



INGREDIENT EXCELLENCE BY RAPS

From a spice trader to a
global player



ABOUT RAPS

900 Employees

Across production, R&D and application centers, sales & marketing, quality & supporting functions.

100+ Years of Expertise

Since 1924 – innovation rooted in craftsmanship.

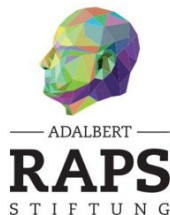
Global Footprint

Manufacturing and sales presence across Europe and beyond.

3,000+ Customers

Serving industrial manufacturers, retail suppliers and artisan producers.

Committed to
Responsibility &
Sustainability



AT RAPS, EVERYTHING REVOLVES AROUND TASTE & FUNCTIONALITY.

Uncompromising quality | Culinary &
technological expertise | High raw
material competence | Global network
| Innovation-driven | Tailored solutions
| Reliability & service

- With over 100 years of experience, we've grown from a traditional spice trading company into a **global solutions provider for seasoning blends, functional ingredients, and many more.**
- Today, we process over **1,700** raw materials at **seven European production sites** and employ around **900 people** worldwide.
- With **16 subsidiaries** and a global distribution network, we combine international reach with local expertise to produce **40,000 tons of high-quality food ingredients** annually.
- Our **internal logistics hub** houses 48,000 storage bins and dispatches **up to 1,000 deliveries each day** to more than 80 countries

A CENTURY OF EXCELLENCE

Founded in 1924 by Adalbert Raps — today one of Europe's leading ingredient solution partners.

- **1924:** The pharmacist Adalbert Raps opens the spice trading business "Raps & Co." in Hamburg; Relocation to Kulmbach in 1956
- **1975:** Horst Kühne inherits the company from his uncle Adalbert Raps; Co-development of new technologies with Waldemar Pfeiffer; Foundation to act as a global supplier
- **2005:** Frank Kühne takes over responsibility for the family business in its third generation; steering of the business via various general managers
- **2024:** Dr. Oliver Ebneth joins as CEO & implements a cross-functional management team to streamline the activities & continue the RAPS growth journey



OUR GLOBAL FOOTPRINT



New Headquarter & Customer Experience Center – Opening 2027

- State-of-the-art customer experience hub with co-creation spaces, show kitchen & technical center
- Designed to inspire innovation and collaboration with customers and partners
- Dedicated test kitchens for meat processing, bakery and other culinary food applications
- Space to develop and trial new recipes, processes and product concepts

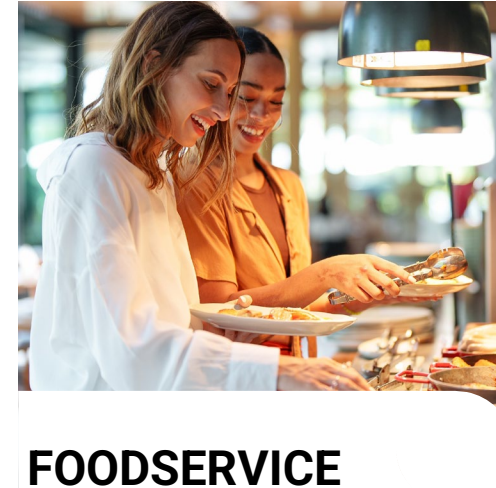
CROSS- INDUSTRY APPROACH

Our deep ingredient knowledge, technological strength, and innovative mindset allow us to deliver tailored solutions to food manufacturers, food-service providers, and artisanal professionals. Crafting the right portfolio to each of the industry needs.



FOOD INDUSTRY

Partner of the international food industry – across all segments, from meat, fish, and plant-based alternatives, to delicacies, sauces, baked goods, dairy, snacks, and confectionery.



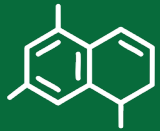
FOODSERVICE

Culinary solutions for food service providers & the catering industry.



BUTCHERY

Long-standing partner of the butchery and retail butchery serving more than 22,000 retail outlets.



Functional ingredients & compounds for the meat industry as well as for plant-based alternatives; sausage casings



CO2 extracts & other natural taste solutions

COMBINING TASTE & FUNCTIONALITY

OUR PRODUCT PORTFOLIO

With decades of experience and a relentless **focus on quality, taste, and innovation**, RAPS has become a leading international expert in functional ingredients and customised taste concepts.

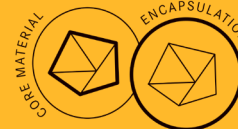
Our customers benefit from **market-specific solutions** and our commitment to the highest quality and service.



Sauces, marinades, savoury preparations & toppings



Seasoning blends, single spices & herbs



Microencapsulation & coating materials

TECHNOLOGICAL EXPERTISE

100+ years of **blending expertise**, both dry and liquid, next to **cutting-edge technologies** for your market success.



MICROENCAPSULATION

- Advanced technology designed for highly specific applications
- Tailor-made encapsulation of sensitive raw materials; controlled release
- Protects raw materials against humidity and oxidation



CO2-EXTRACTION

- Production of natural and highly concentrated extracts without the use of solvents
- Premium quality and superb taste profiles; consistent flavour intensity
- High level of standardisation



RAPS FRESH LINE

- Fresh technology for fresh (chilled) and frozen convenience products
- Natural and authentic taste profiles
- Broad product variety: fillings, sauces, pesto-like sauces, chutneys, IQF pellets and more

LIQUID & DRY BLENDING

KEY APPLICATIONS

We pair the finest raw materials with cutting-edge technology to ensure exceptional quality, performance and customer value – tailored to the individual needs of a diverse range of applications and industries.



MEAT & FISH

Processed meat & fish products, sausages (incl. casings)



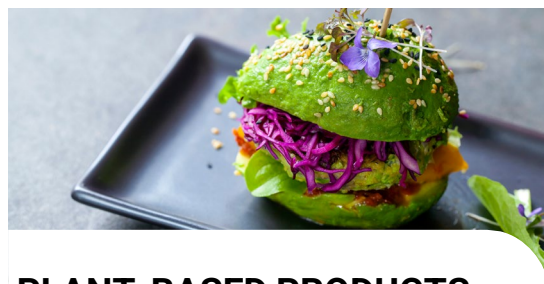
SAUCES, DIPS, CONDIMENTS & DELICACIES

Marinades, sauces, dips and savoury spreads, delicacy products



BAKED GOODS

Bread and bread-like products, tortilla & pizza dough, savoury baked goods & snacks



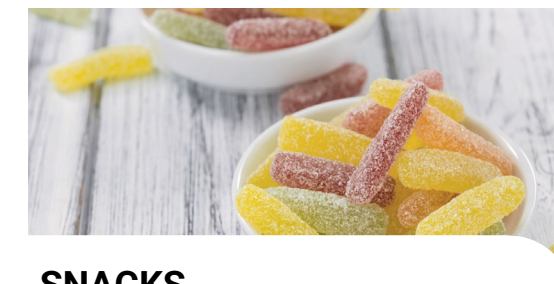
PLANT-BASED PRODUCTS

Vegan & vegetarian meat alternatives, plant-based & hybrid products



DAIRY PRODUCTS

Hard- and soft cheese, fresh cheese products, butter & spreads



SNACKS

Savoury snacks, confectionery

FROM INSIGHTS TO INNOVATION

We turn market intelligence into breakthrough taste & functional solutions – partnering with you to meet rising demand for authentic taste concepts and innovation across food manufacturing, foodservice and retail.

- **Culinary craftsmanship** – Chefs, butchers, bakers and sensory specialists collaborate to create signature taste experiences and functional ingredient solutions.
- **Global trend foresight** – Our culinary & market intelligence team continuously tracks consumer and flavour trends worldwide to anticipate tomorrow's opportunities.
- **Co-creation & customisation** – from ideation to application, we co-develop tailor-made concepts that move seamlessly from kitchen pilot to large-scale production.
- **Natural & clean-label focus** – making food a natural experience, we develop sustainable, clean and plant-forward solutions without compromising on taste.
- **Proven expertise** – decades of international know-how and best-practice from leading ingredient houses ensure reliable, on-time innovation.
- **End-to-end support** – from taste inspiration to product concept and finished application, we guide you every step of the way.



RAW MATERIAL COMPETENCE

GLOBAL NETWORK



- Purchase of more than 1,700 high-quality raw materials from selected producers worldwide based on strict social code
- Local contract cultivation with short transport routes for high quality and sustainability
- Direct producer relationships and regular on-site visits to ensure trust and compliance

CONSISTENT HIGH QUALITY



- Active stocks and raw material management to ensure reliable availability
- State-of-the-art raw-material processing at RAPS' plants
- Consistently high product quality guaranteed through rigorous standards
- Proven organic & specialty expertise for premium and tailored solutions

ORGANIC PORTFOLIO



- BIOVA specializes in organic raw materials, exotic, natural and high-quality spices
- Careful & selective sourcing directly from the producers; global trade partners
- Broad product portfolio with customised product developments to meet specific market needs
- Support for customers transitioning to organic quality

QUALITY & SAFETY WITHOUT COMPROMISE

Ensuring product integrity, operational efficiency and consumer trust for global food manufacturers.

- Compliance beyond the norm: internal RAPS hygiene standards exceed legal and industry norms
- Extensive sensory, analytical & microbiological testing – from raw spices to finished products
- Supply chain security: Full traceability for every batch
- Accredited laboratory partnerships ensure objective, certifiable results
- Zero-tolerance allergen management, peanut-free facilities

OUR QUALITY PHILOSOPHY

We believe quality is not an end-step, it's embedded in every part of development, production and customer collaboration.

CERTIFICATIONS: IFS-Food, ISO 5001, RSPO, Halal, Kosher, Organic/Naturland, Riskplaza

ACTING RESPONSIBLY

Sustainability at RAPS

- **Commitment to the United Nations Sustainable Development Goals** (SDG 3, 7, 9, 12 and 13)
- **Energy management – DIN EN ISO 50001:2018** (use of renewable energy; block-type thermal power stations to reduce energy consumption and CO₂ emissions; heat recovery from refrigeration; low temperature technology, energy-saving construction, charging stations and photovoltaics)
- **Environmental management in Kulmbach – DIN EN ISO 14001:2015** (Water & wastewater management, waste management) & Establishment of **greenhouse gas accounting** in Kulmbach and Versmold (Detection and reduction of emissions)
- Continuous conversion of our products to **palm-free recipes**



CERTIFICATIONS & MEMBERSHIPS:

IFS-Food, Organic, ISO 50001, RSPO, SEDEX, VLOG, EcoVadis, ISO 14001

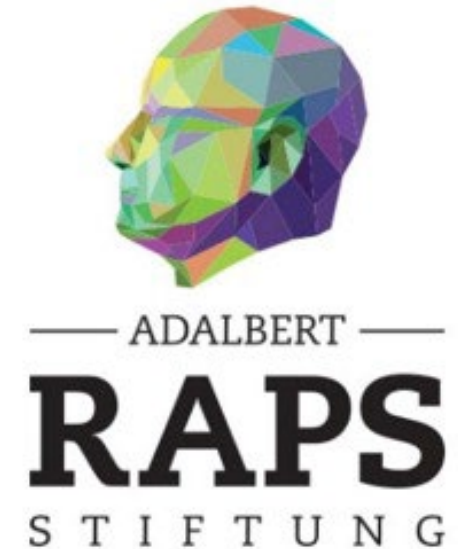
DRIVING SOCIAL IMPACT & FOOD SCIENCE INNOVATION

Adalbert-Raps Foundation

- Founded in 1976, the foundation supports charities and social projects.
- Adalbert Raps was a pioneer of the early 20th century thanks to his interest in active plant ingredients. His passion & dedication lives on in the foundation to this day.

Focus Areas

- Sponsoring research projects in the German food industry & promoting food science nationally and internationally through targeted project funding.
- Supporting society in Kulmbach and Upper Franconia to better prepare for the future.
- Funding initiatives with strong potential for change and innovation.
- Acting responsibly and transparently in all funding decisions.





**FRESH IDEAS.
AUTHENTIC TASTE.
FUNCTIONAL SOLUTIONS.**

