

RAW SAUSAGE & RAW CURED MEAT PRODUCTS

PRODUCT CATALOGUE



PERFORMANCE INSIDE



MATES

MATES FOOD INDONESIA

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RAW SAUSAGE & RAW CURED MEAT PRODUCTS

Naturally ripened raw sausages and raw cured meat products that are fermented over long periods of time are among the most sophisticated meat products around. Statistics published by the German Butchers' Association show that the average German eats five kilograms of raw sausage a year – and prefers salami, mettwurst and teewurst.

Firm or spreadable, cold-smoked or air-dried, with or without edible mould – RAPS develops all solutions needed for every end product. Originally created because of their long shelf-life, these products are today enjoyed primarily for their fine flavour and aroma. Production methods have been refined over time, but raw sausage production remains the ultimate discipline of the butcher's trade. What matters is the balance between raw materials, additives and the maturing process – we at RAPS take care of the rest.

TRADITION AND TECHNOLOGY FOR THE ULTIMATE QUALITY

Modern raw sausage and raw cured meat production is based on traditional craftsmanship and sophisticated technology. Our years of expertise in raw sausage production has enabled us to develop a wide range of products for making raw sausages. We constantly evolve and are always developing new raw sausage innovations. From specially designed starter cultures which we purchase from our own technology development centre in Austria, to exceptional seasoning blends, to high-quality sausage casings that give the product its final shape – this comprehensive product catalogue focusing on raw sausage and raw cured meat products contains everything you need to make manufacturing these meat products easy and safe, helping you to create flagship products that look, taste and smell superb.



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RAW SAUSAGE

- Seasoning
- Raw sausage production technology
- Starter cultures
- Technical aids
- Sausage casings

SEASONING

Firm, spreadable or thin-calibre: our wide range of seasoning styles encompasses perfect additions to every variety of raw sausages. We only use the very best raw materials for manufacturing our seasoning; it's the only way to achieve quality you can taste.

A QUESTION OF FLAVOUR

The primary difference between the many and various regional raw sausages is the flavour. You can give any kind of raw sausage an unmistakable touch using our wide range of seasoning styles. Our seasonings contain all of the necessary sugars and GDL you need, which guarantee a reliable, efficient production process.

Our seasonings contain only the additives you actually need, which means no unnecessary allergens and often no flavour enhancers. Furthermore, we only ever use the very best quality raw materials and the high standard of our seasonings will be reflected in your end-product. RAPS has an appropriate seasoning in its range for every application and every regional preference, and also covers all of the common production processes.

BENEFITS

- Custom solutions for diverse products
- Cultures to suit every seasoning
- Most products without declarable EU allergens
- Rounded, balanced flavour



RAW SAUSAGE FIRM

Firm raw sausages like salami and cervelat are among the most popular classics, every slice of which is a delight with its hearty flavour, accentuated perfectly by our seasoning.

ITEM	PRODUCT NAME	INGREDIENTS FLAVOUR	COLOUR	DOSAGE	PACK SIZE	CULTURE*	E-NUMBERS
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SEASONINGS WITHOUT GDL

The seasonings already contain **sugars**. **Starter cultures** and **nitrite curing salt** need to be added for the maturing process.

1705362-001	MIX FOR CHORIZO	Paprika, chili, pepper, garlic, herbs	red	23 g/kg	bag, 1 kg		E 300	 
1091041-001	PURELINE SALAMI BASIC WITHOUT GDL	Pepper	beige	9 g/kg	bag, 1 kg	 	E 301	 
1000111-001	ROTBLOCK M WITHOUT GDL Contains: MUSTARD / LACTOSE	Pepper, coriander	beige	10 g/kg	bag, 1 kg	 	E 301, E 621	
1000113-003	ROTBLOCK SUPER Contains: LACTOSE	Pepper, coriander	beige	10 g/kg	bag, 1 kg	 	E 301, E 621	
1038961-002	SALAMI ITALIA CL	Pepper, parsnip, typically strong Italian flavouring	yellow	10 g/kg	bag, 1 kg	 	E 301	 
1000110-001	SALAMI ITALIA WITHOUT GDL Contains: MUSTARD	Pepper, typically strong Italian flavouring	yellow-ish	12 g/kg	bag, 1 kg	 	E 301, E 621	
1038960-001	SALAMI MILD CL	Pepper, onion, garlic	beige	8 g/kg	bag, 1 kg	 	E 301	 
1000112-001	SALAMI MILD FRENCH STYLE WITHOUT GDL Contains: MUSTARD	Pepper, mild seasoning	yellow-ish	12 g/kg	bag, 1 kg	 	E 301, E 621	
1000115-002	SALAMI MILD WITHOUT GDL	Pepper, juniper, rum	beige	10 g/kg	bag, 1 kg		E 300, E 301	 
1000117-003	SALAMI QUICK WITHOUT GDL	Pepper, onion	beige	10 g/kg	bag, 1 kg		E 300, E 301, E 621	












RAW SAUSAGE FIRM

ITEM	PRODUCT NAME	INGREDIENTS FLAVOUR	COLOUR	DOSAGE	PACK SIZE	CULTURE*	E-NUMBERS
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1038576-001	SALAMI SPRINT CL	Pepper, coriander	beige	10 g/kg	bag, 1 kg		E 301	 
1000120-003	SALAMI SPRINT WITHOUT GDL	Pepper, coriander	beige	10 g/kg	bag, 1 kg		E 301, E 621	
1701586-001	SALAMI SUPER CL	Pepper, coriander	beige	10 g/kg	bag, 1 kg	 	E 301	 
1000126-002	SALAMI SUPER WITHOUT GDL Contains: LACTOSE	Pepper, garlic	beige	12 g/kg	bag, 1 kg		E 301, E 621	
1000152-002	SALAMI WESTA-MIX WITHOUT GDL Contains: LACTOSE	Pepper, juniper, rum	beige	12 g/kg	bag, 1 kg	 	E 301, E 621	

SEASONINGS WITH GDL

Maturing is done using **glucono-delta-lactone**. To achieve the flavour typical of raw sausage, we also recommend using **slow-maturing starter cultures** in addition to the GDL maturing process.













1000102-003	SUPERQUICK CW WITH GDL	Pepper, juniper, rum	beige	12 g/kg	bag, 1 kg		E 300, E 575	 
1000100-003	SUPERQUICK GOLD WITH GDL	Pepper, nutmeg	beige	12 g/kg	bag, 1 kg		E 300, E 575	 
1000118-002	SUPERQUICK ITALIA WITH GDL	Pepper, typically strong Italian flavouring	beige	14 g/kg	bag, 1 kg		E 301, E 575	 
1000109-007	SUPERQUICK TOP WITH GDL	Pepper, nutmeg, onion	beige	15 g/kg	bag, 1 kg		E 300, E 575, E 621	

INFORMATION


















In firm sausages, particles of meat and fatty tissues are bound together by dissolved meat protein in the course of maturing. When the protein is dissolved, a film is created which is denatured as a result of acidification (> pH 5.3), making the sausage firm for slicing.

RAW SAUSAGE SPREADABLE

Spreadable raw sausage is available in an enormous range of varieties ranging from coarse to fine. RAPS seasonings give each one of them its characteristic flavour.

ITEM	PRODUCT NAME	INGREDIENTS FLAVOUR	COLOUR	DOSAGE	PACK SIZE	CULTURE*	E-NUMBERS
COARSE METTWURST WITHOUT GDL		The seasonings already contain sugars . Starter cultures and nitrite curing salt need to be added for the maturing process.					
1000186-002	COARSE SPREADABLE METTWURST CL	Pepper, nutmeg, coriander, caraway	reddish	10 g/kg	bag, 1 kg		E 300, E 301  
1000166-003	METT-MAX WITHOUT GDL	Pepper, caraway, paprika	beige	9 g/kg	bag, 1 kg		E 300, E 301, E 621, E 627, E 631 
1000175-001	PRIMAMETT WITHOUT GDL	Pepper, ginger, nutmeg, caraway, onion	beige	8 g/kg	bag, 1 kg		E 301, E 621 
1000195-003	SPREADABLE METTWURST SUPERSOFT WITHOUT GDL Contains: MUSTARD	Pepper, caraway, nutmeg, smoky	brownish	12 g/kg	bag, 1.2 kg		E 300, E 301, E 415, E 621
ONION METTWURST WITHOUT GDL		The seasonings already contain sugars . Starter cultures and nitrite curing salt need to be added for the maturing process.					
1000174-005	FRESH ONION SAUSAGE TOP WITHOUT GDL	Onion, pepper, caraway	beige	12 g/kg	bag, 1 kg		E 300, E 301, E 621, E 627, E 631 
1091042-001	PURELINE ONION SAUSAGE WITHOUT GDL	Onion, pepper	reddish	11 g/kg	bag, 1 kg		E 300  
1000199-005	ONION SAUSAGE SUPERSOFT WITHOUT GDL Contains: MUSTARD	Onion, pepper, coriander	orange / red	14 g/kg	bag, 1 kg		E 300, E 301, E 415, E 621, E 627, E 631
1004192-003	ONION SAUSAGE SUPERSOFT WITHOUT GDL Special package incl. starter culture. Contains: MUSTARD	Onion, pepper, coriander	orange / red	14 g/kg	bag, 1 kg		E 300, E 301, E 415, E 621, E 627, E 631

RAW SAUSAGE SPREADABLE

ITEM	PRODUCT NAME	INGREDIENTS FLAVOUR	COLOUR	DOSAGE	PACK SIZE	CULTURE*	E-NUMBERS
FINE METTWURST / TEEWURST WITHOUT GDL		The seasonings already contain sugars . Starter cultures and nitrite curing salt need to be added for the maturing process.					
1000158-002	PRIMASOFT	Pepper, paprika, rum	red	10 g/kg	bag, 1 kg		E 300, E 301, E 621 
1000168-002	PRIMETTI OZG	Paprika, pepper, nutmeg	red	8 g/kg	bag, 1 kg		E 301  
COARSE METTWURST / ONION METTWURST WITH GDL		Maturing is done using glucono-delta-lactone . To achieve the flavour typical of raw sausage, we also recommend using slow-maturing starter cultures in addition to the GDL maturing process.					
1000179-001	FRESH METTWURST/ RAW BEEF SAUSAGE	Pepper, nutmeg, caraway	beige	6 g/kg	bag, 1 kg		E 300, E 575, E 621 
1000147-003	ONION SAUSAGE + GDL	Onion, pepper, caraway	beige	12 g/kg	bag, 1 kg		E 300, E 575  
1000107-001	SUPERQUICK SM WITH GDL	Pepper, nutmeg, caraway	beige	8 g/kg	bag, 1 kg		E 300, E 575, E 621 
FINE METTWURST / TEEWURST WITH GDL		Maturing is done using glucono-delta-lactone . To achieve the flavour typical of raw sausage, we also recommend using slow-maturing starter cultures in addition to the GDL maturing process.					
1000150-005	AM 8 WITH GDL Eel smoke mettwurst	Paprika, pepper, eel smoke flavour, rum	red	10 g/kg	bag, 1 kg		E 301, E 575, E 621 
1001569-002	SM 11 WITHOUT ADDED MSG – WITH GDL Spreadable mettwurst	Paprika, rum	reddish	8 g/kg	bag, 1 kg		E 301, E 575  

INFORMATION

The binding process is largely prevented in spreadable teewurst and fine mettwurst. The fat encapsulates the lean meat, which prevents it from drying out, ensuring it remains spreadable. Spreadable raw sausage has a higher fat content and a_w -level than firm raw sausage, its protein is not denatured, and it has a short shelf-life.















RAW SAUSAGE THIN-CALIBRE

Pfefferbeißer, debrecener, mettwurst: thin-calibre varieties of raw sausage have become a popular snack because they are handy and taste great.

ITEM	PRODUCT NAME	INGREDIENTS FLAVOUR	COLOUR	DOSAGE	PACK SIZE	CULTURE*	E-NUMBERS
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SEASONINGS WITHOUT GDL

The seasonings already contain **sugars**. **Starter cultures** and **nitrite curing salt** need to be added for the maturing process.













1694483-001	PURELINE PFEFFERJÄGER	Pepper, ginger, onion	white	15 g/kg	bag, 1 kg		E 300	 
1091040-001	PURELINE RA-METT	Pepper, nutmeg, coriander, caraway	beige	8 g/kg	bag, 1 kg		E 301	 
1000177-004	PUSZTA STICKS	Chili, pepper, coriander	red	5 g/kg	bag, 1 kg		E 300	 
1000165-003	RA-METT WITHOUT GDL	Pepper, nutmeg, coriander, caraway	beige	8 g/kg	bag, 1 kg		E 301, E 621	
1699034-001	SALSICHA SMOKE AND CHILI	Paprika, chili, smoke	red	17 g/kg	bag, 1 kg		E 301	 

RAW SAUSAGE THIN-CALIBRE

ITEM	PRODUCT NAME	INGREDIENTS FLAVOUR	COLOUR	DOSAGE	PACK SIZE	CULTURE*	E-NUMBERS
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SEASONINGS WITH GDL

Maturing is done using **glucono-delta-lactone**. To achieve the flavour typical of raw sausage, we also recommend using **slow-maturing starter cultures** in addition to the GDL maturing process.

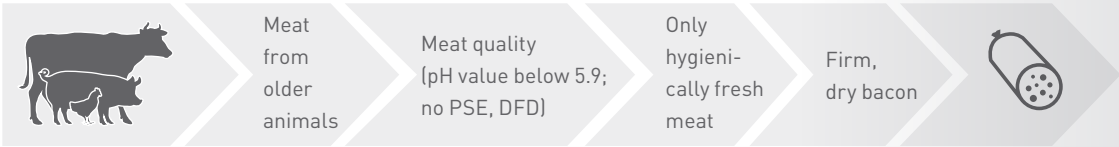
1000136-001	CHILI BITES WITH GDL Contains: LACTOSE	Chili, paprika, paprika chips	red	13 g/kg	bag, 1 kg		E 300, E 575	
1000144-002	KRAKAUER	Pepper, nutmeg, caraway	brownish	8 g/kg	bag, 1 kg		E 300, E 301, E 575	 
1000140-001	LANDJÄGER WITH GDL	Pepper, caraway	brownish	15 g/kg	bag, 1 kg		E 300, E 575, E 621	
1000170-004	PFEFFERJÄGER WITH GDL Contains: LACTOSE	Pepper, ginger	beige	15 g/kg	bag, 1 kg		E 300, E 330, E 575, E 621	
1000155-001	RA-METT WS WITH GDL	Pepper, nutmeg, coriander	beige	8 g/kg	bag, 1 kg		E 300, E 330, E 575, E 621	
1000133-001	SCHINKENKNACKER	Pepper, caraway, nutmeg	beige	8 g/kg	bag, 1 kg		E 300, E 575, E 621	

INFORMATION

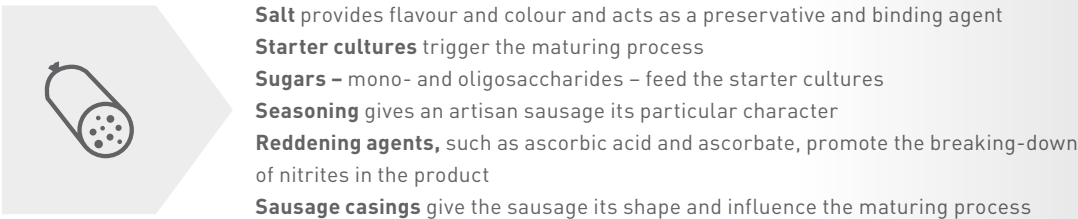
Thin-calibre raw sausage varieties such as rohpolnische, pfeffer-beißer / pfefferjäger, debrecener and mettwurst are notable for their soft consistency. Their firmness is controlled by reducing the a_w level (water emission).

RAW SAUSAGE PRODUCTION TECHNOLOGY

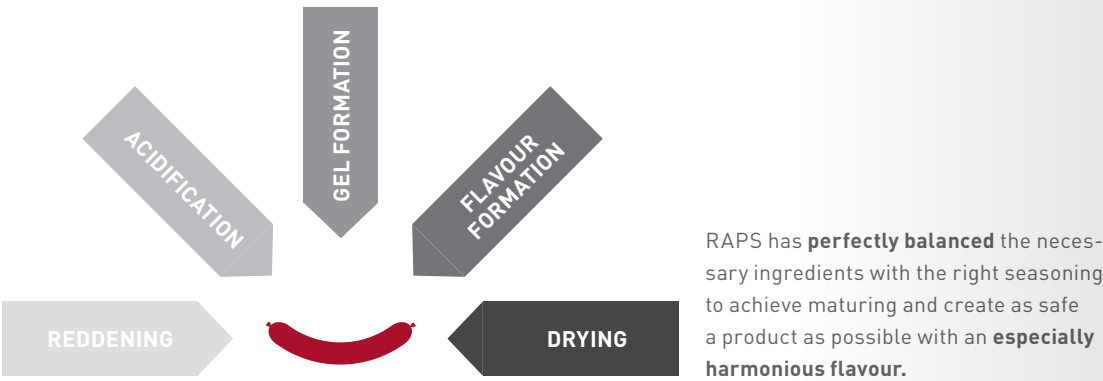
1 **RAW MATERIALS** form the foundation for successful raw sausage production. The quality of the meat and the degree of mincing are decisive for the properties of the final product.



2 **ADDITIVES** are responsible for firmness, colour, shape and flavour. Put together the combination that is right for your creations, or choose a ready-blended RAPS recipe.



3 **THE MATURING PROCESS** Raw sausage maturing is a complex process in which different activities take place simultaneously and consecutively. By controlling the maturing process, you can dictate parameters such as acidification, reddening, gel formation, drying and the formation of flavour. Additives are used at various stages of raw sausage production. For example, nitrite curing salt and cooking salt are used in conjunction with sodium nitrate to create colour and preserve the sausage, while reddening agents assist in the breaking-down of nitrites.



THERE ARE TWO DIFFERENT KINDS OF MATURING PROCESSES:
1. NATURAL MATURING using sugar and/or sugar blends in conjunction with starter cultures and appropriate temperature control.
2. GDL MATURING using GDL preparations that can also be processed at low temperatures.

RAPS HAS THE RIGHT COMPLETE SEASONING BLENDS FOR BOTH PROCESSES TO ALLOW YOU TO:

- Cut down the number of added ingredients
- Eliminate weighing errors for a high level of production safety
- Achieve constant quality level in mixtures
- Optimise maturing process by accurately controlling sugar content and the amount of GDL and additives in the mixture

4 **THE PRODUCTION PROCESS** includes cutting and mincing. Cutting is now the default method of grinding the meat, because the rotating blade is able to make the sausage mass very homogenous and controls the level of firmness very well. But certain raw sausage varieties such as coarse spreadable mettwurst, have to be minced.

PRODUCTION IN A CUTTER

- Approx. 50 % frozen meat, approx. 25 % hard frozen bacon, approx. 25 % fresh meat (binding agent)
- Use salami blade head if necessary (reduced number of blades)

PRODUCTION IN A MINCER

- Approx. 75 % meat, approx. 25 % bacon
- All materials well chilled or slightly frozen
- Simple mincer attachment
- Important: use sharp tool (cut appearance)

5 **SAUSAGE CASING** has a technological function as well as a visual purpose. The quality of the casing determines not only the shape, feel and look of a raw sausage, it protects it against outside influences. Simply, sausage casings can be divided into two categories: natural and synthetic. Each has different qualities, but it is always important that the casing is breathable so that it does not block out moisture or smoke, which would disturb the maturing process. You should always follow the instructions for handling each kind of casing.

SAFE MATURING USING THE THRESHOLD CONCEPT

A certain amount of bacteria will always exist in your raw materials, even if they are hygienically perfect, so it is important to eliminate them using the 'Threshold Concept':

1. Preservative: nitrite curing salt is an anti-bacterial and a preservative agent, and encourages microbiological stability.

2. Redox potential: the E_h level defines the residual oxygen in raw sausage meat. During metabolisation, the micro-organisms contained in the meat consume the residual oxygen, and ascorbate reduces it even more. Eliminating oxygen gets rid of other unwanted microorganisms.

3. Competing flora: lactic acid bacteria suppress antibiotic effects.

4. pH level: the cultures metabolise the sugar in the mixture, reducing the pH level. The acid this creates reduces bacteria in the end-product.

5. a_w level: this determines the proportion of active water in the end-product. By reducing the pH level, the meat mass' tendency to exude water increases, which triggers the necessary drying.

Diagram: sequence of thresholds crucial to the microbiological stability of raw sausage during maturing and storage.

STARTER CULTURES

RAPS has the right starter culture for every maturing process and every level of firmness in your intended end product. This is what makes good meat into outstanding sausage – simply and safely.

MATURING PERFORMANCE



Raw sausage production is still considered the foremost discipline of the butcher's trade. There are no limits to your creativity when it comes to shape, properties and flavour.

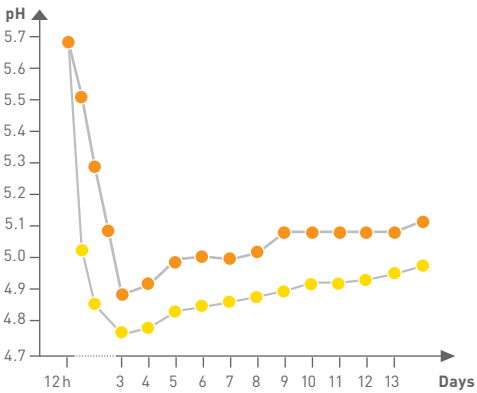
Choosing the right starter cultures that matches your maturing preparations is essential if you are going to achieve the **optimum pH level progression in the maturing process**. Starter cultures are not only responsible for triggering the process of metabolism. They also reduce pH levels at the right rate, protect against unwanted microbes, assist in reddening and bring out the raw sausage flavour so typical of the variety you are making.

They are also made to match our maturing preparations and seasonings – which means you can get everything from a single source and create products that are especially harmonious.



STARTER CULTURES

ITEM	PRODUCT NAME	SPECIAL FEATURE	DOSAGE	PACK SIZE
FOR FIRM RAW SAUSAGE				
	1038703-001 BIOSTART PLUS 50	<ul style="list-style-type: none">Steady, slow pH level reductionWith aromatic yeast for a typical salami flavourReady to sell after approx. 20 days of maturing	1 bag for 50 kg mass	10 bags of 25g each
	1038700-001 BIOSTART SPRINT 50	<ul style="list-style-type: none">Especially swift and effective pH level reductionMild, balanced flavourReady to sell after approx. 10 days of maturingSuitable for GDL preparations	1 bag for 50 kg mass	10 bags of 25g each





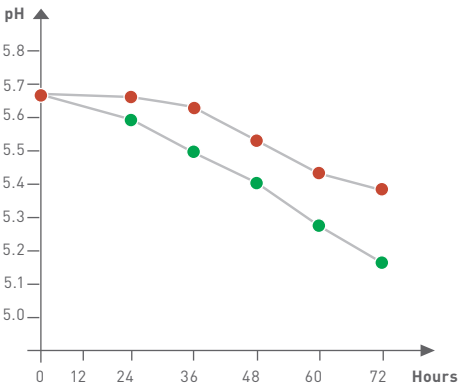
pH level curve when maturing a 60mm calibre salami using ROTBLOCK SPRINT CL maturing preparation

BIOSTART SPRINT reduces the pH level much quicker and to a lower level, while BIOSTART PLUS is known for its pleasant flavour.

● BIOSTART PLUS 50 ● BIOSTART SPRINT 50

FOR SPREADABLE AND THIN-CALIBRE RAW SAUSAGE

	1038705-001 BIOSTART CLASSIC 50	<ul style="list-style-type: none">Swift acid washingTypical naturally ripened taste, pleasant aromaReady to sell after approx. 20 to 36 hours of maturing	1 bag for 50 kg mass	10 bags of 25g each
	1038706-001 BIOSTART DUO 50	<ul style="list-style-type: none">Mildly aromatic flavour, does not give an acidic characterSuitable for GDL preparationsReady to sell after approx. 48 hours of maturing	1 bag for 50 kg mass	10 bags of 25g each



An example of how 50 mm calibre coarse spreadable mettwurst ripens without GDL

BIOSTART CLASSIC creates a slightly acidic character as maturing progresses, and the pH level drops more markedly than with BIOSTART DUO. BIOSTART DUO does not create an acidic character, and ends up achieving a higher pH level after maturing.

● BIOSTART CLASSIC 50 ● BIOSTART DUO 50

STARTER CULTURES

RAPS STARTER CULTURES

Pizza salami, Hungarian salami, mettwurst, katenrauchwurst and popular snacks like pfefferjäger: a wide range of **raw sausage specialties** demands varied solutions. RAPS can respond to different requirements because of its extensive research and development facilities. By carefully combining different strains of bacteria, we can significantly reduce the growth of pathogenic microorganisms while achieving the required sensory properties.

BENEFITS OF RAPS STARTER CULTURES

- Custom cultures for different requirements
- Optimised maturing curve
- Aromatic, typical raw sausage flavour
- Controlled pH level curve
- Encourages reddening
- Perfectly attuned to RAPS seasonings and maturing preparations

Plus

Sprint

Classic

Duo

COMPARING THE TWO MATURING PROCESSES USING A FIRM RAW SAUSAGE AS AN EXAMPLE

It is very important to achieve accurate, controlled pH value reduction in a raw sausage product if it is to succeed, regardless of which of the two maturing processes is used.

NATURAL MATURING

- Slow maturing in a maturing or climatic chamber
- Maturing duration: 2 to 8 weeks (depending on product)

Day	Temperature	% rh*
1	22–24 °C	92–94
2	20–22 °C	90–92
3	18–20 °C, poss. light smoke in-feed if required	88–90
4	18–20 °C	86–88
5	18 °C	84–86
6	18 °C, poss. light smoke in-feed if required	82–84
≥ 7	12–14 °C	80–83

*rh = relative humidity

GDL MATURING

- Quickest method of raw sausage maturing
- GDL rapidly reduces pH value
- No maturing chamber, effective in cold-store
- Initial results within 5 to 8 days (depending on product)

Maturing recommendation (example)

- Hang away from draughts in a cold-store
- Maturing time for 60mm calibre: approx. 5 days, for 90mm calibre: approx. 8 days
- Smoke in-feed after cold-store
- Post-maturing: 12–14 °C / 80–83 % rh

GDL MATURING

GDL maturing is the **quickest method of maturing raw sausage**. Firm sausage can be ready to sell after only 5 to 7 days depending on calibre, while spreadable sausage can even be ready after 24 hours. GDL stands for **‘glucono-delta-lactone’**: this acidifier converts into gluconic acid in a watery milieu, which reduces the pH level very quickly. The higher the proportion of GDL in the preparation, the quicker and lower the pH level sinks. This process is especially good for butchers who do not have climatic or maturing chambers.

GDL (glucono-delta-lactone)

+

Water

→

Gluconic acid

→

Reduction of pH level

BENEFITS

- Prevents the growth of harmful microbes
- Faster reddening
- Better water emission / drying
- Promotes gel formation (firming)

TECHNICAL AIDS

We offer different resources for achieving things like high stability and outstanding slicing properties.

ITEMPRODUCT NAMESPECIAL FEATUREFORMDOSAGEPACK SIZEE-NUMBERS

FRESHNESS ENHANCERS

1000745-005	MOULD EX	For raw sausage and raw ham	powder	Dissolve 15 % (1.5 kg in 8.5 l) in cold water	bag, 1 kg	E 202	<div><div></div><div></div></div>
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EDIBLE MOULD MATURING

1038777-002	EDELSCHIMMEL CLASSIC	Mould culture on dextrose carrier	powder	Bag for 50 l water	bag, 40 g		<div><div></div><div></div><div></div></div>
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REDDENING AGENT

1000785-003	COLO-FIX		powder	0.5–2 g / kg	bag, 1 kg	E 300	<div><div></div><div></div></div>
1000781-003	RA-SAL	Sodium nitrate for raw sausage and raw ham	powder	1 g/kg	bag, 1 kg	E 252	<div><div></div><div></div></div>

EMULSIFYING AGENTS

1000931-001	SUPERSOFT PUR	For spreadable raw sausage	powder	4 g/kg	bag, 1 kg	E 300, E 301, E 415, E 471	<div><div></div><div></div></div>
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ACIDIFIERS

1000106-002	SUPERQUICK	For raw sausage	powder	5–9 g/kg	bag, 1 kg	E 300, E 575	<div><div></div><div></div></div>
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SAUSAGE CASINGS

An attractive casing is an important part of creating a successful sausage. It is what gives customers the first impression, which is a crucial factor in the buying decision. A casing gives a raw sausage its shape and is therefore critical to overall appearance.



FIBROUS CASINGS (FAS-D)

Adhesion-impregnated cellulose fibrous casing that adheres to the sausage meat: used for manufacturing raw sausage by any maturing process. Ideal maturing and smoking properties; high calibre-consistency thanks to breathability.

	1193357-000 1193359-000	CHORIZO SALAMI	40/25 40/GE	Bundle, 25 units Tube, 20m, minimum order: 10 x	natural with mould look natural with mould look	4/1-colour 4/1-colour
	1050728-000 1050291-000	HAUS-SALAMI	60/50 55/21	Bundle, 25 units Bundle, 25 units	amber amber	4/0-colour 4/0-colour
	1050046-000	MEISTER SALAMI	60/50	Bundle, 25 units	amber	4/0-colour
	1192216-000 1192217-000	KAMINSTANGERL	38/30 38/GE	Bundle, 25 units Tube, 10m	palisander palisander	2/2-colour 2/2-colour
	1190620-000 1192218-000 1192219-000	NET PRINT	75/50 60/50 60/GE	Bundle, 25 units Bundle, 25 units Tube, 10m	amber amber amber	1/1-colour 1/1-colour 1/1-colour
	1190351-000 1009783-000 1190350-000 1190537-000 1190488-000 1190149-000	FAS-D UNPRINTED	90/50 75/50 75/50 60/50 60/GE 50/25	Bundle, 25 units, minimum order: 10 x Bundle, 25 units Bundle, 25 units, minimum order: 10 x Bundle, 25 units, minimum order: 10 x Tube, 20m, minimum order: 10 x Bundle, 25 units, minimum order: 10 x	amber amber amber amber amber amber	Unprinted Unprinted Unprinted Unprinted Unprinted Unprinted
	1190569-000	FAS-D UNPRINTED	55/GE	Tube, 20m, minimum order: 10 x	natural	Unprinted

FIBROUS CASING NET PRINT (FAS-N)

Fibrous casing with identical properties to the FAS-D, but with less adhesion to the sausage or meat.


	1052803-000 1052017-000	COARSE TEEWURST	55/31, sewn 55/21	Bundle, 25 units Bundle, 25 units	natural natural	4/1-colour 4/1-colour
	1050706-000	PFEFFERSÄCKCHEN	50/15, sewn	Bundle, 25 units	natural	3/0-colour

SAUSAGE CASINGS

ITEM	PRODUCT NAME	CALIBRE / FORM	DELIVERY UNIT	COLOUR	PRINT
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FIBROUS CASING COTTON NET (RANET)

Adhesion-impregnated cellulose fibrous casing with cotton knotted net: for the perfect maturing process. The net and casing form a single unit, enabling more efficient production. The net also remains tight around the sausage after maturing, making the sausage look better.

	1190619-000 1190618-000	COTTON NET	90/50 55/50	Bundle, 25 units Bundle, 25 units	natural natural	Unprinted Unprinted
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FIBROUS SKIN CASING (HFD)

Fibrous skin casing made of bovine split fibres: ideal for smoked raw sausage. BIANCO printing gives the sausage an especially classy appearance.

	1192214-000 1192215-000	BIANCO	60/50 60/GE	Bundle, 25 units Tube, 10m	natural with mould look natural with mould look	2/2-colour 2/2-colour
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CELLO CASE

Breathable cellulose casing with excellent smoke absorbing properties: especially suitable for making smoked sausages.

	1052018-000 1052802-000	FEINE TEEWURST	50/21 45/40	Bundle, 25 units Bundle, 25 units	transparent transparent	3/1-colour 3/1-colour
	1009934-000 1009933-000 1009935-000	SPREADABLE METTWURST	45/40 45/21 45/GE	Bundle, 25 units Bundle, 25 units Tube, 20m	transparent transparent transparent	3/1-colour 3/1-colour 3/1-colour
	1190577-000	SPREADABLE METTWURST	34/GE	Tube, 10m	smoke	3/0-colour

SYNTHETIC SINGLE LAYER CASING (PIC-P)

Synthetic casing, non-self-shrinking.

	1190576-000 1190614-000	MODERN ONION METTWURST	34/GE 43/GE	Tube, 10m Tube, 25m, minimum order: 10 x	transparent transparent	3/0-colour 3/0-colour
	1050054-000 1050724-000	ONION METTWURST	43/GE 43/20	Tube, 20m Bundle, 25 units	transparent transparent	3/0-colour 3/0-colour

INFORMATION

Calibre: in mm
Supplied as: bundle: gathered according to design (in cm)
(GE): tube in metres

RAW CURED MEAT PRODUCTS

Our seasonings represent the ideal complement to the typical flavours of different kinds of raw cured meat product. The starter cultures are chosen to match each recipe to accentuate the typical raw ham flavour and assist in creating an appetising cured colour.

RAW CURED MEAT PRODUCTS

ITEM	PRODUCT NAME	INGREDIENTS FLAVOUR	COLOUR	DOSAGE	PACK SIZE	E-NUMBERS
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SEASONING

We recommend using our BIOSTART RP starter culture to achieve an even better, typical raw cured flavour.

1000786-004	BACON & HAM SEASONING	Pepper, onion, juniper	beige	5g/kg + nitrite curing salt	bag, 1 kg	E 621	
1000767-003	BLACK FOREST HAM	Pepper, juniper, bay leaf, coarse	beige	4–5g/kg + nitrite curing salt	bag, 1 kg	E 621	
1000772-005	COUNTRY HAM	Pepper, allspice, juniper	beige	5g/kg + nitrite curing salt	bag, 1 kg	E 621	
1000749-001	DRY CURED HAM ITALIA	Pepper, onion, typically strong Italian flavouring	white	4–6g/kg	bag, 1 kg		
1000795-007	GOLDEN CURE	Pepper, onion, garlic, juniper	beige	6g/kg + nitrite curing salt	bag, 1.5 kg	E 316	
1000746-002	GOLDEN CURE WITHOUT ADDED GARLIC	Pepper, onion, juniper	beige	5g/kg + nitrite curing salt	bag, 1.5 kg	E 316	
1000773-003	JUNIPER HAM	Pepper, juniper	bluish	8g/kg + nitrite curing salt	bag, 1 kg	E 621	
1000800-001	KATENGOLD	Pepper, onion, juniper	beige	4–8g/kg + 40–45g nitrite curing salt	bag, 1 kg	E 301, E 621	
1091043-001	PURELINE BACON & HAM SEASONING	Pepper, onion, juniper	white	5g/kg	bag, 1 kg	E 301	

ITEM	PRODUCT NAME	SPECIAL FEATURE	DOSAGE	PACK SIZE
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STARTER CULTURE FOR RAW CURED MEAT PRODUCTS

	1037516-001	BIOSTART RP	<ul style="list-style-type: none">• Pleasant, characteristic ripened aroma• Assists in creating the typical raw cured flavour and a natural colour• Suitable for dry and wet curing	bag content for 100 kg mass	10 bags, 10 g
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RAW CURED MEAT PRODUCTS: RIPENED FLAVOUR

We developed our production-safe **BIOSTART RP** for raw cured meat products of all kinds. This culture can easily be added to any recipe and brings out the typical raw ham flavour, whilst helping to achieve an appetising cured colour. **BIOSTART RP** also helps prevent unwanted bacterial formation, meaning it offers clear microbiological benefits in the salting phase.

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 soya, fish, nuts or gluten.



NO ADDED FLAVOUR ENHANCERS

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

ALLERGENS

MILK / DAIRY PRODUCTS / LACTOSE

All dairy products.

MUSTARD / MUSTARD PRODUCTS

Such as mustard seeds, mustard flour, mustard oil.

ABBREVIATIONS

GDL: glucono-delta-lactone (acid)

NAG: no added glutamate

LMIV: Lebensmittelinformations-verordnung (EU) 1169/2011 (food labelling regulation)

E-NUMBERS

ANTIOXIDANTS

- E 300** Ascorbic acid
- E 301** Sodium ascorbate
- E 316** Sodium erythorbate

FLAVOUR ENHANCERS

- E 621** Monosodium glutamate
- E 627** Disodium guanylate
- E 631** Disodium inosinate

ACIDITY REGULATOR

- E 575** Glucono-delta-lactone

ACID

- E 330** Citric acid

THICKENERS

- E 415** Xanthan gum

PRESERVATIVES

- E 202** Potassium sorbate
- E 252** Potassium nitrate

EMULSIFIERS

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

SERVICE

You will find lots of detailed and interesting recipe ideas in our recipe database at www.raps.com. Our RAPS consultants are always ready to assist you if you have any questions about production, and can help you over the phone. We also run regular production seminars.

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WE LOOK FORWARD TO YOUR INQUIRY

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