

Autumn / Winter 2025

Ideen WERK

The RAPS magazine

**CELEBRATING THE
BOUNTIES OF THE
AUTUMN SEASON.**

Delicious new Autumn recipes: from hearty
pan fried dishes to warming oven bakes.



DISCOVER THE WARMTH OF AUTUMN FLAVOURS!

Spoil your guests at the start of the colder season and celebrate 30 years of MAGIC-marinades with us with hearty delicacies for your counter! From delicious cured meats and soothing cream soups to tasty counter salads - for an enjoyable autumn and winter season. There is also exciting news about the strategic development of RAPS in Kulmbach and fascinating news from our Butcher Wolfpack!

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CELEBRATING THE BOUNTIES OF THE AUTUMN SEASON.

Delicious new Autumn recipes: from hearty pan fried dishes to warming oven bakes.

When it gets cooler outside, we start craving hearty meals that warm our bodies and souls. MARIFIX & MARINOX bring you a variety of flavours to your counter, just in time for the colourful season. Prepare ragouts, colourful stir-fries or roast stuffings in a flash that look great and, above all, taste delicious. Our MARIFIX and MARINOX seasoning sauces are versatile. Whether as marinades for beef, pork, veal, lamb, poultry and vegetables or as a base for spicy sauces. All MARIFIX products also contain the important 'extra portion of vegetables' that the body craves in autumn. Dollop of whipped cream: A dash of cream and you have a creamy sauce. Save time on preparation, increase your profits and give your customers an autumnal welcome at your counter!

MARIFIX CHERRY PEPPER
1723205-002

Characteristics: cherry pepper, orange juice concentrate, -oil, hot paprika, black pepper, onions, butter flavour
Packaging: 6x 800 g bags in a box

MARIFIX MUSHROOMS
1000502-006

Characteristics: mushroom flavour, onion, carrots, parsley, cream
Packaging: 6x 800 g bags in a box



AUTUMNAL VEGETABLE CASSEROLE
5507681

MARIFIX GRANDMOTHER STYLE

MARINOX HUBERTUS

MARIFIX ROULADO
1000501-004

Characteristics: onion, cucumber, bell pepper, mustard, hint of bacon
Packaging: 6x 800 g bags in a box

MARIFIX GRANDMA STYLE
1701332-002

Characteristics: pearl onions, turnip, white cabbage
Packaging: 6x 800 g bags in a box



PAN FRIED TURKEY
5502084

MARIFIX ROULADO

PAN FRIED BEEF WITH CHERRY PEPPERS
Recipe number: 5507911

QUANTITY	ITEM
10 kg	Beef
4 kg	MARIFIX CHERRY BELL PEPPER (1723205)
1.5 kg	Mushrooms (tinned)
0.4 kg	Pickled gherkins (tinned)

METHOD
1. Dice beef and gherkins.
2. Mix all ingredients together.

PREPARATION
Fry in a preheated pan with a little oil and cook thoroughly with the lid on.

TIP
Deglaze with cream or crème fraîche.
Note the changed declaration and nutritional values.

LINK www.myrazept.de/recipes/27886

PORK BAKE – NECK STEAK WITH LORRAINE STYLE SAUCE
Recipe number: 5507793

QUANTITY	ITEM
10 kg	Pork neck steak
1 kg	MARINOX HUBERTUS (1000666)
0.8 kg	Cooked ham, diced
0.8 kg	Mushrooms
0.8 kg	Chanterelles
1.2 kg	Cème fraîche
0.5 kg	Emmental cheese, grated

METHOD
1. Marinate the pork neck steaks with **MARINOX HUBERTUS** and place in an oven dish.
2. Mix the diced cooked ham, mushrooms and chanterelles and arrange on top of the marinated steaks.
3. Cover with crème fraîche and sprinkle with grated emmental cheese.

PREPARATION
Cook in a preheated oven at 150° C for approx. 25–30 minutes.

LINK www.myrazept.de/recipes/25245

MARINOX HUBERTUS
1000666-007/009

Characteristics: onion, marjoram, bell pepper, pepper, mushroom aroma
Packaging: 2.5 kg / 5.0 kg tub

MARINOX DIJON
1000668-002/003

Characteristics: medium-hot and grainy mustard, white pepper, ginger, turmeric
Packaging: 2.5 kg / 5.0 kg tub



SAVOUR THE HEARTY FLAVOUR!

Discover our selection of versatile minced meat recipes!

There is no better way to celebrate 30 years of MAGIC marinades than with our huge range of applications for minced meat – it is quick to prepare and gives every dish a hearty, spicy flavour. Discover our wide range of delicious varieties: from well-known classics and international specialties to exciting new creations! Starting with the spectacular new beer can burger, followed by meatloaf tartlets, classic meatballs, cevapcici, Tyrolean meatloaf patties, white cabbage rolls, stuffed chicory and the tried-and-tested hamburger patty. And with our proven seasonings and marinades, you are guaranteed to have absolute highlights in your counter!

PREMIER MINCE MIX
1000535-011

Characteristics: bell pepper, parsley, pepper, onion, garlic
Packaging: 1.2 kg bag

PREMIER MINCE MIX NO MSG
1039674-005

Characteristics: bell pepper, parsley, pepper, onion, garlic
Packaging: 1.2 kg bag

MEATBALL SEASONING
1713911-001

Characteristics: nutmeg, pepper, onion
Packaging: 1.5 kg bag

CEVAPCICI FIX NO MSG
1695443-002

Characteristics: garlic, bell pepper, pepper, onion
Packaging: 1.0 kg bag

MARINOX BUDAPEST
1000659-005/008

Characteristics: chili, oregano, bell pepper, pepper, onion
Packaging: 2.5 kg / 4.8 kg tub

MAGIC BACON STYLE
1708664-001/002

Characteristics: honey, garlic, herbs, bell pepper, lovage
Packaging: 2.5 kg tub / 4.5 kg tub

BEER CAN BURGER – BACON STYLE

Recipe number: 5508127

QUANTITY	ITEM
63.694 kg	Minced meat, mixed
1.911 kg	CEVAPCICI FIX NO MSG (1695443)
8.280 kg	Cream cheese
8.280 kg	Cheddar
8.280 kg	Mozzarella, grated
4.459 kg	Bacon slices
5.096 kg	MAGIC BACON STYLE (1708664)

METHOD

1. Mix the minced meat with CEVAPCICI FIX until well combined and shape into 125 g balls.
2. Use a can (0.33 ml) to make an indentation in the minced meat ball.
3. Mix the grated cheddar, grated mozzarella and cream cheese and fill the indentation with approx. 50 g of the mixture.
4. Wrap the outside of the filled burger with the bacon slices and marinate with MAGIC BACON STYLE.

PREPARATION

Roast on the barbecue over indirect heat or in the oven at 160° C for approx. 15–20 minutes.

LINK www.myrazept.de/recipes/34269

MEATLOAF TARTLETS BUDAPEST

Recipe number: 5504461

LINK www.myrazept.de/recipes/8552



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EASY, QUICK AND DELICIOUS TO PREPARE!

**Quick to prepare, full of flavour –
our ready-made sauces.**

When skilled staff is scarce, every minute counts in the kitchen. Our delicatessen sauces are your secret recipe for quick, authentic and irresistible dishes. Save time on preparation – without compromising on taste! RAPS SHASHLIK SAUCE is the ideal solution for quick, delicious treats. Our fruity TROPICAL CURRY SAUCE and our spicy, smoky TENNESSEE SAUCE also score highly! This means they are always ready to hand, offer consistently high quality and save you time-consuming preparation. Less effort, more flavour and even more satisfied customers. Try it for yourself!

SHASHLIK SAUCE
1726023-001

Seasoning sauce for shashlik/meat skewers, ragouts and convenience specialities.

Characteristics: ready-made sauce with bell pepper, onion, apple juice concentrate, coriander, garlic and fried onion flavour
Packaging: 5.0 kg tub

CURRY SAUCE FOR CURRYWURST
1691149-004/009

Characteristics: mild spiciness/tomato paste, curry, apple sauce, coriander, chilli
Packaging: 1.3 kg squeeze bottle / 6.0 kg canister

TROPICAL CURRY SAUCE
1695363-001

Characteristics: coconut, apple sauce, pineapple juice concentrate, ginger, grinded fenugreek seeds
Packaging: 5.0 kg tub



**SHASHLIK SKEWER
WITH LIVER**
Recipe number: 5508097

LINK www.myrazept.de/recipes/33434



BALKAN PEPPER SAUCE
1695361-001

Characteristics: red and green bell pepper, onion, chilli
Packaging: 5.0 kg tub

TENNESSEE SAUCE
1695346-001

Characteristics: pepper, garlic, tomato paste, chilli and smoke
Packaging: 5.0 kg tub

IDEENWERK

NO STRESS, NO MESS.

**Our cold swelling sauces: simply stir
and enjoy at your leisure.**

Hassle free sauce preparation with RAPS Cold Mix sauce. Simply add the instant powder to cold water and stir thoroughly – now you have the perfect base for any dish, without any lumps! Whether you are making a savoury BROWN SAUCE for roast meat or a fruity TOMATO SAUCE for pasta: great taste and time saving are guaranteed. The best part: the binding also holds up whilst cooking, chilling and canning. What's more, they are declaration-free, palm oil-free and gluten-free. No more stress: with sauce, everything works out in no time!

BROWN SAUCE
1000435-004/002

Instant sauce with high-quality, strong meat extract and special thickener.

Characteristics: bell pepper, tomato, beef aroma, black pepper, onion

Packaging: 3.5 kg / 10.0 kg tub

SAUCE LIGHT
1000434-003/002

Instant sauce with butter aroma and creamy consistency thanks to cold-binding.

Characteristics: white pepper, nutmeg, butter aroma, onion, garlic

Packaging: 3.5 kg / 10.0 kg tub

CREAM SAUCE
1000438-002/001

Instant sauce with cream powder and butter aroma. Contains: MILK

Characteristics: butter aroma, cream powder, black pepper, chicken and beef aroma

Packaging: 3.0 kg / 8.0 kg tub

IDEENWERK

**ORIENTAL CHICKEN WITH AN
ORANGE AND ONION JUS, SERVED
ON A BED OF VEGETABLES AND
COUSCOUS**

Recipe number: 5506112

LINK www.myrazept.de/recipes/8010



TOMATO SAUCE
1000437-003/001

Instant sauce with fruity tomato powder and cold-binding.

Characteristics: tomato, onion, garlic, thyme, oregano

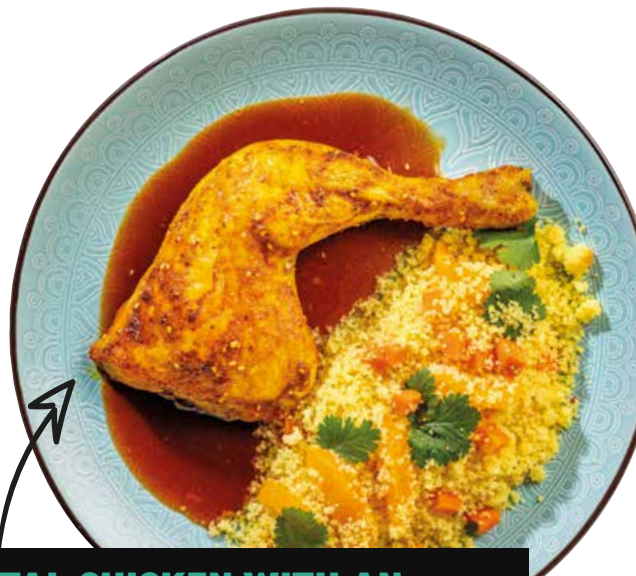
Packaging: 4.0 kg / 10.0 kg tub

GRAVY NO MSG
1000436-004/002

Instant sauce with authentic roast flavour and special thickening agent.

Characteristics: tomato, beef aroma, fried onion extract, black pepper, juniper berry oil

Packaging: 3.5 kg / 10.0 kg tub



THE CREAM DE LA CREME OF SOUPS.

NEW

Spoil your guests with simply delicious cream soups!

In classical cuisine, cream soups are the ultimate in sophistication: thickened with cream and butter, refined with delicate additions and puréed vegetables. Cream soups thickened with cream, egg, flour or starch – such as the classic French crème potage – are traditionally thickened with a white stock made from milk and light roux. Making such soups is a lot of work, starting with the meat, poultry or fish stock base. But who says you have to spend hours slaving over a hot stove to enjoy this delicacy? With RAPS cream soups, this fine delicacy is always at your fingertips. Treat your guests to a CAULIFLOWER, ASPARAGUS or MUSHROOM CREAM SOUP. Perfect for a chilly day.

ASPARAGUS
SOUP

CAULIFLOWER
CREAM SOUP

MUSHROOM
CREAM SOUP

CAULIFLOWER CREAM SOUP 1726291-001

A dry seasoning for cauliflower cream soups.

Characteristics: Thickened cream soup with cauliflower powder, mace, white pepper and natural butter aroma. Stir the powder into water, bring to a boil and done.

Packaging: 2.5 kg tub

ASPARAGUS CREAM SOUP 1726904-001

A dry seasoning for asparagus cream soups.

Characteristics: Thickened cream soup with asparagus powder, natural green asparagus aroma, mace, white pepper and natural butter aroma. Stir into water, bring to a boil and done.

Packaging: 2.5 kg tub

MUSHROOM CREAM SOUP 1726576-001

A dry seasoning for mushroom cream soup.

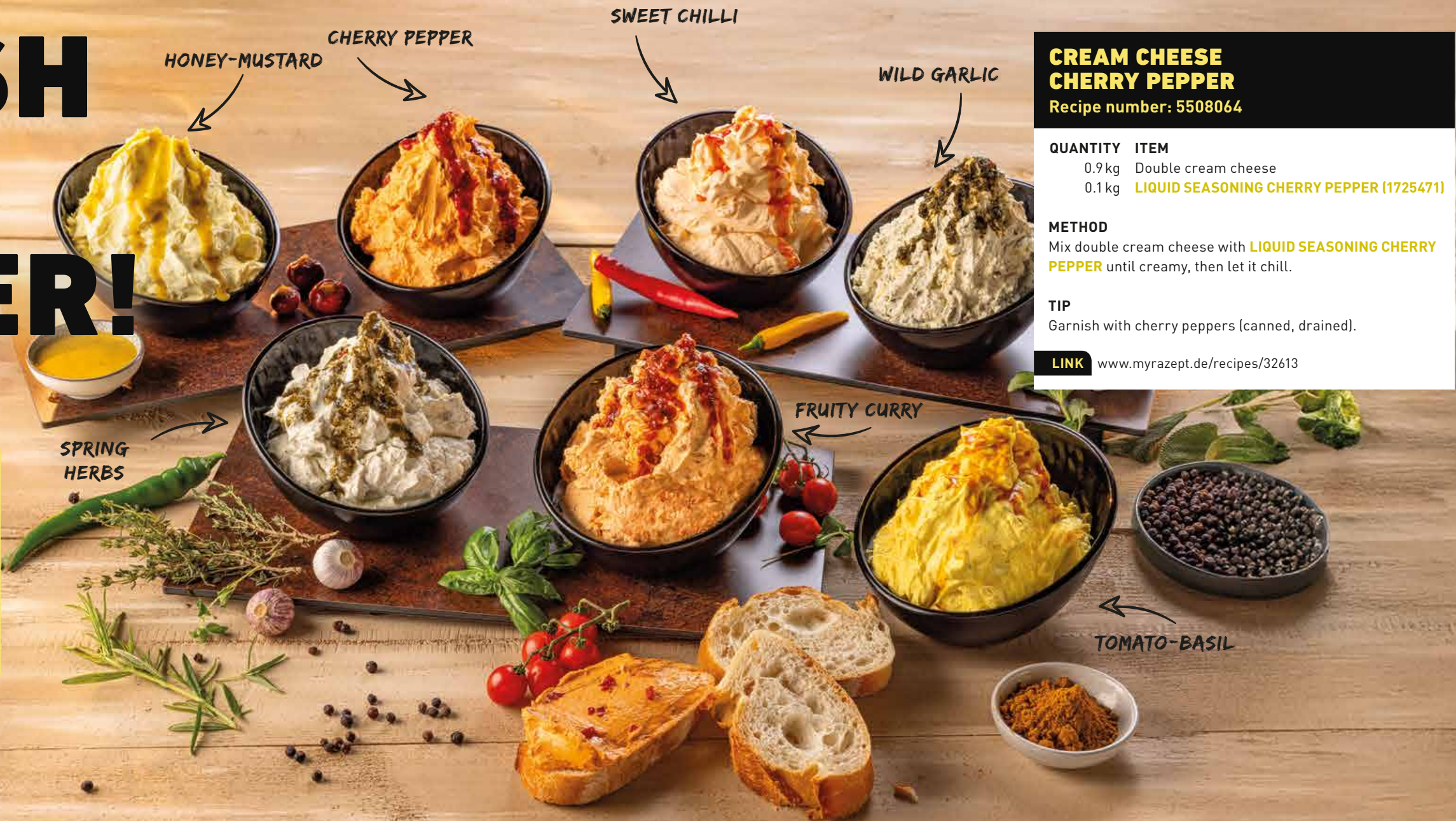
Characteristics: Thickened cream soup with mushroom powder, natural mushroom aroma, mace, white pepper and natural chanterelle aroma. Stir into water, boil and serve.

Packaging: 2.5 kg tub

REFRESH YOUR COUNTER!

Give your counter a fresh new look.

Delicious dips and spreads are a must-have at every meal. They are particularly popular with the younger generation – because they go with everything, whether with vegetables, baguette or rustic bread! Thanks to the simple preparation with only two ingredients – natural cream cheese and our liquid seasonings – homemade quality is quickly served. And thanks to the wide variety, it always remains diverse. Whether it is cherry pepper, honey and mustard or tomato and basil make sure to thoroughly indulge your customers.



CREAM CHEESE CHERRY PEPPER

Recipe number: 5508064

QUANTITY	ITEM
0.9 kg	Double cream cheese
0.1 kg	LIQUID SEASONING CHERRY PEPPER (1725471)

METHOD
Mix double cream cheese with LIQUID SEASONING CHERRY PEPPER until creamy, then let it chill.

TIP
Garnish with cherry peppers (canned, drained).

LINK www.myrazept.de/recipes/32613

LIQUID SEASONING SPRING HERBS 1725467-003

Packaging: bag with 10x100g sachets



LIQUID SEASONING HONEY-MUSTARD 1725478-003

Packaging: bag with 10x100g sachets



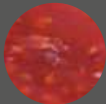
LIQUID SEASONING CHERRY PEPPER 1725471-003

Packaging: bag with 10x100g sachets



LIQUID SEASONING SWEET CHILLI 1001531-009

Packaging: bag with 10x100g sachets



LIQUID SEASONING TOMATO-BASIL 1725337-003

Packaging: bag with 10x100g sachets



LIQUID SEASONING WILD GARLIC 1725476-003

Packaging: bag with 10x100g sachets



LIQUID SEASONING FRUITY CURRY 1725469-003

Packaging: bag with 10x100g sachets



PREPARATION



Place double cream cheese in a RAPS bowl.

Open the LIQUID SEASONING CHERRY PEPPER sachet and add to the mixture.

Mix the double cream cheese and LIQUID SEASONING CHERRY PEPPER together until creamy.

Then transfer to another container, decorate and let it chill.

DELICIOUS SALADS – IN A FLASH.

Our sauce bases make life easy – just add the meat or sausage.

Fresh, homemade meat salads are a big hit at any counter – but what about the effort involved in preparing them? That costs valuable time. We have the perfect solution: our basic sauces. Forget tedious cutting, seasoning and preparing! Simply mix the chopped meat or sausage with the appropriate basic sauce – all the other ingredients for a perfect taste experience are already contained in the sauce, whether for poultry, beef or classic meat salad. Serve your customers delicious, consistently high-quality counter salads in record time.

Also ideal for self-service counters.

BASIC SAUCE MEAT SALAD 1108893-001

A ready-made base sauce for meat salad.
Characteristics: mayonnaise, cucumber sticks, cucumber brine, white pepper
Packaging: 1.0 kg casing

BASIC SAUCE ATHENA 1108884-001

A ready-made base sauce for the Athena Salad [Greek chicken salad].
Characteristics: mayonnaise, cucumber sticks, mustard, garlic, onion, smoked bell pepper, oregano
Packaging: 1.0 kg casing

BASIC SAUCE POULTRY SALAD 1108899-001

A ready-made base sauce for fruity chicken salad.
Characteristics: mayonnaise, champignons, pineapple chunks, mandarine- orange chunks, lemon juice
Packaging: 1.0 kg casing

BASIC SAUCE MEAT SALAD

MEAT SALAD Recipe number: 5508095

QUANTITY	ITEM
1 kg	Lyoner
1 kg	BASIC SAUCE MEAT SALAD (110009)

METHOD
Cut the Lyoner sausage into thin strips and mix with the **BASIC SAUCE MEAT SALAD**.

LINK www.myrazept.de/recipes/33429

BASIC SAUCE ATHENA

ROAST PORK SALAD ATHENA Recipe number: 5508092

LINK www.myrazept.de/recipes/33426



CLASSIC POULTRY SALAD Recipe number: 5508096

LINK www.myrazept.de/recipes/33430



SPICY BEEF SALAD Recipe number: 5508090

LINK www.myrazept.de/recipes/33424



BASIC SAUCE BEEF SALAD

BASIC SAUCE BEEF SALAD 1108750-001

A ready-made base sauce for beef salad.
Characteristics: mayonnaise, tomato, bell pepper cubes, cucumber sticks, pearl onion, carrot cubes, curry, black pepper
Packaging: 1.0 kg casing

SEMI-DRIED SAUSAGES.

Semi-Dried Sausages – popular classics with a rustic look.

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Semi-Dried Sausages are very popular due to their distinctive aroma, attractive colour and good storage properties. They impress with their long shelf life and are often chosen instead of raw sausage. Boiled sausages include BIERWURST, KRAKAUER, GÖTTINGER, TIROLER, and KOCHSALAMI. Our high-quality spices perfectly accentuate the typical, intense flavour of smoked Semi-Dried Sausages. The selection of high-quality raw materials and our extensive expertise in composing the various seasonings make all the difference to the taste. Semi-Dried Sausages are durable boiled sausage specialities, whereby the amount of drinking water used differs between boiled sausage and Semi-Dried Sausages.

PROCESSING INSTRUCTIONS

Semi-Dried Sausages are dried for a short time after filling and smoked at high temperatures. The application of the HÜRDENKONZEPT means that semi-perishable goods can be stored for long periods without refrigeration and without any adverse effects. The technology of Semi-Dried Sausage production, insofar as it relates to the sausage meat production, differs only slightly from classic boiled sausage production. This produces a finely minced mixture of meat, fat and water, to which salts and spices are added to enhance colour and flavour and to stabilise the mixture. Boiled sausage consists either exclusively of this finely minced homogeneous mixture or contains more or less coarsely minced ingredients. The coarse components are either pre-crushed and mixed into the base material or cut to the desired grain size.

DIFFERENCES BETWEEN SEMI-DRIED SAUSAGES AND CLASSIC BOILED SAUSAGES

A: CHOICE OF INGREDIENTS

For Semi-Dried Sausages solid fat is used (back, neck or firm belly fat). The amount of ice used is usually significantly lower, often only 10% or less. Salt content slightly higher (20–23 g/kg).

B: SAUSAGE MEAT PRODUCTION

a.) Production in a bowl chopper based on a Fine Paste: To do this, finely mince the well-chilled or slightly frozen lean meat (beef and/or pork) with the entire amount of ice, salt and, if necessary, bowl chopper additives. The coarse filling (possibly pre-cured and pre-chopped) is mixed into this Fine Paste.

b.) Preparation using a meat grinder: Add this mixture into a bowl chopper with the spices and other ingredients and mince to the desired coarseness. The sausage meat must then be thoroughly mixed to achieve a good bond between the meat and fat particles.

C: HEATING PROCESS

a.) Heating in moisture- and smoke-impermeable sausage casings: The sausage meat is stuffed into sausage casings and cooked like a classic cooked sausage at 76° C–78° C to a core temperature of 72° C in a water bath or team. Of course, moisture loss followed by drying cannot occur. As a result, the characteristics of a Semi-Dried Sausage in terms of shelf life are not fully present.

b.) Heating/hot cooking in a relatively dry atmosphere:

The sausage meat is filled into moisture- and smoke-permeable sausage casings, hot-smoked and then cooked in a hot and dry atmosphere to a core temperature of 70° C. By briefly cooling it in water and then leaving it to cool in the air, the cooked salami already loses a lot of moisture.

D. DRYING AND STORAGE

When storing, e.g. in a cold room or curing chamber, the use of moisture-permeable sausage casings can further reduce the water content (aw value) through controlled drying, thereby producing a product with improved shelf life even at higher temperatures.

INTERESTING FACTS

Semi-Dried Sausages often referred to as KOCHSALAMI, are characterised by improved shelf life and storage stability. This means that they are less susceptible to spoilage for a short period of time, even at higher temperatures. This improved shelf life is due to:

- lower water content during production
- moisture loss during cooking and storage
- higher salt content
- strong smoking

All of these factors cause a reduction in water activity (aw value) and have a bacteria-inhibiting effect due to the influence of smoking.

COLO-FIX
1000785-003



Packaging: 1.0 kg bag

PURELINE ALPINI NO MSG
1039610-001



Characteristics: coriander, cumin, ginger, garlic, nutmeg, pepper
Packaging: 1.0 kg bag

BIO ALPINI
1839319-001



Characteristics: organic spices, pepper, nutmeg, mace
Packaging: 1.0 kg bag

RAPS 5G COOKED SALAMI SEASONING
1720065-001



Combination product with function
Characteristics: aromatically spiced, coriander, garlic, onion
Packaging: 1.0 kg bag

RAPS 5G CABANOSSI SEASONING
1720073-002



Combination product with function
Characteristics: spicy, garlic, caraway, pepper
Packaging: 1.0 kg bag

KRAKAUER/COOKED SALAMI SEASONING
1000215-002



Characteristics: cardamom, ginger, nutmeg, pepper
Packaging: 1.0 kg bag

GÖTTINGER SEASONING
1000211-002



Characteristics: pepper, coriander, nutmeg, ginger, cardamom
Packaging: 1.0 kg bag

SALVATOR GOLD
1000222-001



Characteristics: garlic, caraway, pepper, nutmeg
Packaging: 1.0 kg bag

CURED MEATS.

Raw cured meats remain popular delicacies in Autumn cuisine!

AIR-DRIED BACON
WITH GOLDEN CURE 1000795

SMOKED PORK LOIN
WITH COUNTRY HAM 1000772

AIR-DRIED ALPINE FARMERS BACON
(AS IN SOUTH TYROL)
WITH SEASONING FOR ALPINE FARMERS BACON
1708280

NATURALLY RIPENED PORK BELLY
PANCETTA-STYLE
WITH KATENGOLD FOR RAW HAM 1000800
AND JUNIPER HAM SEASONING 1000773

PROSCIUTTO CRUDO
WITH DRY CURED HAM ITALIA 1000749

PORK NECK
OSSO COLLO
WITH SEASONING FOR
ALPINE FARMERS BACON 1708280

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Raw cured meats remain popular delicacies in autumn cuisine. From **DRY CURED HAM ITALIA** to **ALPINE FARMERS BACON** : Their distinctive aroma and versatility make them an essential ingredient in many dishes – from snacks to sophisticated main courses with game. Traditional production methods ensure the unique flavor and appealing color that we appreciate so much. Indulge your senses – turn autumn into a delicious experience!

COUNTRY HAM
1000772-005

Seasoning for raw cured meat / raw ham
Characteristics: pepper, allspice, juniper, cinnamon
Packaging: 1.0 kg bag

GOLDEN CURE
1000795-007

Seasoning for raw cured meat / raw ham
Characteristics: garlic, pepper, juniper, onion
Packaging: 1.5 kg bag

DRY CURED HAM ITALIA
1000749-001

Seasoning for raw cured meat / raw ham
Characteristics: garlic, pepper, onion, strong Italian aroma
Packaging: 1.0 kg bag

SEASONING FOR ALPINE FARMERS BACON
1708280-001

Seasoning for raw cured meat
Characteristics: pepper, juniper, coriander, allspice
Packaging: 1.4 kg bag

KATENGOLD
1000800-001

Seasoning for raw cured meat / raw ham
Characteristics: garlic, pepper, thyme, juniper
Packaging: 1.0 kg bag

BIOSTART RP
1037516-001

Starter culture for raw cured meat
Packaging: 10x 10 g bags

JUNIPER HAM SEASONING
1000773- 003

Seasoning for raw cured meat / raw ham
Characteristics: pepper, juniper, cinnamon
Packaging: 1.0 kg bag

CREATE A COUNTER FOR THE SEASONAL FESTIVITIES.

Whether hot or cold: discover culinary delights for the season's festivities!

THURINGIAN
RED GOLD
1000311

MAGIC BAKERY
PEPPER & SALT
1719077

SEASONING FOR BLOOD &
TONGUE SAUSAGE
1000452

COLD

WARM

APPLE GRANULATE
SULPHURATED
1000891

BREAD DUMPLING
SPICE MIX
1708025

BARBECUE 2000
1000627

PORK KNUCKLE
WITH JAMBO KROSS
1000685

MAGIC ROAST
CHICKEN STYLE
1718417

PULLED PORK
PULLED PORK SEASONING NO ALG/ NO MSG
1093781

ARABELLA GOLD
1000431

ALPINI
1000257

Kirmes, Kirchweih, Kerb and Dult are just a few names for the annual folk festivals that are hugely popular with young and old alike and usually take place in late summer and autumn. This period is considered the highlight of the folk festival season. People enjoy celebrating exuberantly with family and friends and savouring the typical culinary delicacies of the region. An extensive range of hot and cold dishes ensures that everyone is well fed. The most famous folk festival in the world is the Oktoberfest, and a proper 'Wiesnausflug' (Oktoberfest Trip) naturally includes enjoying hearty Bavarian specialities with a pint of beer.

FIND THE
COLLECTION
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OUR RECIPE FOR FUTURE SUCCESS: INNOVATION & COOPERATION.

NEW!

The strategic development of RAPS – an investment in employees and in the region!

100 YEARS OF SPICE EXPERTISE:

For over 100 years, RAPS has represented exceptional flavour and functional ingredients. What began in 1924 as a traditional spice shop in Germany has developed into an international player for customised ingredients. Today, we supply not only craft businesses, but also international food producers, food service providers and retailers. Our mission is to supply high-quality spice blends, functional ingredients and a wide range of product solutions for a diverse range of foods. Our deep ingredient knowledge, technological expertise and innovative strength make us your strategic partner for countless applications – from meat, fish and plant-based alternatives to delicacies,

saucers, baked goods, dairy products, savoury snacks and confectionery.

DRIVING INNOVATION, DELIVERING PERFORMANCE:

At RAPS, quality, food safety and performance always come first. With clear focus on technological expertise, we enable you to successfully adapt to dynamic market requirements. Through an investment project worth millions, we are promoting modern processes such as the use of CO₂ extraction for the production of high-quality flavour components or the customised microencapsulation of raw materials, which protects their taste and colour from temperature fluctuations, moisture and oxygen. We are

also continuously expanding our portfolio with innovative solutions, such as the production of plant-based meat alternatives or EU-compliant alternatives to traditional smoke flavours, as well as reduced-salt seasonings. This means we can produce not only classic spice mixtures and blends, but also paste-like and liquid compounds, sauces, fillings, dips and much more, all to the highest standards.

SHAPING THE FUTURE OF TASTE TOGETHER:

As a long-standing partner to the butchery trade, a deep understanding of customer needs is part of our DNA. We apply this know-how of craftsmanship requirements to industrial applications in order to master the challenges of the modern food industry. To stay up to date, we are constantly working on innovative flavour concepts that reflect current market trends. A significant step in this direction is our new headquarters in Kulmbach, which will be completed in 2027. It is a clear commitment to our employees and the region and proof of

our deeply rooted spirit of innovation. At the heart of the new building is our state-of-the-art Customer Experience Centre. This is where shared creativity meets the latest industry technology. As well as gaining an insight into our product development, you can also help shape the taste of the future with us in interactive workshops and co-creation projects.

We are creating a place to exchange inspiration and innovation. We can't wait to welcome you there in 2027.



BUTCHER WOLFPACK THE PACK SHOWS ITS MIGHT!

**Our partner, the Butcher Wolfpack,
did it again at WBC '25!**



With a joyful wolf howl, we announce: Our Butcher Wolfpack has once again made history at the World Butchers' Challenge (WBC) 2025 in Paris! Once hunters, now hunted, they performed brilliantly. Despite volunteering, self-financing and team restructuring, the pack secured the vice world championship title for the senior team. Additionally, they won the world championship title for the best pork Bratwurst – a sign of German craftsmanship.

The team also performed well individually: Katharina Bertl made it into the All-Star Team, and Dirk Freyberger will now lead as captain. As two of the six top performers at the WBC, they will hold their All-Star titles until the next WBC and act as global ambassadors for the butchery sector. Despite the strong performance of the new world champions France, the Wolfpack remained esolute. Once again, the team demonstrated what perfection at a world-class level means!

WE ARE HAPPY TO HELP



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**Publisher
responsible under
German press law:**
RAPS GmbH & Co. KG
Adalbert-Raps-Straße 1
95326 Kulmbach

Editorial
RAPS GmbH & Co. KG

BRAND FACTORY
Berlin GmbH

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10/2025

Design
BRAND FACTORY Berlin GmbH
Oranienstraße 6
10997 Berlin