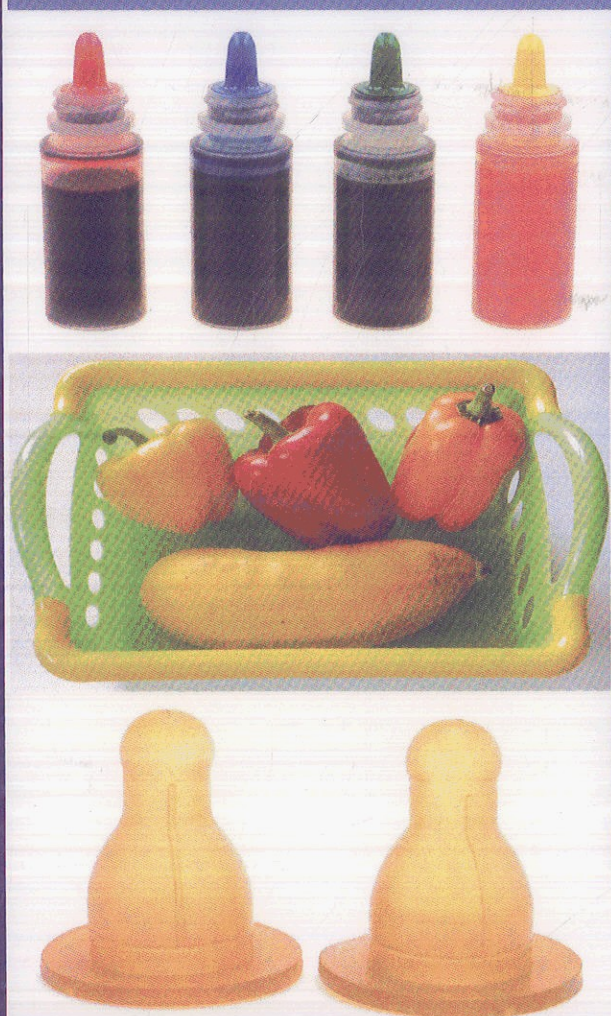


Food Contact Materials – Rubbers, Silicones, Coatings and Inks



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