

INGREDIENT SOLUTIONS FOR HYBRID MEAT



RAPS solutions for hybrid meat concepts



MODERN MEAT CONCEPTS DESIGNED FOR TASTE, FUNCTIONALITY & FLEXIBILITY



Consumers are looking for new ways to enjoy meat products while becoming more conscious of their meat consumption. Hybrid meat concepts combine meat with plant-based ingredients to create modern products that bring together the best of both worlds: the appealing sensory qualities of meat and the nutritional and sustainability potential of plant-based ingredients.

At RAPS, we combine expertise in taste, ingredients and functionality to develop application-driven solutions for hybrid meat concepts. Our portfolio combines vegetable

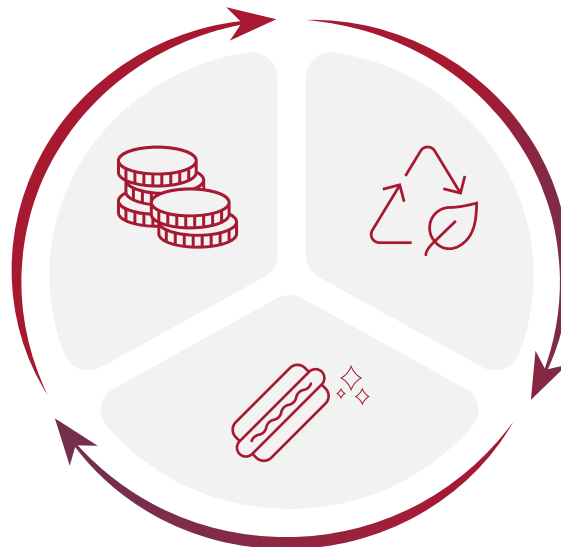
preparations, functional solutions, seasoning systems and protein concepts – enabling flexible product development across a wide range of meat applications.

We support our partners throughout the entire process – from the initial idea to the finished application.

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 and attractive margins



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!

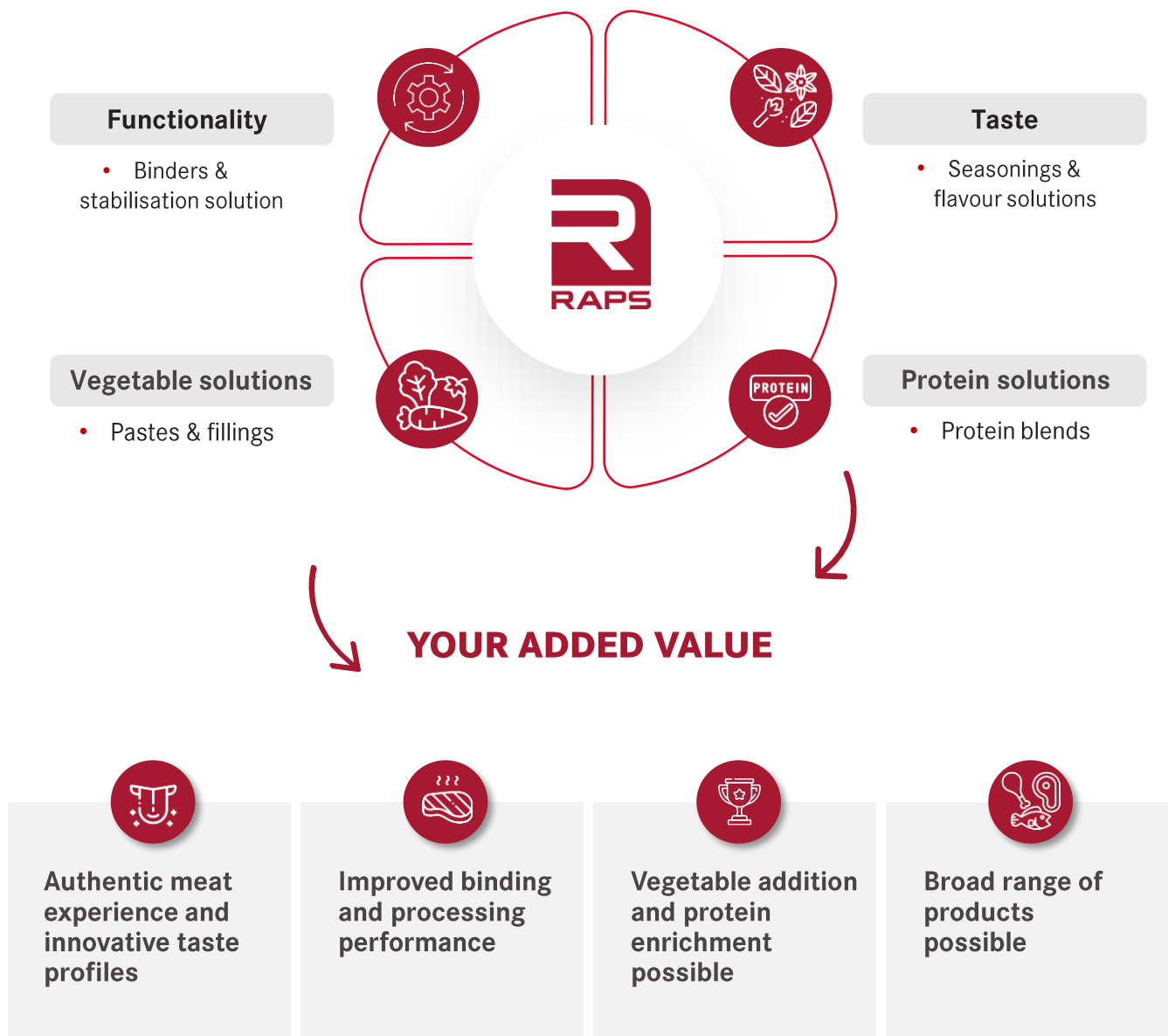
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ONE PARTNER. MULTIPLE SOLUTIONS.



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



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RAPS SOLUTIONS FOR HYBRID MEAT PRODUCTS



FUNCTIONAL SOLUTIONS

- **Binders and stabilisation solutions 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



TASTE SOLUTIONS

- **Seasoning solutions 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



VEGETABLE SOLUTIONS

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

#1107500-000

CAULIFLOWER PASTE

#1107088-000

VEGETABLE FILLING 2.0



PROTEIN SOLUTIONS

- **Protein solutions 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 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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