INGREDIENT SOLUTIONS FOR HYBRID MEAT

RAPS solutions for hybrid meat concepts



MODERN MEAT CONCEPTS DESIGNED FOR TASTE, FUNCTIONALITY & FLEXIBILITY

Hybrid meat combines meat with plant-based ingredients to create new product concepts with a reduced meat content. More and more consumers are looking to reduce their meat consumption without giving up meat entirely or the products they know and enjoy. This is precisely where product concepts that combine meat with plant-based components come in.

Whether hybrid meat, blended meat, meat reduction or enriched meat: the terminology varies across the market. The challenge for manufacturers, however, remains the same. Products must deliver on taste, offer a familiar texture and juiciness, and create clear added value for consumers.

WHY ARE HYBRID MEAT PRODUCTS IMPORTANT FOR THE MARKET

Hybrid meat combines consumer appeal, product innovation and economic potential, creating new opportunities for the meat industry.

Supporting cost-efficient* product concepts

**Depending on recipe formulation*



Meeting changing consumer expectations without giving up the familiar taste and enjoyment

Creating new product opportunities with attractive sensory and nutritional profile

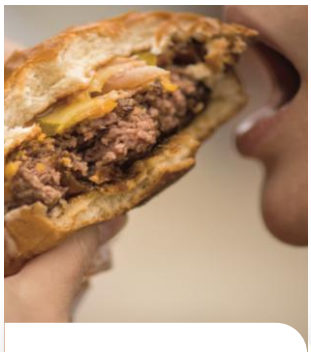
Get in touch with our expert team!

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ONE PARTNER. MULTIPLE SOLUTIONS.

RAPS solutions enable the development of a wide range of meat and sausage products with **up to 50% meat reduction**. By combining meat with vegetable fillings, pastes or plant-based protein solutions, manufacturers can create **juicy** and **flavourful products** with an **appealing nutritional profile**. Our functional and taste solutions support **improved binding**, **convincing sensory properties** and **flexible product development** – from burgers and meatballs to sausages and cold cuts.

OUR PORTFOLIO OVERVIEW



01
BINDERS & STABILISERS



02
SEASONINGS, SAUCES & MARINADES



03
VEGETABLE FILLINGS & PASTES



04
PROTEIN BLENDS

YOUR ADDED VALUE

- Authentic meat experience and innovative taste profiles
- Improved binding and processing performance
- Vegetable addition and protein enrichment possible
- Broad range of products possible

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RAPS SOLUTIONS FOR HYBRID MEAT PRODUCTS

01 FUNCTIONALITY

- **Binders and stabilisers for reliable processing and improved texture**

#1730429-000M / 01	COMPOUND FOR HYBRID MEAT BALLS
#1715251-000	COMPOUND FOR HYBRID BOILED SAUSAGE
#1701293-000	VEKA STABIL
#1715356-000M1	COMPOUND FOR HYBRID BRATWURST



02 TASTE

- **Seasonings for authentic taste across a wide range of applications**

#1714427-000	HYBRID KÖFTE SEASONING
#1730431-000M/01	SEASONING FOR HYBRID MEAT BALLS SRIRACHA
#1730430-000M/01	SEASONING FOR HYBRID MEAT BALLS BBQ
#1714361-000M/01	Hybrid Cevapcici Seasoning



03 VEGETABLE CONTENT

- **Vegetable pastes and fillings for flexible meat reduction**

#1107500-000	CAULIFLOWER PASTE
#1107088-000	VEGETABLE FILLING 2.0



04 ADDED FUNCTIONALITY

- **Blends for targeted protein enrichment**

#1730367-000M	FAVA BEAN/PEA PROTEIN BLEND



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SPICE EXPERTISE AND INGREDIENT EXCELLENCE

Combining Taste & Functionality

At RAPS, everything revolves around taste and functionality. With 100+ years of experience, we've grown from a spice trader to a global solutions provider, supplying seasoning blends and spice mixes, functional ingredients and more to food manufacturers, foodservice, retail and butchery.

Our raw material and ingredient expertise, technological strength, and innovative mindset enable tailored solutions across a wide range of applications – from meat, fish, and plant-based foods to sauces, delicacies & ready meals, baked goods, dairy, confectionery and snacks. With a strong focus on quality, functional performance, and the highest standards of food safety, we help our customers meet evolving market demands.

Product Solutions & Technologies

RAPS develops high-quality, tailor-made solutions for a wide range of applications. Our portfolio includes dry products such as spice blends, individual herbs and spices, functional ingredients, and compounds, as well as liquid and viscous solutions like sauces, marinades, and savoury pastes and preparations.

Leveraging innovative technologies such as CO_2 extraction and microencapsulation, we enable forward-looking product developments with enhanced functionality, stability, and taste.

Get in touch with our experts!

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