

Spring/Summer 2023

Ideem WERK

The Magazine by RAPS

THE SIZZLING SEASON

Even more varieties of spicy
marinade to choose from:
we present two new Magic
products.

SPRING BARBECUE FEVER!

Fresh ideas for the 2023 barbecue season.



TIME TO DUST OFF THE BARBECUE!

Spring is on its way, and the first signs can already be seen in German gardens. Barbecues are being given a good spring-clean in anticipation of the alluring aroma of sizzling food. Exciting new products are springing up at RAPS, too. For instance, our MAGIC APPLE-HIBISCUS marinade adds a fresh, fruity touch to your counter selection – and it's totally palm oil-free. Plus our sausage seasonings contain natural and regional ingredients such as original Thuringian marjoram. And that's great for our planet.

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IT'S NEW! IT'S MAGIC!

Discover the new marinade trends for 2023.

Finally! Winter is giving way to spring, and new life is emerging all around. Spring is also in the air at RAPS, with two tasty new Magic products on their way. The fruity, fresh MAGIC APPLE-HIBISCUS and the spicy MAGIC ROAST CHICKEN STYLE give your range an extra zing and are bang on trend. Like all our Magic products, the two new arrivals are also perfect for marinating. The carefully chosen spices are evenly split between meat, fish, vegetables and cheese, and give your products an attractive sheen. In addition, meat is protected from drying out and stays spring-fresh.

MAGIC APPLE-HIBISCUS 1718356-001/002

FRUITY WITH A HINT
OF FRESHNESS

NEW

Seasoning for marinating all BBQ specialities, steaks and convenience specialities. For beef, pork, poultry, lamb, fish and vegetables.

Characteristics: Spicy & fruity/fresh

Packaging: 2.5 kg/4.5 kg tub

MAGIC ROAST CHICKEN STYLE 1718417-001/002

SPICY

NEW

Seasoning for marinating all poultry and convenience specialities.

Characteristics: Spicy with a roast chicken flavour

Packaging: 2.5 kg/4.5 kg tub



TO BE
FOUND ON
myRAzept

PORK NECK STEAK WITH APPLE-HIBISCUS

Recipe no. 5507527

QUANTITY	INGREDIENTS
10 kg	Pork neck steak
800 g	MAGIC APPLE-HIBISCUS (1718356)

METHOD
Marinate the pork neck steaks in MAGIC APPLE-HIBISCUS.

COOKING
Fry in a pan on a medium heat or grill until cooked to the desired degree.

LINK www.myrazept.de/recipes/16141

CHICKEN FINGERS MADE FROM CHICKEN BREAST

Recipe no. 5507491

QUANTITY	INGREDIENTS
10 kg	Chicken breast fillet
500 g	Cape gooseberry
700 g	MAGIC ROAST CHICKEN STYLE (1718417)

METHOD
1. Marinate chicken breast inner fillets with MAGIC ROAST CHICKEN STYLE.
2. Place the cape gooseberry on a flag skewer followed by the marinated chicken breast inner fillets.

COOKING
Grill on a medium heat or fry in a pan.

LINK www.myrazept.de/recipes/16082

NORMANDY-STYLE BEEF STIR-FRY

Recipe no. 5507512

LINK www.myrazept.de/recipes/16103

CHICKEN DRUMSTICKS

Recipe no. 5507498

LINK www.myrazept.de/recipes/16089



CHICKEN AND HONEY-HEMP SKEWER WITH DATES

Recipe no. 5507328

LINK www.myrazept.de/recipes/11627

MAGIC BACON STYLE
1708664-001/002

Characteristics: Spicy/piquant with a hint of smoke
Packaging: 2.5 kg/4.5 kg tub

MAGIC MEADOW HERBS
1717497-001/002

Characteristics: Aromatic with typical meadow herbs
Packaging: 2.5 kg/4.5 kg tub

MAGIC HONEY-HEMP
1717510-001/002

Characteristics: Spicy/nutty with a hint of freshness
Packaging: 2.5 kg/4.5 kg tub

MAGIC PIKANT
1000706-011/005

Characteristics: Spicy with chilli, paprika and pepper
Packaging: 2.5 kg/4.5 kg tub

MAGIC CAFE DE PARIS
1703417-003/002

Characteristics: French/Mediterranean
Packaging: 2.5 kg/4.5 kg tub

PORK LOIN AND GRILLED PEPPER SKEWER CAFE DE PARIS

Recipe no. 5506558

LINK www.myrazept.de/recipes/3147

BERNESE PORK LOIN ROLLS

Recipe no. 5503908

QUANTITY	INGREDIENTS
10 kg	Pork loin
1.5 kg	Emmental cheese, grated
1 kg	Salami
2.8 kg	Cream cheese
150 g	Fresh chives
350 g	PRIME MINCE WITH NO MSG (1039674)
600 g	MAGIC PIKANT (1000706)

METHOD

- Using a slicer (thickness level 4), cut the pork loin into thin slices, thick end first.
- Make the filling, using the fresh chives (in small rolls), salami (finely diced), Emmental (grated), cottage cheese, **PRIME MINCE**.
- Spread out the slices of meat, coat them thinly with the mixture and roll them up, narrow side first.
- Place three rolls next to each other and skewer them, approx. 1.5 cm apart.
- Marinate the exterior with **MAGIC PIKANT**, then cut between the skewers.

COOKING

Grill on a medium heat (use a grill pan) or fry in a pan.

LINK www.myrazept.de/recipes/3385

BAKED VEGETABLE SKEWER WITH MEADOW HERBS

Recipe no. 5507454

QUANTITY	INGREDIENTS
1.8 kg	Red peppers
2 kg	Yellow peppers
2 kg	Green peppers
1.2 kg	Courgettes
2 kg	Halloumi
300 g	Cocktail tomatoes
700 g	MAGIC MEADOW HERBS (1717497)

METHOD

- Cut the courgettes into 0.5 cm slices.
- Dice the peppers into 5 x 5 cm chunks.
- Cut the halloumi into 0.5 cm thick slices and 5 x 5 cm chunks.
- Marinate the vegetables and halloumi in **MAGIC MEADOW HERBS**.
- Put pieces of vegetable and halloumi on the skewer in alternation to form an upright skewer.
- Top with a cocktail tomato.

COOKING

Bake the skewer in the oven at 140 °C for around 30 minutes or cook it in indirect heat in a smoker.

LINK www.myrazept.de/recipes/14934

LET YOUR COUNTER SELECTION BLOSSOM

The 2023 barbecue season is fast approaching. With our versatile Magic products, you are, as always, ideally equipped and can offer a diverse range of flavours at little expense. From traditional grilled steak to fine mincemeat truffles or exotic chicken – your customers will find them blooming marvellous!



MINCE AND MOZZARELLA TRUFFLES

Recipe no. 5506442

LINK www.myrazept.de/recipes/2589



IDEENWERK



IDEENWERK

CHEESY DOES IT!

Cheese with ease.

Whether as a hearty barbecue garnish or as a standalone vegetarian dish, grilled cheese could not be easier to prepare. The practical compound for cheese products is ideal for producing all manner of flavours. The base mixture, consisting of real Gouda, can be supplemented and refined with further cheese varieties. This results in unique cheese creations that your customers will love. Easy Cheesy impresses with its authentic, creamy texture and really cheesy taste. Cheesy does it!

EASY CHEESY 1032067-001

Vegetarian all-in-one compound for grilled cheese products.

Packaging: 1 kg sachet

ACCOMPANYING CASINGS

ALPHA LIGHT 1196094-000

Plastic multi-layer casing with overprint.

Calibre: 75/40

Packaging: Bundle of 25

ALPHA LIGHT 1196095-000

Plastic multi-layer casing with overprint.

Calibre: 75/25

Packaging: 25 m roll

GRILLED CHEESE PRODUCT EASY CHEESY QUATTRO FORMAGGI

Recipe no. 5507417

LINK www.myrazept.de/recipes/14887

GRILLED CHEESE PRODUCT EASY CHEESY CAMEMBERT

Recipe no. 5507443

LINK www.myrazept.de/recipes/14915

ADVANTAGES AT A GLANCE

- Base mixture really easy to produce
- Prepare any flavour with the utmost ease
- Real cheese – real cheese taste
- Authentic, creamy texture – no squeaking!
- Inviting, highly appetising appearance
- For grilling and frying
- Cheese base: Gouda

Refine with other cheese varieties (e.g. Emmental, mountain cheese) making up 10–20%, or you can replace 10% of the liquid with cream

GRILLED CHEESE PRODUCT EASY CHEESY GRANA PADANO MILANESE

Recipe no. 5507441

QUANTITY	INGREDIENTS
4.6 kg	Emmental cheese, grated
1.1 kg	Grana Padano cheese
3.1 kg	Water
700g	EASY CHEESY (1032067)
500g	Leaf spinach (frozen)

METHOD

1. Crumble the Grana Padano or use flakes.
2. Finely chop the grated Emmental with the Grana Padano and **EASY CHEESY** in a bowl chopper.
3. Add the water and spin in the bowl chopper at a high speed until a homogeneous mass is formed.
4. Squeeze out the leaf spinach and mix it into the cheese mixture or spin once in a bowl chopper.
5. Fill into casings and cook at 78 °C until a core temperature of 74 °C.
6. Cool in cold water.

COOKING

Cut into 12–15 mm-thick slices and grill or fry until crispy.

LINK www.myrazept.de/recipes/14913

GRILLED CHEESE PRODUCT EASY CHEESY MANGO

Recipe no. 5507442

QUANTITY	INGREDIENTS
4.4 kg	Emmental cheese, grated
1 kg	Grana Padano cheese
3 kg	Water
700g	EASY CHEESY (1032067)
900g	Mango chutney

METHOD

1. Crumble the Grana Padano or use flakes.
2. Finely chop the grated Emmental with the Grana Padano and **EASY CHEESY** in a bowl chopper.
3. Add the water and spin in the bowl chopper at a high speed until a homogeneous mass is formed.
4. Add the mango chutney to the cheese mixture.
5. Fill into casings and cook at 78 °C until a core temperature of 74 °C.
6. Cool in cold water.

COOKING

Cut into 12–15 mm-thick slices and grill or fry until crispy.

LINK www.myrazept.de/recipes/14914





WRAPPED IN FLAVOUR

FOR RAW MEAT & FISH

1. Rub raw cuts of meat (e.g. pan-fried items) gently with table salt and wrap them in the seasoned sheet. Then vacuum-pack them.
2. Wrap fish fillets (e.g. salmon fillet) into the seasoned sheet unsalted, or place the sheet on the side of the salmon as a covering layer only. Then vacuum-pack them and leave them in the cold store to rest.
3. After around an hour, unpack them, remove the backing sheet and present them as steaks.

TIP: Use salmon fillet with a seasoned sheet (lemon pepper) for smoking.

Add aromatic seasoning to your products efficiently with our seasoned sheets.

It's so easy to wrap your customers round your little finger. Our seasoned sheets are easy to use and extremely versatile. Your potential applications range from cooked cured products, roasts and steaks to raw cured products as well as boiled sausage, pastries, cheese and fish. Coated with aromatic herbs and spices, the sheets form an attractive seasoned coating that gives your products that extra touch, both inside and out. As well as looking good in the counter display, the high-quality, intense blends with flavours typical of the variety are big sellers, boosting your profitability. So get cracking! Or better still: get wrapping!

ADVANTAGES AT A GLANCE

- The look and taste of products can be enhanced quickly and easily
- Spices or herbs are pressed, ensuring great adhesion to the product
- An even herb and spice coating
- Efficient production
- Microbiologically beneficial: no need to use gelatin

DECORATION SHEET LEMON PEPPER

1195915-000

Decorative blend on a substrate for application to meat products, meat preparation.

Characteristics: Spicy pepper with a hint of lemon and various seasonings such as pepper, lemon zest, turmeric and sea salt as well as spice extracts

Delivery quantity: 10 items, 42 x 50 cm each



SPICY PEPPER

DECORATION SHEET BLACK PEPPER

1195907-000

Decorative blend on a substrate for application to meat products, meat preparation.

Characteristics: Black pepper

Delivery quantity: 10 items, 42 x 50 cm each



DELICIOUS PEPPER

HOT AND FRUITY

SMOKY



DECORATION SHEET PAPRIKA
1195910-000

Decorative blend on a substrate for application to meat products, meat preparation.

Characteristics: Paprika

Delivery quantity: 10 items, 42 x 50cm each

DECORATION SHEET BBQ
1195909-000

Decorative blend on a substrate for application to meat products, meat preparation.

Characteristics: Unsmoked and smoked spices (including paprika and coriander) and spice extracts provide an intense BBQ flavour

Delivery quantity: 10 items, 42 x 50cm each

FOR COOKED CURED PRODUCTS

1. You must make sure the sheets are dry when using them! Moisture must be avoided.
2. Lay out the mould with the seasoned sheet, seasoned side up. A plastic sheet should be put underneath it.
3. Place the meat on the seasoned sheet and put into the mould using the filler. Then wrap it in the sheet and seal the mould tightly. Or: wrap the meat/ham in the seasoned sheet and then vacuum-pack it in a vacuum bag.
4. Cook the product, then shape it, remove it from the vacuum bag, dry it and remove the carrier sheet.
5. Pack, cut or process it in another way.

TIP: You can also apply a seasoned coating to a product that has already been cooked. To do this, moisten the surface of the finished cooked cured product, wrap it in the seasoned sheet and then vacuum-pack it in a vacuum bag. Leave the product in the vacuum bag in a refrigerator for up to three days. Then remove the sheet, and it's ready!

FOR PRE-COOKED PRODUCTS

(e.g. cold meats)

1. Always make sure the sheets are dry when using them!
2. Lay out the seasoned sheet, seasoned side up.
3. Place the meat on the seasoned sheet, cut the sheet to size and wrap it entirely around the roast.
4. Then vacuum-pack it so that pressure is exerted on the seasoned sheet.
5. After around an hour, unpack it and remove the backing sheet.
6. One advantage for all products is that the seasoning is so well attached that the product can be sliced thinly with the slicer.

GREAT HERB MIX

TYPICAL CURRY



DECORATION SHEET GARDEN HERBS
1195908-000

Decorative blend on a substrate for application to meat products, meat preparation.

Characteristics: Various herbs (including parsley, oregano and chives)

Delivery quantity: 10 items, 42 x 50cm each

DECORATION SHEET CURRY
1195911-000

Decorative blend on a substrate for application to meat products, meat preparation.

Characteristics: Typical curry flavour with various seasonings such as turmeric, coriander, garlic, fennel, caraway, onion and chilli as well as spice extracts

Delivery quantity: 10 items, 42 x 50cm each

COOKED HAM PRODUCTION IN SIX STEPS

Of all cooked cured products, cooked ham remains the biggest-selling classic. With its high protein and low fat content, it is also used in many dishes in modern cuisine. With the right products and combination options, RAPS provides a well-balanced selection to meet your customers' rigorous quality requirements. Covering all bases from intense flavour, great appearance and optimal functionality to impeccable cleanness, we know our craft inside-out.

1 MEAT SELECTION – THE CORRECT RAW MATERIAL

The correct raw material is essential for production of high-quality cooked cured products. The pH value 24 hours after slaughtering (pH₂₄), measured in the rear part of the topside, provides the necessary information on meat quality.

- If the pH₂₄ value is higher than 6.2, the meat is DFD and only suitable for short shelf-life meat products
- If the pH₂₄ value ranges between 5.7 and 6.2, the meat is well suited. This is usually the case after three days. With a rising pH₂₄ value, the water-binding capability increases, and thus the yield
- Meat with a pH₂₄ value between 5.3 and 5.6 is less suitable or not suitable at all due to its PSE properties and the low yield

Although the meat of all slaughtered animals is suitable for cured products, pork is mainly used. No matter whether dry cured or cooked ham is produced, the following conditions regarding the raw material have to be met:

- Low bacteria count for microbiological stability
- Optimal core temperature between 2 °C and 4 °C
- Good sensory meat qualities (colour, aroma, consistency)
- At least three days old and refrigerated

2 PREPARATION – YIELD & SLICING CONSISTENCY

For a better slicing consistency of the cooked cured products, it is important to remove all connective tissue. If sinews and fat are not cut off completely, the slicing surface and slicing consistency suffer.

Consider the following conditions:

- Remove loose fat and connective tissue
- Ensure a smooth and fat-free surface so that protein can escape
- Cut off lymph nodes, gristle, thick sinews and fat
- A fat layer prevents the escape of protein and the adhesive effect, resulting in poor slicing consistency

3 BRINE – CONTENT AND PREPARATION

Important criteria for preparation of the brine are the solubility of the ingredients, correct dosage and the correct temperature during preparation and refrigeration.

The decisive factor for optimal solubility of the brine, which should be freshly mixed under hygienic conditions, is the correct order of preparation:

1. Provide the water
2. Dissolve the injection brine completely
3. Add salt and dissolve
4. Add ice and dissolve completely

After preparation, the brine temperature should range between 0 °C and –5 °C.

4 BRINE INJECTION – PROCEDURE AND INJECTION RATE

The meat cuts have to be injected immediately after preparation of the brine. A proven method – partly for

time-related reasons – is the standard muscle injection procedure. The key aspects are:

INJECTION OF THE BRINE

- Make sure the needle injector is hygienic
- Optimal setting of the injector (stroke frequency and transport feeding)
- Punctures very close to one another support an even distribution of the brine

BRINE DISTRIBUTION AND PREVENTION OF HOLES

- When using a curing machine, inject the meat repeatedly with a narrow needle setting
- Select an injection pressure of 1 to max. 2 bar, as higher pressures can tear the meat tissue

YIELD

- A higher injection rate but the same salt content increases the yield
- Cooked cured products with high yields should also be tenderised; this treatment loosens the meat fibre

5 TUMBLING & FORMING – TENDER AND EVENLY CURED

The mechanical support of the muscle injection procedure by tumbling under vacuum loosens the structure of the muscles, thus improving the brine absorption and even distribution of the brine throughout the cut of meat. The muscle fibres are opened up and more protein can escape to improve bonding. The curing ingredients are better distributed and the final product is more tender before it is pressed into shape with sheets, moulds, nets or fibrous casings.

FACTORS INFLUENCING THE TUMBLING PROCESS

Design of the tumbler, surface condition of the inner sheath, filling quantity, tumble program, number of revolutions, total distance, work/rest intervals, total process time, temperature

6 COOKING & CHILLING – TASTE AND EFFICIENCY

Depending on the cooking method, there are various things to consider when producing cooked cured products.

WATER OR STEAM BATH

The calibre and temperature determine the cooking time of the ham. The optimal method, in terms of flavour and efficiency, is gentle cooking at temperatures not much higher than 75 °C. This method minimises cooking loss, loss of flavour and possible damage caused by the cooking process.

ADAPTIVE COOKING

Adapted cooking is a very gentle cooking method that is especially suitable for large calibres and reduces damage during cooking.

DELTA-T COOKING

Here, the chamber temperature is constantly adapted to the core temperature during cooking. Delta-T stands for the difference between reached core temperature and water/steam temperature. A Delta-T cooking temperature of 25 °C and a maximum cooking temperature of 70 °C are recommended for this most gentle method of cooked ham production.

COOKING WITH HOT AIR

Cooking in a dry atmosphere with appropriate humidity is done when fibrous casings are used, for instance.

CHILLING

Since the core temperature rises by several degrees after the cooking process, the product must be chilled immediately after cooking. Chill the item for 24 hours. It can then be smoked if required.

JAMBO-LAK GOLD 1000770-015

Our classic liquid injection brine for cooked ham.

Packaging: 14 l canister



SEASONED BRINE FOR COOKED HAM (PHOSPHATE-FREE)

Recipe no. 5504786

LINK www.myrazept.de/recipes/87

RA-LAK LIQUID RPM 1710080-001

Liquid injection brine with pH-value stabilisation via optimal phosphate composition.

Packaging: 14 l canister



SEASONED BRINE FOR COOKED HAM, ASPARAGUS TYPE

Recipe no. 5507543

LINK www.myrazept.de/recipes/16411

EVERYONE LOVES A BARBECUE!

Germany is gripped with barbecue fever.

Barbecuing has long been more than just a family event. These days, it has cult-hobby status in many places. Bratwurst remains the ultimate product for ambitious barbecue chefs and the pinnacle of their craft. Regional products such as original Thuringian marjoram are just as sought-after as more unusual variants. We recommend the 68er seasoning with hemp seeds and black cumin seeds.

68ER SEASONING FOR BRATWURST
1717540-001

Powdered seasoning for use in coarse and fine bratwursts, as well as for various types of bratwurst.

Characteristics: Aromatic with hemp seeds, black cumin seeds and sesame

Packaging: 1 kg sachet

FINE BOILED BRATWURST 68ER
Recipe no. 5507349

LINK www.myrazept.de/recipes/12653

THURINGIAN GRILLED SAUSAGE SEASONING F+F
1000532-009

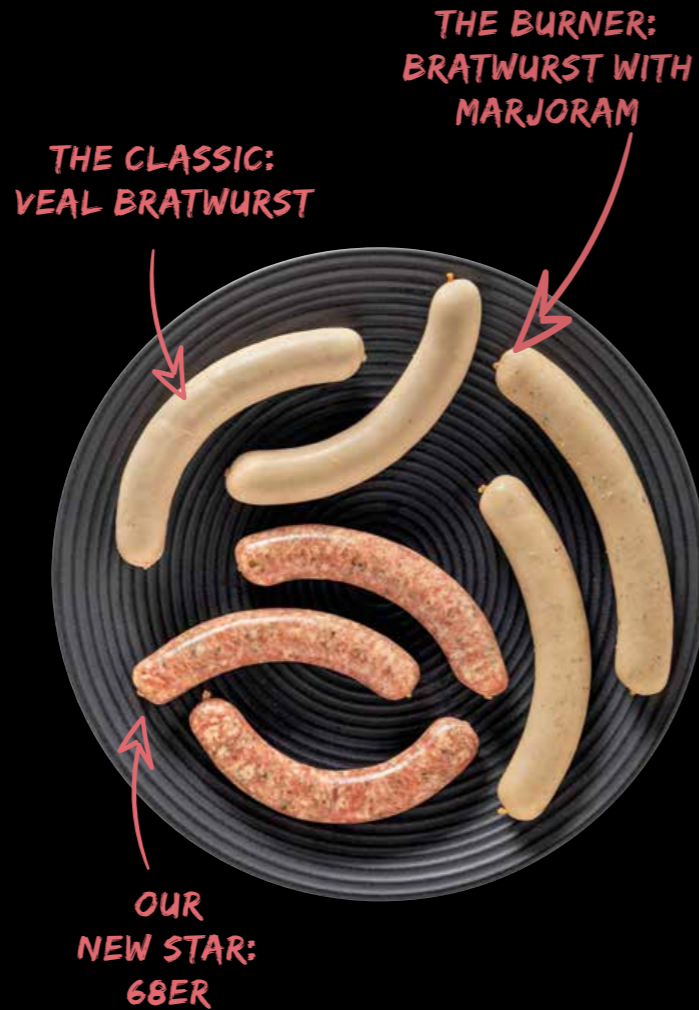
Powdered phosphate-free compound for large bratwursts with freshness and colour stabiliser.

Characteristics: Aromatic spice with pepper, caraway, coriander, ginger, mace and marjoram

Packaging: 1 kg sachet

COARSE GRILLED BRATWURST WITH MARJORAM
Recipe no. 5500424

LINK www.myrazept.de/recipes/927



BRATWURST F+F WITH LEMON
1000510-005

Powdered phosphate-free compound for fine bratwursts with freshness and colour stabiliser.

Characteristics: Aromatic and fruity with ginger, mace, nutmeg, pepper and lemon

Packaging: 1 kg sachet

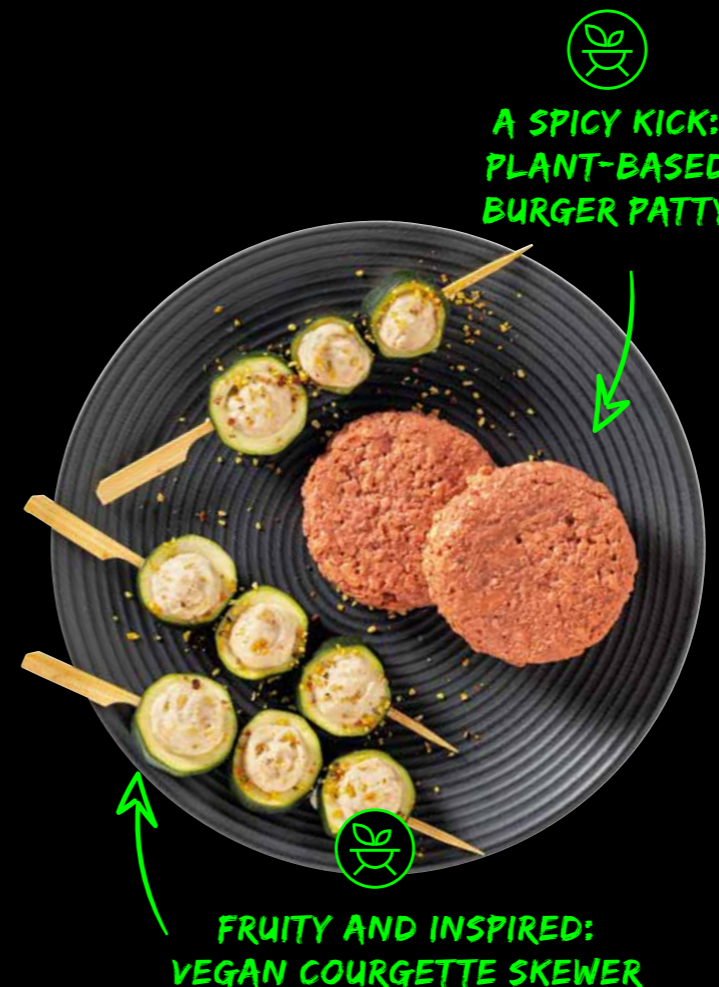
VEAL BRATWURST WITH PORK
Recipe no. 5500391

LINK www.myrazept.de/recipes/2951

NO MEAT, NO PROBLEM

Our vegan and vegetarian recipes bring more diversity and tolerance to barbecues.

Help, the vegetarians are coming! Thanks to the likes of RAPS, this worry is a thing of the past. With creative ideas and a range of vegetarian and vegan products, we provide plenty of tasty alternatives. So whoever comes to your next barbecue, there'll be something to tickle their taste buds!



PLANTFIX BURGER PATTY
1715802-001

All-in-one mix for plant-based burger patties containing pea protein.

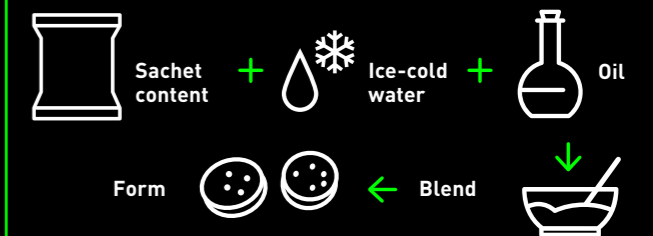
Characteristics: Spicy and smoky with a hint of onion and pepper

Packaging: 770 g sachet

PLANT-BASED BURGER PATTY WITH PEA PROTEIN
Recipe no. 5507174

LINK www.myrazept.de/recipes/8598

IT'S SO EASY



TIP: To prevent the products from sticking to the grill pan, it should be oiled beforehand and not too hot.

PLANTFIX CHICKEN STYLE
1717438-001

All-in-one mix for preparing plant-based nuggets, schnitzel, various shapes and fillings containing pea protein.

Characteristics: Light beige colour with a characteristic chicken flavour

Packaging: 800 g sachet

VEGAN COURGETTE SKEWER WITH PEA PROTEIN
Recipe no. 5507459

LINK www.myrazept.de/recipes/15108

24/7: MEAT AROUND THE CLOCK

Vending machines are the ideal solution for ensuring that customers can keep well fed and happy out of hours, on public holidays or at weekends – and they boost your sales conveniently with no extra staff costs.

OUR TIP: AVAILABILITY ALL YEAR ROUND

For instance, in the barbecue season, machines are the ideal option for supplying new and existing customers with products for the perfect BBQ at any time – from traditional sausages or marinated steaks to trendy meat alternatives, condiments and dips.

VACUUM PACKS ARE EASY AND SPACE-SAVING, STAY FRESH AND ARE SUITABLE FOR HIGH-QUALITY PRODUCTS COOKED IN SMOKERS, DUTCH OVENS OR SOUS VIDE COOKERS. BOWLS, UPRIGHT SACHETS AND SHRINK BAGS CAN ALSO BE USED.

WHAT YOU NEED:

- Recipes with all preparation steps
- Appealing packaging material with maximum sustainability
- Attractive POS marketing
- Labelling software



IMPORTANT:

- Follow guidelines on personal and room hygiene (German Food Labelling Ordinance and Food Information Ordinance for vending machines)
- Only use fresh produce
- Keep products refrigerated at below 4 °C
- Prevent damage due to sharp bags or skewers
- Be aware of possible cross-contamination from fruit and vegetables

GREAT ACCOMPANIMENTS FROM RAPS:

FOR FLAVOUR

· 1000693 MARINOX CAPRI
Mediterranean/tomato flavour



· 1000669 MARINOX GARLIC
Spicy with a hint of herbs/garlic



· 1000596 BEER MARINADE
Herby/spicy



FOR A LONG SHELF LIFE

· 1000794-010 RA-FRESH

· 1714136-001 FRESH TOTAL AL



GILDE VISION – PRIME PRODUCTS, ANY TIME

The Gilde Vision vending machine provides every option for offering high-quality regional produce around the clock.

GUARANTEED FRESHNESS

A temperature range of +3 to +12 °C ensures quality, fresh from the butcher.

OPTIMAL PRODUCT PRESENTATION

Your Gilde Vision can be individually structured and puts your produce behind UV-protected glass in superb LED light.

FLEXIBLE PAYMENT METHODS

Your customers can insert notes and coins or pay by card – everything is possible.

INTUITIVE OPERATION

Easy to use for customers, and easy for you to manage thanks to dedicated software.



www.zentrag.de/verkaufsautomat-gilde-vision

HOWLING WITH DELIGHT.



SACRAMENTO 2022



The butcher trade's Team Germany, the Butcher Wolfpack, has triumphed at the World Butchers' Challenge 2022 in Sacramento.

"For the honourable butcher's trade": On Saturday 3 September 2022, the team – Dirk Freyberger (captain), Jörg Erchinger, Michael Moser, Matthias Endrass, Jürgen Reck and Katharina Bertl – took on teams from 13 nations at the Golden 1 Center Sacramento, home to the Sacramento Kings baseball side. They faced tough opposition from countries including Ireland, New Zealand, Australia, France, Italy and the USA. The team has been preparing meticulously for this occasion since 2019.

They were given three and a half hours to cut up half a cow, half a pig, a whole lamb and five chickens and make them into products. Real top-level sport. On the theme of "Oktoberfest", steaks, roasts, specialities and cuts were presented in a small marquee. A rotating spit was set up in the tent, and the team even had a small oven to bake a Leberkäse on site. The products were then assessed and tasted by 14 judges. Eventually, the winners were announced in the Sacramento Memorial Auditorium on the Sunday evening (local time). And we're thrilled to say that they claimed the prize for the best beef sausage and gourmet sausage – with RAPS seasoning, of course – and team member Michael Moser was named in the all-star team of the butchers' world championships.



Sacramento 2022

"The whole team performed superbly. We're incredibly proud to have pulled off such a triumph in these challenging times. This success is the result of a huge amount of work. I'd like to thank everyone who made it possible, especially our sponsors, all our supporters and our families," said team captain Dirk Freyberger, who was visibly moved after the presentation ceremony. Team manager Werner Braun, from Wiedenzhausen, was overcome by emotion. "This victory means so much for the German butcher's trade: I can't believe we've done it," said Braun, with tears in his eyes.

As a proud sponsor, RAPS congratulates the team on this magnificent success! Keep up the good work!

THE TEAM



KATHARINA BERTL



MATTHIAS ENDRASS



JÖRG ERCHINGER



DIRK FREYBERGER



MICHAEL MOSER



JÜRGEN RECK

OUR WORLD-BEATING PRODUCTS

The stuff of champions: these superb products, which boast the customary RAPS quality and are sure-fire hits at your counter, helped to deliver victory at the butcher's world championships. World-beating flavour guaranteed!

SENATOR GOLD 1000232-011

Seasoning for boiled sausage, including cold cuts, with pepper, coriander, ginger and mace.

Usage rate: 4 g/kg
Packaging: 1 kg sachet

MUNICH-STYLE WHITE WURST SEASONING 1000540-005

Seasoning for boiled sausage, including white wurst and yellow wurst, with pepper, coriander, ginger and mace.

Usage rate: 3-4 g/kg + table salt
Packaging: 1 kg sachet

TRIUMPHATOR 1000487-007

Seasoning for boiled sausage, including for Fleischkäse and cold cuts, with pepper, coriander, ginger and nutmeg.

Usage rate: 6 g/kg
Packaging: 1 kg sachet

NUREMBERG GRILL SAUSAGE SEASONING 1000530-009

Seasoning for bratwurst with pepper, caraway, coriander and marjoram.

Usage rate: 6 g/kg + table salt
Packaging: 1 kg sachet

SPICED MEAT LOAF

Recipe no. 5507541/for 10 kg

QUANTITY	INGREDIENTS
3.5 kg	Pork 90, partially defatted with 10% visible fat
1.5 kg	Beef 90, partially trimmed beef with 10% visible fat
2.5 kg	Pork fat, fat portions
2.5 kg	Ice

USAGE RATE	
180 g	Nitrite curing salt
50 g	RAPHOS PLUS (1000790)
60 g	TRIUMPHATOR (1000487)
10 g	GLUTALIN (1000611)
5 g	THURINGIAN MARJORAM RUBBED (1000830)

METHOD

1. Grind the meat and fat material separately through the 3 mm plate.
2. Briefly spin the lean meat in a bowl chopper with **RAPHOS PLUS** and add the nitrite pickling salt.
3. Spin again in the bowl chopper on fast with 1/3 the ice until approx. 3 °C.
4. Work in the fat material, seasoning and the rest of the ice in 2 parts.
5. Bowl chopper end temperature at least 12 °C.
6. Fill into greased moulds and bake at 120 °C until a core temperature of 72 °C.

LINK www.myrazept.de/recipes/16359

FRANCONIA-STYLE COARSE BRATWURST

Recipe no. 5500335/for 10 kg

QUANTITY	INGREDIENTS
3.5 kg	Pork 95, without sinews and with 5% visible fat
3.5 kg	Pork 75, lean belly with 25% visible fat
2.8 kg	Pork 40, belly with 60% visible fat
200 g	Ice-cold water

USAGE RATE	
180 g	Table salt
60 g	NUREMBERG GRILL SAUSAGE SEASONING F+F (1000530)
10 g	GLUTALIN (1000611)
10 g	THURINGIAN MARJORAM RUBBED (1000830)

METHOD

1. Mix all materials with the spices and ingredients.
2. Grind through the 3 mm or 5 mm plate and mix thoroughly.
3. Fill into thin sheep casings, cal. 18/20, and divide into portions 6-8 cm in length.

LINK www.myrazept.de/recipes/915

MUNICH-STYLE WHITE WURST

Recipe no. 5503149

LINK www.myrazept.de/recipes/1344

BEEF-FREE COLD CUTS

Recipe no. 5500530

LINK www.myrazept.de/recipes/3723

OUR CRISPY CRUSTS ALSO FEATURED

CRISPY CRUST GARLIC-PEPPER 1718815-001

Paste for baking fish, vegetables, poultry and meat of all kinds.

Characteristics: Spicy pepper with a delicate hint of garlic
Packaging: 2.5 kg tub

CRISPY CRUST TOMATINO 1718818-001

Paste for baking fish, vegetables, poultry and meat of all kinds.

Characteristics: Aromatic tomato with a characteristic hint of basil
Packaging: 2.5 kg tub

CRISPY CRUST GARDEN HERBS 1718816-001

Paste for baking meat, fish, vegetables and cheese.

Characteristics: Subtle, aromatic herb mix
Packaging: 2.5 kg tub



WE'RE HAPPY TO HELP

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IMPRINT

Publisher responsible under German press law:
 RAPS GmbH & Co. KG
 Adalbert-Raps-Strasse 1
 95326 Kulmbach

Editorial
 RAPS GmbH & Co. KG

Spring,
 Brandideas GmbH

Design
 Spring,
 Brandideas GmbH
 Kieffholzstrasse 1
 12435 Berlin

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 02/2023