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## **Ingredient Excellence by RAPS: Combining Taste & Functionality at Fi Europe 2026**

**The globally operating ingredient specialist showcases expanded extraction capabilities, advanced technologies and savoury solutions across diverse food applications.**

Kulmbach / Germany, October 2026: At Food Ingredients Europe in Frankfurt from 17 to 19 November 2026, RAPS will demonstrate how ingredient expertise, advanced technologies and application know-how come together to address the evolving needs of food manufacturers. At booth 51C28 in hall 5.1, visitors can experience a broad range of concepts, ingredient solutions and live tastings centred around “Ingredient Excellence by RAPS: Combining Taste & Functionality.”

RAPS combines extensive raw material and ingredient expertise with advanced blending and processing capabilities, functional ingredients and comprehensive application know-how. Its broad portfolio ranges from seasonings, spice blends and marinades to functional systems, savoury preparations and pastes, microencapsulated ingredients and highly standardised CO<sub>2</sub> extracts.

At Fi Europe, visitors will experience these capabilities across a variety of applications, including plant-based and hybrid meat products, baked goods, sauces and dairy products, savoury concepts from the RAPS Culinary Challenge “Authentic Asia”, and solutions based on the company’s Fresh technology portfolio.

### **Expanding CO<sub>2</sub> extraction capabilities**

A major focus at Fi Europe 2026 will be CO<sub>2</sub> extraction. Building on its existing extraction expertise, RAPS is significantly expanding its capacity with an additional investment in a new CO<sub>2</sub> extraction plant. Supercritical CO<sub>2</sub> extraction enables the selective concentration of valuable components from botanical raw materials and the production of high-quality, standardised extracts with consistent sensory profiles. Combined with RAPS’ expertise in sourcing, raw materials and processing, the technology enables precise ingredient solutions with reliable



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quality and performance. The additional capacity further strengthens RAPS' capabilities in botanical extracts and creates new opportunities to serve both existing food applications and further market segments with highly concentrated, standardised ingredient solutions.

## **Technologies designed around industry needs**

Alongside extraction, RAPS will showcase its microencapsulation capabilities. The technology protects sensitive ingredients and enables controlled release, supporting applications where stability, targeted functionality and predictable performance during processing or in the finished product are essential.

A further focus is the RAPS Freshline technology portfolio, comprising savoury preparations, sauces, pastes, fillings and other ingredient solutions based on chilled and frozen raw materials for use across multiple food categories. It enables manufacturers to incorporate authentic taste profiles and selected natural ingredients into convenient solutions designed for industrial processing.

Together, these capabilities demonstrate how RAPS combines ingredient knowledge and technology to address challenges ranging from taste and stability to functionality, process performance and product differentiation.

"Food manufacturers are looking for more than individual ingredients – they need solutions that bring together taste, functionality, technology and application expertise," says Agneta Hoffmann, Chief Marketing Officer of the RAPS Group. "At Fi Europe, we want to demonstrate the breadth of what RAPS can offer today. Our continued investment in technologies such as CO<sub>2</sub> extraction and microencapsulation, combined with our raw material and ingredient expertise and strong culinary and application know-how, enables us to support customers from the initial idea through to a solution that performs in the final application."

## **Authentic Asia – translating culinary trends into industrial solutions**

Taste and application expertise will come to life through selected concepts from the RAPS Culinary Challenge – Authentic Asia. Developed on the basis of market

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and trend research, international food scouting and culinary workshops – including collaboration with a British-Vietnamese chef – the range translates authentic Asian taste profiles into solutions for industrial food applications. Visitors can experience selected sauces, dips, marinades and seasonings, demonstrating how culinary inspiration and market insights can be translated into scalable ingredient solutions.

## **Taste and functionality across diverse applications**

RAPS will also showcase concepts for plant-based and hybrid meat applications, combining taste solutions with functional expertise to address key product development requirements. The concepts demonstrate approaches to creating appealing sensory profiles while supporting texture, processing and overall product performance. Across the Fi Europe showcase, RAPS brings together ingredients, technologies, market understanding and application expertise across a broad range of food categories – from plant-based and hybrid products to dairy-based spreads, sauces and dips, convenience applications, baked goods and other savoury concepts. The common objective is to help food manufacturers develop distinctive products that combine great taste with reliable functionality and performance.

## **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 tons 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.