

WIR VERSORGEN SIE GERN MIT
FRISCHEN INFORMATIONEN.

WE'LL GLADLY PROVIDE YOU WITH
FRESH INFORMATION.

WE LOOK FORWARD TO YOUR INQUIRY

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MATES

MATES FOOD INDONESIA

Your Trusted Friend for Food Ingredients and Products

MATES FOOD INDONESIA is the exclusive distributor of RAPS GmbH & Co. KG Germany

Die Inhalte sind nach bestem Wissen und Gewissen erstellt.
Wir können jedoch keine Haftung für die sich aus der Verwendung ergebenden Resultate und lebensmittelrechtlichen Konsequenzen übernehmen.

FRESH LINE

FRISCHE IDEEN FÜR BESONDERE PRODUKTE.
FRESH IDEAS FOR UNIQUE PRODUCTS.



PERFORMANCE INSIDE

MATES

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MEHR FRISCHE. MEHR MÖGLICHKEITEN. MEHR GESCHMACK.

MORE FRESHNESS. MORE POSSIBILITIES. MORE FLAVOUR.

Entdecken Sie die RAPS FRESH LINE und verleihen Sie Ihren Produkten einen individuellen, natürlichen und authentischen Geschmack.

Mit der RAPS FRESH LINE bieten wir Ihnen und Ihren Kunden mehr Frische im Geschmack. Dafür verarbeiten wir frische und tiefkühlpflichtige Rohstoffe, Ready-to-eat Produkte sowie Halbfertigfabrikate für die gesamte Lebensmittelindustrie.

Mit über 400 Artikeln im Sortiment und einem umfangreichen Rezepturpool mit mehr als 2.000 Entwicklungen sind wir in der Lage, individuelle Lösungen anzubieten. Und das europaweit! Gern stehen wir Ihnen mit unserer langjährigen Erfahrung bei der Ideenfindung für neue Produkte zur Seite – und begleiten diese auf Wunsch bis zur Markteinführung.

Ob chargengerechte Abfüllung, Just-in-time-Belieferung oder technologische Begleitung, in uns finden Sie einen kompetenten und flexiblen Partner.

Discover the RAPS FRESH LINE and give your products a unique, natural and authentic taste.

RAPS FRESH LINE gives you and your customers more freshness and flavour. To create them we process fresh ingredients and ingredients requiring freezing, ready-to-eat products and semi-finished products for the whole food industry.

With more than 400 products in our range and a comprehensive pool of recipes incorporating more than 2,000 developments, we are in a position to offer custom solutions – anywhere in Europe. We will gladly assist you with our many years of experience in developing new ideas for new products – and if required we will accompany you in the process until they are launched on the market.

Batch-ready filling, just-in-time delivery and technological support – you will find us an expert and flexible partner.

VORTEILE

- frischer, natürlicher und authentischer Geschmack
- Verwendung von überwiegend frischen und TK-Rohstoffen
- Herstellung aus der ganzen Frucht
- Clean Label/Rezepturen ohne Konservierungsstoffe
- breite Produktpalette und eine Vielzahl von Rezepturen sowie Gebinde- und Produktionsgrößen
- Spezialitäten nach individuellen Wünschen

QUALITÄTSSICHERUNG

Unsere Qualitätssicherung beginnt bereits bei der Auswahl der Rohstoffe und Lieferanten. Sie kennzeichnet sich im Detail durch eine überwachte Produktentwicklung, geprüfte Prozessverfahren und Produktionsweisen sowie die Arbeit mit akkreditierten Prüflaboratorien. Zudem sichern unsere qualifizierten Fachkräfte ein Höchstmaß an Qualität.

Als zugelassener Betrieb für die Fleisch- und Milchverarbeitung verfügen wir über ein zertifiziertes Qualitätsmanagementsystem und besitzen alle nötigen Kompetenzen im Bereich der Lebensmittelproduktion und Verarbeitung.

ENTWICKLUNG UND PRODUKTION

Von der Entwicklung der Rezeptur bis zum Scale-up in der Produktion – schnelle und flexible Umsetzung nach Ihren Wünschen ist unser Anspruch. Ein Repertoire von mehr als 2.000 Entwicklungen liefert die Grundlagen dafür. Ideen-Workshops mit aktiver Kundenbeteiligung unterstützen den Entwicklungsprozess zusätzlich.

Bei der Verarbeitung kommen Rohwaren in unterschiedlichen Verarbeitungsstufen, wie z. B. Knoblauch, vorgeschnitten oder in pastöser Form, zum Einsatz. Im Bereich der Abpackungen bieten wir Ihnen ebenfalls innovative und individuelle Lösungen. Vom 1.000-l-Edelstahlcontainer über den 5-l-Eimer bis hin zum 10-g-Beipack – wir liefern die richtige Verpackung für Ihr Produkt.

Bitte sprechen Sie Ihren Kundenberater an – wir beraten Sie gern!

BENEFITS

- Fresh, natural and authentic taste
- Primarily using fresh and frozen ingredients
- Made using whole fruit
- Clean Label / recipes without preservatives
- Broad range of products and lots of recipes as well as many sizes of containers and production batches
- Specialities to suit your needs

QUALITY

Our quality assurance processes begin when we select our ingredients and suppliers. They involve monitored product development, tested processes and production methods, and working with accredited test laboratories. Our qualified specialist technicians also ensure a high level of quality.

As an authorised meat and dairy processing company we run a certified quality management system and possess all of the expertise needed for food production and processing.

DEVELOPMENT AND PRODUCTION

From the development of a recipe all the way to scaling up production, what we aim to do is implement your wishes quickly and flexibly. A repertoire of more than 2,000 developments provides the ideal foundation for doing that. Creative workshops involving active customer participation also boost the development process.

Processing involves raw ingredients in various stages of manufacture, such as pre-cut whole garlic cloves and garlic in paste form. We can also offer you innovative, custom solutions in the packaging area. From 1000 l stainless steel containers, to 5 l canisters, to 10 g sachets – we can provide the right packaging for your product.

Get in touch with your customer consultant – we will gladly assist you.

THE SOPHISTICATED WAY OF SEASONING.

Made from high quality single components, our pastes are ideal as a base for products for use in the refinement of foods. Most of them are spreadable and they boast excellent colour stability and a natural, fresh flavour.

AUTHENTIC
FLAVOUR
PROFILE

BENEFITS AT A GLANCE

- high quality ingredients
- authentic flavour profile
- excellent colour stability
- broad range of styles and flavours

FLAVOURS

Classics

Garlic
Ginger
Chilli
Onion
Sweet Pepper

Highlights

Scotch Bonnet
Habanero
Lemongrass

AREAS OF APPLICATION

Fine foods, meat products and convenience products are ideal areas of application for our pastes.



EXAMPLES OF USE

- Tzatziki
- Salami
- Barbeque sauces
- Dips and dressings
- Cremes

THE ESSENCE OF HERBS.

Refine your products the traditional Italian way. Typically manufactured cold using herbs, garlic and oils. Pestos can be augmented with the addition of cheese, pine nuts and other ingredients.

BENEFITS AT A GLANCE

- natural and fresh taste
- selected ingredients
- many delicious styles and flavours

FLAVOURS

Classics

Pesto Genovese
Pesto Rosso

Highlights

Wild Garlic
Pesto Giallo

AREAS OF APPLICATION

Our pestos can be used to refine gourmet products, convenience products and many dairy products.



SELECTED
RAW
INGREDIENTS



EXAMPLES OF USE

- Basic seasoning for cream cheese
- Topping on pizzas
- Classic accompaniment to pasta

FOR A ROUNDED TASTE EXPERIENCE.

Many recipes only acquire their unique character once accompanied by the right sauce. Our sauces, which range in consistency – from liquid to thick – can be used to flavour hot and cold food as well as salads and desserts.

BENEFITS AT A GLANCE

- hot and cold
- many flavours
- stable when frozen, defrosted or baked
- customised sauces available

FLAVOURS

Classics

Gravy
Béchamel
Bolognese
Stroganoff

Highlights

Salsa
Thai Curry
Mole
BBQ
Jalapeño Cheese
Honey Mustard

AREAS OF APPLICATION

Our sauces are used in meat, fish and baked goods as well as many convenience products (e.g. in sachets).



MANY
FLAVOURS



EXAMPLES OF USE

- Spaghetti bolognese
- Béchamel sauce, e.g. for potato gratin
- BBQ sauce for spare ribs and steaks
- Hamburger sauce

FRESH ON THE INSIDE, DELECTABLE ON THE OUTSIDE.

It's often what's inside that counts most in confectionary and baked goods. But many meat products such as cordon bleu are also only complete with the right filling.

BENEFITS AT A GLANCE

- stable when frozen, defrosted, baked and matured
- made to order
- ideal for products with fillings

FLAVOURS

Classics

Cream Cheese Garlic
Cream Cheese Herb
Salsa Filling
Onion Mustard

Highlights

Jalapeño Cheese
Currywurst
Falafel
Kebab
Gyros
BBQ

IDEAL FOR
STUFFED MEAT
AND PASTRY
PRODUCTS

AREAS OF APPLICATION

Our highly versatile fillings are used in meat, fish and sausage products as well as baked goods and convenience products.



EXAMPLES OF USE

- Puff and brioche pastry
- Stuffed meatballs
- Stuffed schnitzels
- Potato croquettes

IT'S THE RIGHT MIXTURE THAT COUNTS.

Sometimes it's the little things that make all the difference. Usually highly concentrated, our paste preparations made from two or more ingredients augment numerous basic products, giving them an exceptional flavour.

BENEFITS AT A GLANCE

- microbiologically stable
- tailored to the technological needs of customers
- simple and clean to handle

FLAVOURS

Classics

Herb
Sweet Pepper Chilli
Garlic

Highlights

Pizza
BBQ
African Pimiento
Tarte Flambée
Garden Vegetables
Curry Fruit
Bruschetta

AREAS OF APPLICATION

Our preparations are used primarily in the production of specialised dairy and fine food products.



MICRO-
BIOLOGICALLY
STABLE

EXAMPLES OF USE

- Cream cheese (e.g. Herb, Sweet Pepper Chilli, Garlic)
- BBQ butter
- Cream spreads
- Cheese spreads

AS VERSATILE AS YOUR PRODUCTS.

Our versatile, practical pellets provide your products with outstanding flavour. Shaped using moulds and deep-frozen making it especially easy to process.

VARIABLE
SHAPES
AND SIZES

BENEFITS AT A GLANCE

- simple and clean to handle
- variable shapes (oval, stick, half-moon) and sizes (15–60 g)
- broad range of styles and flavours

FLAVOURS

Classics

Broccoli Cheese
Sweet Pepper Onion
Mustard Gherkin

Highlights

Curry Mango
Sweet Pepper Onion
African Pimiento
Hot Fruity Chilli

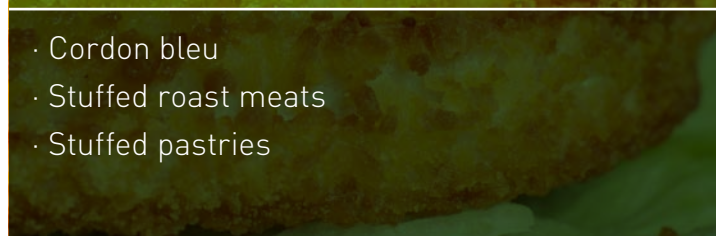
AREAS OF APPLICATION

IQF pellets are the perfect filling for your meat, fish, baked goods and snack products.



EXAMPLES OF USE

- Cordon bleu
- Stuffed roast meats
- Stuffed pastries



SPICY OR SWEET — OR BOTH.

What makes chutneys special is their bold combination of different, often contradictory flavours. These spicy, sweet-sour and fruity-hot sauces are the perfect accompaniment to game, fish, cheese and much more.

HARMONIOUSLY
ROUNDED

BENEFITS AT A GLANCE

- harmonious combinations
- with pieces of fruit and vegetable
- microbiologically stable

FLAVOURS

Classics

Mango Chutney
Apricot Chutney
Pineapple Chutney

Highlights

Ginger Chutney
Tomato Chutney
Cranberry Chutney

AREAS OF APPLICATION

As well as augmenting fine foods, our quality chutneys are also perfect for fish and convenience products (e.g. as sachets).



EXAMPLES OF USE

- Dip for chicken nuggets and potato wedges
- Special addition to fine salads
- Fruity dip for game
- For spreading on bread

FLAVOUR TO TOP IT ALL.

Crown your products with that extra bit of flavour. Their spreadable consistency makes these toppings easy to use the way you want.

STABLE WHEN
FROZEN,
DEFROSTED AND
BAKED

BENEFITS AT A GLANCE

- stable when frozen, defrosted and baked
- broad range of flavour profiles
- made to order

FLAVOURS

Classics

Crème Fraiche
Herb
Tomato

Highlights

Nacho Cheese
Garden Vegetables
Mushroom Leek
Basil Herb
Spring Herb

AREAS OF APPLICATION

Convenience products, meat, fish and baked goods – our toppings crown your products with flavour.



EXAMPLES OF USE

- Topping for pizzas
- Fish fillets
- Sandwiches



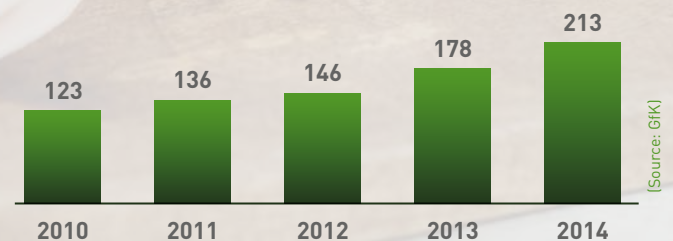
VEGGIE BOOM!

Plant-based is the way to go ... more and more people are choosing vegetarian and vegan diets. They are conscious about what they eat and specifically avoid animal products. RAPS, as an innovative company, has recognised this trend and offers products such as vegan pastes and preparations. Make use of our expertise in vegetarian nutrition and profit from this trend.

TRENDING

Consumers under the age of 40 are especially keen on vegetarian products.

SALES OF MEAT SUBSTITUTE PRODUCTS AND VEGETARIAN SPREADS IN MILLION EUROS



CHILLI – THE NEXT HOT THING.

TRENDING – FLAVOUR PAIRINGS WITH CHILLI.

Heat alone is nothing special. Chilli is especially popular in combination with other flavours. Sweet, fruity-spicy, sweet and sour – the combinations are as diverse as the chillies themselves. So we can look forward to some exciting flavour combinations to thrill chilli fans everywhere.



Will chilli become the new tomato? Probably not. But the fact is that spicy food is becoming ever more popular. The chilli pepper can now be cultivated easily in Europe thanks to intensive farming. That is clearly one of the reasons why things are hotting up in more and more creative kitchens.

RAPS FRESH LINE Products that contain chilli:

- Sweet Pepper Chilli Paste
- Scotch Bonnet Paste
- Jalapeño Paste
- Peri Peri Paste
- Hot Chilli Pellets
- Mango Chilli Preparation
- Sweet Thai Chilli Preparation
- Jalapeño Cheese Filling
- Ajvar Creme

WHERE CHILLI GROWS:

These are the five countries where the most chilli is grown.



(Source: Euromonitor)