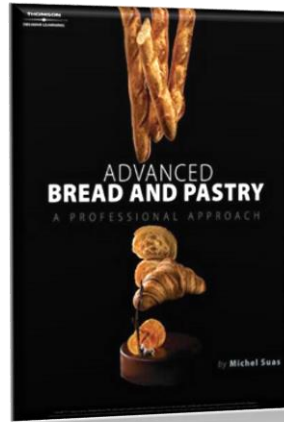
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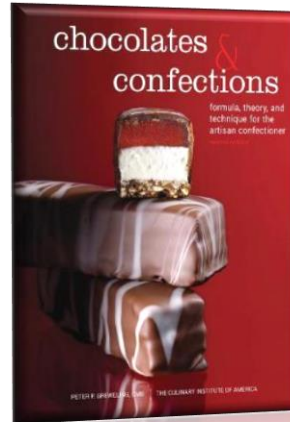
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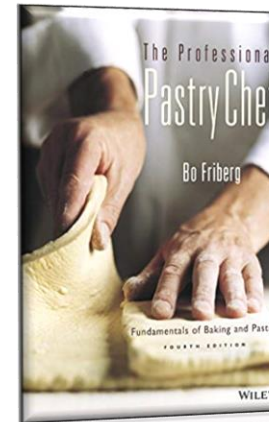
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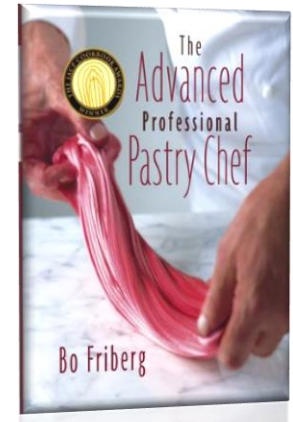
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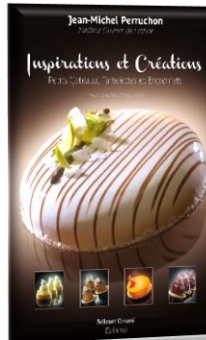
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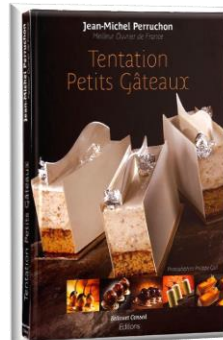
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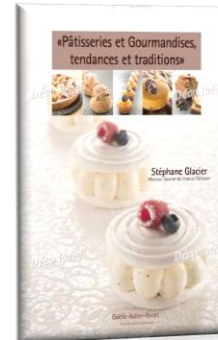
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