

ALL-IN-ONE COMPOUND & SEASONING SOLUTIONS FOR PLANT-BASED SNACKING

PLANT BASED BITES: Delicious, protein-rich, plant-forward solutions that stand on their own.



PLANT BASED SNACKING IS THE NEW GROWTH CATEGORY



MEAT SUBSTITUTE BRANDS PLACE PROTEIN – NOT MEAT MIMICRY – FRONT AND CENTER AND PROTEIN IS SHAPING EUROPEAN DIET TRENDS

European consumers view meat substitutes as a way to boost nutritional intake, not just avoid meat, reflecting the region's health-focused mindset. Now meat substitutes are more actively responding to growing interest in protein, shifting focus from replacing meat's taste and texture, to its nutritional role. As such, meat substitute brands are beginning to place protein – rather than meat mimicry – front and centre to their proposition. The demand for high-protein, high-fibre products with transparent labelling is driving a wave of innovation in plant-based snacking – from food service to retail.

The plant-based market is shifting. While traditional meat substitutes face growing scepticism around ultra-processing, a new product category is emerging: plant-forward bites, snacks, and finger foods that celebrate vegetables, legumes, and grains – without trying to mimic meat.

This isn't about replacing a steak. It's about creating entirely new snacking occasions – for

flexitarians, health-conscious consumers, and anyone looking for convenient, protein-rich options with a short, clean ingredient list. For manufacturers, this represents a significant opportunity: a less crowded, fast-growing segment with strong consumer pull, clear nutritional positioning, and premium potential.

As flexitarian, vegetarian and vegan lifestyles become more common across Europe, there's a growing need for plant-based products that meet or surpass the protein content of traditional meat. This makes them more attractive to a wider consumer base.

Furthermore, Europe's stringent food labelling and health claim regulations encourage to emphasise on functional benefits like 'high protein'. This allows to differentiate products and capture attention in a competitive market. The demand for high-protein diets fuels innovation in meat substitutes, positioning protein-rich options at the heart of product development.

Nutrition Over Mimicry

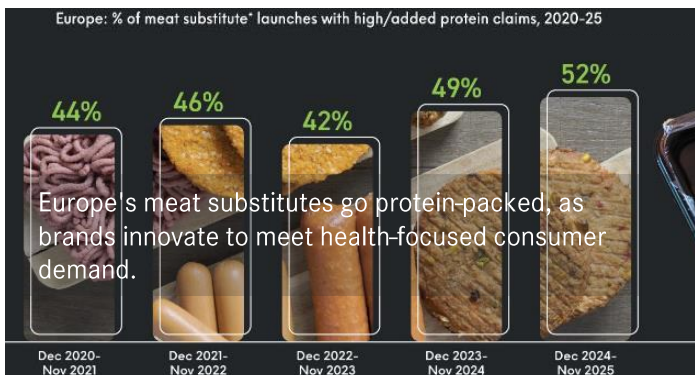
39%

of German consumers agree the main benefit of eating meat substitutes is to add nutrients into their diet (eg vegetables, legumes)

Processing Concerns

52%

of UK consumers agree meat substitutes that mimic meat are heavily processed – creating demand for cleaner alternatives.



High-Protein Claims Growing

52%

of European meat substitute launches now carry high/added protein claims – up from 44% in 2020

WE SOLVE THE COMPLEXITY OF PLANT-BASED PRODUCT DEVELOPMENT



DEVELOPING PLANT-BASED SNACKS FROM SCRATCH IS COSTLY AND TIME-CONSUMING. RAPS PROVIDES THE SHORTCUT

Your Challenges

1. Formulating plant-based products with the right texture, bite, and mouthfeel is complex and requires extensive R&D
2. Achieving clean label AND high nutritional values (protein, fibre) simultaneously is technically difficult
3. Consumers demand variety – but developing multiple flavour profiles multiplies cost and time
4. Meeting Nutri-Score and "free-from" requirements while maintaining taste appeal
5. Speed to market pressure – competitors are moving fast in this growing segment

✓ The RAPS Solution

1. One base compound per product line – optimised for texture, binding, and bite. Just add water and vegetables.
2. Compounds are inherently high in protein and fibre, completely E-number free, with reduced salt – Nutri-Score B ready
3. 5–6 ready-to-use seasoning blends per line, covering global flavour trends from Mediterranean to Mexican
4. All products designed for simple manufacturing – minimal equipment, maximum flexibility in shapes and formats
5. From briefing to production-ready concept in weeks, not months – backed by 100+ years of spice and ingredient expertise

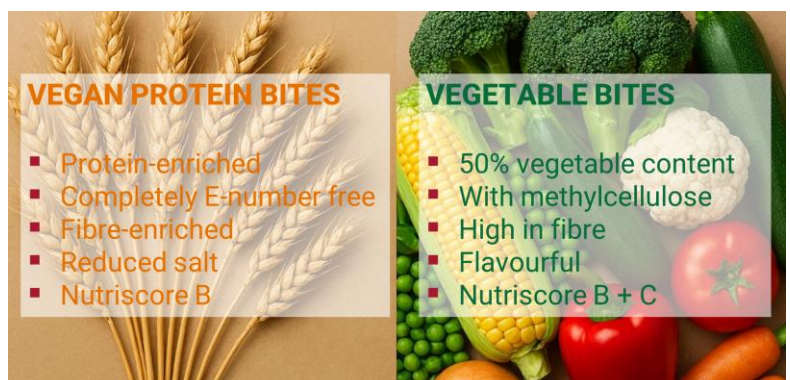
TWO VERSATILE SYSTEMS, ENDLESS POSSIBILITIES

Each line is built around a single, optimised compound – combined with a range of seasoning blends for maximum variety and minimal complexity.

A new generation of indulgence: Plant-Based Bites are delicious, vegan bites made from high-quality plant-based proteins on the one hand and fresh vegetables on the other – packed with taste, nutrients and natural ingredients. Whether delicious vegan patties, hearty rolls and corners or aromatic balls -

each bite is a small power snack that is good for the body and pampers the senses. Bite by bite.

OUR PLANT BASED BITES CONCEPT



PLANT BASED BITES - CELEBRATING THE TASTEFULNESS AND NUTRITIONAL VALUE OF VEGAN NATURAL PLANT INGREDIENTS



VEGAN PROTEIN BITES

PROTEIN ENRICHED
(28g/ 100g end-product)

COMPLETELY E-NUMBER FREE

FIBRE ENRICHED
(3g/ 100g end-product)

NUTRISCORE B

REDUCED SALT
1.3-1.4g/ 100g end-product



High-protein plant-based snacks from wheat protein & rice flour

Developed for manufacturers targeting the high-protein snacking segment. The wheat-based compound delivers a pleasant fibrous texture and firm bite – ideal for formed products like patties, skewers, balls, and rolls. Combined with five distinct seasoning profiles, this system enables rapid product line expansion with minimal investment.

Target applications: Retail (chilled & frozen), food service, convenience, snacking occasions

Target consumers: Flexitarians, fitness-conscious, health-aware, protein seekers

What we offer:

Great variety of tasty product applications - High in Protein and Fibres and 100% Clean



Traditional Patties



Curry Corners



Adana Skewers



Balkan Rolls



Balls on Fire

VEGAN PROTEIN BITES made from high-quality plant-based proteins packed with taste, nutrients and natural ingredients.



COMPOUND | 235 g/kg



1727976

COMPOUND WHEAT-TEXTURATE

Provides pleasant fibrous texture and firm bite. Neutral in taste – acts as the structural backbone for all Protein Bite applications. Versatile base for patties, skewers, balls, and rolls. Key Ingredients: WHEAT protein textured (WHEAT protein, WHEAT flour, pea fibre); rice flour; rapeseed oil

SEASONING | 74 - 84 g/kg



1728364

VEGAN PROTEIN BITES TRADITIONAL

Hearty herbs, fine garlic and onion meet light sweetness and full-bodied spices. Aromatic and balanced – gives vegan products natural depth and taste.



1728365

VEGAN PROTEIN BITES ADANA

Hearty spicy, aromatic paprika, cumin and pepper meet garlic, onion and finely tuned sweetness.



1728366

VEGAN PROTEIN BITES ROLLS

Aromatic herbs such as parsley, marjoram, thyme and rosemary meet paprika, pepper and fine garlic. Spicy, hearty and colourful – for vegan products with an intense taste and natural colour.



1728367

VEGAN PROTEIN BITES FIRE

Hearty and colourful with a fine depth of taste. The pepper and chili give the vegan creations the spicy-fiery note.



1728368

VEGAN PROTEIN BITES CURRY

Aromatic curry spice with turmeric, coriander, ginger and chilli meets garlic, onion, fine herbs and a subtle sweetness round off the profile and give vegan creations a warm, spicy, harmonious note.

PLANT BASED BITES - CELEBRATING THE TASTEFULNESS AND NUTRITIONAL VALUE OF VEGAN NATURAL PLANT INGREDIENTS



RAPS offers a new class of plant-based product solutions. It is nutritionally very appealing due to its high vegetable content, its nutritional values and hardly any E-numbers incorporated.

VEGETABLE BITES

A WIDE VARIETY OF SHAPES,
FLAVOURS AND
COMBINATIONS POSSIBLE



VEGETARIAN AS WELL
AS VEGAN POSSIBLE

50% real vegetable content – plant-forward snacking at its best

Designed for the growing demand for vegetable-forward convenience products. The pea protein-based compound – enriched with linseed, chickpea flour, and inulin – ensures optimal binding and a firm, juicy bite when heated. Available as vegetarian or vegan, with six globally inspired seasoning profiles from Classic to Greek-Style.

Target applications: Snacking, finger food, side dishes, food service, retail frozen & chilled

Target consumers: Health-conscious families, flexitarians, veggie lovers, convenience seeker

What we offer:

- Herbal and Spice Blends for visual appeal and variety of taste profiles
- One basic compound for all applications – high in fibre
- Possibility to customise for your individual taste and formulation needs
- Unique and versatile taste concepts

VEGETABLE BITES with 50% vegetable content for a variety of snacking occasions.

COMPOUND | 170 g/kg



1723966

COMPOUND VEGETABLE BITES

Ensures optimal binding and a firm bite when heated. A balanced combination of pea protein, semi-oiled linseed, chickpea flour and potato starch creates a pleasantly juicy, plant-based base. Inulin and finely tuned binding components provide fibre enrichment and harmonious texture. Key Ingredients: Pea protein; thickener: methylcellulose E 46 1; Inulin; linseed partially de-oiled; chickpea flour; potato starch.

SEASONING | 42 - 64 g/kg



1723967

VEGETABLE BITES CLASSIC SEASONING

Garlic, pepper and onion combined to create a heart-like, classic flavour profile. Ideal for adding a spicy, balanced touch to vegan products.



1723968

VEGETABLE BITES SMOKY CURRY SEASONING

Aromatic-spicy blend with a fine curry note, coriander and ginger. Finished off with garlic and onion for a savoury depth. Ideal for vegan products with a smoky-warm character.



1723969

VEGETABLE BITES SALSA-STYLE SEASONING

Fiery chili meets warm cumin, accompanied by garlic, paprika, pepper and onion. Spicy, lively and full-bodied - for vegan products with real salsa character.



1723970

VEGETABLE BITES HERBS & SPICES SEASONING

Fresh herbs such as basil and parsley combine with garlic, onion and a fine lemon note. Aromatic, light and balanced - ideal for vegan products with Mediterranean freshness.



1723971

VEGETABLE BITES MEXICAN-STYLE SEASONING

Strong chilli, aromatic coriander and cumin combined with curry, garlic, pepper and onion to create a spicy, intense profile. A vibrant, Mexican-inspired aroma that adds fiery depth and character to vegan products.



1723972

VEGETABLE BITES GREEK-STYLE SEASONING

Aromatic, spicy, Greek-inspired: An herbal mixture of basil, parsley, oregano and garlic turns vegan products into a taste experience.

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 CO₂ 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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