

PRESS RELEASE

Ingredient Excellence by RAPS: Taste, Functionality and Market Expertise at Alimentaria FoodTech 2026

The ingredient specialist will present a broad range of product solutions for the food industry

Kulmbach, August 2026: Under the banner "Ingredient Excellence by RAPS: Combining Taste & Functionality", RAPS will present its latest ingredient solutions at Alimentaria 2026, held in Barcelona from 6 to 8 October 2026. At booth B250 in hall 2, visitors can explore live tastings across a wide range of applications and speak directly with RAPS experts who bring in-depth knowledge of the Iberian market.

Technology meets authentic taste solutions

RAPS will showcase a broad portfolio of ingredient solutions, including seasoning blends, marinades, savoury preparations & fillings and functional compounds crafted from high-quality raw materials. Three proprietary technologies underpin the portfolio on show: the RAPS Freshline Technology for all-in-one systems based on chilled and frozen raw materials, CO₂ Extraction for solvent-free, standardised extracts with consistent flavour intensity, and Microencapsulation for controlled release, improved stability and reliable functional performance across applications. Visitors are invited to explore a diverse tasting programme spanning meat, plant-based and hybrid, dairy and spreads, bakery, sauces and dips, and confectionery. Highlights include hybrid meat balls with added protein, jalapeño & cheese-filled pastry balls as a snacking concept, and a Korean BBQ-style hummus dip, among others.

Ingredient solutions for the Iberian market

RAPS has a dedicated team with direct market presence and established expertise in the Spanish and Iberian food industry. This local knowledge, combined with RAPS' broad ingredient portfolio and application competence, enables tailored solutions that address the specific requirements of regional customers and production processes.



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Enhanced product quality and consistent performance

Together, these solutions demonstrate how RAPS' ingredient expertise supports product development, improves process efficiency and delivers consistent quality across diverse applications.

"At Alimentaria in Barcelona, we look forward to presenting ingredient solutions that are directly relevant to the Iberian food industry," says Agneta Hoffmann, Chief Marketing Officer (Product & Marketing) of the RAPS Group. "Our team on the ground understands the market, and our tasting programme reflects both the breadth of our portfolio and our commitment to application-driven development."

RAPS combines over a century of ingredient and blending expertise with advanced technologies to deliver solutions that enhance taste, texture and functionality.

Visitors to booth B250 are welcome to experience the full range in person.

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.