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Published by

Deutscher Fachverlag GmbH

Mainzer Landstrasse 251

60326 Frankfurt am Main

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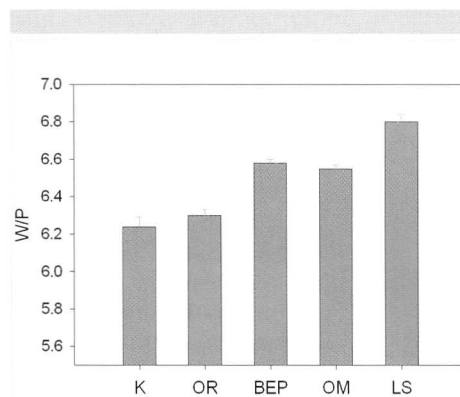
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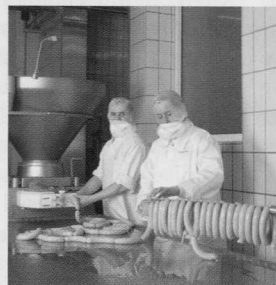
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Natural sausage casings are produced from the intestines and used as edible containers for many different types of sausage. They are regarded fit for human consumption and therefore must meet all food safety and hygiene requirements that apply to food of animal origin.

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