

# INTERNATIONAL ASSORTMENT

PRODUCT CATALOGUE EASTERN EUROPE



PERFORMANCE INSIDE



**MATES**

**MATES FOOD INDONESIA**

Your Trusted Friend for Food Ingredients and Products

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Quality, experience, selected raw materials and innovation are the essential basic ingredients of good taste and top technology. RAPS has been writing this successful recipe for over 90 years. It is an open recipe, ready to accommodate the constant movement, rapid changes and special customer requirements which this fast-moving market entails. Our excellent instinct for trends has made us a leading international expert in functional ingredients and custom taste concepts. We possess special production expertise in powdered and liquid products. We supply segment- and customer-specific products and services at reasonable prices, giving our customers an edge over their rivals.

## RAPS: FOCUSING ON QUALITY

Our comprehensive catalogue of products belonging to our international product range contains creative solutions for the fast, simple and efficient production of many sausage and meat products. High-quality seasoning, flavoursome ingredients and technical aids – at RAPS we're always expanding our range to include pioneering ideas for every phase of production so that your end-product can always claim a special level of quality. Our strength is uncompromising quality in every area. Our customers in industry, the trades and catering have been relying for many years on our service, our selection of appropriate raw materials and our technological expertise.



# CONTENTS

## SEASONINGS

COLD CUTS	04
COLOURS	06
COOKED HAMS & INJECTED MEATS	07
EMULSIFIERS & WB AGENTS	09
FLAVOURS & TASTE ENHANCERS	10
FRESH MEAT INJECTIONS	12
MARINADES	13
MINCED MEAT PRODUCTS	14
PATÉ	15
SHELF LIFE EXTENSION	16
SINGLE SPICE TOPLINE	17
SALAMI, COOKED SALAMI AND DRY-CURED HAM	18
SAUSAGES	20
EXPLANATION AND INDEX	22

# COLD CUTS

Cold cuts bring variation to sandwiches and they appeal to customers because they come in easy portions. Mortadella, bierschinken, luncheon meat – it's the seasoning which gives these specialities their typical taste.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
<b>TASTE</b>						
1036353	DOKTORSKAJA	Seasoning with spice extracts for sausages, type Doktorskaya, Molotschnaya (nutmeg, mace, garlic, pepper)	2–2,5 g/kg of batter	dry product	E 621	☾ ⓐ
1008759	EXTRA/PARIZER	Classical spice blend for pork parizer	4 g/kg of batter	dry product	E 621	☾ ⓐ
1032028	PILECI/CHICKEN PARIZER	Great solution for Parizer, especially used for chicken products	4 g/kg of batter	dry product	E 621	☾ ⓐ
1039749	UKRAINSKAJA	Seasoning with spice flavouring for sausages and cold cut (onion, garlic, chili)	6–8 g/kg of batter	dry product	E 621	☾ ⓐ
<b>FUNCTION</b>						
1000751	P 3000	Functional blend for optimal meat emulsion	3 g/kg of batter	dry product	E 450, E 451	☾ ⓐ Ⓞ
1000747	PHOSTON	Functional blend for optimal meat emulsion	5–7 g/kg of batter	liquid	E 450, E 300	ⓐ Ⓞ
1036151	RAPHOS 5000 C	Cutting agent with carrageenan and antioxidant. High water binding capacity, optimal and fine batter	9 g/kg of batter	dry product	E 300, E 301, E 407a, E 410, E 450, E 451, E 575	☾ ⓐ Ⓞ
1700986	RAPHOS 6000	Cutting agent for optimal emulsion	7 g/kg of batter	dry product	E 316, E 330, E 412, E 450, E 451	☾ ⓐ Ⓞ
1093153	RAPHOS 9000	Blend of phosphate, erythorbic acid and hydrocolloids to improve the texture of cold sausages (Mortadella type)	10 g/kg of batter	dry product	E 315, E 407a, E 410, E 415, E 450, E 451, E 508	☾ ⓐ Ⓞ
1091636	RAPHOS EXPORT NEW	Cutting agent for optimal meat emulsion, for warm and cold sausages	4 g/kg of batter	dry product	E 315, E 450, E 451	☾ ⓐ Ⓞ
1091613	RAPS-FIX TOP	Combination of various hydrocolloids for better texture and slicability; reduces syneresis	4 g/kg of batter	dry product	E 407a, E 412, E 415, E 460, E 466	☾ ⓐ Ⓞ

# COLD CUTS

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
<b>COMBI-PRODUCTS</b>						
1001977	DOKTORSKAJA KOMPLETT	Complete seasoning with spice and spice extracts for sausages, type Doktorskaya (pepper, onion, nutmeg)	7,5 g/kg of batter	dry product	E 300, E 450, E 621	☾ ⓐ
1036349	RUSSKAJA KOMBI	Complete seasoning with spice extracts for sausages and cold cut (onion, garlic, chili)	5 g/kg of batter	dry product	E 450, E 451, E 621, E 316	☾ ⓐ
1037609	MORTADELLA COMBI CPF	Complete seasoning with spice extracts for sausages and cold cuts (papper, caraway, nutmeg, coriander, mace)	4 g/kg of batter	dry product	E 300, E 450, E 621	☾ ⓐ
1038897	LIKARSKAYA COMBI CPF Contains: MILK	Seasoning with spice extracts for sausages, type Doktorskaya (pepper, mace, nutmeg)	6 g/kg of batter	dry product	E 300, E 621, E 450, E 330	☾
1703312	SEASONING FOR MILK SAUSAGE COMBI	Complete seasoning of spice extracts and additives for sausages and cold cuts (pepper, garlic, onion, nutmeg)	10 g/kg of batter	dry product	E 450, E 451, E 621, E 300	☾ ⓐ
1002999	IMPERATOR KOMBIKUT	Most used blend for Extrawurst in Austria and Balkan countries	7 g/kg of batter	dry product	E 450, E 451, E 621, E 300	☾ ⓐ
1001865	LEBERKÄSE KOMPLETT	Complete seasoning with spice extracts (nutmeg, chili, cardamom) for pate manufacturing	7,5 g/kg of batter	dry product	E 450, E 300, E 621, E 627, E 631	☾ ⓐ



# COLOURS

Appearances matter: consumers expect sausage products to have particular colors. Curing salt is traditionally used to ensure that the meat retains its appetising red coloring. You will find this and other colour stabilisers and food colorings in our range.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	COLOUR	DOSAGE	CONSISTENCY	E-NUMBERS	
1703706	<b>AROMATIC COLORING MIXTURE DRY</b> Contains: SULFIT	Used to obtain brown or black colour of smoked cooked meats (with hemoglobin and aroma)	●	200 g/l water	dry product	E 150d	Ⓞ
1036199	<b>CARAMEL POWDER</b>	Suitable to obtain brownish colour of final product	●	use as desired	dry product		Ⓞ Ⓜ Ⓟ
1703786	<b>RAPS RED EU</b>	Blend of carmine and caramel colour giving typical meat colour	●	1 g/kg of batter	dry product	E 120	Ⓞ Ⓜ Ⓟ
1000699	<b>PAPRIKA 3000 WITH 3.300 CU</b>	Based on paprika extract	●	depends on application	liquid	E 160c	Ⓞ Ⓜ Ⓟ
1035037	<b>PAPRIKA 6000</b>	Based on paprika extract	●	depends on application	liquid	E 160c	Ⓞ Ⓜ Ⓟ
1694668	<b>RAPSOLUTION NAC 70</b>	Great colouring effect (orange); dosage depends on application	●	depends on application	liquid		Ⓞ Ⓜ Ⓟ
1700061	<b>BEETROOT POWDER</b>	Red beet powder used in sausages and cold cuts (not suitable for sterilized products)	●	depends on application	dry product		Ⓞ Ⓜ Ⓟ
1698364	<b>COLORANT FOR SAUSAGES HEKO</b>	Red colour based on hemoglobine and carmine used in pork sausage	●	5 g/kg of batter	dry product	E 120	Ⓞ Ⓜ Ⓟ
1037640	<b>RAPS COLOUR RED</b>	Cochineal red based colouring agent	●	0,1-0,5g/kg of batter	dry product	E 124	Ⓞ Ⓜ Ⓟ
1918158	<b>RAPS RED NEW</b>	Carmine based colouring agent	●	1-3g/kg of batter	dry product	E 120	Ⓞ Ⓜ Ⓟ
1000755	<b>RED PLUS</b>	Carmine based colour + ascorbic acid	●	2-4 g/kg of batter	dry product	E 120, E 300	Ⓞ Ⓜ Ⓟ
1001889	<b>RED RICE</b>	Fermented rice based red colour	●	0,5-2 g/kg of batter	dry product		Ⓞ Ⓜ Ⓟ

# COOKED HAMS & INJECTED MEATS

Our diverse injection solutions don't just make our cured goods look good, they also give them a finely aromatic flavour and appealing, juicy texture, helping achieve quality you can see and taste.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
<b>FUNCTION</b>						
1700018	<b>JAMBO-LAK S-PRO</b>	For meat injection <b>20%</b> or tumbling (for beef, chicken, turkey and pork meat)	50 g/l brine	dry product	E 301, E 450, E 451	Ⓞ Ⓜ Ⓟ
1001964	<b>COOKED HAM 25 ECONOMY</b>	Injection agent for various meat injections <b>25%</b> , for ham	30 g/l brine	dry product	E 301, E 450, E 451, E 452	Ⓞ Ⓜ Ⓟ
1693854	<b>COOKED HAM 40 OPTIMAL</b>	For injection of any meat from <b>20%-40%</b> ; based on phosphates and fibres	75 g/l brine	dry product	E 301, E 450, E 451	Ⓞ Ⓜ Ⓟ
1695740	<b>COOKED HAM 60 COMPLETE</b>	Suitable for hams and smoked cooked meats <b>60%</b> . Products with minimum tiger effect (gelatinous gaps)! Stable after packing in vacuum. Contains animal protein	67 g/l brine	dry product	E 316, E 407a, E 450, E 451, E 621	Ⓜ
1001136	<b>COOKED HAM UNIVERSAL</b>	Universal injection agent for various meat injections <b>30%-80%</b>	25 g/l brine	dry product	E 120, E 301, E 407, E 410, E 412, E 415, E 450, E 451	Ⓞ Ⓜ Ⓟ
1038854	<b>COOKED HAM COMBI SYSTEM</b>	Universal injection agent for various meat injections from <b>40%-100%</b> in combination with starch or soya	depends on application	dry product	E 301, E 407a, E 410, E 415, E 450, E 451	Ⓞ Ⓜ Ⓟ
1091665	<b>COOKED HAM TOP</b>	Universal injection agent for various meat injections from <b>40%-100%</b> in combination with starch	35 g/litre brine	dry product	E 316, E 407a, E 415, E 450, E 451	Ⓞ Ⓜ Ⓟ
<b>COMBI-PRODUCTS</b>						
1091185	<b>JAMBOLAK-FRESH</b>	Liquid product for meat injection up to <b>20%</b> . Good for hams and smoked, cooked meats	40-50 g/l brine	liquid	E 450, E 301	Ⓞ Ⓜ Ⓟ
1039256	<b>OPTI-LAK S</b>	Injection agent for various meat injections <b>20%</b>	50 g/l brine	dry product	E 316	Ⓜ
1034421	<b>JUBILÄUMSSCHINKEN - KOMBI</b>	Used for injection rates till <b>25%</b> with a noble onion garlic note	75 g/l brine	dry product	E 450, E 451, E 621, E 301	Ⓞ Ⓜ Ⓟ

## COOKED HAMS & INJECTED MEATS

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
<b>COMBI-PRODUCTS</b>						
1700707	<b>MIX FOR COOKED HAM POULTRY 50</b> Contains: SOYA	For chicken and turkey meat injection with <b>25%</b> extension with functional and shelflife extenders	80 g/l brine	dry product	E 407a, E 450, E 451, E 621, E 627, E 631, E 316, E 262, E 327	
1698307	<b>COOKED HAM 30 MILD</b>	For <b>30%</b> meat injection or tumbling (for beef, chicken, turkey and pork meat, very good for pork belly)	35 g/l brine	dry product	E 316, E 407a, E 450, E 451	☾ ⓐ ⓑ
1033686	<b>SK 6 KOMPAKT 2000</b>	Used for injection rates till <b>30%</b> with a nice round garlic note	65 g/l brine	dry product	E 450, E 451, E 621, E 301	☾ ⓐ
1695742	<b>COOKED HAM ADVANCED 30-60</b>	For injection of pork meat from <b>30%-60%</b> injection. Contains animal protein	40 g/l brine	dry product	E 316, E 450, E 451, E 621	ⓐ
1701340	<b>COOKED HAM 80</b> Contains: SOYA	For pork meat with <b>80%</b> injection level (complete mix with function and taste)	90 g/l brine	dry product	E 450, E 451, E 316, E 262, E 407a, E 327, E 120, E 621, E 1442	
38785	<b>RAPS SK 60-80 PLUS</b>	Suitable for injection <b>60-80%</b> of whole pieces. At 60% pork loin injection the final yield can be at 35%. Contains protein for extra functionality	55 g/l brine	dry product	E 450, E 451, E 407a, E 621, E 301, E 415	ⓐ
36880	<b>RAPS SK 70-100</b>	For Pizza ham with injection rate between <b>70%-100%</b> . Starch and soy to be added additionally	35 g/l brine	dry product	E 450, E 451, E 407a, E 621, E 301	☾ ⓐ



# EMULSIFIERS & WB AGENTS

RAPS offers a wide range of technological aids that help you achieve that extra bit of production safety and efficiency at every stage of sausage production. From cutting agents, to emulsifiers, to water-binding additives – we have just the right products in our range for every requirement.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
<b>CUTTING AGENT</b>						
1000747	<b>PHOSTON</b>	Liquid cutting agent for optimal meat emulsion, used in sausages	5-7 g/kg of batter	liquid	E 450, E 300	ⓐ ⓑ
1000782	<b>RAPHOS 2000</b>	Cutting agent for optimal meat emulsion used in sausages	5 g/kg of batter	dry product	E 450, E 451, E 300, E 301, E 575	☾ ⓐ ⓑ
1919263	<b>RAPHOS KMH</b>	Cutting agent for optimal meat emulsion used in sausages	5 g/kg of batter	dry product	E 450, E 451, E 300, E 316	☾ ⓐ ⓑ

## WATER BINDING

1703292	<b>COMPOUND TS NEW</b>	Functional mixture for optimal texture of pates and spreads in cans	3 g/kg of batter	dry product		☾ ⓐ ⓑ ⓓ
1037887	<b>PROFITAL SF SPEZIAL</b>	For meat replacement and structured fat. No salt to be added. depending on application also usable as emulsifier or cutting agent	Customized	dry product	E 401	☾ ⓐ ⓑ
1038936	<b>RAPS EM RENTABIL</b>	Stabilizing hydrocolloid mixture. Can be used for gel – ratio 1:50 depending on application also usable as emulsifier or cutting agent	2-3 g/kg of batter	dry product	E 412, E 415, E 466, E 407a	☾ ⓐ ⓑ

## EMULSIFIERS

1702038	<b>EMULSIFIER MIX</b> Contains: WHEAT	Fat replacer (oil, chicken skin, beef fat; 1:12:12 preemulsion) or used at 1-2% directly to emulsion	20 g/kg of batter	dry product	E 401, E 407a, E 412, E 450, E 516	☾ ⓐ
1693269	<b>NEUTRA OPTI EKO</b>	Functional mixture for skin emulsion preparation	0,2 kg/100 kg of batter	dry product	E 451, E 500	☾ ⓐ ⓑ
1703159	<b>RA-KNACK</b>	Used in 1:2:12 preemulsion or added at 1-2% to emulsion; improves structure of warm sausages (Hot Dogs, nuggets, pelmeni). Contains starch	1 part compound + 2 parts veg. oil + 12 parts ice/water	dry product	E 460, E 461, E 500, E 575	☾ ⓐ ⓑ

## ACIDITY REGULATOR

1038989	<b>SOFTSKIN OPTI</b>	Acid mixture for brine manufacturing. Used for soaking of pork skins	1 kg/100 l brine and 50 kg skins	liquid	E 270, E 330	☾ ⓐ ⓑ
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# FLAVOURS & TASTE ENHANCERS

Sausages and meat products around the world are so diverse that they require an enormous range of seasonings and flavour enhancers. You can use our wide range to give any product its characteristic taste and to get the best flavour and aroma out of it.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
1691167	<b>AROMA FOR SAUSAGE FINE</b>	Seasoning with very strong flavour for better taste of sausages (Vienna, Pariser etc.)	3g/kg of batter	dry product	E 621, E 627, E 631, E 160c	☾ ⓐ
1700862	<b>BACON FLAVOURING</b>	Typical bacon flavour	3-5 g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1695146	<b>BEEF FLAVOUR G</b> Contains: SOYA	Typical strong beef flavour	1-5 g/kg of batter	dry product	E 621, E 627, E 631	☾
1700514	<b>CH FLAVOUR INTENSIVE TOP</b>	Typical Chicken flavour	1-3g/kg of batter	dry product	E 621, E 627, E 631	☾ ⓐ
1000676	<b>FRESH ONION EXTRA</b>	Typical natural onion flavour	0,5-1,0g/kg of batter	liquid		☾ ⓐ ⓐ ⓔ
1000683	<b>GARLIC EXTRA</b>	Typical natural garlic flavour	0,5-1,0g/kg of batter	liquid		☾ ⓐ ⓐ ⓔ
1000389	<b>GLUTACLEAN</b>	Taste enhancer, no MSG added	1-2g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1000611	<b>GLUTALIN</b> Contains: MUSTARD	Taste enhancer based on MSG	1g/kg of batter	dry product	E 621	☾
1036841	<b>GREEN PEPPER ECONOMY</b>	Very strong pepper flavour which helps to cover MDM taste	1-3g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1703539	<b>HAM FLAVOUR FOR MEAT PREPARATIONS</b>	Seasoning with strong ham and smoke flavouring for better taste of sausages	4g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1001535	<b>MUSTARD EMULSION</b>	Strong mustard taste, helps to cover the MDM taste in sausages	0,1% in brines or 1g/kg of batter	liquid		☾ ⓐ ⓐ ⓔ
1038349	<b>RAPS AROMAT</b>	Strong and typical Flavour for hams, sausages, soups	3g/kg of batter	dry product	E 621	☾ ⓐ
1039748	<b>RAPS GESCHMACK</b> Contains: SOYA	Seasoning with different flavourings for better taste of sausages	2g/kg of batter	dry product	E 621, E 627, E 631	☾

## FLAVOURS & TASTE ENHANCERS

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
1000164	<b>ROAST FLAVOURING</b>	Typical roast flavour	3g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1091758	<b>SMOKE POWER</b>	Typical smoke flavour	1-4 g/kg of batter	liquid		☾ ⓐ ⓐ ⓔ
1039175	<b>SZYNKA SMAK</b> Contains: SOYA	Strong and typical flavour for sausages, roasts and hams (gives you a typical cooked ham flavour)	3-4 g/kg of batter	dry product	E 621, E 627, E 631	☾
1001331	<b>TURBO CHICKEN</b> Contains: SOYA	Extract seasoning for chicken sausages and hams (spice and spice extracts: onion, garlic, pepper, chili)	10 g/kg of batter	dry product	E 621, E 627, E 631, E 150d	☾
1704322	<b>UMAMI OPTIMIZER</b>	Taste enhancer, no MSG added	2-4g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ

### INFOMATION

The world of flavours is versatile. More than 10,000 flavouring agents have been identified so far. RAPS offers a wide range of flavours; here you will find an adequate one for any application.



# FRESH MEAT INJECTIONS

Injectable agents represent the perfect method of optimising the quality, appearance and taste of end-products at the outset of production – right in the meat itself.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
<b>FUNCTION</b>						
1701987	RAZART FZ	Suitable for 5–10% injection or tumbling fresh meat (more juicy; more tender)	15 g product + 50 g water or 300 g/l brine (injection: 5%)	dry product	E 262, E 331	☾ ⓐ Ⓞ
1093384	TENDERA CONVENIENCE	Suitable for 10% injection or tumbling fresh meat (more juicy; more tender)	15 g product + 50 g water or 300 g/l brine (injection: 5%)	dry product	E 262, E 331	☾ ⓐ Ⓞ
1691500	TENDERA EXPORT 50	Injected fresh meat up to 30–50% (more juicy; more tender, more yield). Suitable also for chicken meat 30–35, for beef and pork meat up to 50%	30 g/kg meat or 6 kg/100 l brine	dry product	E 262, E 407, E 415, E 450, E 451	☾ ⓐ Ⓞ
1696927	TENDERA P20 HEATED	Suitable for injection or tumbling fresh meat up to 20% (more juicy; more tender, more yield). Contains pea protein	depends on application	dry product	E 262, E 316, E 331, E 450	☾ ⓐ Ⓞ
<b>COMBI-PRODUCTS</b>						
1692893	INJECTION BRINE BASIC	Flavoured basic brine for chicken injection up to 15% injection	80–90 g/l brine	dry product	E 316, E 415, E 450, E 451, E 621, E 627, E 631	☾ ⓐ Ⓞ
1090343	PREPARATION INJECTION CHICKEN 5163	Flavoured brine for chicken for 13% injection	10% in brine	dry product	E 301, E 316, E 450, E 451	☾ ⓐ Ⓞ
1700731	RAZART FZ LIQUID	For 10% injection or tumbling fresh meat (more juicy; more tender)	60–80 g/kg meat, process chilled	liquid	E 262, E 331	☾ ⓐ Ⓞ

# MARINADES

Our diverse marinades guarantee full flavour and full-strength seasoning. These products give an appetising sheen to meat. They are suitable for preparing dishes that are cooked on the grill, in the pan or in the oven.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	COLOUR	DOSAGE	CONSI- TENCY	E-NUMBERS
<b>TASTE</b>						
1038330	CHILLY WILLY	Marinade on rape and palm oil basis with spice and spice extracts (coriander, paprika, pepper, chili, garlic, onion, marjoram). Use for poultry meat and for another meats (pork, beef)	●	70 g/kg meat	liquid	☾ ⓐ Ⓞ
1008084	KNOBLAUCH-MARINADE	Marinade on rape and palm oil basis with spice and spice extracts (garlic, paprika, onion, nutmeg, kurkuma). Use for different meats (pork, beef, poultry) and specialities	●	120 g/kg meat	liquid	E 621 ☾ ⓐ
1093692	KNUSPER WILLY	Marinade on rape and palm oil basis with spice and spice extracts (marjoram, parsley, paprika, coriander, pepper, caraway, garlic). Use for poultry and fish meat, and for another meats (pork, beef)	●	100 g/kg meat	liquid	☾ ⓐ Ⓞ
1036487	KRÄUTER WILLY	Marinade on rape and palm oil basis with spice and spice extracts (garlic, pepper, chili, marjoram, parsley, thyme, rosemary). Use for poultry meat and for another meats (pork, beef)	●	60 g/kg meat	liquid	E 621 ☾ ⓐ
1000669	MARINOX KNOBLI	Marinade on water basis (garlic, paprika, onion, thyme, marjoram, parsley) for different meats (pork, beef, poultry) and specialities	●	100 g/kg meat	liquid	☾ ⓐ Ⓞ
1000578	MARIPUR SPARE RIBS	Marinade with tomato sauce, honey, glucose syrup and spice (pepper, chili, curry). Use for spare ribs and another meat	●	150 g/kg meat	liquid	☾ ⓐ Ⓞ
1039248	PFEFFER WILLY OZG	Marinade on rape and palm oil basis with spice and spice extracts (papper green, garlic, caraway, paprika, coriander, pepper). Use for poultrymeat, and for another meats (pork, beef)	●	100 g/kg meat	liquid	☾ ⓐ Ⓞ
<b>COMBI-PRODUCTS</b>						
37594	MARIBASE CLASSIC	Spreadable marinade to be stirred with oil and water. Gives a classical taste	●	120 g combined with 200 g oil + 200 g water, then add 80 g of this marinade to 1 kg meat	dry product	E 621 ☾ ⓐ

# MINCED MEAT PRODUCTS

RAPS products for mince make the meat much more cohesive – an important factor in preparing favourite classics such as burgers, meatballs and other mince specialities.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
<b>TASTE</b>						
1090404	BURGER-SPICE MIX	Spice seasoning for burger (pepper, onion, parsley, marjoram, thyme, oregano, nutmeg)	22 g/kg of batter	dry product	E 120, E 300, E 621	☾ A
1695845	PELMENI BATURINSKIE	Seasoning with spice and spice extracts for pelmeni (pepper, garlic, coriander, caraway)	3 g/kg of batter	dry product	E 621, E 627, E 632	☾ A
1694137	SEASONING FOR BURGER	Spice seasoning for burger (garlic, onion)	12 g/kg of batter	dry product	E 316, E 621, E 627, E 631	☾ A

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
<b>FUNCTION</b>						
1000751	P 3000	Phosphat blend to improve the structure and binding in minced meat products	3 g/kg of batter	dry product	E 450, E 451	☾ A G
1703072	RAPS FIX OPTI FOR EXPORT	Polyfunctional combination of various fibres; improves the texture and water holding capacity. Contains fibers	10–30 g/kg or depends on application	dry product		☾ A G E
1000792	STABILOTON OS OIL SOLUBLE	Antioxidant based on rosemary extract to avoid rancidity keeps natural colour for all frozen minced products	0,4 g/kg of batter	dry product	E 392	☾ A G
1000750	SUCCULENCE PROTECTOR	Stabilizer based on phosphat, emulgator and fibres; to avoid synerese in sausages	7 g/kg of batter	dry product	E 450, E 466, E 471	☾ A G

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
<b>COMBI-PRODUCTS</b>						
1030048	MICI TRADITIONALI	Gives a traditional romanian mici taste contains bicarbonate	21 g/kg of batter	dry product	E 500	A G
38941	PLESKAVICA KOMPLET PURE	Serbian solution with typical taste and extra functionality for Pleskavica and Cevabcici	15 g/kg of batter	dry product		☾ A G E
1000535	PREMIER MINCE MIX Contains: GLUTEN	Seasoned binding agent with spice (parsley, pepper, onion, garlic, paprika, nutmeg), outstanding binding with a loose consistency, no pre-soaking	120 g seasoning, 180 g water, 700 g minced meat	dry product	E 621	☾



# PATÉ

Leberwurst, or liver sausage, is considered rustic and traditional, but it can also be remarkably diverse and sophisticated. Different varieties vary in their seasoning, their consistency and the composition of the meats used. We have the right product for every requirement.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
<b>TASTE</b>						
1000444	CLIVIA GOLD	Fine aromatic pork pate application with a pepper, onion, ginger and real Bourbon Vanilla	3 g/kg of batter + salt	dry product	E 621	A
Y22381	JUNIOR PASTETA PURE	World famous Slovenian Argeta taste	9,5 g/kg of batter	dry product		☾ A G E

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
<b>FUNCTION</b>						
1000757	FETTFAX TOP	Emulsifier on monoglyceride basis used in pate and meat products	5 g/kg of batter	dry product	E 471	☾ A G
1697809	SEASONING EMULSIFIER	Emulsifier for pate on fibre basis	20 g/kg of batter	dry product		☾ A G E

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
<b>COMBI-PRODUCTS</b>						
1000328	CRISTIN Contains: SULFIT	Gelatine with spice extracts (pepper, onion) for pate surface decoration	150 g/kg of the product	dry product	E 621, E 627, E 631	
1703135	LEBERPATE-WÜRZUNG KOMBI OZA	Spice seasoning (onion, pepper, cardamom, ginger) for pate manufacturing	15 g/kg of batter	dry product	E 300, E 471, E 621	A



# SHELF LIFE EXTENSION

Our products are adapted to specific applications and significantly reduce bacterial load in different meat products, which can extend the sell-by date. This guarantees extra freshness and safety in foods.

# SINGLE SPICE TOPLINE

By combining raw seasoning and extracts, TOPLINE products offer twice as much seasoning power as natural herbs and spices. This guarantees a high level of added value. Standardised quality and low bacterial counts also mean extra product safety.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
36375	DURATON FRESH	Fresh keeping agent with a very good cost in use ratio	1-3 g/kg of batter	dry product	E 262, E 300	☾ A G
1037615	FRISCH TOP HALAL	Freshness retainer based on acetate, lactate. Keeps freshness and quality; inhibits fast bacteria growing	5g/kg of batter	dry product	E 262, E 300, E 301, E 327	☾ A G
1698908	OPTILAK FISCH STABIL A	Freshness enhancer for fish based on acetate and lactate; for 6% injection	11,7kg/100l brine	dry product	E 262, E 327, E 500	☾ A G
1000794	RA-FRESH	Coated freshness retainer. Keeps freshness and quality; inhibits fast bacteria growing	5g/kg of batter	dry product	E 262, E 327, E 335	☾ A G
1703818	RAPSOLUTION XTEND L	Freshness retainer based on different extracts. No E-numbers subject to declaration	0,3-1 g/kg, depends on application	liquid		

CODE NO	PRODUCTS NAME	DOSAGE	CONSISTENCY	
1694216	CHILI TOP	depends on application	dry product	☾ A G E
1694218	CORIANDER TOP	1 g/kg of final product	dry product	☾ A G E
1698591	GARLIC TOP	1 g/kg of final product	dry product	☾ A G E
1704471	GINGER TOP	1 g/kg of final product	dry product	☾ A G E
1698589	MACE TOP	0,5 g/kg of final product	dry product	☾ A G E
1698588	NUTMEG TOP	0,5 g/kg of final product	dry product	☾ A G E
1037827	ONION TOP	0,5-1 g/kg of final product	dry product	☾ A G E
1698594	PEPPER TOP S	1 g/kg of final product	dry product	☾ A G E
1698590	PEPPER TOP W	1 g/kg of final product	dry product	☾ A G E

## APPLICATION

Combination of extracts and natural spices; 2 times stronger than the natural spice.

## INFORMATION

We offer a wide range of raw spices and herbs in different qualities. Our sales consultants will gladly advise you on your needs.



# SALAMI AND DRIED PRODUCTS

Modern raw sausage and raw cured meat production is based upon traditional craftsmanship and sophisticated technologies – producing safe products that taste great. Well-rounded seasonings and diverse starter cultures – RAPS can provide you with the ideal solution for every product and every stage of manufacturing.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	STARTER CULTURE
<b>SALAMI SEASONING</b>						
1036415	CAJNA 2000	Aromatic noble taste to be combined with ERKOPUR	4 g/kg of batter	dry product	E 621	ERKOPUR R 6000  
1690888	CHILI PEITSCHKE OZGDL Contains: LACTOSE	Seasoning for small diameter products for salami, with spice and spice extracts (paprika, onion, garlic, cardamom, pepper)	9 g/kg of batter	dry product	E 300	  
1036539	ROHWURST PARMA 2000 Contains: MUSTARD	Classical raw sausage taste with a special Parma aroma	10 g/kg of batter	dry product	E 621, E 300	
1035693	ROHWURST WALNUT Contains: GLUTEN, MUSTARD, NUTS	Seasoning with very special walnut note	13 g/kg of batter	dry product	E 621, E 300	   
1000110	ROTBLOCK ITALIA Contains: MUSTARD	Seasoning with aroma for salami, with spice and flavouring (pepper, garlic, onion)	12 g/kg of batter	dry product	E 301, E 621	  
1036246	SALAMI K	Seasoning for salami with spice extracts (numeg, pepper chili)	8 g/kg of batter	dry product	E 450, E 300, E 621	   
36365	PIZZASALAMI NEW	Pizza salami mixture with transglutaminase and stabiloton	12,5 g/kg of batter	dry product	E 621, E 300, E 301	  
<b>COOKED SALAMI SEASONING</b>						
1090040	BALTIKUM SALAMI Contains: GDL	Seasoning without antioxidant for cooked dry sausages and for salami with spice extracts (mace, pepper, caraway, chili)	6–10 g/kg of batter	dry product	E 575, E 621, E 120, E 627, E 631	 
1034524	SPEKOV RAPS KOMBIKUT	Classical Bulgarian Spekov/Florentiner taste	9 g/kg of batter	dry product	E 450, E 451, E 621, E 300	 
1698484	VYSOCINA SPICE MIXTURE	Seasoning for semi-dry sausages, with spice and spice extracts (pepper, chili)	7 g/kg of batter	dry product	E 450, E 621, E 120, E 300, E 150c, HEMOGLOBIN	

## SALAMI AND DRIED PRODUCTS

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	STARTER CULTURE
<b>DRY-CURED HAMS SEASONING</b>						
1000767	BLACK FOREST HAM	Seasoning with spice for cured ham manufacturing (caraway, coriander, all spice, ginger, pepper, bay leaf, cinamon juniper)	4,5 g/kg of batter	dry product	E 621	    
1919055	COPPA SEASONING	Seasoning with spice and spice extracts for cured ham manufacturing (pepper, garlic, onion)	10 g/kg of batter	dry product		    
1000772	COUNTRY HAM	Seasoning with flavouring for cured ham manufacturing (onion, bay leaf, juniper, caraway, all spice, pepper and cinamon)	5 g/kg of batter	dry product	E 621	  
1000749	DRY CURED HAM ITALIA	Flavouring with carrier dextrose and salt, for cured ham manufacturing (juniper, garlic, onion, thyme, pepper, all spice)	6 g/kg of batter	dry product		    
1702421	FLAVOUR PARMA HAM STYLE	Seasoning with spice extracts and aromas for cured ham manufacturing (rosemary, pepper)	8 g/kg of batter	dry product	E 301,	   
1002819	WÜRZSPECK PIROSKA	Intensive and most used decor spice for Austrian Speck (raw ham)	15–20 g/kg of batter	dry product	E 621	  
<b>SUGAR SUBSTANCE</b>						
1036560	ERKOPUR R 6000 Contains: GDL	GDL Mixture to be processed with taste, without starter culture	10 g/kg of batter	dry product	E 575, E 300	  
<b>STARTER CULTURE</b>						
	1038703	BIOSTART PLUS	For slowly matured firm raw sausages with aromatic yeast for a higher pH-level of final product	25 g for 50 kg meat		dry product
	1038700	BIOSTART SPRINT	For fast ripened firm raw sausages with mild, harmonious aroma rapid acidification	25 g for 50 kg meat		dry product
	1038705	BIOSTART CLASSIC	For spreadable & small diameter products rapid acidification typical natural maturing flavour and pleasant aroma	25 g for 50 kg meat		dry product
	1038706	BIOSTART DUO	For spreadable & small diameter products mild, aromatic flavour suitable for GDL maturing products	25 g for 50 kg meat		dry product
	1037516	BIOSTART RP	For cured products	10 g for 100 kg meat		dry product

# SAUSAGES

Sausages come in endless varieties around the world, and this demands the kind of broad range of products that RAPS can offer. Our seasoning and functional preparations can help you improve many of the properties of your sausages to make production simple and efficient.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
<b>TASTE</b>						
1691167	AROMA FOR SAUSAGES FINE	Seasoning for better taste of all sausages	3g/kg of batter	dry product	E 621, E 627, E 631, E 160c	☾ A
1008712	FRANKFURTER 2000	Most used frankfurter solution in South East Europe	5g/kg of batter	dry product	E 621	☾ A
1001821	FRANKFURTER ECONOMY	Seasoning with spices and spice extracts (coriander, pepper, ginger, mace) for sausages, type Frankfurter	2g/kg + curing salt	dry product		☾ A G E
1001870	FRANKFURTER SUPER KOMPLETT MOLOTSCHNY	Seasoning with spice extracts (nutmeg, pepper, garlic) for sausages, type sosiski, sardelki	6g/kg of batter	dry product	E 300, E 621	☾ A
1038181	PAROWKI POLSKIE	Seasoning with spice extracts (nutmeg, pepper, chili) for sausages, type Frankfurter	3-8g/kg of batter	dry product	E 621	☾ A
1705255	PURE SPICE WIENER	Very strong Vienna/Hot Dog spice which helps to cover MDM taste	1g/kg of batter	liquid		☾ A G E
<b>FUNCTION</b>						
1000750	SUCCULENCE PROTECTOR	Binding agent with phosphate and emulsifier for sausages and cold cuts	7g/kg of batter	dry product	E 450, E 466, E 471	☾ A G
1093152	RAPHOS 8000	Blend of phosphate, stabilizers and antioxidant to improve the texture of sausages and Hot Dogs	10g/kg of batter	dry product	E 316, E 407a, E 412, E 425, E 450, E 451, E 508	☾ A G
1703154	RAPS BINDER OPTI	Combination of various fibres and animal protein; improves the texture, reduces the syneresis; high emulsifying capability. Contains fibers and animal protein	10-30g/kg or depends on application	dry product		A G E
1699739	RAPS POWER TOP	Binding system for sausages and cold cuts with transglutaminase and animal protein	7g/kg of batter	dry product	E 407a, E 415	A G
1703575	RAPS VEG OPTI	Combination of various fibres and flax seed; improves the texture, reduces the syneresis; high emulsifying capability. Contains fibers and rice flour	10-30g/kg or depends on application	dry product		☾ A G E

# SAUSAGES

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
<b>COMBI-PRODUCTS</b>						
1001870	BRAUNSCHWEIGER COMPLET	Complete seasoning with spice extracts for sausages and cold cut (coriander, pepper, mace, garlic)	7g/kg of batter	dry product	E 300, E 450, E 621, E 627, E 631	A
1034528	BRÜHWURST PF KOMBIKUT	Universal boiled sausage application with taste and functionality (phosphate, antioxidants and some potato fibre)	9,5g/kg of batter	dry product	E 621, E 450, E 451, E 300	☾ A
1034551	FRANKFURTER KOMBIKUT 'R' Contains: MUSTARD	Boiled sausage application with a special smoke aroma and functionality (phosphate, antioxidants) with low dosage, good cost in use	7,5g/kg of batter	dry product	E 621, E 450, E 451, E 300	☾
1030370	FRANKFURTER WIENER ROT KOMBIKUT	Classical frankfurter application (taste and function) with a very noble and intensive pepper note	10g/kg of batter	dry product	E 621, E 450, E 451, E 300	☾ A
1037868	SERVELADA KOMBIKUT	Combi seasoning with spice extracts (coriander, mace, nutmeg, pepper, caraway) and additives for sausages and cold cuts	13,5g/kg of batter	dry product	E 450, E 451, E 621, E 300, E 575, E 160c, FERMENTED RICE	☾ A
1039975	VIDENSKE PARKY KOMBI	Combi seasoning with spice and flavouring (coriander, pepper, garlic, ginger, mace, nutmeg) and additives for sausages and cold cuts	11g/kg of batter	dry product	E 450, E 451, E 621, E 300, E 120, E 330	☾ A



## PICTOGRAMS



### NO E-NUMBERS SUBJECT TO DECLARATION

These products do not contain E-numbers which are subject to labelling.



### NO ALLERGENS SUBJECT TO DECLARATION

Products that do not contain allergenic ingredients such as mustard, milk, nuts or gluten.

## ALLERGENS

### GLUTEN

Wheat (such as spelt and Khorasan wheat), rye, barley, oats and hybrid varieties.

### NUTS/NUT PRODUCTS

Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts.

### CELLERY/CELLERY PRODUCTS

Celery

### MUSTARD/MUSTARD PRODUCTS

Such as mustard sprouts, mustard powder, mustard seeds.

## E-NUMBERS

### ACID

**E 330** Citric acid

### ACIDITY REGULATORS

**E 500** Sodium carbonate  
**E 516** Calcium sulphate  
**E 575** Glucono-delta-lactone

### ANTIOXIDANTS

**E 300** Ascorbic acid  
**E 301** Sodium ascorbate  
**E 315** Erythorbic acid  
**E 316** Sodium erythorbate  
**E 392** Extract of Rosemary

### EMULSIFIERS

**E 471** Mono- and diglycerides of fatty acids

### COLOURINGS

**E 120** Carmine  
**E 124** Cochineal red  
**E 150d** Sulphite ammonia caramel  
**E 150c** Ammonia caramel  
**E 160c** Paprika extract

### FLAVOUR ENHANCERS

**E 508** Potassium chloride  
**E 621** Monosodium glutamate  
**E 627** Disodium guanylate  
**E 631** Disodium inosinate  
**E 632** Dipotassium inosinate

### THICKENERS

**E 401** Sodium alginate  
**E 407a** Processed eucheuma seaweed  
**E 407** Carrageen  
**E 410** Locust bean gum



### NO ADDED FLAVOR ENHANCERS

These products do not contain any additives that require declaration, such as glutamate.



### SUITABLE FOR HALAL

These products are suitable for producing HALAL foods and can be certified on request.

### SOYA/SOYA PRODUCTS

All varieties of soya bean.

### SULFITE

E 220 – E 228 > 10mg/kg.

### MILK/DAIRY PRODUCTS/LACTOSE

All dairy products.

**E 412** Guar gum  
**E 415** Xanthan gum  
**E 425** Konjac  
**E 461** Methylcellulose  
**E 466** Carboxy methylcellulose

### STABILISATORS

**E 262** Sodium diacetate  
**E 270** Lactic acid  
**E 327** Calcium lactate  
**E 331** Sodium citrate  
**E 335** Sodium tartrate  
**E 450** Diphosphate  
**E 451** Triphosphate  
**E 452** Polyphosphates  
**E 460** Cellulose  
**E 1442** Hydroxypropyl distarch phosphate

### COLD CUTS

DOKTORSKAJA	4
DOKTORSKAJA KOMPLETT	5
EXTRA/PARIZER	4
IMPERATOR KOMBIKUT	5
LEBERKÄSE KOMPLETT	5
LIKARSKAYA COMBI CPF	5
MORTADELLA COMBI CPF	5
P 3000	4
PHOSTON	4
PILECI/CHICKEN PARIZER	4
RAPHOS 5000 C	4
RAPHOS 6000	4
RAPHOS 9000	4
RAPHOS EXPORT NEW	4
RAPS-FIX TOP	4
RUSSKAJA KOMBI	5
SEASONING FOR MILK SAUSAGE COMBI	5
UKRAINSKAJA	4

### COLOURS

AROMATIC COLORING MIXTURE DRY	6
BEETROOT POWDER	6
CARAMEL POWDER	6
COLORANT FOR SAUSAGES HEKO	6
PAPRIKA 3000 WITH 3.300 CU	6
PAPRIKA 6000	6
RAPS COLOUR RED	6
RAPS RED EU	6
RAPS RED NEW	6
RAPSOLUTION NAC 70	6
RED PLUS	6
RED RICE	6

### COOKED HAM & INJECTED MEAT

COOKED HAM 25 ECONOMY	7
COOKED HAM 30 MILD	8
COOKED HAM 40 OPTIMAL	7
COOKED HAM 60 COMPLETE	7
COOKED HAM 80	8
COOKED HAM ADVANCED 30-60	8
COOKED HAM COMBI SYSTEM	7
COOKED HAM TOP	7
COOKED HAM UNIVERSAL	7
JAMBOLAK-FRESH	7
JAMBO-LAK S-PRO	7
JUBILÄUMSSCHINKEN - KOMBI	7
MIX FOR COOKED HAM POULTRY 50	8
OPTI-LAK S	7
RAPS SK 60-80 PLUS	8
RAPS SK 70-100	8
SK 6 KOMPAKT 2000	8

### EMULSIFIERS & WB AGENTS

COMPOUND TS NEW	9
EMULSIFIER MIX	9
NEUTRA OPTI EKO	9
PHOSTON	9
PROFITAL SF SPEZIAL	9
RA-KNACK	9
RAPHOS 2000	9
RAPHOS KMH	9
RAPS EM RENTABIL	9
SOFTSKIN OPTI	9

### FLAVOURS & TASTE ENHANCERS

AROMA FOR SAUSAGE FINE	10
BACON FLAVOURING	10
BEEF FLAVOUR G	10
CH FLAVOUR INTENSIVE TOP	10
FRESH ONION EXTRA	10
GARLIC EXTRA	10
GLUTACLEAN	10
GLUTALIN	10
GREEN PEPPER ECONOMY	10
HAM FLAVOUR FOR MEAT PREPARATIONS	10
MUSTARD EMULSION	10
RAPS AROMAT	10
RAPS GESCHMACK	10
ROAST FLAVOURING	11
SMOKE POWER	11
SZYNKA SMAK	11
TURBO CHICKEN	11
UMAMI OPTIMIZER	11

### FRESH MEAT INJECTIONS

INJECTION BRINE BASIC	12
PREPARATION INJECTION CHICKEN 5163	12
RAZART FZ	12
RAZART FZ LIQUID	12
TENDERA CONVENIENCE	12
TENDERA EXPORT 50	12
TENDERA P20 HEATED	12

### MARINADES

CHILLY WILLY	13
KNOBLAUCH-MARINADE	13
KNUSPER WILLY	13
KRÄUTER WILLY	13
MARIBASE CLASSIC	13
MARINOX KNOBLI	13
MARIPUR SPARE RIBS	13
PFEFFER WILLY OZG	13

### MINCED MEAT PRODUCTS

BURGER-SPICE MIX	14
MICI TRADITIONALI	14
P 3000	14
PELMENI BATURINSKIE	14
PLESKAVICA KOMPLET PURE	14
PREMIER MINCE MIX	14
RAPS FIX OPTI FOR EXPORT	14
SEASONING FOR BURGER	14
STABILOTON OS OIL SOLUBLE	14
SUCCULENCE PROTECTOR	14

### PATÉ

CLIVIA GOLD	15
CRISTIN	15
FETTFAH TOP	15
JUNIOR PASTETA PURE	15
LEBERPATE-WÜRZUNG KOMBI OZA	15
SEASONING EMULSIFIER	15

### SHELF LIFE EXTENSION

DURATON FRESH	16
FRISCH TOP HALAL	16
OPTILAK FISCH STABIL A	16
RA-FRESH	16
RAPSOLUTION XTEND L	16

### SINGLE SPICE TOPLINE

CHILI TOP	17
CORIANDER TOP	17
GARLIC TOP	17
GINGER TOP	17
MACE TOP	17
NUTMEG TOP	17
ONION TOP	17
PEPPER TOP S	17
PEPPER TOP W	17

### SALAMI AND DRIED PRODUCTS

BALTIKUM SALAMI	18
BIOSTART CLASSIC	19
BIOSTART DUO	19
BIOSTART PLUS	19
BIOSTART RP	19
BIOSTART SPRINT	19
BLACK FOREST HAM	19
CAJNA 2000	18
CHILI PEITSCH OZGDL	18
COPPA SEASONING	19
COUNTRY HAM	19
DRY CURED HAM ITALIA	19
ERKOPUR R 6000	19
FLAVOUR PARMA HAM STYLE	19
PIZZASALAMI NEW	18
ROHWURST PARMA 2000	18
ROHWURST WALNUT	18
ROTBLOCK ITALIA	18
SALAMI K	18
SPEKOV RAPS KOMBIKUT	18
VYSOCINA SPICE MIXTURE	18
WÜRZSPECK PIROSKA	19

### SAUSAGES

AROMA FOR SAUSAGES FINE	20
BRAUNSCHWEIGER COMPLET	21
BRÜHWURST PF KOMBIKUT	21
FRANKFURTER 2000	20
FRANKFURTER ECONOMY	20
FRANKFURTER KOMBIKUT 'R'	21
FRANKFURTER SUP.KOMPL.MOLO.	20
FRANKFURTER WIENER ROT KOMBIKUT	21
PAROWKI POLSKIE	20
PURE SPICE WIENER	20
RAPHOS 8000	20
RAPS BINDER OPTI	20
RAPS POWER TOP	20
RAPS VEG OPTI	20
SERVELADA KOMBIKUT	21
SUCCULENCE PROTECTOR	20
VIDENSKE PARKY KOMBI	21

## INDEX



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