

INTERNATIONAL ASSORTMENT

PRODUCT CATALOGUE MIDDLE EAST & AFRICA



PERFORMANCE INSIDE

MATES

MATES FOOD INDONESIA

Your Trusted Friend for Food Ingredients and Products

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INTERNATIONAL ASSORTMENT

Quality, experience, selected raw materials and innovation are the essential basic ingredients of good taste and top technology. This has been our recipe for success for over 90 years. It is an ever-changing recipe, ready to accommodate the constant, rapid changes, and special customer requirements which this fast-moving market demands. Our excellent instinct for trends has made us a leading international expert in functional ingredients and customized taste concepts. We have 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 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 are 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 rely on our service, our selection of appropriate raw materials and our technological expertise.



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COLD CUTS

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

CODE NO	PRODUCT NAME	FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
TASTE						
1000257	ALPINI	Pepper, caraway, garlic	6 g/kg + nitrite curing salt	dry product	E 621	🌙 ⓐ
1036735	AUFSCHNITT ECONOMY	Spice blend for cold cuts	2 g/kg	dry product		ⓐ 🌙 ⓐ
1091759	BEEF LUNCHEON Contains: SOYA	Pepper, mace, garlic	4–6 g/kg	dry product	E 621	🌙
1091760	CHICKEN LUNCHEON Contains: GLUTEN, SOYA	Mace, pepper, ginger, coriander	4–6 g/kg	dry product	E 621, E 627, E 631	🌙
1704790	COLD CUTS EXTRA	Pepper, mace, ginger, cardamom, coriander	4 g/kg	dry product		ⓐ 🌙 ⓐ
1000130	KABANOS	Pepper, bell pepper, coriander, caraway, garlic	7 g/kg + nitrite curing salt	dry product	E 621	🌙 ⓐ
1036291	MORTADELLA ECONOMY	Extract seasoning for Mortadella	2 g/kg	dry product	E 621	ⓐ
1000232	SENATOR GOLD	Pepper, mace, coriander	4 g/kg	dry product	E 621	🌙 ⓐ

CODE NO	PRODUCT NAME	FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
FUNCTION						
1091636	RAPHOS EXPORT NEW	Blend of phosphate and ascorbic acid for better texture and binding	4 g/kg	dry product	E 315, 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	dry product	E 315, E 407a, E 410, E 415, E 450, E 451, E 508	 
1091613	RAPS-FIX TOP	Combination of various hydrocolloids; improves the texture and slicability; reduces syneresis	4 g/kg	dry product	E 407A, E 412, E 415, E 460, E 466	 


COMBI-PRODUCTS

1091665	COOKED HAM TOP	Functional ingredient for economical cold cuts	35 g/l brine Injection: max 20 %	dry product	E 316, E 407a, E 415, E 450, E 451	 
1694060	MORTADELLA COMBI	Combi product with pepper, ginger, mace, including phosphate, emulsifier, colouring agent	10 g/kg + nitrite curing salt	dry product	E 300, E 450, E 471, E 621	 
1694060	MORTADELLA CPF COMBI N	Combi product for cold cuts	6 g/kg	dry product	E 316, E 450, E 451, E 621	



COLOURS

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

CODE NO	PRODUCT NAME	APPLICATION	COLOUR	DOSAGE	CONSISTENCY	E-NUMBERS	
1000785	COLO-FIX	For colour development based on ascorbic acid		0.5–2 g/kg	dry product	E 300	  
1036199	CARAMEL POWDER	Suitable to obtain brownish colour of final product		use as desired	dry product		   
1703786	RAPS RED EU	Blend of carmine and caramel colour giving typical meat colour		1 g/kg	dry product	E 120	  
1000699	PAPRIKA 3000 WITH 3.300 CU	Orange colour based on paprika extract		depends on application	liquid	E 160c	  
1694661	RAPSOLUTION NAC 3	E-number free, orange colour		depends on application	liquid		   
1700061	BEETROOT POWDER	Red beetroot powder used in sausages and cold cuts (not suitable for sterilized products)		depends on application	dry product		   
1037640	RAPS COLOUR RED	Cochineal red based colouring agent		0.1–0.5 g/kg	dry product	E 124	  
1036985	RAPS RED	Carmine based colouring agent		2–4 g/kg	dry product	E 120	  
1918158	RAPS RED NEW	Carmine based colouring agent		1–3 g/kg	dry product	E 120	  
1000755	RED PLUS	Carmine based colour + ascorbic acid		2–4 g/kg	dry product	E 120, E 300	  
1001889	RED RICE	Fermented rice based red colour		0.5–2 g/kg	dry product		   
1703458	SUNSET RED	Red colour based on fermented rice extract		2 g/kg	dry product		   









COOKED HAM & INJECTED MEATS







Our diverse injection solutions do not just make our cured goods visually appealing, they also give them a finely aromatic flavour and juicy texture, helping achieve quality you can see and taste.

CODE NO	PRODUCT NAME	APPLICATION	DOSAGE	CONSIS- TENCY	E-NUMBERS
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FUNCTION

1700018	JAMBO-LAK S-PRO	For meat injection 20 % or tumbling (for beef, chicken, turkey, and pork meat)	50g/l brine	dry product	E 301, E 450, E 451	 
1693854	COOKED HAM 40 OPTIMAL	For injection of any meat from 20 % up to 40 % ; based on phosphates and fibres	75g/l brine	dry product	E 301, E 450, E 451	 
1038854	COOKED HAM COMBI SYSTEM	Universal injection agent for various meat injections from 40 % to 100 % in combination with starch or soya	depends on application	dry product	E 301, E 407a, E 410, E 415, E 450, E 451	 

COMBI-PRODUCTS











1698307	COOKED HAM 30 MILD	For up to 30 % injection or tumbling for beef, chicken, turkey, and pork	35g/l brine	dry product	E 316, E 407a, E 450, E 451	 
1695742	COOKED HAM ADVANCED 30-60	For injection of pork meat from 30 % to 60 % injection. Contains: ANIMAL PROTEIN	40g/l brine	dry product	E 316, E 450, E 451, E 621	
1700707	MIX FOR COOKED HAM POULTRY 50 Contains: SOYA	For chicken and turkey with 50 % injection with functional and shelf life extenders	8 % in brine at 25 % injection	dry product	E 450, E 451, E 316, E 262, E 327, E 621, E 627, E 631, E 407a	
1701340	COOKED HAM 80 Contains: SOYA	For pork with 80 % injection level (complete mix with function and taste)	90g/kg	dry product	E 450, E 451, E 316, E 262, E 407a, E 327, E 120, E 621, E 1422	
1091665	COOKED HAM TOP	For injection of meat from 40 % to 100 % in combination with starch	35g/l brine	dry product	E 316, E 407a, E 415, E 450, E 451	 
1701341	TURKEY HAM 50 UNICA Contains: SOYA	For injection of poultry from 50 % to 100 %	90g/kg	dry product	E 1442, E 262, E 316, E 327, E 407a, E 450, E 451, E 621, E 631	
1701342	COOKED HAM 100 UNICA Contains: SOYA	For pork with 100 % injection level (complete mix with function and shelf life)	100g/kg	dry product	E 407a, E 508, E 450, E 451, E 327, E 262, E 621, E 627, E 631, E 316, E 120	

EMULSIFIERS & YIELD SOLUTIONS












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 emulsifiers, to water-binding additives – we have just the right products in our range for every requirement.

CODE NO	PRODUCT NAME	APPLICATION / FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
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WATER BINDING

1701400	MIXTURE FOR FAT AND MEAT REPLACER	Sliceable fat- or meat replacer based on alginate; special product for artificial fat or meat; ask for recipes and details	30g / kg of mix	dry product	E 401	  
1703159	RA-KNACK	Used in 1:2:12 pre-emulsion or added at 1 % to 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		   
1091613	RAPS FIX TOP	Water binding agent (can hold up to 25 times water)	4 g / kg of batter	dry product	E 407a, E 412, E 415, E 460, E 466	  























EMULSIFIERS

1702038	EMULSIFIER MIX Contains: GLUTEN	Fat replacer (oil, chicken skin, beef fat; 1:12:12 pre-emulsion) or used at 1 % to 2 % directly to emulsion; ask for recipes	20g / kg of batter	dry product	E 401, E 407a, E 412, E 450, E 516	 
1698606	FAT REPLACER	Strong emulsifier for fat and water emulsions	40g, 60 % water + 36 % vegetable oil	dry product	E 407a, E 412, E 415	  
1000757	FETTFAX TOP	Emulsifier for liver sausage	5 g / kg	dry product	E 471	  
1000756	SAUSAGE FIT	Emulsifier for firm sausages, prevents bursting	5–6 g / kg	dry product	E 471	  



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	PRODUCT NAME	FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS
1700862	BACON FLAVOURING	Typical bacon flavour	3–5 g/kg of batter	dry product	   
1695146	BEEF FLAVOUR G Contains: SOYA	Typical strong beef flavour	1–5 g/kg of batter	dry product	E 621, E 627, E 631 
1700514	CH FLAVOUR INTENSIVE TOP	Typical chicken flavour	1–3 g/kg of batter	dry product	E 621, E 627, E 631  
1704836	CHARCOAL FLAVOUR	Typical charcoal flavour	1–5 g/kg or use as desired	dry product	   
1030822	FC SMOKE	Strong smoke flavour	depends on application	dry product	   
1000676	FRESH ONION EXTRA	Typical natural onion flavour	0.5–1.0 g/kg of batter	liquid	   
1000683	GARLIC EXTRA	Typical natural garlic flavour	0.5–1.0 g/kg of batter	liquid	   
1000389	GLUTACLEAN	Taste enhancer, no MSG added	1–2 g/kg of batter	dry product	   
1000611	GLUTALIN Contains: MUSTARD, CELERY	Taste enhancer based on MSG	1 g/kg of batter	dry product	E 621 
1036841	GREEN PEPPER ECONOMY	Very strong pepper flavour which helps to cover MDM taste	1–3 g/kg of batter	dry product	   

FLAVOURS & TASTE ENHANCERS

CODE NO	PRODUCT NAME	FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
1702545	GRILL FLAVOUR	Typical grill flavour	8–10 g/kg	dry product	E 621	☾ Ⓜ
1700618	L&M FLAVOUR	Authentic lamb & mutton flavour	4 g/kg	dry product	E 621, E 627, E 631	☾ Ⓜ
1001535	MUSTARD EMULSION	Strong mustard taste, helps to cover the MDM taste in sausages	0.1 % in brines	liquid		☾ Ⓜ ⓖ ⓔ
1000164	ROAST FLAVOURING	Typical roast flavour	3 g/kg	dry product		☾ Ⓜ ⓖ ⓔ
1091758	SMOKE POWER	Typical smoke flavour	1–4 g/kg	liquid		☾ Ⓜ ⓖ ⓔ
1039175	SZYNKA SMAK Contains: SOYA	Strong and typical flavour for sausages, roasts, and hams (gives you a typical cooked ham flavour)	3–4 g/kg	dry product	E 621, E 627, E 631	☾
1704322	UMAMI OPTIMIZER	Taste enhancer, no MSG added	2–4 g/kg	dry product		☾ Ⓜ ⓖ ⓔ











FRESH MEAT INJECTIONS









Injection systems represent the perfect method of optimising the quality, appearance, and taste of finished products at the outset of production – right in the meat itself.

CODE NO	PRODUCT NAME	APPLICATION / FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS
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TASTE

1704444	BBQ INJECTION	Extract blend for typical BBQ flavour	3 % into brine mix	dry product	 
1698172	BUTTER FLAVOURED INJECTION Contains: LACTOSE	Extract blend for typical butter flavour	3 % into standard brine	dry product	 
1036171	HERBES DE PROVENCE INJECTION	Extract blend for typical herbes de Provence flavour	10g/l brine, 15–20 % injection	dry product	 
1702439	PERI PERI INJECTION	Extract blend for typical South African peri peri flavour	10g/kg final product, injection depends on application	dry product	 

FUNCTION

1701987	RAZART FZ	Suitable for 5 % to 10 % injection or tumbling fresh meat (more juicy; more tender)	15g product + 50g water or 300g/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)	15g product + 50g water or 300g/l brine (injection: 5 %)	dry product	E 262, E 331	 
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	 
1691500	TENDERA EXPORT 50	Injected fresh meat up to 30 % to 50 % (more juicy; more tender, more yield). Suitable also for chicken meat 30 % to 35 % , for beef and pork meat up to 50 %	30g/kg meat or 6kg/100l brine	dry product	E 262, E 407, E 415, E 450, E 451	 

COMBI-PRODUCTS

1692893	INJECTION BRINE BASIC	Flavoured basic brine for chicken injection up to 15 % injection	80–90g/l brine by 10–15 % injection	dry product	E 316, E 415, E 450, E 451, E 621, E 627	 
1090343	PREPARATION INJECTION CHICKEN 5163	Flavoured brine for chicken for 13 % injection	10 % in brine, injection rate: 13 %	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)	60–80g/kg meat, process chilled	liquid	E 262, E 331	 









GLAZES & SPRINKLES

Dry glazes are easy to apply and give great results. Within a short time they wet-out and resemble a liquid marinade. Glazes can also be mixed with water to extend cost effectiveness, especially when adding concentrated flavours. Whether on small or large scale production, tumbling dry glazes gives even flavour distribution throughout the product.




CODE NO	PRODUCT NAME	FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS
TASTE					
1000594	ARABIAN LAMB SEASONING	Anise, garlic, parsley, rosemary, thyme	6–8 g/kg or use as desired	dry product, visible herbs	   
1704497	BBQ SPRINKLE	Paprika, pepper, parsley	70 g/kg	dry product	   
1699264	BENGALI SPRINKLE Contains: MUSTARD, LACTOSE	Coconut, ginger, cumin, coriander, chilli, lemon	1 % or as desired	dry product	   
1697728	BLACK PEPPER AND PARSLEY SPRINKLE	Pepper, seasalt, garlic, lemon, parsley	1 % or use as desired	dry product	   
1037201	CAJUN	Chilli, cumin, garlic, marjoram, onion	15–20 g/kg	dry product	   
1700126	GINGER CHILLI & LIME SPRINKLE	Garlic, lime, paprika, lemon, pepper, chilli	1 % or use as desired	dry product	E 330   
1000527	GYROS KORFU	Bell pepper, pepper, onion, garlic, oregano	15–20 g/kg	dry product, visible herbs	E 330   
1701479	HERB & GARLIC SPRINKLE	Parsley, garlic, thyme, rosemary, pepper	10 g/kg	dry product	   
1000595	LEMON PEPPER	Bell pepper, pepper, lemon	15–20 g/kg or use as desired	dry product	E 330   
1700276	LEMON ROSEMARY & THYME SPRINKLE	Rosemary, thyme, lemon,	1 % or as desired	dry product	   
1700356	MEXICAN SPRINKLE	Tomato, paprika, jalapeno, cumin, chilli	1–3 % or as desired	dry product	E 160c   
1000546	PAPAGENO	Chilli, curry, bell pepper	as desired, for chicken: approx. 10 g/kg	dry product	   



GLAZES & SPRINKLES

CODE NO	PRODUCT NAME	FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS
1000638	STEAKADO	Caraway, marjoram, pepper, onion	15 – 20 g/kg or use as desired	dry product	   
1699542	TIKKA SPRINKLE	Paprika, curry, onion	1 % or as desired	dry product	   

COMBI-PRODUCTS

1701146	GARLIC & ROSEMARY GLAZE Contains: GLUTEN	Garlic, rosemary	100 g/kg	dry product	   
1701168	HOT N SPICY GLAZE Contains: GLUTEN	Tomato, chilli, garlic, pepper, cumin	100 g/kg	dry product	   
1694720	STICKY BBQ GLAZE Contains: GLUTEN	Smoke, paprika, garlic, pepper	7 % glaze and 4 % water	dry product	   
1703502	TANDOORI GLAZE Contains: GLUTEN	Tomato, cumin, paprika, coriander, garlic	100 g/kg	dry product	   

ADVANTAGES

- Convenient storage and application methods
- Long shelf life, can be up to 24 months
- Low application rates can be achieved 5 – 10 % recommended.
- Concentrated flavours are possible.
- Increased adhesion to chosen meat or vegetables with the addition of starches and gums.

Sprinkles have the advantage of high visual content and low application rates of 1 – 3 %.











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 barbecue, in the pan or in the oven.

CODE NO	PRODUCT NAME	APPLICATION / FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS
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TASTE

1690247	DRY ITALIAN MARINADE	For chicken and lamb; with basil, garlic, oregano, tomato, onion	100g + 200g oil + 200g water = 100g/kg of ready marinade	dry product		   
1690395	DRY MARINADE PINK PEPPER	For chicken, beef, lamb, and pork; with pepper	30g/kg	dry product	E 621	 
1078859	DRY MARINADE SHAWARMA	For chicken; with cardamom, chilli, coriander, ginger, garlic	20 % + 40 % water + 40 % oil	dry product, visual herbs	E 621	 

COMBI-PRODUCTS

1701926	DRY MARINADE BBQ FRESH TOP	For chicken; with chilli, allspice	35g/kg	dry product	E 262, E 327, E 332, E 575, E 621, E 627, E 631	 
1700465	DRY MARINADE PAPAGENO TAOUK	For chicken; with chilli, coriander, bell pepper, tomato	35g + 45g water + 25g oil	dry product	E 262, E 332, E 575, E 621	 
1690397	DRY MARINADE RED INDIAN	For chicken and lamb; with curry	30g/kg	dry product	E 160c, E 621, E 627, E 631	 



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	PRODUCT NAME	APPLICATION / FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS
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TASTE

1701165	BEEFBURGER AMERICAN SEASONING	Spice blend for authentic American burgers	15g/kg	dry product	E 621	 
1091452	KEBAB	Authentic spice blend for Arabian kebabs	7g/kg	dry product		   
1692102	SEASONING FOR BEEFBURGER	Spice blend for typical beef burger	4g/kg	dry product		   
1694137	SEASONING FOR BURGER	Spice seasoning for burger with garlic, pepper, onion	12g/kg	dry product	E 316, E 621, E 627, E 631	 
1091451	SEASONING FOR CHICKEN BURGER	Spice seasoning with pepper, rosemary	4g/kg	dry product	E 450, E 451, E 621	 
1694105	SEASONING FOR POPCORN (NUGGETS)	Spice blend for typical chicken burgers	12g/kg	dry product	E 621	 

FUNCTION

1702419	BEEF GEL Contains: GLUTEN, SULFITE	Beef collagen fibres for better texture and taste; water binding capacity 1:10; gelling capacity	10g/kg	dry product		   
1702038	EMULSIFIER MIX Contains: GLUTEN	Blend of fibres, hydrocolloids and alginate to improve the texture of economical minced meat products	20g/kg	dry products	E 401, E 407a, E 412, E 450, E 516	   
1000751	P 3000	Phosphate blend to improve the structure and binding in minced meat products	3g/kg of batter	dry product	E 450, E 451	   
1703072	RAPS FIX OPTI FOR EXPORT	Polyfunctional combination of various fibres; improves the texture and water holding capacity. Contains: FIBRES	10–30g/kg or depends on application	dry product		   
1000750	SUCCULENCE PROTECTOR	Stabilizer based on phosphate, emulgator, and fibres; to avoid syneresis in sausages	7g/kg of batter	dry product	E 450, E 466, E 471	   

MINCED MEAT PRODUCTS

CODE NO	PRODUCT NAME	APPLICATION / FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
COMBI-PRODUCTS						
1078858	BURGER MIX REDA Contains: SOYA	Combi mix of phosphate and spices for burgers	10g/kg + 12g salt	dry product	E 450, E 451	☾ Ⓚ
1695575	CB REGULAR SEASONING Contains: SOYA, GLUTEN	Combi mix of phosphate and spices for chicken burgers or nuggets	10g/kg	dry product	E 450, E 451, E 621, E 627, E 631	☾
1696797	CHICKEN BURGER	Combi mix of phosphate and spices for chicken burgers or nuggets	10g/kg	dry product	E 450, E 451, E 621, E 627, E 631	☾ Ⓜ
1701130	MIX FOR BEEF BURGER COMBI Contains: SOYA	Combi mix of phosphate and spices for beef burgers with smoke and grill flavour	15g/kg	dry product	E 450, E 451, E 621, E 627, E 631, E 330, E 415	☾
1696602	NUGGET SEASONING DELUXE	Combi mix of phosphate and spices for chicken burgers or nuggets	10g/kg	dry product	E 450, E 451, E 621, E 627, E 631	☾ Ⓜ
1698188	SEASONING CHEESE STYLE COMBI	Combi mix of phosphate, spices, and cheese flavour for burgers or nuggets	10g/kg	dry product	E 300, E 450, E 451, E 621	☾ Ⓜ








PÂTÉ



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	PRODUCT NAME	APPLICATION / FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS
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TASTE

1000444	CLIVIA GOLD	Fine aromatic pork pâté application; with pepper, onion, ginger, and real Bourbon Vanilla	3–4 g/kg + salt	dry product	E 621	
1000440	LANDVOGT	For coarse liver sausage; with marjoram, fried onions, pepper	6–8 g/kg + salt	dry product	E 621	 
1000311	THURINGIAN RED GOLD	For blood sausage; with marjoram, cloves, allspice, pepper	4–6 g/kg + nitrite curing salt	dry product	E 621	 

FUNCTION


















1691378	BOVINE GELATINE	Beef gelatine	50–80 g/kg, depends on application	dry product		   
1000757	FETTFAX TOP	Emulsifier on monoglyceride basis for pâté and meat products	5 g/kg	dry product	E 471	  

COMBI-PRODUCTS

1703135	LIVER SEASONING COMBI OZA	Emulsifier and spice seasoning with onion, pepper, cardamom, and ginger; for pâté manufacturing	15 g/kg of batter	dry product	E 300, E 471, E 621	
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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.

CODE NO	PRODUCT NAME	APPLICATION / FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS
1001878	CURE MIX	Mix of salt and nitrite (composition 95 % salt and 5 % nitrite)	2 g/kg	dry product	   
1037615	FRESH TOP HALAL	Freshness retainer based on acetate, lactate; keeps freshness and quality; inhibits fast bacteria growth	5 g/kg of batter	dry product	E 262, E 300, E 301, E 327   
1693015	RAPSOLUTION AO OS	Alternative to Stabilon OS without E-number; antioxidants which helps to avoid rancidity and keeps natural colour	depends on application, target level: 0.3–0.8 g/kg	dry product	   
1000794	RA-FRESH	Coated freshness retainer; keeps freshness and quality; inhibits fast bacteria growth	5 g/kg of batter	dry product	E 262, E 327, E 335   
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	   
1000792	STABILON OS (OIL SOLUBLE)	Natural antioxidants which helps to avoid rancidity and keeps natural colour for all frozen minced products	depends on application	dry product	E 392   



SUITABLE FOR HALAL



NO ALLERGENS SUBJECT TO DECLARATION

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 count also means extra product safety.

CODE NO	PRODUCT NAME	DOSAGE	CONSISTENCY	
1694216	CHILLI TOP	depends on application	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>
1694218	CORIANDER TOP	1 g/kg of final product	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>
1698591	GARLIC TOP	1 g/kg of final product	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>
1704471	GINGER TOP	1 g/kg of final product	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>
1698589	MACE TOP	0.5 g/kg of final product	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>
1698588	NUTMEG TOP	0.5 g/kg of final product	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>
1037827	ONION TOP	0.5 – 1 g/kg of final product	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>
1698594	PEPPER TOP S	1 g/kg of final product	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>
1698590	PEPPER TOP W	1 g/kg of final product	dry product	<div> <div> <div></div> <div></div> </div> <div> <div></div> <div></div> </div> </div>

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.


















SAUSAGES

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









CODE NO	PRODUCT NAME	FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
TASTE						
1000510	BRATWURST F+F WITH LEMON	Pepper, nutmeg, ginger, coriander, lemon; including ascorbic acid	3-4 g/kg + salt	dry product	E 300, E 621	 
1001877	CHORIZO	Garlic, herbs, bell pepper	20g/kg	dry product	E 300, E 621	 
1000279	FRANKFURTER COMBI	Nutmeg, bell pepper, pepper	10 g/kg + nitrite curing salt	dry product	E 300, E 450, E 471, E 621	 
1001821	FRANKFURTER ECONOMY	Coriander, pepper, ginger, mace	2g/kg + curing salt	dry product		   
1695536	FRANKFURTER SEASONING HOT SPICY	Chilli, pepper	12g/kg	dry product	E 316, E 450, E 451, E 621, E 627, E 631	 
1000533	FRENCH STYLE GRILL SAUSAGE MERGUEZ	Bell pepper, onion, chilli, marjoram; including ascorbic acid	20g/kg	dry product	E 300, E 621	 
1702444	SEASONING COOKED SUCUK	Cumin, paprika, chilli, pepper, ginger	37g/kg	dry product	E 301, E 575	   
1000287	VIENNA RED	Ginger, nutmeg, bell pepper, pepper	4g/kg + nitrite curing salt	dry product	E 621	 
1704792	VIENNA SAUSAGE / BOCKWURST SEASONING EXTRA	Pepper, ginger, nutmeg, garlic, onion, bell pepper	4g/kg	dry product		   



SAUSAGES

CODE NO	PRODUCT NAME	APPLICATION / FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
FUNCTION						
1700422M	FIX GEL EURO	Combination of various hydrocolloids; improves the texture reduce the syneresis; high emulsifying capability	5 g/kg	dry product	E 407a, E 410, E 412, E 415, E 425, E 461	 
1000753	FIXCUT PLUS	Phosphate free stabilizer based on citrate with colouring agent ascorbic acid	10–12 g/kg	dry product	E 300, E 331	 
1693472	OPTITEX	Especially developed blend for sausages to improve the texture of economy sausages	20 g/kg	dry product	E 461, E 466	 
1000750	SUCCULENCE PROTECTOR	Binding agent with phosphate and emulsifier for sausages and cold cuts	7 g/kg of batter	dry product	E 450, E 466, E 471	 
1091636	RAPHOS EXPORT NEW	Blend of phosphate and ascorbic acid	4 g/kg	dry product	E 315, E 450, E 451	 
1093152	RAPHOS 8000	Blend of phosphate, stabilizers, and antioxidant to improve the texture of sausages and Hot Dogs	10 g/kg of batter	dry product	E 316, E 407a, E 412, E 425, E 450, E 451, E 508	 
1703154	RAPS BINDER OPTI	Combination of various fibres and animal protein; improves the texture, reduces the syneresis; high emulsifying capability. Contains: FIBRES, ANIMAL PROTEIN	10–30 g/kg or depends on application	dry product		 
1703072	RAPS FIX OPTI FOR EXPORT	Polyfunctional combination of various fibres; improves the texture and reduces the syneresis in vacuum packed bags	10–30 g/kg or depends on application	dry product		 
1703575	RAPS VEG OPTI	Combination of various fibres and flax seed; improves the texture, and reduces the syneresis; high emulsifying capability. Contains: FIBRES, RICE FLOUR	10–30 g/kg or depends on application	dry product		 

COMBI-PRODUCTS

1919339	BEEF SAUSAGE OSCAR	Combi product with phosphate, ascorbic acid, and spices (predominant flavour smoke, pepper)	10 g/kg	dry product	E 315, E 450, E 451, E 621	 
1001859	COOKED PEPPERONI	Combi product for cooked pepperoni	15 g/kg	dry product		 
1091756	HOT DOG SEASONING WITH SMOKE (LIQUID)	Liquid hot dog seasoning with smoke and spice extracts	1–4 g/kg	dry product		 
1705362	MIX FOR CHORIZO	Aromatic-mediterranean seasoning with paprika, chilli, pepper, garlic, onions, and ascorbic acid	23 g/kg	dry product	E 300	 

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.



NO ADDED FLAVOUR 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.

ALLERGENS

GLUTEN

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

CELERY / CELERY PRODUCTS

Celery.

MUSTARD / MUSTARD PRODUCTS

Such as mustard sprouts, mustard powder, mustard seeds.

SOYA / SOYA PRODUCTS

All varieties of soya bean.

SULFITE

E 220 – E 228 > 10 mg/kg.

MILK / DAIRY PRODUCTS / LACTOSE

All dairy products.

E-NUMBERS

ACID

- E 330** Citric acid
- E 332** Potassium citrate

ACIDITY REGULATORS

- 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 160c** Paprika extract

FLAVOUR ENHANCERS

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

THICKENERS

- E 401** Sodium alginate
- E 407a** Processed eucheuma seaweed
- E 407** Carrageen
- E 410** Locust bean gum
- E 412** Guar gum
- E 415** Xanthan gum

- E 425** Konjac
- E 461** Methylcellulose
- E 466** Carboxy methylcellulose

STABILISATORS

- E 262** Sodium diacetate
- E 327** Calcium lactate
- E 331** Sodium citrate
- E 335** Sodium tartrate
- E 450** Diphosphate
- E 451** Triphosphate
- E 460** Cellulose
- E 1442** Hydroxypropyl distarch phosphate

COLD CUTS

ALPINI	4
AUFSCHNITT ECONOMY	4
BEEF LUNCHEON	4
CHICKEN LUNCHEON	4
COLD CUTS EXTRA	4
COOKED HAM TOP	5
KABANOS	4
MORTADELLA COMBI	5
MORTADELLA ECONOMY	4
MORTADELLA CPF COMBI N	5
RAPHOS EXPORT NEW	5
RAPHOS 9000	5
RAPS-FIX TOP	5
SENATOR GOLD	4

COLOURS

BEETROOT POWDER	6
CARAMEL POWDER	6
COLO-FIX	6
PAPRIKA 3000 WITH 3.300 CU	6
RAPS COLOUR RED	6
RAPS RED	6
RAPS RED EU	6
RAPS RED NEW	6
RAPSOLUTION NAC 3	6
RED PLUS	6
RED RICE	6
SUNSET RED	6

COOKED HAM & INJECTED MEAT

COOKED HAM 30 MILD	7
COOKED HAM 40 OPTIMAL	7
COOKED HAM 80	7
COOKED HAM 100 UNICA	7
COOKED HAM ADVANCED 30-60	7
COOKED HAM COMBI SYSTEM	7
COOKED HAM TOP	7
JAMBO-LAK S-PRO	7
MIX FOR COOKED HAM POULTRY 50	7
TURKEY HAM 50 UNICA	7

EMULSIFIERS & WB AGENTS

EMULSIFIER MIX	8
FAT REPLACER	8
FETTFAX TOP	8
MIXTURE FOR FAT AND MEAT REPLACER	8
RA-KNACK	8
RAPS FIX TOP	8
SAUSAGE FIT	8

FLAVOURS & TASTE ENHANCERS

BACON FLAVOURING	9
BEEF FLAVOUR G	9
CH FLAVOUR INTENSIVE TOP	9
CHARCOAL FLAVOUR	9
FC SMOKE	9
FRESH ONION EXTRA	9
GARLIC EXTRA	9
GLUTACLEAN	9
GLUTALIN	9
GREEN PEPPER ECONOMY	9
GRILL FLAVOUR	10
L&M FLAVOUR	10
MUSTARD EMULSION	10
ROAST FLAVOURING	10
SMOKE POWER	10
SZYNSKA SMAK	10
UMAMI OPTIMIZER	10

FRESH MEAT INJECTIONS

BBQ INJECTION	11
BUTTER FLAVOURED INJECTION	11
HERBES DE PROVENCE INJECTION	11
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PERI PERI INJECTION	11
PREPARATION INJECTION CHICKEN 5163	11
RAZART FZ	11
RAZART FZ LIQUID	11
TENDERA CONVENIENCE	11
TENDERA EXPORT 50	11
TENDERA P20 HEATED	11

GLAZES / SPRINKLES

ARABIAN LAMB SEASONING	12
BBQ SPRINKLE	13
BENGALI SPRINKLE	12
BLACK PEPPER AND PARSLEY SPRINKLE	12
CAJUN	12
GARLIC & ROSEMARY GLAZE	13
GINGER CHILLI & LIME SPRINKLE	12
GYROS KORFU	12
HERB & GARLIC SPRINKLE	12
HOT N SPICY GLAZE	13
LEMON PEPPER	12
LEMON ROSEMARY & THYME SPRINKLE	12
MEXICAN SPRINKLE	12
PAPAGENO	12
STEAKADO	13
STICKY BBQ GLAZE	13
TANDOORI GLAZE	13
TIKKA SPRINKLE	13

MARINADES

DRY ITALIAN MARINADE	14
DRY MARINADE BBQ FRESH TOP	14
DRY MARINADE PAPAGENO TAOUK	14
DRY MARINADE PINK PEPPER	14
DRY MARINADE RED INDIAN	14
DRY MARINADE SHAWARMA	14

MINCED MEAT PRODUCTS

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BEEF GEL	15
BURGER MIX REDA	16
CB REGULAR SEASONING	16
CHICKEN BURGER	16
EMULSIFIER MIX	15
KEBAB	15
MIX FOR BEEF BURGER COMBI	16
NUGGET SEASONING DELUXE	16
P 3000	15
RAPS FIX OPTI FOR EXPORT	15
SEASONING CHEESE STYLE COMBI	16
SEASONING FOR BEEFBURGER	15
SEASONING FOR BURGER	15
SEASONING FOR CHICKEN BURGER	15
SEASONING FOR POPCORN (NUGGETS)	15
SUCCULENCE PROTECTOR	15

PÂTÉ

BOVINE GELATINE	17
CLIVIA GOLD	17
FETTFAX TOP	17
LANDVOGT	17
LIVER SEASONING COMBI OZA	17
THURINGIAN RED GOLD	17

SHELF LIFE EXTENSION

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FRESH TOP HALAL	18
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RAPSOLUTION AO OS	18
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SINGLE SPICE TOPLINE

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GARLIC TOP	19
GINGER TOP	19
MACE TOP	19
NUTMEG TOP	19
ONION TOP	19
PEPPER TOP S	19
PEPPER TOP W	19

SAUSAGES

BEEF SAUSAGE OSCAR	21
BRATWURST F+F WITH LEMON	20
CHORIZO	20
COOKED PEPPERONI	21
FIX GEL EURO	21
FIXCUT PLUS	21
FRANKFURTER COMBI	20
FRANKFURTER ECONOMY	20
FRANKFURTER SEASONING HOT SPICY	20
FRENCH STYLE GRILL SAUSAGE MERGUEZ	20
HOT DOG SEASONING WITH SMOKE (LIQUID)	21
MIX FOR CHORIZO	21
OPTITEX	21
RAPHOS 8000	21
RAPHOS EXPORT NEW	21
RAPS BINDER OPTI	21
RAPS FIX OPTI FOR EXPORT	21
RAPS VEG OPTI	21
SUCCULENCE PROTECTOR	21
VIENNA RED	20
VIENNA SAUSAGE / BOCKWURST SEASONING EXTRA	20



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