

EXTRACTS AND FLAVOURINGS

PRODUCT RANGE: CONCENTRATED SEASONING



PERFORMANCE INSIDE



CONCENTRATING ON THE ESSENTIALS

So many things influence the way things taste. If you want to manufacture outstanding products that look and taste great and that feature outstanding seasoning power, you will need the best raw materials, sophisticated technology and plenty of expertise.

RAPS has always been committed to good taste. For more than twenty years we have worked hard to develop the latest technologies and the best possible processes to combine natural products with efficiency and exceptional sensory properties. We always focus on the essentials: quality, the best possible taste and technology – and we focus on you, our customers.

How extracts are used

Extracts are used in many different ways – and are suitable for almost every application: from convenience foods, to snacks and delicatessen, to dairy products, meat, bakery products and frozen foods. We would like to give you a glimpse of some of the many product solutions we offer. And of course, we can develop custom solutions for your own particular recipes.

An enormous range of RAPS extracts, extract blends and flavourings are available in liquid, emulsified and dry product form, which makes them easy and convenient to handle. Especially our high pressure extracts are a highlight of modern food technology – a modern procedure, of which we are very proud. Take a trip with us into a world of limitless flavour and discover this remarkable aspect of our modern food technology.

THE BENEFITS OF HIGH PRESSURE EXTRACTS AT A GLANCE

SAFETY	QUALITY
• High levels of microbiological safety • Standardised quality • Gentle manufacturing processes, maximum hygiene standards • Long shelf life with no loss of quality • Consistent seasoning intensity	• High flavour-correlation coefficient: flavour profiles that come very close to the natural spice • High extract concentration • State-of-the-art technologies that produce ultimate quality • Reliable product properties • Easy to handle and a guaranteed consistent, natural flavour



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MONO EXTRACTS & CONCENTRATES

Ultimate quality thanks to an advanced production process:
RAPS' natural extracts are available in liquid and dry product form and provide an impressively intense flavour.

WHAT MATTERS MOST:

SEASONING POWER

Even if spices and herbs are ground very finely, the substances in them that are responsible for flavour and aroma are only partially released, because they are locked inside the plant cells. Our highly concentrated extracts have much more seasoning power. Because they are up to 40 times more concentrated, you can achieve a full flavour experience using only very small doses.

STANDARDISED SEASONING QUALITY

The flavour and intensity of natural herbs and spices vary depending on harvest and origin. Thanks to the latest analytical methods, RAPS extracts always provide consistent quality and seasoning power.

EXCEPTIONAL STABILITY

Weight, flavour and general quality losses are kept to a minimum and the essential oil content remains very stable.

SUSTAINABLE PRODUCTION

RAPS is dedicated to production methods that preserve the environment and our resources. For example, our high pressure extracts do not contain any solvent residues. The strictest hygienic standards apply.

CONVENTIONAL PROCESSES AND HIGH PRESSURE EXTRACTION

RAPS uses high pressure extraction for selected products – a process which produces highly concentrated high pressure extracts. We also offer other types of extracts and manufacturing processes.

EFFICIENCY

Extracts are an efficient and economical alternative to natural herbs and spices. Seasoning extracts can save time in production because they mix in more quickly and dissolve completely.

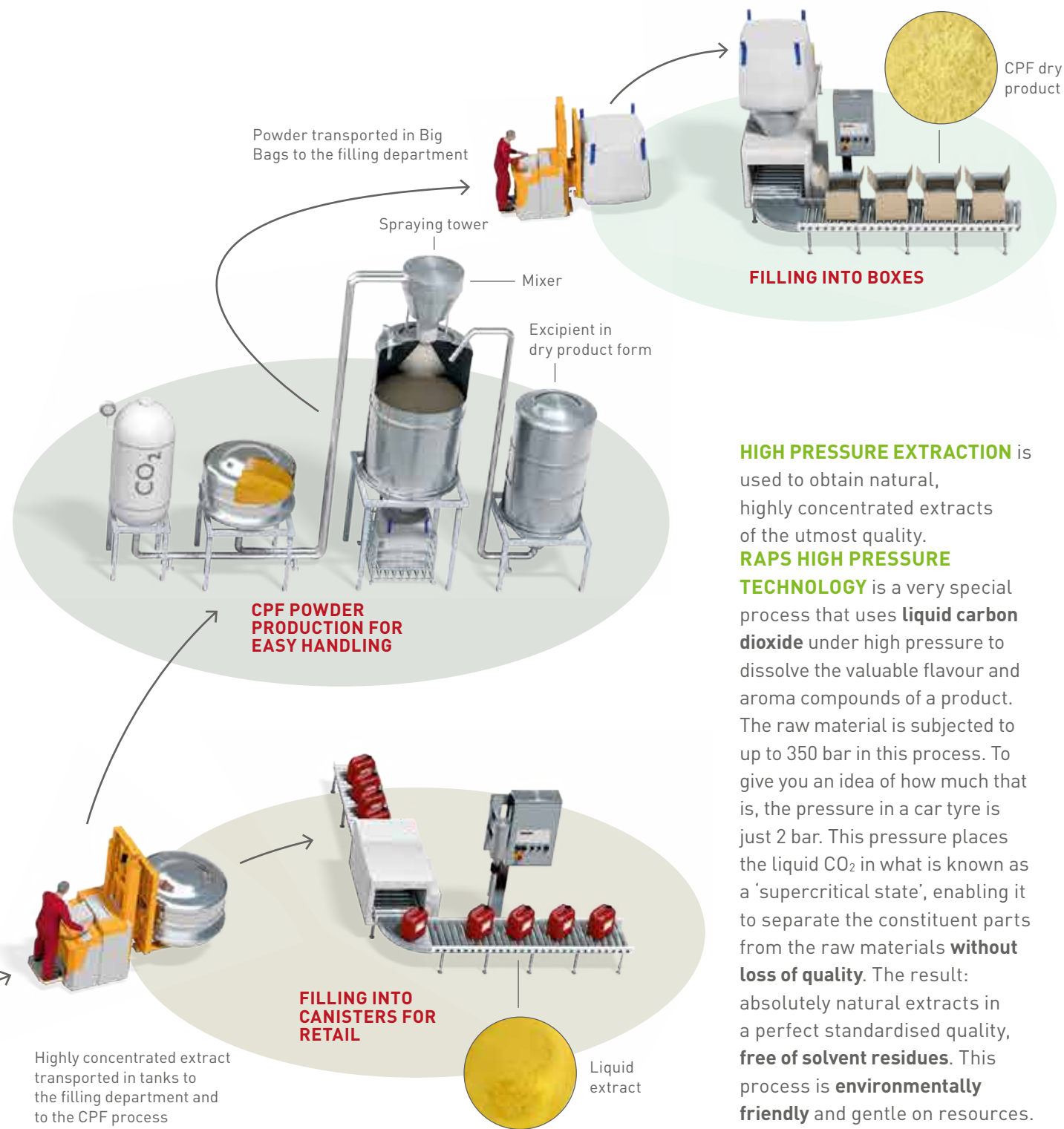
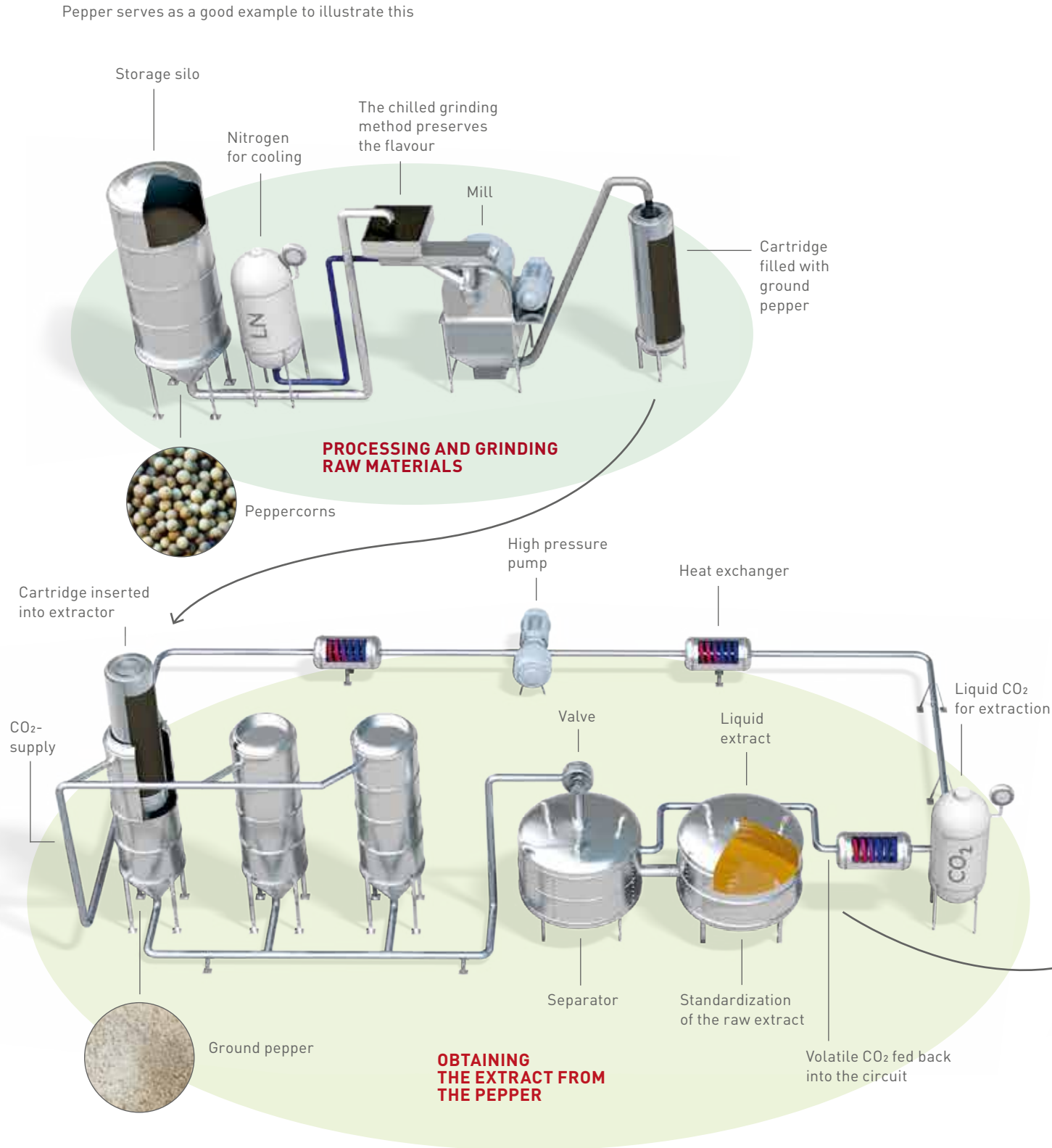
AT A GLANCE

- High quality thanks to gentle production process
- Extracts without additives subject to declaration
- Highly efficient and economical



HIGH PRESSURE EXTRACTION CAPTURES THE FULL RANGE OF SEASONING

Pepper serves as a good example to illustrate this



HIGH PRESSURE EXTRACTION is used to obtain natural, highly concentrated extracts of the utmost quality. **RAPS HIGH PRESSURE TECHNOLOGY** is a very special process that uses **liquid carbon dioxide** under high pressure to dissolve the valuable flavour and aroma compounds of a product. The raw material is subjected to up to 350 bar in this process. To give you an idea of how much that is, the pressure in a car tyre is just 2 bar. This pressure places the liquid CO₂ in what is known as a 'supercritical state', enabling it to separate the constituent parts from the raw materials **without loss of quality**. The result: absolutely natural extracts in a perfect standardised quality, **free of solvent residues**. This process is **environmentally friendly** and gentle on resources.

HIGH PRESSURE PROCESS

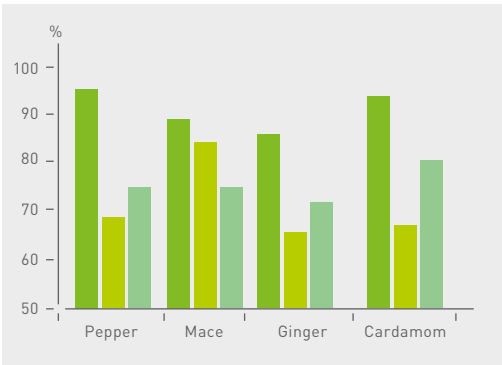
We use **high technology** to achieve **high quality** and that way, we give you an economical head-start. We will gladly develop custom variations for your own particular recipes. Even the finest nuances can be controlled using technology combined with trained instincts.

Every **RAPS HIGH PRESSURE EXTRACT** is made from selected raw spices using an **aroma-preserving, selective extraction method with natural carbon dioxide**. High pressure extracts are therefore free of solvent residues.

HIGH PRESSURE EXTRACTION is extremely gentle and works without placing too much thermal stress on raw materials. High pressure extracts contain much higher concentrations of sensitive, flavour-relevant components which means flavour intensity is much higher and the flavour itself much **more natural than ever before**, even though there is a similar amount of essential oils in the extracts.

RAPS HIGH PRESSURE SPICE EXTRACTS are made in our factory in Kulmbach (Germany) using natural herbs and spices. All they contain are the substances that produce flavours and aromas, in concentrated form. They are free of cellulose, which is not only a potential bacteria carrier, but also prevents the seasoning from quickly taking full effect. In short, **RAPS HIGH PRESSURE EXTRACTS** offer **top quality** as well as **outstanding flavour** and aroma and are an economical alternative to natural spices.

AROMA-CORRELATION COEFFICIENT FOR DIFFERENT SPICES AND FLAVOURINGS



- The higher the correlation coefficient, the more similar the product is to the original material.
- The sensory properties of high pressure extracts can hardly be distinguished from the natural spice.

■ High pressure extract
■ Solvent extract
■ Essential oil

CPF PROCESS

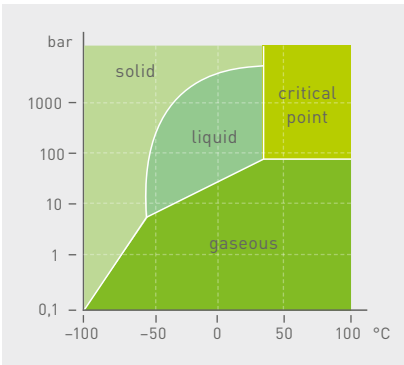
CPF TECHNOLOGY can be used to transform liquids perfectly into dry powder form products. **The concentrated powder form technology** is suitable for a wide range of fluids: watery and alcohol-based solutions, vitamins, flavourings, vegetable oils and fats, essential oils – and also plant extracts.

CPF TECHNOLOGY enables the production of tailor-made products with **high quality taste and aroma**, which provide a perfect powder CONSISTENCY and thus easy dosage.

LOTS OF POSSIBILITIES

- Extremely gentle – ideal for sensitive raw materials
- Suitable for a wide range of viscosities
- Does not create lumps
- Liquid and dry product components mix smoothly
- Carries maximum active ingredient
- No quality losses caused by oxidation or high temperatures
- Easy combination of lipophilic substances and water fluids
- Free choice of carriers / carrier blends: starches, silicic acid, cellulose and emulsifiers
- Range of grain sizes on request

THE SUPERCRITICAL PHASE



When pressure and temperature exceed the 'critical point' of 74 bar and 31°C, CO₂ combines the benefits of gas and liquid solvents. The properties of the CO₂ as a solvent can be controlled by varying pressure and temperature. This allows you to extract precisely the components you require. The trick is to identify the perfect parameters for each raw material. This process is suitable for almost any kind of dried herb and spice.

EXTRACTS

With so many applications and products, the requirements are considerable. RAPS has the perfect solution for your particular recipe, whether in liquid or powder form.

MINIMUM
BATCH
SIZE ON
REQUEST

ITEM	NAME	CONSI- TENCY	CONCEN- TRATION*	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION
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HIGH PRESSURE EXTRACTS

1004912	CARAWAY EXTRACT PURE	dry product	1 : 1	water-dispersible	salt	spice extract	
1004939	CLOVE EXTRACT PURE	dry product	1 : 1	water-dispersible	salt	spice extract	
1004918	CORIANDER EXTRACT PURE	dry product	1 : 1	water-dispersible	salt	spice extract	
1004928	GINGER HD SELECT	dry product	1 : 3	water-dispersible	salt	spice extract	
1036019	HD PEPPER EXTRACT WHITE 40/10 aromatic & spicy: 40% piperine / 10% essential oil	liquid	1 : 16	oil-soluble	n/a	spice extract	
1036020	HD PEPPER EXTRACT WHITE 40/20 aromatic & spicy: 40% piperine / 20% essential oil	liquid	1 : 16	oil-soluble	n/a	spice extract	
1036021	HD ALLSPICE EXTRACT	liquid	1 : 20	oil-soluble	n/a	spice extract	
1036008	MACE EXTRACT	liquid	1 : 15	oil-soluble	n/a	spice extract	
1004903	MACE HD SELECT	dry product	1 : 2	water-dispersible	salt	spice extract	
1004941	NUTMEG HD SELECT HALAL	dry product	1 : 1	water-dispersible	salt	spice extract	

*Only applicable for spice monocomponents – basis: current RAPS raw spice quality.

EXTRACTS

ITEM	NAME	CONSI- TENCY	CONCEN- TRATION*	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION
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HIGH PRESSURE EXTRACTS

1004908	BLACK PEPPER EXTRACT PURE	dry product	1 : 1	water-dispersible	salt	spice extract	
1004926	PEPPER HD SELECT	dry product	1 : 3	water-dispersible	salt	spice extract	
1004901	WHITE PEPPER EXTRACT PURE	dry product	1 : 2	water-dispersible	salt	spice extract	
1004900	WHITE PEPPER EXTRACT PURE	dry product	1 : 1	water-dispersible	salt	spice extract	

CLASSICS

1006222	CURRY EXTRACT	dry product	n/a	water-soluble	dextrose	spice extract	
1006263	CURRY EXTRACT	liquid	n/a	water-soluble	water	spice extract	
1693194	CURRY EXTRACT	dry product	n/a	water-soluble	salt	spice extract	
1004748	GINGER EXTRACT	dry product	1 : 3	water-dispersible	salt	spice extract	
1004788	MACE EXTRACT	dry product	1 : 2	water-dispersible	salt	spice extract	
1004794	NUTMEG EXTRACT	dry product	1 : 3	water-dispersible	salt	spice extract	
1692470	PAPRIKA EXTRACT 75.000	liquid	n/a	oil-soluble	sunflower oil	spice extract	
1004820	PEPPER EXTRACT	dry product	1 : 1	water-dispersible	salt	spice extract	
1004822	PEPPER EXTRACT	liquid	1 : 1	water-soluble	water	spice extract	

EXTRACTS

ITEM	NAME	CONSIS- TENCY	CONCEN- TRATION*	SOLUBILITY	PRIMARY CARRIER	COLOUR UNITS Approximate figures	TRADE DESCRIPTION	
1005928	PAPRIKA 20.000 CU	liquid	n/a	oil-soluble	sunflower oil	20 000	paprika extract	
1000694	PAPRIKA 2000 WITH 3.200 CU	liquid	n/a	water-soluble	glucose syrup	3200	paprika extract	
1000699	PAPRIKA 3000 WITH 3.300 CU HALAL	liquid	n/a	water-soluble	sorbitol syrup	3300	paprika extract	
1035037	PAPRIKA 6000	liquid	n/a	water-soluble	sorbitol syrup	6000	paprika extract	
1693902	PAPRIKA EXTRACT 10T	dry product	n/a	water-dispersible	salt	10 000	paprika extract	
1037412	PAPRIKA EXTRACT 3500 CU	liquid	n/a	oil-soluble	canola oil	3500	paprika extract	
1036196	PAPRIKA EXTRACT 5.000 CU	liquid	n/a	water-soluble	sorbitol syrup	5000	paprika extract	
1004812	PAPRIKA EXTRACT 5000 S	dry product	n/a	water-dispersible	salt	5000	paprika extract	
CPF EXTRACTS								
1036045	CPF FRIED ONION	dry product	n/a	water-dispersible	cellulose	n/a	spice extract	
1091111	CPF GINGER HD WS	dry product	n/a	water-soluble	potato starch	n/a	spice extract	
1700372	CPF PAPRIKA 40T WS OZP	dry product	n/a	water-dispersible	potato starch	40 000	paprika extract	
1036042	CPF PAPRIKA EXTRACT WITH 40 000 CU	dry product	n/a	water-dispersible	potato starch	40 000	paprika extract	
1036040	CPF TURMERIC	dry product	n/a	water-dispersible	potato starch	n/a	spice extract	
1700978	CPF TURMERIC WS OZP	dry product	n/a	water-soluble	potato starch	n/a	spice extract	
1036043	PAPRIKA EXTRACT 50,000 CU	dry product	n/a	water-dispersible	potato starch	50 000	paprika extract	

*Only applicable for spice monocomponents – basis: current RAPS raw spice quality.

EXTRACTS

ITEM	NAME	CONSIS- TENCY	CONCEN- TRATION*	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION	
1004780	BAY LEAF EXTRACT	liquid	1:2	water-soluble	water	spice extract	
1004782	BAY LEAF EXTRACT	dry product	1:4	water-soluble	salt	spice extract	
1004767	CARAWAY EXTRACT	liquid	1:1	water-soluble	water	spice extract	
1004847	CELERY EXTRACT HALAL	dry product	1:3.5	water-dispersible	salt	spice extract	
1004733	DILL EXTRACT	liquid	1:6	water-dispersible	water	spice extract	
1004732	DILL EXTRACT	dry product	1:6	water-soluble	salt	spice extract	
1000697	GARLIC EXTRACT	liquid	1:7	water-soluble	water	spice extract	
1004772	LEEK EXTRACT	liquid	1:30	water-dispersible	water	spice extract	
1004773	LEEK EXTRACT	dry product	1:4	water-soluble	salt	spice extract	
1001179	PARSLEY EXTRACT	liquid	1:6	water-soluble	water	spice extract	
1004816	PARSLEY EXTRACT	dry product	1:1	water-soluble	salt	spice extract	
1091012	SPICE EXTRACT TYPE CHIVES	dry product	n/a	water-soluble	salt	spice extract	
1004736	TARRAGON EXTRACT	dry product	1:8	water-soluble	salt	spice extract	

NOTE

Concentration factor:
1:2 means one part extract is
equivalent to two parts raw spice.

EXTRACTS

ITEM	NAME	CONSIS- TENCY	CONCEN- TRATION*	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION	
LOCAL SPICES							
1003236	JUNIPER BERRIES EXTRACT	dry product	1 : 16	water-soluble	dextrose	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1038360	ONION LIQUID	liquid	n/a	water-soluble	water	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1000696	ROASTED ONION EXTRACT	liquid	n/a	water-soluble	sugar	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1000689	SAUTEED ONION HALAL	liquid	n/a	water-soluble	glucose syrup	Flavouring	E A ⬡ ☾ 🌿 🌱 🌴
MEDITERRANEAN SPICES							
1004711	BASIL EXTRACT	dry product	1 : 5	water-soluble	salt	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1004796	MARJORAM EXTRACT	dry product	1 : 1	water-soluble	salt	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1004797	MARJORAM EXTRACT	liquid	1 : 1	water-soluble	water	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1093024	PROVENCAL HERBS EXTRACT	dry product	n/a	water- dispersible	dextrose	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1038483	ROSEMARY EXTRACT	liquid	1 : 2	oil-soluble	canola oil	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1004855	THYME EXTRACT	liquid	1 : 1	water-soluble	water	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1004857	THYME EXTRACT	dry product	1 : 3	water-soluble	salt	spice extract	E A ⬡ ☾ 🌿 🌱 🌴

*Only applicable for spice monocomponents – basis: current RAPS raw spice quality.



NO E-NUMBERS SUBJECT TO DECLARATION



NO ALLERGENS SUBJECT TO DECLARATION

EXTRACTS

ITEM	NAME	CONSIS- TENCY	CONCEN- TRATION*	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION	
EXOTIC SPICES							
1003245	ALLSPICE EXTRACT	dry product	1 : 4,5	water-soluble	salt	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1004752	CARDAMOM EXTRACT	dry product	1 : 1,5	water-soluble	salt	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1004724	CHILI EXTRACT	liquid	1 : 1	water- dispersible	water	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1003248	CINNAMON EXTRACT	dry product	1 : 1,5	water-soluble	salt	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1004810	CLOVE EXTRACT	dry product	1 : 7,5	water-soluble	salt	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1699243	CLOVE EXTRACT	liquid	1 : 7	oil-soluble	canola oil	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1035236	FLAVOUR TYPE JALAPENO	liquid	n/a	water- dispersible	water	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1000682	GREEN PEPPER SR	dry product	n/a	water- dispersible	salt	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1695373	JALAPENO FLAVOUR	dry product	n/a	water-soluble	sugar	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1004875	LEMON EXTRACT	liquid	n/a	non-soluble	water	flavouring	A ☾ 🌿 🌱 🌴
1000393	LEMON EXTRACT	dry product	n/a	water-soluble	dextrose	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1910103	LEMON GRASS EXTRACT	dry product	n/a	water-soluble	dextrose	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1000394	ORANGE EXTRACT	dry product	n/a	water-soluble	dextrose	spice extract	E A ⬡ ☾ 🌿 🌱 🌴
1090147	TURMERIC EXTRACT	liquid	n/a	oil-soluble	glycerine acetate	spice extract	E A ⬡ ☾ 🌿 🌱 🌴



SUITABLE FOR KOSHER



SUITABLE FOR HALAL



VEGETARIAN



VEGAN



NO PALM OIL/FAT



HERB OIL CONCENTRATES

Our herb oil concentrates are manufactured in a particularly gentle process, which is the only way to fully preserve the flavour of the original product.

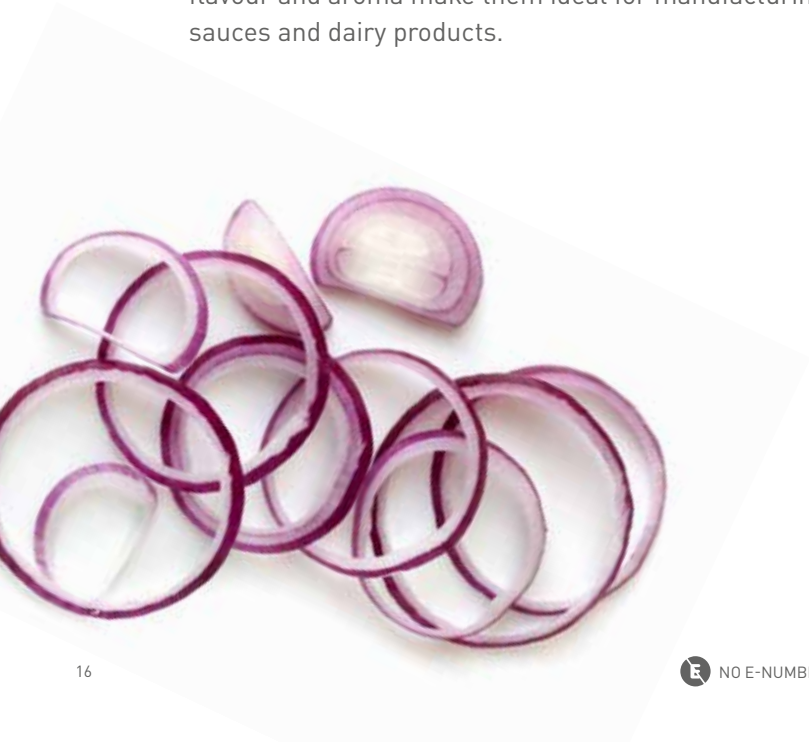
MINIMUM
BATCH
SIZE ON
REQUEST

RAPS HERB OIL CONCENTRATES

In order to preserve the full flavour, RAPS uses an especially gentle **cold-pressing process**. Plant Press Extraction uses temperatures not exceeding 40°C and was developed in-house to preserve the intensive taste and aroma of even the most sensitive herbs. That is why **RAPS HERB OIL CONCENTRATES** guarantee the **genuine taste of the original product**.

Unlike conventional water-vapour distillates, our **RAPS HERB OIL CONCENTRATES** do not contain any unwanted off-notes. Our gentle pressing process also preserves important components such as for instance sabinene hydrate acetate, which is what gives marjoram its natural freshness.

There are many ways to use natural **RAPS HERB OIL CONCENTRATES**: their intensive flavour and aroma make them ideal for manufacturing delicatessen as well as soups, sauces and dairy products.



HERB OIL CONCENTRATES

ITEM	NAME	CONSIS- TENCY	DOSE IN G/KG	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION
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HERB OIL CONCENTRATES

1039083	BASIL HERB OIL CONCENTRATE	liquid	5g/kg	oil-soluble	sunflower oil	herb oil concentrate	
1039084	OREGANO HERB OIL CONCENTRATE	liquid	5g/kg	oil-soluble	sunflower oil	herb oil concentrate	
1039085	ROSEMARY HERB OIL CONCENTRATE	liquid	5g/kg	oil-soluble	sunflower oil	herb oil concentrate	
1001079	RUCOLA HERB OIL CONCENTRATE	liquid	5g/kg	oil-soluble	sunflower oil	herb oil concentrate	

AT A GLANCE

- Clean Label
- Intensive flavour
- Natural flavour profile without off-notes
- Universal application
- Very high yield but minimum usage rate
- High microbiological stability
- Standardised quality
- Stable taste and aroma



SPECIAL SPICE EXTRACTS

Liquid or in dry powder form, RAPS seasonings offer a well-balanced flavour profile and outstanding intensity.

- Made using high-grade spices and extracts
- Authentic flavour profile
- Standardised quality
- Clear and Clean Label
- Concentrated seasoning power – low usage rate
- High added value

SPECIAL SPICE EXTRACTS

TOPLINE

A combination of the **finest raw spices and extracts** guarantees the best possible seasoning power and almost entirely standardised quality. Low usage rates make **TOPLINE** the economical alternative to raw spices, which is subject to serious fluctuations in price and quality.

TOPLINE is on a par with raw spices in terms of flavour and aroma, and gives products the authentic flavour which consumers know and love.

BENEFITS

- Does not contain EU-allergens subject to declaration
- Simple declaration: spices/spice extracts
- Highly economical

RAPSENSATION

RAPS combines **selected raw spice extracts** to produce some extraordinary flavours. Harmonious overall compositions offer sophisticated flavour profiles and a high level of intensity: elaborate variations cater for Asian, Mexican and Oriental cuisine, as well as seasonal compositions and of course custom extract compositions for your products. **RAPSENSATION** is also suitable for sensitive products on account of its high microbiological safety.

BENEFITS

- Very low usage rates due to high concentration
- Wide range of applications
- Even distribution of the extract in the final product
- Neutral carriers

RAPSOLUTION

Our solution to the toughest challenges: **RAPSOLUTION** are **special compositions** of spice extracts that have **particular properties**. They are problem-solvers in the truest sense of the word.

BENEFITS

- Does not contain EU-allergens subject to declaration
- High added value due to strong effect
- High level of microbiological safety

TOPLINE

RAPS TOPLINE provides full seasoning power, a high level of product safety and excellent economics.

MINIMUM
BATCH
SIZE ON
REQUEST

RAPS TOPLINE – a combination of high-grade extracts and finely balanced spices. These are universally usable seasonings that offer **full flavour and a high level of seasoning power**. What is especially attractive about them is that they produce an outstanding, intensive flavour even at very low usage rates.

TECHNOLOGIES

Our TOPLINE seasonings are made on the basis of natural raw materials such as spices and extracts. They contain no EU-allergens subject to declaration, which is a clear economic benefit. The same applies to product safety, since **standardised mixes** contain lower bacterial counts because of the extracts they contain, while guaranteeing consistent flavour.



TOPLINE

ITEM	NAME	CONSIS- TENCY	DOSE IN G/KG	CONCEN- TRATION*	SOLUBILITY	PRIMARY CARRIER	COLOUR	TRADE DESCRIPTION
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PREMIUM

1704469	CHILI TOP	dry product	1 g/kg	1:2	non-soluble	salt	orange/ red	spice extract preparation	
1698591	GARLIC TOP	dry product	1 g/kg	1:2	non-soluble	salt	yellow	spice extract	
1704471	GINGER TOP	dry product	1 g/kg	1:2	non-soluble	dextrose	yellowish	spice extract preparation	
1698589	MACE TOP	dry product	0.5 g/kg	1:2	non-soluble	salt	brownish	seasoning	
1698588	NUTMEG TOP	dry product	0.5 g/kg	1:2	non-soluble	potato starch	brownish	seasoning	
1704472	ONION TOP	dry product	1-2 g/kg	1:2	non-soluble	dextrose	white	spice extract	
1698594	PEPPER TOP S	dry product	1 g/kg	1:2	non-soluble	salt	brown	spice extract	
1698590	PEPPER TOP W	dry product	1 g/kg	1:2	non-soluble	salt	beige	spice extract preparation	

ECONOMY

1694218	CORIANDER TOP HALAL	dry product	1 g/kg	1:1	non-soluble	dextrose	white	spice extract	
1695628	NUTMEG TOP HALAL	dry product	1 g/kg	1:1	non-soluble	potato starch	white	spice extract	
1695632	PEPPER TOP NE HALAL	dry product	1 g/kg	1:1	non-soluble	potato starch	yellowish	spice extract	

*Only applicable for spice monocomponents – basis: current RAPS raw spice quality.



RAPSENSATION

High intensity flavour compositions – authentic and innovative.

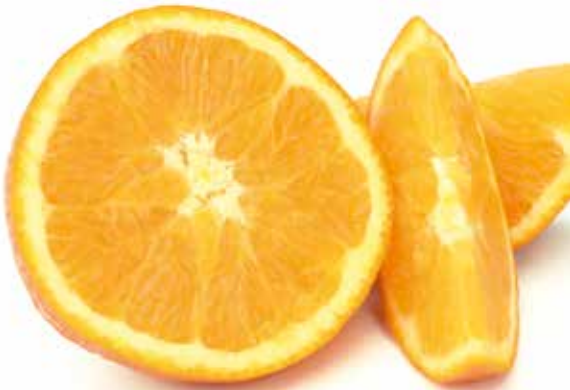
MINIMUM
BATCH
SIZE ON
REQUEST

ITEM	NAME	CONSISTENCY	DOSE IN G/KG	SOLUBILITY	COLOUR	TRADE DESCRIPTION
MEAT SENSATION						
1705256	RAPSENSATION COLD CUT	liquid	1 g/kg	water-soluble	yellowish	spice extract
1705596	RAPSENSATION BAVARIAN MEATLOAF	liquid	1 g/kg	water-soluble	yellowish	spice extract
1705629	RAPSENSATION CABANOSSY	liquid	1 g/kg	water-soluble	intense red	spice extract
1705643	RAPSENSATION GÖTTINGER	liquid	1 g/kg	water-soluble	yellow	spice extract
1705553	RAPSENSATION GRILLED SAUSAGE FINE	liquid	1 g/kg	water-soluble	pale yellow	spice extract
1705558	RAPSENSATION LIVER SAUSAGE	liquid	1 g/kg	water-soluble	yellowish	spice extract
1705595	RAPSENSATION MEATLOAF	liquid	1 g/kg	water-soluble	orange	spice extract
1705589	RAPSENSATION THÜRINGER SAUSAGE	liquid	1 g/kg	water-soluble	pale yellow	spice extract
1705590	RAPSENSATION GRILLED SAUSAGE	liquid	1 g/kg	water-soluble	pale yellow	spice extract
1705532	RAPSENSATION POULTRY	liquid	1 g/kg	water-soluble	orange	spice extract
1705255	RAPSENSATION WIENER	liquid	1 g/kg	water-soluble	red	spice extract

RAPSENSATION

ITEM	NAME	CONSISTENCY	DOSE IN G/KG	SOLUBILITY	COLOUR	TRADE DESCRIPTION
FINE SENSATION						
1704388	CPF CHAI	dry product	0.1–1.5%	water-soluble	yellowish	spice extract
1704382	CPF GARAM MASALA	dry product	0.1–1.5%	water-soluble	yellowish	spice extract
1703931	CPF HOT ORANGE	dry product	0.1–1.5%	water-soluble	yellow	spice extract
1703673	CPF RAS EL HANOUT	dry product	0.1–1.5%	water-soluble	yellow	spice extract
1704392	CPF THAI-7-SPICE	dry product	0.1–1.5%	water-soluble	yellowish	spice extract
1703934	CPF WINTERLICIOUS	dry product	0.1–1.5%	water-soluble	yellowish	spice extract
1704398	EMULSION CHAI	liquid	0.1–1.5%	water-soluble	beige	spice extract
1704396	EMULSION GARAM MASALA	liquid	0.1–1.5%	water-soluble	beige	spice extract
1704393	EMULSION HOT ORANGE	liquid	0.1–1.5%	water-soluble	beige	spice extract
1703708	EMULSION RASEL HANOUT	liquid	0.1–1.5%	water-soluble	beige	spice extract
1704400	EMULSION THAI-7-SPICE	liquid	0.1–1.5%	water-soluble	yellowish	spice extract
1704394	EMULSION WINTERLICIOUS	liquid	0.1–1.5%	water-soluble	beige	spice extract

A new generation of extracts – **RAPSENSATION**. This is where technological expertise meets in-depth knowledge about how to compose selected extracts. We can meet the highest standards in a wide range of applications and recipes – including your own customised ones.



RAPSOLUTION

Our RAPSOLUTION products are compositions of various spice extracts and spices and uniquely combine outstanding flavour with excellent functionality.

MINIMUM
BATCH
SIZE ON
REQUEST

While developing these products we made use of **specific functional properties** that occur naturally in herbs and spices, allowing us to produce **high-performance solutions** without E-numbers subject to declaration. **RAPSOLUTION PRODUCTS** are also free of allergens that require labelling.

RAPSOLUTION PORTFOLIO

RAPSOLUTION NAC

More flavour and authentic colour

RAPSOLUTION AO

More flavour and excellent shelf-life (antioxidant side-effect)

RAPSOLUTION XTEND L

More flavour and optimum safety

RAPSOLUTION CLEANTASTE

More flavour without any flavour enhancers

RAPSOLUTION SALTCONTROL

More flavour with less salt

RAPSOLUTION AT A GLANCE

- No E-numbers that require labelling – suitable for Clean Label
- No allergens subject to declaration
- Simple declaration: usually spice extracts

RAPSOLUTION

ITEM	NAME	CONSISTENCY	DOSE IN G/KG	SOLUBILITY	COLOUR	TRADE DESCRIPTION
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LOOK

1693439	RAPSOLUTION NAC 1007	liquid	appl.	water-soluble	yellow/orange	spice extract	      
1694661	RAPSOLUTION NAC 3.	liquid	appl.	water-soluble	red	spice extract	      
1694765	RAPSOLUTION NAC 40	liquid	appl.	oil-soluble	red	spice extract	      
1694668	RAPSOLUTION NAC 70	liquid	appl.	oil-soluble	red	spice extract	      
1697833	RAPSOLUTION NAC 5.	dry product	appl.	oil-soluble	red	spice extract	      

TASTE

1701564	RAPSOLUTION CLEANTASTE	dry product	1–2 g/kg	non-soluble	n/a	spiced salt	    
1701543	RAPSOLUTION SALTCONTROL	dry product	6–7 g/kg	non-soluble	n/a	seasoning	    

STABILITY

1693015	RAPSOLUTION AO OS	dry product	appl.	oil-soluble	n/a	spice extract	      
1693267	RAPSOLUTION AO OS LIQUID	liquid	appl.	oil-soluble	n/a	spice extract	      
1693218	RAPSOLUTION AO WS	dry product	appl.	water-dispersible	n/a	spice extract	    
1692971	RAPSOLUTION AO WS LIQUID	liquid	appl.	water-soluble	n/a	spice extract	     
1703818	RAPSOLUTION XTEND L	liquid	0.3–1 g/kg	water-soluble	n/a	spice extract	      





FLAVOURINGS

Allow RAPS to invite you into the world of flavourings. Our range is a wide one and we've built up our expertise over decades. Take FLAVOCAPS technology for example: this microencapsulation technique allows flavour to be released as and when needed.

FLAVOURINGS

FLAVOCAPS

Our **FLAVOCAPS** technology protects flavours and aromas and ensures that they are released **at exactly the right time** – which is whenever you want. Conventionally manufactured flavourings become volatile even at low temperatures; tastes and aromas start dissipating the moment you open the packaging. Furthermore, temperature, oxygen and light can cause chemical changes which affect flavours.

RAPS FLAVOCAPS are specially protected flavours that **do not deteriorate**, even if stored for longer periods.

FLAVOURS

FLAVOURS are chemically defined substances with aromatic properties. Around 10,000 naturally occurring **FLAVOURINGS** have been identified so far. They are often used when high levels of efficiency and standardisation are required.

A BRIEF GUIDE TO FOOD LAW

According to the Flavourings Regulation (EC 1334/2008), a **FLAVOURING** is a product which is not actually deigned for consumption but which is added to foods to give them a particular flavour and aroma. Artificial and nature-identical flavourings are grouped together within the term 'flavouring'.

NATURAL FLAVOURINGS refer only to those that are obtained from natural substances using natural processes such as heating or extraction. For example, at least 95 percent of the flavouring component of natural pepper has to come from pepper, and less than 5 percent from other natural sources such as chilli.

A **FLAVOURING EXTRACT** is any flavouring obtained through suitable physical, enzymatic or microbiological processes (such as extraction). These include spice extracts.

FLAVOCAPS

RAPS is an expert in flavouring technology of the highest calibre. FLAVOCAPS are our response to a wide range of challenges concerning taste.

MINIMUM
BATCH
SIZE ON
REQUEST

FLAVOCAPS TECHNOLOGY

We encapsulate sensitive, volatile aromatic substances into a matrix of maltodextrin and starch. This is called microencapsulation, and it releases the flavouring only once it is in the products itself, or when it is consumed, so that the full force of the flavour is released exactly **at the right time**. This means it is no longer necessary to add excessive amounts of flavourings to compensate for dissipation. **RAPS FLAVOCAPS** are also highly water-soluble which makes them easy to handle.

DIVERSE AND MULTI-FUNCTIONAL

FLAVOCAPS can be used in all sorts of ways: bake mixes, instant beverages, instant desserts, dried soups, tablets, snacks, chewing gum – and they are ideal in lots of other applications as well. RAPS technicians have also developed **FLAVOCAPS ULTRA** for specialised applications such as soups. Its matrix material is designed so that the flavour is only released in products containing liquid after a considerable delay, or only when the product reaches a certain temperature.

AT A GLANCE

- Controlled release of flavour
- No loss of flavour
- No premature chemical reactions
- Even distribution in the final product
- Microbiologically safe and stable
- Easy to dose
- Outstanding storage stability



FLAVOCAPS

ITEM	NAME	CONSISTENCY	DOSE IN G/KG	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION	
FLAVOCAPS EXTRACTS							
1030823	FC GARLIC DOUBLE S0111	dry product	5 g/kg	water-soluble	maltodextrin	spice extract	
1030783	FC GARLIC ULTRA C12 -80	dry product	0.5 g/kg	water-dispersible	maltodextrin	spice extract	
1030799	FC LOVAGE	dry product	2-3 g/kg	water-soluble	maltodextrin	spice extract	
1030814	FC LOVAGE 3X	dry product	5-8 g/kg	water-soluble	maltodextrin	spice extract	
1030817	FLAVOCAPS MARJORAM	dry product	0.5-1 g/kg	water-soluble	maltodextrin	spice extract	
1030784	FC ONION	dry product	0.5-1 g/kg	water-soluble	maltodextrin	spice extract	
1030803	FC ONION/GARLIC	dry product	1.3 g/kg	water-soluble	maltodextrin	spice extract	
1030777	FLAVOCAPS OREGANO	dry product	0.7 g/kg	water-soluble	maltodextrin	spice extract	
1030735	FC PEPPER	dry product	0.5-0.8 g/kg	water-soluble	maltodextrin	spice extract	
1030766	FC TURMERIC	dry product	0.5-1 g/kg	water-soluble	maltodextrin	spice extract	
FLAVOCAPS FLAVOURINGS							
1030808	FC BUTTER	dry product	0.75-1.5 g/kg	water-soluble	maltodextrin	flavouring	
1030789	FC CREAM	dry product	0.5 g/kg	water-soluble	maltodextrin	flavouring	
1701909	FC TYPE HORSE RADISH	dry product	1-2 g/kg	water-soluble	maltodextrin	flavouring	
1030820	FC MUSTARD ULTRA C25-80	dry product	appl.	water-dispersible	maltodextrin	flavouring	
1030822	FC SMOKE	dry product	appl.	water-soluble	maltodextrin	smoke flavouring	

FLAVOURS

Find out more about our diverse and comprehensive range.

MINIMUM
BATCH
SIZE ON
REQUEST

ITEM	NAME	CONSIS- TENCY	DOSE IN G/KG	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION
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FLAVOURINGS FROM A TO Z

1006444	ASPARAGUS SOUP FLAVOUR	dry product	3–4 g/kg	non-soluble	salt	flavouring	E A    
1702727	FLAVOUR TYPE BUTTER	dry product	1.5 g/l	water-soluble	dextrose	flavouring	E A    
1917696	CUCUMBER FLAVOUR	liquid	appl.	water-soluble	n/a	flavouring	E A    
1005762	ROASTED GARLIC FLAVOUR	dry product	1.8 g/kg	non-soluble	maltodextrin	flavouring	E A    
1698629	HONEY FLAVOUR	dry product	t/t	water-dispersible	maltodextrin	flavouring	E A    
1037184	MUSHROOM FLAVOUR OZG	dry product	5–10 g/kg	water-soluble	salt	flavouring	E A    
1004852	MUSTARD FLAVOUR	liquid	1–2 g/kg	water-soluble	water	flavouring	E A    
1038890	FLAVOUR TYPE FRIED ONION	dry product	t/t	water-soluble	salt	flavouring	E A   
1000695	FRESH ONION	liquid	1 g/kg	water-soluble	water	flavouring	E A



NO E-NUMBERS SUBJECT TO DECLARATION



NO ALLERGENS SUBJECT TO DECLARATION

FLAVOURS

ITEM	NAME	CONSISTENCY	DOSE IN G/KG	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION
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FLAVOURINGS FROM A TO Z

1006033	ONION FLAVOUR	dry product	3–5 g/kg	water-dispersible	maltodextrin	flavouring	E A    
1036720	ONION-/MUSTARD FLAVOUR ALG	dry product	1–2 g/kg	non-soluble	salt	flavouring	E    
1000164	ROAST FLAVOURING	dry product	3 g/kg	water-dispersible	dextrose	flavouring	E A    
1078819	TRUFFLES FLAVOUR EXTRA	dry product	5 g/kg	water-soluble	salt	flavouring	E A    
1004859	VANILLA FLAVOURING	dry product	1–2 g/kg	water-dispersible	dextrose	flavouring	E A    
1038615	FLAVOUR TYPE ZUCCHINI	dry product	t/t	water-dispersible	dextrose	flavouring	E A    

SMOKY FLAVOURINGS

1036768	SMOKE	dry product	8 kg/300 kg	non-soluble	salt	smoke flavouring	E A    
1001397	SMOKAL LIQUID	liquid	1–2 g/kg	water-soluble	water	smoke flavouring	E A    
1000648	SMOKAL	dry product	2–5 g/kg	water-soluble	salt	smoke flavouring	E A    
1001449	SMOKAL WITHOUT CARAMEL	dry product	2 g/kg	non-soluble	salt	smoke flavouring	E A    
1091758	SMOKE POWER	liquid	1–4 g/kg	non-soluble	water	smoke flavouring	E A    

MEAT FLAVOURINGS

1038101	BEEF FLAVOUR HALAL	dry product	3 g/kg	non-soluble	salt	flavouring	   
1091271	CHICKEN FLAVOUR INTENSIVE HALAL	dry product	1–3 g/kg	water-soluble	dextrose	flavouring	E A    
1000740	MEAT FLAVOURING	liquid	4 g/kg	water-soluble	n/a	yeast extract	E A    
1691167	FLAVOUR FOR SAUSAGES FINE	dry product	3 g/kg	non-soluble	salt	flavouring	  



SUITABLE FOR KOSHER



SUITABLE FOR HALAL



VEGETARIAN



VEGAN



NO PALM OIL/FAT

INJECTIONS

Intensive flavour note – diverse and varied



INJECTIONS

DEPTH OF TASTE

With rubs, sprinkles and seasoning sauces you can apply a lot of flavour to the surface of meat, but if the taste has to penetrate deep within, then **INJECTIONS** are the way to go. We provide a wide range of intensively flavoured extract blends. On demand the equivalent flavour can also be offered as a **SPRINKLE**.

ITEM	NAME	CONSIS- TENCY	DOSE IN G/KG	SOLUBILITY	PRIMARY CARRIER	TRADE DESCRIPTION
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INJECTIONS

1704444	BBQ INJECTION	dry product	appl. [3 %]	water-soluble	n/a	injection seasoning	     
1697790	INJECTION BUTTER STYLE	dry product	appl. [5 %]	water-soluble	dextrose	flavouring	     
1703697	GARLIC AND HERB INJECTION	dry product	30 g/kg*	water-dispersible	n/a	injection seasoning	    
1701472	INJECTION TYPE LEMON	dry product	5% in brine at 15% injection	water-soluble	salt	injection seasoning	     
1700786	MOQUECA STYLE INJECTION	dry product	50 g/kg*	water-soluble	n/a	injection seasoning	      
1698033	MOROCCAN INJECTION	dry product	50 g/kg*	water-soluble	sugar	injection seasoning	      
1696537	INJECTION TYPE SPICED ORANGE	dry product	appl.	water-soluble	sugar	spice extract	      
1693539	THAI INJECTION	dry product	5% in brine at 15% injection	water-soluble	salt	flavouring	      
1701785	INJECTION TYPE SUNDRIED TOMATO & HERB	dry product	5% in brine at 15% injection	water-soluble	potato starch	injection seasoning	      

* Of end-product; injection depending on application

MINIMUM
BATCH
SIZE ON
REQUEST



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 mustard, milk, nuts or gluten. Labels do not have to specify allergens, according to the German Food Ordinance.



NO PALM OIL/FAT
Products with this label do not contain any palm oil or fat.



SUITABLE FOR KOSHER
These products are suitable for producing KOSHER foods and can be certified on request.



SUITABLE FOR HALAL
These products are suitable for producing HALAL foods and can be certified on request.



VEGETARIAN
Vegetarian cuisine is growing in popularity. These products contain no meat or meat derivatives.



VEGAN
These products can be used to make vegan end-products since they do not contain any animal-derived ingredients.



ABBREVIATIONS

n/a
Not applicable or not available

appl.
Depends on application

t/t
To taste

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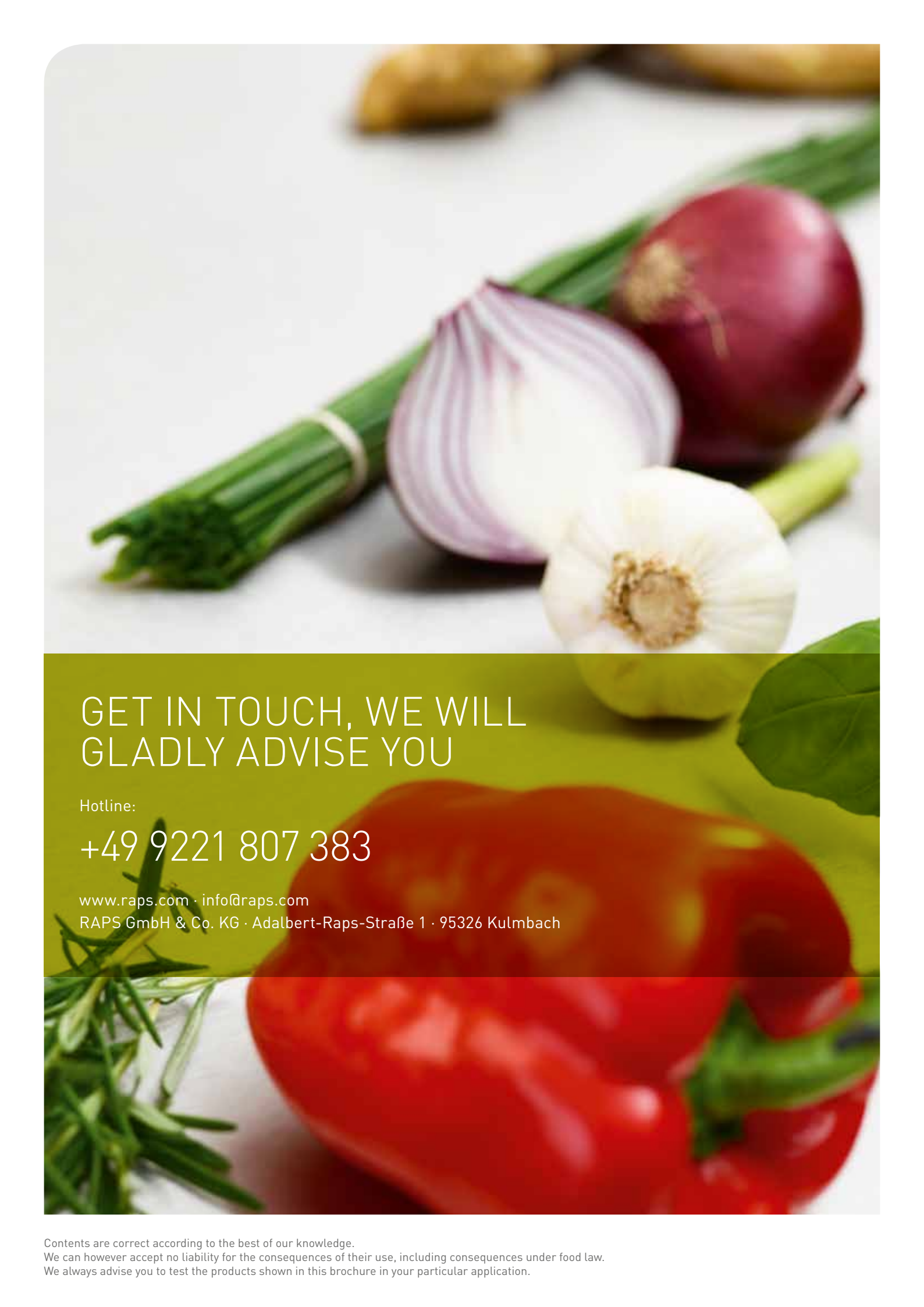
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INJECTIONS

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GET IN TOUCH, WE WILL
GLADLY ADVISE YOU

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