

FRESH TECHNOLOGY

Chilled all-in-one product solutions based
on fresh and frozen raw materials.



RAPS FRESH LINE – Fresh ingredients for uncompromised quality

With our proprietary **Fresh Line technology**, we turn freshness into functionality. By processing **premium fresh and frozen raw materials**, we create chilled and frozen product solutions and all-in-one systems – including pastes, preparations, sauces, pesto-style sauces, chutneys, fillings, toppings, and IQF pellets. Each delivers authentic, natural taste and consistent quality.

Our **ready-to-use system solutions** are designed to simplify production, enhance taste and texture, and elevate visual appeal. Whether for ready meals, deli products, meat and fish applications, baked goods, or dairy applications, they offer easy handling, versatility, and reliable performance in every batch.

Developed in **close collaboration with our customers**, every product is tested under real production conditions by our sensory experts and food technologists. The result: a perfect balance of naturalness, efficiency, and creativity – empowering food manufacturers to deliver freshness, transparency, and authenticity in line with today's consumer expectations.



Fresh solutions for
natural taste, easy
handling, and
consistent quality –
based on fresh and
frozen raw
materials.

Key benefits

⊕ Premium quality & authenticity

- Made from high-quality fresh and frozen raw materials
- Delivers authentic taste and a convincing sensory experience
- Ensures a natural, fresh flavour profile across a variety of applications

⊕ Efficiency & functionality

- All-in-one solution to simplify production processes and reduce complexity
- Consistent quality in every batch
- Suitable for chilled and frozen applications

⊕ Flexibility & customisation

- Individually customisable formulations and processing
- Versatile usability as pastes, preparations, sauces, pesto-style sauces, chutneys, fillings, toppings, IQF pellets
- Broad range of applications including ready meals, deli, bakery, meat, fish, and dairy products

⊕ Partnership & expertise

- Customised solutions tailored to your individual product and production needs
- Backed by professional support from our food technologists and sensory experts





Fresh ideas for your application:



Convenience & Frozen Food

- Ready meals such as frozen dishes (e.g. lasagna, pasta, stews, pizza) or microwaveable meals
- Single components incl. sauces (tomato sauce, curry sauce, Bolognese), marinades and side-packs
- Delicatessen salads, dough-based snacks & stuffed pastries



Sauces & Condiments

- Sauces (e.g. ketchup, BBQ sauce, mayonnaise, tomato sauce)
- Dips (e.g. hummus, salsa, pesto-type products)
- Dressings & other condiments



Fish Products

- Marinated fish products, fillings & toppings
- Fish cakes & sticks, fish-based ready meals



Dairy Products

- Fresh and cream cheese, processed cheese
- Cream products (e.g. Crème fraîche, mascarpone, curd cheese)
- Dips & spreads, butter



Meat and Sausage Products

- Marinated meat products, fillings & toppings
- Meat-based ready meals
- Grilled sausages & specialties



Baked Goods

- Savoury filled pastries (e.g. puff pastry, dumplings, Danish pastry)

Discover our portfolio of individual product solutions:



SINGLE INGREDIENT PASTES

Ideal for delicatessen, meat, and convenience products, our pastes deliver authentic taste and reliable quality.



FILLINGS

Versatile and stable, our fillings enhance meat, fish, bakery, and convenience products with rich texture and taste.



PREPARATIONS

Developed for dairy and delicatessen applications, our preparations offer smooth processing and consistent quality.



SAUCES

Our sauces add taste and appeal to meat, fish, and bakery products – ideal for ready meals or as flavourful side components.



PESTO-TYPE SAUCES

Perfect for delicatessen, convenience, and dairy products, our pesto-style sauces bring a fresh, natural taste to every recipe.



CHUTNEYS

Our chutneys enhance delicatessen, fish, and convenience products, offering versatile use – whether as a component or ready-to-serve side pack.



TOPPINGS

Enhance convenience, meat, fish, or baked goods with toppings that add the perfect finishing touch in taste and appearance.



IQF PELLETS

Our IQF pellets serve as fillings for meat, fish, bakery, and snack applications, ensuring freshness and easy handling.

Let's create smarter ingredients together.

At RAPS, quality begins with the source. From carefully selected raw materials and trusted suppliers to monitored development processes and collaboration with accredited laboratories, we ensure excellence at every stage. Our qualified experts guarantee the highest product safety and quality standards.

From recipe creation to industrial scale-up, we deliver speed, flexibility, and reliability. With more than 2,000 proven developments, we offer a strong foundation for tailor-made solutions – enhanced by idea workshops that integrate your expertise and needs directly into the innovation process.

Whether using chilled or frozen ingredients, such as pre-cut garlic cloves or garlic pastes – or developing custom packaging concepts from 10 g sachets and 5 L buckets to 1,000 L containers, we provide solutions that fit your production reality.

Together with our partners, we create ready-to-use ingredient systems that transform challenges into competitive advantages. RAPS – your trusted partner for authentic taste, lasting product performance, and unparalleled quality.

Ready to fresh-up your formulations?

Contact our RAPS experts today to discover how our Fresh Line products can add value to your product developments.

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FRESH IDEAS.
AUTHENTIC TASTE.
FUNCTIONAL SOLUTIONS.

