

MEAT PROCESSING & MORE

TRENDS, TASTE & TECHNOLOGY



PERFORMANCE INSIDE

MATES

MATES FOOD INDONESIA

Your Trusted Friend for Food Ingredients and Products

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STAYING AHEAD TAKES FLAIR

Taste has one constant: change. Only if you recognise trends, understand them correctly and tackle them inventively you can build up your long-term lead.

Quality, experience, select raw materials and innovation are the essential ingredients of good taste and top technology. This is a recipe we have been writing since the 1920s, and it remains ever open to constant transformation, alteration at short notice and the special customer requirements which this fast-moving market holds.

QUALITY AND TRANSPARENCY ARE THE KEY

For a number of years, most consumers have been placing increasing importance on the ingredients in food. A new consciousness has emerged. People nowadays want to know exactly what is on their plates.

We process around 1,100 raw materials in our products – and we guarantee the quality of each and every one. Every product is the ideal distillation of what is on offer on the

raw materials markets around the world, a product of the careful selection of our suppliers, highly developed processing technologies, and the strictest hygiene codes which go well beyond statutory requirements. From raw seasoning to the finished product, traceability is crucial in every step of the process. Every consumer should be able to know exactly what is in their food.

A FEEL FOR CHANGE AND TRENDS

The food market is in constant motion. Ingredients nobody knew a few short years ago are now on everyone's tongues. The key to success is keeping a step ahead of trends and changes in eating habits. Taste requires a refined and early sense of the ingredients will soon be appearing on menus.



EXTRA PERFORMANCE FOR YOUR SUCCESS

1 INSIDE TREND

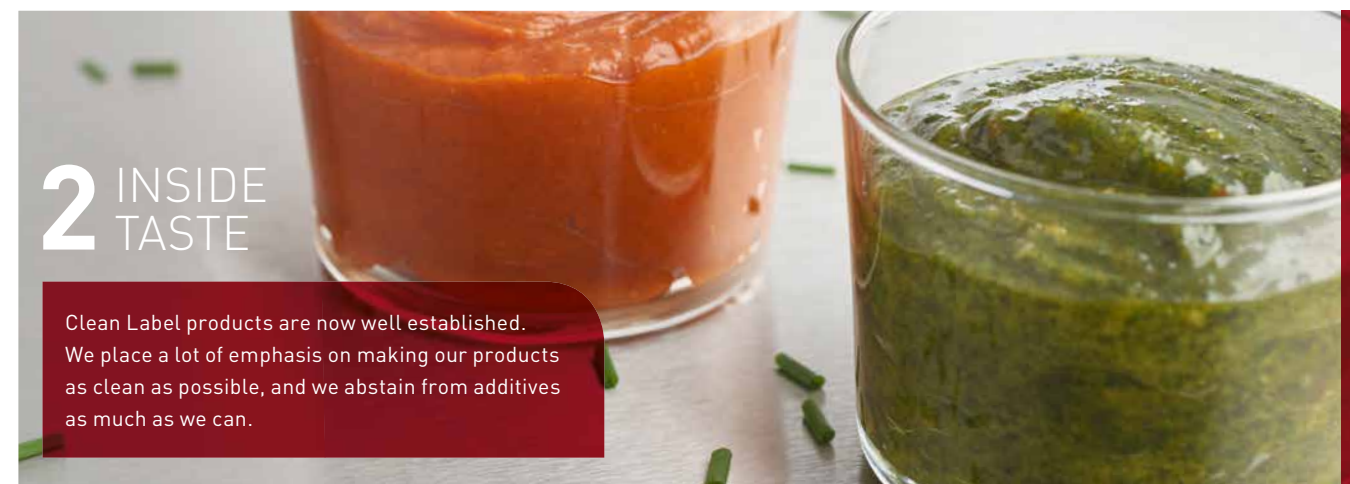
Using our collective experience, we always strive to recognise the indicators of new developments and trends so that you can profit from those trends.



TREND

2 INSIDE TASTE

Clean Label products are now well established. We place a lot of emphasis on making our products as clean as possible, and we abstain from additives as much as we can.



TASTE

3 INSIDE TECHNOLOGY

Technological developments set the pace and we keep abreast of them. We integrate new food technologies straight away so that we can supply you with modern, high-performance solutions.



TECHNOLOGY

TREND

KNOW TODAY WHAT WILL TASTE GOOD TOMORROW

Wherever people seek new delicacies and the culinary treasures of the world are close at hand, our products help you to keep up to the minute with the latest trends and flavours.

Conscious, healthy eating is one such food trend. Freshness and naturalness are what people want today, while meat consumption is declining in some areas. Markets are in change. Yet many people do not have more time in which

to eat, which means the convenience industry faces a significant challenge: food that is quick to prepare yet promises the best possible flavour and quality.

Some trends pass quickly yet still need to be satisfied, while others last longer and even become permanent. Take the chili for example. Once it was exotic, but this hot spice is now a permanent part of modern cooking.

INFO

VEGGIE BOOM!

· Almost ten percent of Germans are now doing entirely without meat. This places Germany at the forefront of vegetarian and vegan nutrition.

(Source: VEBU 2015)

· 42 million Germans eat meat but are tending towards diets with less meat.

(Source: Forsa 2011)

VEGGIE LINE

FULL FLAVOUR – EVEN WITHOUT MEAT

Our cuisine is unthinkable without meat, but eating habits are nevertheless changing. Many more Germans are now choosing alternatives to meat, and consumers are reducing their meat consumption very consciously. Every restaurant now offers vegetarian dishes as a matter of course.

It would not be correct to describe this merely as a passing trend. Vegetarian and vegan food is now the fastest growing market segment. As a pioneer in this field we are constantly developing new products which are being used by many big-name manufacturers and can be found all over the supermarket shelves. Our VEGGIE LINE offers an attractive range with outstanding flavour and exceptional functionality.

As well as established meat substitutes like milk protein and soya, we offer alternative protein sources such as allergen-free, flavour-neutral, purely plant-based rice texturate – rice flakes that provide the perfect basis for vegetarian, vegan, and reduced-meat products. Plant-based sauces, pastes, herbs, pestos and seasonings complete our vegetarian range.



RAPS FRESH LINE

FRESH IDEAS FOR A WELL-ROUNDED FLAVOUR EXPERIENCE

Convenience food has one great advantage: less work. But you only really benefit if the quality of the products is enough to please the demands of consumers. In order to satisfy the rising demand for fresh products with a full flavour, our RAPS FRESH LINE combines fresh produce and materials that require freezing, to create harmonious products. We aim not only at authentic tastes and easy preparation, but also at value for money.

Pastes, pestos, sauces, fillings, chutneys and toppings – we develop and produce a wide range of semi-finished foods and ready-to-eat products which you can use to refine your product range without too much effort or expense. RAPS FRESH LINE now offers over 400 items and a pool of recipes containing more than 2,000 dishes. We will gladly support you as a reliable, experienced partner and help to get your ideas onto your customers' plates.

SNACKS & CONVENIENCE

FLAVOUR IN A FLASH

Three full meals a day are recommended, but few people really have the time to cook so many sophisticated and above all healthy meals amid their daily routines. A little snack here and there – that tends to be most people's reality, and many intentionally take several small meals a day that are healthy and offer a genuine flavour experience.

The snack market is growing – we satisfy the expectations and requirements this brings with a large product range that augments snacks, such as soups, salad dressings and (dip) sauces, many of them packaged in practical sachets. Little snacks – big culinary hits.



CHILI

ONE PEPPER, A THOUSAND TASTES

Juicy and green or fiery and red, fruity and mild or shockingly hot – chili has established itself firmly in the kitchens of Europe. Thousands of varieties from all over the world – from mild anchos to aromatic jalapeños all the way to hot habaneros – offer levels of spiciness on the Scoville scale to suit every mood and palate. The wealth of this originally Mexican pepper ignites the creativity of cooks everywhere, and RAPS can put the fire under your sales with its diverse chili range.



TASTE

FULL FLAVOUR FOR FULL SUCCESS

Adaptability is a recipe for success which has made us a market leader in taste for many years. Changing tastes, short-lived trends, a growing awareness of diet – these are the challenges we confront with the courage to innovate, which means we develop suitable products and meaningful processes using the very latest technology. We aim to give you an economic advantage combined with reliable quality.

Natural ingredients, less salt, the elimination of additives – to keep up with market changes that come with these kinds of trends and new findings in the science of nutrition, we quickly develop the right mainstream products for your applications.

LESS SALT – MORE FLAVOUR

Women in Germany consume a daily average of 8.4 grams of salt, and men consume as much as 10 grams (DEGS 2014), which is more than the recommended number of 6 grams. This is up to six grams more than the recommended daily intake. The World Health Organisation (WHO) has even found that 75 percent of the world's population consume double the recommended daily amount of salt. There are now many initiatives that aim to educate people about the dangers of eating too much salt. Doing entirely without it, however, is equally inadvisable, since too little salt is not good for your health.

So the answer lies in a healthy middle-way, and that is what we pursue with our product developments. By adding potassium chloride to our products we manage to reduce the sodium content of the foods we

INFO

Ingredients in food are crucial to the buying decisions of 83 percent of Germans. Ten percent strictly avoid flavour enhancers.

[Source: statista.de, date: 2014]

process by 30 to 40 percent. The various components and extracts in our reduced-salt products combine to mask unwanted flavours perfectly. And they do not contain declarable flavourings either.

NATURAL FLAVOURS EFFECTIVELY STANDARDISED

Full flavour can be obtained from extracts as well as raw seasoning. Our TOP LINE products consist of efficient seasonings based on standardised blends of natural raw materials, and they supply reliable flavour. To achieve this we produce extracts which we obtain from our HD extraction process, a technology which needs no solvents, therefore allowing your products to be certified as kosher and halal. RAPS TOP LINE offers much more potent seasoning, which means small amounts and therefore greater efficiency.

FULL FLAVOUR WITH A CLEAN LABEL

Following the trend for healthy eating, many customers now intentionally avoid declarable additives altogether. Sensitivity is growing, and two-thirds of German consumers consider it deceitful if products containing yeast extracts are labelled 'no flavour enhancers'.

Our natural Clean Label alternatives replace conventional flavour enhancers such as glutamates and yeast extracts, and they do not contain any EU-declarable e-numbers or EU allergens. But consumers can still have all the flavour they want, since our Clean Label products allow you to create tastes ranging from umami and kokumi, to salty and sweet, all the way to yeasty. For example: one of our compositions comprising table salt, spices, spice extracts, leek and lemon juice powder enables you to entirely replace yeast extracts while retaining the full flavour – which means you can stay entirely free of declarable additives. In other words – absolutely clean.

MEAT PROCESSING THAT MEETS EVERY REQUIREMENT

The sight of it stirs the appetite – you buy with your eyes. When it comes to meat, consumers have a particularly clear idea of what they think it should look like. Our pioneering meat processing gets the most out of meat

of any quality, and with our convenience products such as seasoning sauces, you can get it with less work and less time. Our marinades are also economically effective and improve the quality and tenderness of meat. RAPS products offer lots of ways of presenting meat, fish and other foods in a visually appealing way in delicatessen counters and self-service shelves.

THE TENDER, JUICY LOOK

Tender, juicy looking meat behind the counter should ideally end up tasting tender and juicy on the plate. Meat of any quality has to keep its promise. Our meat processing products allow you to protect meat's tender qualities and promote its natural, juicy flavour in just a few quick moves. Our sprinklable and liquid products increase meat's ability to retain water. They also significantly reduce losses during boiling, frying and other types of cooking. Even if cooked for a long time, meat refined using our products retains its tasty consistency.

TECHNOLOGY

LOOKING AHEAD IS A TRADITION WITH US

Top tastes, high quality and ingredients that perform as they should – these are the things we expect of our products and we achieve them using specially developed, tried-and-tested manufacturing processes. Our aim has always been not just to keep up with developments in our industry, but to lead the way. That is why as many as one in ten of our staff works in research and development.

OPTIMISED SHELF LIFE

Seasoning is used primarily to give flavour, but some spices have beneficial side-effects. We utilise them quite intentionally to improve the shelf life of products without declarable e-numbers or allergens. We also achieve this using product solutions that have a special antioxidant effect. We also have other seasonings and extracts in our range which give foods a fresh and fruity note and help improve their shelf life.

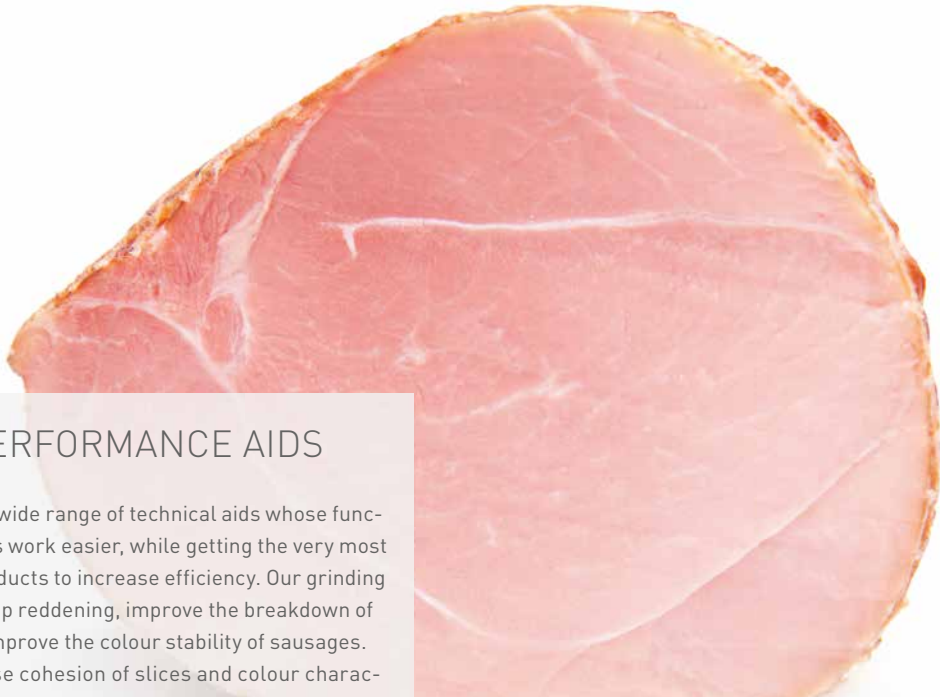
LOOKS DECIDE

Aside from flavour, a product's looks are its most important feature. This is why we put so much value on the appearance of our products when we develop them. Our functional solutions help meat and sausages of every grade look tender and juicy. We also offer a wide range of food colourings and natural colourants.



INGREDIENTS WITH PERFECT TIMING

Some ingredients have to deliver their effect only after a certain time – our RAPS microencapsulation provides a coating around raw materials which enables controlled release, which increases the stability of flavours and colours. This top technology for carefully controlled application processes enables you to coat products the way you want using water-soluble materials, fats, emulsifiers and waxes. Our powerful air flow bed process even allows fragile and irregularly shaped products to be coated evenly. This technology also entails benefits for meat processing. Encapsulated salts preserve the texture of meat and prevent it from sweating behind the counter. Coated acids are released gradually, producing just the right level of colour and colour stability in reddened Brühwürste.



HIGH-PERFORMANCE AIDS

RAPS offers a wide range of technical aids whose functionality makes work easier, while getting the very most out of your products to increase efficiency. Our grinding agents speed up reddening, improve the breakdown of proteins and improve the colour stability of sausages. Sprays optimise cohesion of slices and colour characteristics, and make meat and sausages appetisingly juicy without the need for declarable allergens. We also develop high-grade fibres with outstanding water-retention and emulsifying qualities, free of carrageenans and e-numbers.

THERE IS NO E IN QUALITY

Modern consumers read ingredients very carefully. That is why food manufacturers are increasingly keen for their products to contain components that are free of declarable substances like e-numbers – but without losing out on flavour, looks or durability. To achieve this, we rely on the power of nature and use the special properties of different seasonings.

Specially cultivated herbs, for instance, contain many antioxidants that are able to protect the fats that meat contains against oxidation. Using effective spice and extract compositions we give products natural flavours

without using e-numbers, since their rich active components delay the oxidation of fats, protect against unwanted flavours and slow the breakdown of colours.

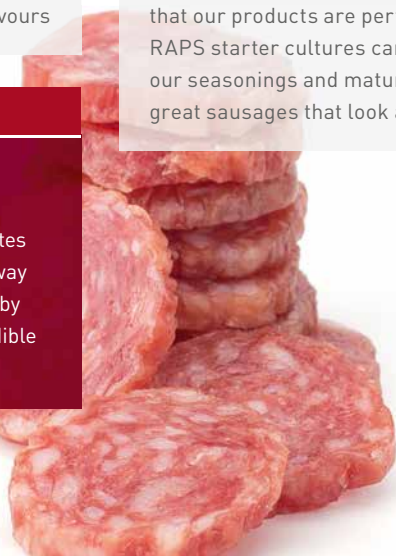
STARTER CULTURES – MAKE USE OF OUR EXPERTISE

Making meat into good sausage takes experience, and the production of raw sausage is considered the toughest discipline of all. Making great tasting food products look good means taking the right step at the very outset by choosing the right starter cultures. This is important because every type of sausage – from the very firm to the spreadable – requires starter cultures with particular characteristics. By combining different starter cultures for every kind of raw sausage, from the Krakauer to the Katenrauchwurst to the Teewurst, we can offer you a qualitatively dependable and safe basis for your sausage products. Another benefit is that our products are perfectly suited to one another. RAPS starter cultures can be combined perfectly with our seasonings and maturing preparations to produce great sausages that look and taste outstanding.

INFO

THE NEW SELL-BY DATE

Microchips will soon be replacing printed sell-by dates on fresh products. They are able to measure the way product quality changes daily, and they adjust sell-by dates accordingly. This prevents food that is still edible from being discarded too soon.



THE BENEFITS AT A GLANCE

TREND

VEGGIE LINE

Our innovative VEGGIE LINE offers an attractive range of vegetarian and vegan products with outstanding flavour and exceptional functionality.

RAPS FRESH LINE

RAPS FRESH LINE combines fresh produce and raw materials that require freezing, to create harmonious semi-finished foods and ready-to-eat products that taste authentic.

CONVENIENCE

Our broad range of convenience foods offers ideas for fresh, full-flavour products. We offer practical, authentic-tasting solutions for the growing snack market too.

CHILI

Thousands of chili varieties from all over the world offer levels of spiciness to suit every mood and palate, from fruity and mild to shockingly hot. RAPS can also spice up your sales with its diverse chili range.

TASTE

CLEAN LABEL

We place a lot of emphasis on making our products as clean as possible, and we abstain from additives as much as we can.

TOP LINE

TOP LINE consists of efficient seasonings that are based on standardised blends of natural raw materials and extracts and that supply reliable flavour. They are more potent in their seasoning effect, which means small amounts and greater

SEASONING SAUCES

Our marinades are economically effective for delicatessen counters and self-service shelves, and they improve the quality, appearance and tenderness of meat, fish and other foods.

SEASONING BLENDS & COMPOUNDS

The ideal flavour for every application. For decades our products have been top-sellers in the trades and in industry. Compounds or seasoning blends, our emphasis is on quality.

TECHNOLOGY

COATING

Our top RAPS microencapsulation technology provides a coating around raw materials which enables the controlled release of ingredients, and that increases the stability of flavours and colours.

COLOURANTS

Our wide range of food colourings and natural colourants help meat and sausages of every grade look tender and juicy.

TECHNICAL AIDS

Our technical aids offer outstanding functionality, make your work easier, and get the very most out of your products.

FLAVOCAPS

Our special Flavocaps technology enables microencapsulation which seals in flavour and does not release it until the right time once it is in the product. Flavours do not dissolve as quickly in products that contain moisture, and some of them only activate at certain temperatures.

TREND

HIGH-GRADE HERBS AND RAW SEASONINGS

We process around 1,100 raw materials. Every one of our products is the result of the careful selection of our suppliers, highly developed processing technologies, and the strictest hygiene codes.

SALT REDUCTION

Our products manage to reduce the sodium content of processed foods by 30 to 40 percent. Our reduced-salt products are constituted to mask unwanted flavours perfectly. And they do not contain declarable flavourings either.

TENDERISERS

Our sprinklable and liquid tenderisers help you to guarantee the tenderness and juicy flavour of meat. They significantly reduce sweating on the counter and the losses that occur in boiling, frying and other kinds of cooking.

FLAVOURS AND EXTRACTS

Our extracts are made using genuine, natural herbs and spices. They contain only the substances that produce flavour and aroma – in concentrated form – and they are characterised by their high quality. We also offer a wide range of flavourings.

TASTE

ANTIOXIDANTS

We make use of the antioxidant substances in natural raw materials. As an example, the carnosic acid in our rosemary extract reduces the oxidation of fats, protects against unwanted aromas, and slows the breakdown of colours.

SHELF LIFE EXTENDERS

As well as harnessing their seasoning power, we make use of certain functional substances contained in our seasonings in order to increase the shelf life of meat. We also offer conventional preservatives in our range.

STARTER CULTURES

Our starter cultures for raw sausage offer you a qualitatively dependable and safe basis for your sausage products and can be combined perfectly with our seasonings and maturing preparations.

TECHNOLOGY



WE LOOK FORWARD TO YOUR INQUIRY

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