

PRESS RELEASE

Ingredient Excellence by RAPS: Unlocking Functionality, Taste & Innovation at Fi Europe 2025

The spice and ingredient specialist will showcase its broad range of product solutions

Kulmbach / Germany, October 2025: Under the banner “Ingredient Excellence by RAPS: Unlocking Functionality, Taste & Innovation”, the company will present its latest innovations at this year’s Food Ingredients Europe, which will be held at Paris Expo Porte de Versailles from December 2-4, 2025. At booth 72G68, RAPS will hold live tastings and experts will be on hand to share their microencapsulation and CO₂ extraction know-how.

Visitors will discover how RAPS combines over a century of ingredient and blending expertise with advanced technologies to deliver tailored solutions that enhance taste, texture and functionality across a wide range of applications. These include baked goods and snacks, confectionery, meat and plant-based products, dairy, sauces and dips, healthy shots and more.

Technology meets authentic taste solutions

RAPS will present a broad portfolio of ingredient solutions, including spice blends, marinades and chilled system concepts crafted from fresh, high-quality raw materials. Live tastings will showcase the company’s expertise in extracts, herb and spice preparations, pastes, savoury fillings, seasoning blends, solutions for meat products with a traditional smoky flavour and all-in-one compounds. They perfectly illustrate how technological excellence and culinary creativity can be combined to deliver authentic taste and functional performance.

Visitors will also gain exclusive insights into RAPS’ microencapsulation and CO₂ extraction expertise – two cutting-edge technologies that help protect flavours, extend shelf life, maintain consistent quality and stability, and create distinct taste profiles in the final application.

Enhanced product quality and increased consumer loyalty



Company Contact:

RAPS GmbH & Co. KG
Adalbert-Raps-Str. 1
D-95326 Kulmbach
Germany

Phone: +49 9221/807-0
e-mail: presse@raps.com

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Product highlights include savoury fillings for pastry snacks, easy-to-use marinades for bakery items, authentic smoke solutions for BBQ sauces and versatile seasoning blends for meat, and plant-based products. RAPS will also present extracts and preparations for dairy such as fresh cheese, along with hummus and mayonnaise, jellies with an extra-sour kick and spicy ginger shots. Together, these innovations demonstrate how RAPS' high-impact ingredients can transform production processes, enhance product quality and encourage consumer loyalty through taste, functionality and innovation.

“Our ingredient solutions are developed to address industry needs, combining technological expertise with authentic taste experiences,” says Agneta Hoffmann, Chief Marketing Officer of the RAPS Group. “At FiE in Paris, our goal is to inspire visitors with new ideas and demonstrate how innovation, paired with functional ingredient solutions, can advance product development – with a continual focus on consumers' evolving needs and preferences.”

About RAPS Group

At RAPS, everything revolves around taste and functionality. For more than a century, the company has set benchmarks in quality, innovation and ingredient expertise. Combining deep knowledge of raw materials with advanced technologies, RAPS develops high-performance ingredient solutions for the food manufacturing, foodservice, retail and butchery sectors.

With seven production sites across Europe and a global team of over 900 employees, RAPS produces around 40,000 tonnes of ingredients and additives each year. The company processes more than 1,700 raw materials sourced worldwide, delivering ingredient excellence across a wide range of applications – from meat, fish and plant-based foods to sauces, delicacies, bakery, dairy, confectionery and snacks.