

ALWAYS AN IDEA AHEAD

COMPETENCE THAT LEADS TO SUCCESS



PERFORMANCE INSIDE



PT. Mates Prima Jaya
Komplek Ruko Cempaka Mas Blok D no.2
Jl. Letjen Suprpto - Jakarta 10640
Indonesia

MATES

MATES FOOD INDONESIA

Your Trusted Friend for Food Ingredients and Products

info@matesfood.com

+62 21 42884548

www.matesfood.com

WE KNOW WHAT IS IMPORTANT

From budget to superior – RAPS offers versatile products for all applications and requirements in appropriate quality. Our trend-setting concepts support the meat industry with highly functional solutions, innovative products and optimal product combinations for flavour and function. If desired, we can develop a concept for your individual requirements, taking account of quality, yield and sustainability. From experts for experts.

Discover RAPS' highlights for cooked hams, convenience food and structuring agents. We will be pleased to advise you.

1



COOKED HAMS

INNOVATION MEETS CLASSIC

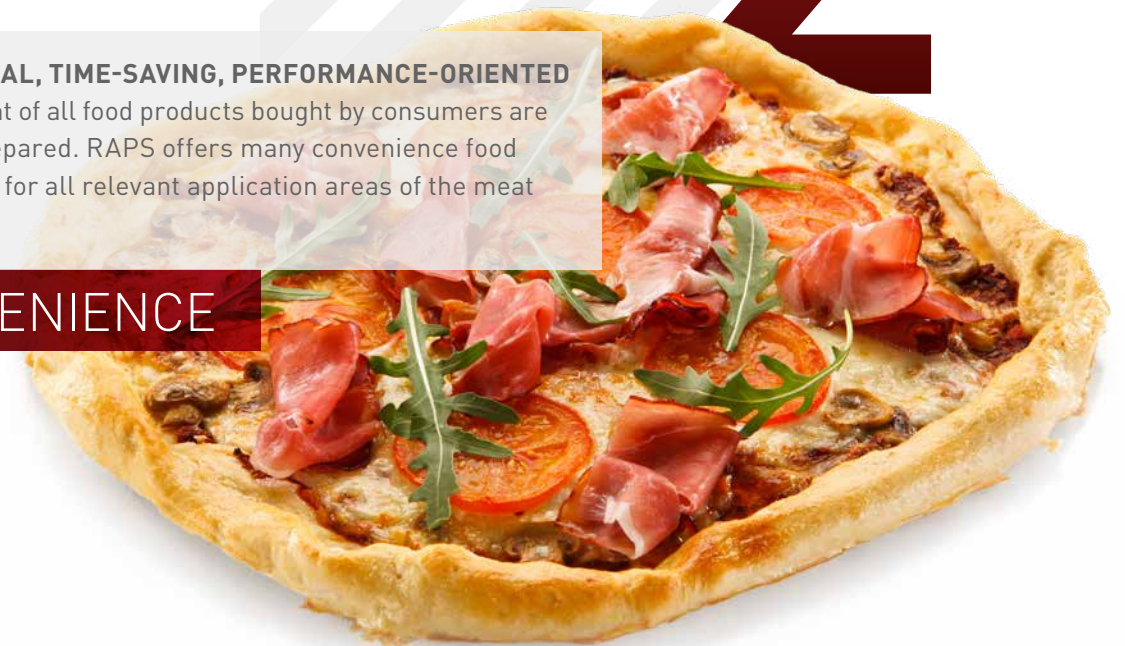
We provide functional product solutions and perfectly matching seasonings. No matter whether you intend to use mono or combi products, RAPS' wide range meets the requirements in terms of cleanness, sustainability, quality, yield, flavour and application variety.

2

PRACTICAL, TIME-SAVING, PERFORMANCE-ORIENTED

90 percent of all food products bought by consumers are ready prepared. RAPS offers many convenience food solutions for all relevant application areas of the meat industry.

CONVENIENCE



3

ECONOMICAL QUALITY

Optimal texture, best flavour, perfect colour and long shelf life – with RAPS' structuring agents you meet the requirements of the market using very economical production conditions.

STRUCTURING AGENTS



1 COOKED HAMS

Cooked hams or roast cold cuts, smoked or hot-air cooked – the most important elements for producing the popular cooked hams, are the right ingredients and the correct production method. Whilst quality and yield are still crucial, aspects such as sustainability and naturalness are gaining in importance. Meet the growing consumer demands with creative and constantly new ideas. Our wide range of convincing product solutions will support you! Of course we will also be pleased to develop your individual products.

QUALITY

Customer proximity, raw material competence and technological expertise are the basis of our product developments.

COMPETENCE THAT PAYS

- We always supply the desired and required quality, from budget to superior
- As an internationally-operating supplier we know and fulfil country-specific requirements
- Functionality, flavour and declaration are always of utmost importance to us

FLAVOUR VARIETY

Easy application, optimal function – our products provide a well-balanced meat flavour and versatile flavour combinations.

COMPETENCE THAT PAYS

- Regional features, international characteristics – RAPS' products enable perfect production of different flavour variations
- RAPS' product developments are always up-to-date and consider current trends
- Our new RA-LAK injection brines and LAK-TOP seasonings enable the production of many classic and new flavour variations with individual seasoning intensity
- Decor seasonings provide an additional attractive visual appearance with individual flavour

APPLICATION VARIETY

No matter whether poultry, beef or pork is processed - RAPS has a vast application expertise and a wide range of accompanying concepts for special products.

COMPETENCE THAT PAYS

- High professional competence covering local, regional or international applications
- Wide range of combi injection brines as well as flavour concepts for poultry
- Special product concepts for roasts, knuckles, bacon, smoked and cured meat
- Wide range of ingredients for surface colour and shelf life extension

CLEAN & SUSTAINABLE

The growing health awareness requires modern concepts for clean, sustainable and healthy products.

COMPETENCE THAT PAYS

- The wide range of products and concepts enables "clean" declarations on different levels
- Our versatile range supports the production of GMO-free products (VLOG requirements), reduced-salt as well as organic products

2 CONVENIENCE

Fresh-cut, chilled food and ready meals – the market for convenience food is constantly growing. As internationally-operating specialist for freshness and flavour variety, RAPS offers convenience expertise, technological knowledge and convincing product concepts for all application areas and quality levels.



READY MEALS

Almost a quarter of the savoury convenience segment consists of ready meals containing meat.* RAPS offers a wide range of product solutions.

COMPETENCE THAT PAYS

- Marinades, seasonings, sandwich sauces, etc., support approved flavour concepts
- Paste-like LIQUISAVE liquid seasonings ensure safe application in micro-biologically sensitive areas
- Pastes and toppings from the FRESH LINE range provide a fresh flavour
- RAPS offers functional concepts for chilled and frozen food products



MINCED MEAT

As a basis for convenience dishes, minced meat is one of the most frequently used ingredients. RAPS helps you to attract attention and generate turnover with creative product concepts, that will excel in the market.

COMPETENCE THAT PAYS

- Seasoning blends, ready-to-use sauces or smoked spices provide authentic flavour profiles
- Value-adding functional binding compounds and freshness providers
- Meat substitutes for vegetarian nutrition



PIZZA

Pizza is the most important category amongst convenience dishes.* RAPS offers appropriate ingredients for superior flavour.

COMPETENCE THAT PAYS

- Many flavour concepts for Pizza toppings and fillings
- Fresh products and frozen raw materials for authentic flavour profiles
- Wide range of extract blends, seasonings, injections and FRESH LINE sauces
- Functional ingredients for a prolonged shelf life
- Our micro-encapsulation technology guarantees optimal dough quality and flavour stability

SCHNITZEL

Schnitzel in many variations is very popular. RAPS also provides practical concepts for these convenience classics.

COMPETENCE THAT PAYS

- Pellets and fillings from the FRESH LINE range provide best flavour and ease production
- Appropriate seasoning preparations ensure optimal tenderness and succulence
- High quality breadcrumb coatings provide the finishing touch



POULTRY

Nuggets, chicken wings, drumsticks – convenience dishes with poultry in endless flavour variations and prepared with various cooking methods, belong to the bestsellers of this segment worldwide.

COMPETENCE THAT PAYS

- Our wide range of dip sauces, special marinades and seasoning blends refine the flavour
- Freshness providers and antioxidants for a longer shelf life
- High quality breadcrumb coatings for more culinary pleasure



SANDWICH SNACKS

Sandwiches, Hot Dogs or wraps, kebab, burger or pulled-meat variations – RAPS also has creative product concepts for this popular product group.

COMPETENCE THAT PAYS

- Binding agents and compounds
- Seasoning blends
- Ready-to-use sauces
- FRESH LINE fillings



*DE GfK Consumer Panel "Savoury convenience" 30,000 households, MAT Sept. 2018.

3 STRUCTURING AGENTS

Optimal texture, flavour, perfect colour, long shelf life – RAPS combines the essential success and quality factors with optimal economic efficiency for the benefit of our customers. With our special product range we focus on your success!

TEXTURIZERS

Texturizers have several functions: They provide a better, more homogeneous and stable consistency. RAPS texturizers help you to produce products which meet the high demands of the consumers!

COMPETENCE THAT PAYS

- With high functionality, RAPS texturizers optimize consistency and the typical meat structure
- Texturizers guarantee best flavour, aroma and visual appearance of the final product
- We provide perfect economic, technological and declaratory product solutions up to your requirements

TENDERIZERS

There are many fluctuations in meat consistency and quality. Our approved tenderizers for meat products remedy this problem reliably. The effect of these products is being appreciated by customers all over the world.

COMPETENCE THAT PAYS

- RAPS stands for great expertise in function and flavour
- Tenderizers optimize the economical efficiency
- With our international experience we consider the market requirements in Germany and abroad
- Reliable products, that are perfectly adapted to different types of meat and injection dosages

SUPPLEMENTARY PRODUCT CONCEPTS

Our functional texturizers can be individually supplemented with other RAPS products. A wide range of technological solutions and flavour concepts covers all application areas.

COMPETENCE THAT PAYS

- Extract blends optimize the flavour of cooked sausage, burger or nuggets
- Highly effective colours ensure a perfect visual appearance
- Freshness solutions increase the product safety

COMPETENCE AT A GLANCE

FUNCTION

TEXTURIZERS

RAPS carefully monitors the new and changing requirements of the market and develops products which conform to the price and quality-oriented demands. This is also true for structurizers for meat products as well as binders for fillings.

Application areas: Cooked sausage, grill sausage, meat substitutes, convenience

PRODUCTION AIDS

Our technological aids are highly functional and ease production. Stabilizers and binders, for example, have been essential for the meat industry and butchery trade for decades.

Application areas: Cooked hams, cooked sausage, grill sausage

FRESHNESS PRESERVATION & SHELF LIFE EXTENSION

Besides the seasoning power, we also take advantage of certain functional ingredients of spices in order to extend the shelf life of meat products. Additionally, we have classic preservatives in our product range.

Application areas: Cooked sausage, grill sausage, barbecue specialties, convenience

COATING

With our sophisticated micro-encapsulation technology, we coat raw materials, thus enabling controlled release of their ingredients. This increases flavour and colour stability.

Application areas: Barbecue specialties, convenience

TENDERIZERS

Tenderizers, in powder or liquid form protect the tenderness and succulence of meat. Loss of meat juices in the counter or cooking losses can be greatly reduced.

Application areas: Barbecue specialties, convenience

ANTIOXIDANTS

We take advantage of the antioxidant components of natural raw materials. The carnosic acid in our rosemary extract reduces the oxidation of fats, prevents off-flavours and stabilizes the colour.

Application areas: Cooked hams, cooked sausage, grill sausage, raw sausage, convenience

COLOURS

Our wide range of colours ensures a succulent visual appearance of meat and sausage products of all quality levels.

Application areas: Cooked ham, cooked sausage, grill sausage, raw sausage, meat substitutes, convenience, catering

SAUSAGE CASINGS

Our wide range of sausage casings in different diameters and designs combines technological knowledge, optimal efficiency and attractive appearance – from classic to modern designs.

Application areas: Cooked hams, cooked sausage, grill sausage, raw sausage, liver sausage, aspic products

FLAVOUR & FUNCTION

SEASONING BLENDS & COMPOUNDS

Perfect flavour for every application. Our products have been best-sellers in the meat industry and butchery trade for decades. No matter whether used as a compound or seasoning blend, quality is of utmost importance to us.

Application areas: Cooked hams, cooked sausage, grill sausage, raw sausage, dry cured hams, barbecue specialties, meat substitutes, convenience, catering, liver sausage, aspic products

STARTER CULTURES

Our starter cultures provide a high quality and reliable basis for raw sausage production and can be combined perfectly with our seasonings and fermentation products.

Application areas: Raw sausage, dry cured ham

FLAVOUR

SINGLE SPICES & HERBS

We process more than 1,700 raw materials. Each of our products is the result of careful selection of suppliers, sophisticated processing technologies and strictest hygiene regulations.

Application areas: Cooked hams, cooked sausage, grill sausage, raw sausage, dry cured hams, liver sausage & aspic, barbecue specialties, meat substitutes, convenience, catering

MARINADES

Our marinades are economically efficient for application in the sales counter as well as the self-service shelf. They improve quality, visual appearance and tenderness of meat and fish. They can also be used for other food products.

Application areas: Barbecue specialties, convenience, catering

LIQUISAVE

The paste-like seasonings have been developed for microbiologically sensitive applications and are available in many flavour variations. They focus on the essentials: Intensive flavour and high production safety.

Application area: Convenience

INJECTION BRINES

A wide range of injection brines and seasonings enables you to optimize almost every feature of your cooked ham: Visual appearance, colour development, stability, consistency and – flavour.

Application area: Cooked hams

VEGGIE LINE

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

Application areas: Cooked hams, barbecue specialties

FLAVOURS & EXTRACTS

Extracts are produced from natural spices. They contain the flavour and aroma in concentrated form and are of highest quality. Additionally we offer many flavourings.

Application areas: Cooked hams, cooked sausage, grill sausage, raw sausage, dry cured hams

RAPS FRESH LINE

We process fresh products and raw materials which require freezing in order to offer you easy-to-handle semi-finished and ready-to-eat products with an authentic flavour.

Application areas: Cooked sausage, grill sausage, raw sausage, liver sausage, barbecue specialties, meat substitutes, convenience, catering

KITCHEN READY PRODUCTS & BREAD CRUMB COATINGS

Our versatile kitchen ready products and bread crumb coatings make fast preparation of tasty dishes much easier.

Application areas: Barbecue specialties, convenience, catering

SAUCES

We use our raw material competence coupled with our legal expertise to create an extensive range of sauces with outstanding flavours. They are available in bulk packs and small supplementary sachets.

Application areas: Barbecue specialties, meat substitutes, convenience, catering

INDIVIDUAL RECIPES

TECHNOLOGICAL KNOW-HOW

RAW MATERIAL COMPETENCE

CONVENIENCE FOOD

AUTHENTIC TASTE PROFILES

WE LOOK FORWARD TO YOUR INQUIRY

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CUSTOMER PROXIMITY

FUNCTIONAL PRODUCT CONCEPTS