

Spring/Summer 2024

# Ideen WERK

The Magazine by RAPS



## A SPICY SUCCESS STORY

To mark the 100th anniversary of RAPS:  
our anniversary marinade with a new and improved recipe



# 100 YEARS OF RAPS – AND COUNTLESS REASONS TO CELEBRATE!

Celebrating has never tasted so good! We have a whole host of amazing products and promotions in store to mark our 100th anniversary, such as the special and practical anniversary container for our delicious seasonings. And our colourful selection of delicious marinades and dips will add variety to any barbecue spread – vegans included! We have also conjured up two new MAGIC products, perfect for those who love to try something a bit different. There is plenty to celebrate: dip, dip, hooray!

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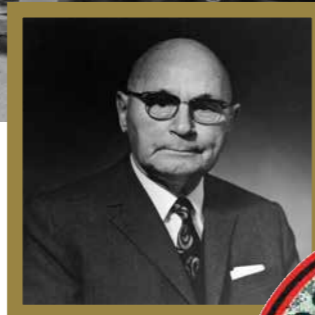
# We are celebrating 1000 years of Raps

## From pharmacist to seasoning expert

In 1924, Adalbert Raps, a pharmacist fascinated by the healing powers of plants, opened his first store selling herbs and spices for medicinal purposes in Hamburg. The search for new methods to produce salt-free spices soon became the company's most important mission.

Around 30 years later, the company moved to Kulmbach. The RAPS headquarters, the launch pad for the company's global success, are still based there today.

In 1975, Horst Kühne became head of the company. Under his leadership, RAPS became one of the top seasoning companies in Europe.



So magic!

## OUR ANNIVERSARY MARINADE

To mark the centenary of RAPS, we have created a special anniversary marinade based on our classic recipe, the first MAGIC oil-based marinade. We have tweaked the recipe yet again. The enchanting story of our MAGIC products and their success began many years ago with our first oil-based marinade – and it continues to this day. This flavourful and aromatic marinade is perfect for seasoning and marinating all kinds of barbecue food – be it beef, pork, lamb or poultry.



### PORK BELLY SKEWERS

Recipe no. 5507808

#### QUANTITY INGREDIENTS

10.0 kg Pork belly  
900 g **MAGIC (1000708)**

#### METHOD

1. Remove the skin from the pork belly, take out the ribs and cartilage and fold to form an S-shape.
2. Poke skewers through at 2 cm intervals.
3. Slice the belly between the skewers and marinate with **MAGIC**.

#### COOKING

Cook at a medium heat on a barbecue or in a frying pan with a little oil until cooked to the desired degree.

LINK [www.myrazept.de/recipes/25593](http://www.myrazept.de/recipes/25593)

Our classic!

**MAGIC**  
1000708-004/009



Seasoning for marinating all barbecue dishes with beef, pork, poultry or lamb.

**Flavour:** aromatic and spicy

**Packaging:** 2.5 kg/5.0 kg tub

### MAGIC PORK BELLY BOATS

Recipe no. 5507745

LINK [www.myrazept.de/recipes/25102](http://www.myrazept.de/recipes/25102)

# Perfectly SEASONED



## Our anniversary products in a practical container

For the last 100 years, we have always adopted the easiest and most direct way to find out what the market needs – by listening to the experts “in the field”. That’s why no-one understands the needs, tastes and preferences of its customers better than RAPS does. Our perfectly balanced blends of seasonings and additives, bespoke recipes and aesthetically pleasing sausage casings to create an appetising counter display make us experts in everything related to making sausages.



## OUR TOP SEASONINGS FOR SAUSAGES:

### SENATOR GOLD 1000232-001

For cold cuts with pepper, mace and coriander  
**Packaging:** 1.5 kg

### ALPINI 1000257-001

For semi-perishable sausages with pepper, caraway seeds and garlic  
**Packaging:** 1.5 kg

### BOLOGNA SEASONING IDEAL 1000241-001

For bologna and sausages with pepper, ginger, coriander, mace, stock and garlic  
**Packaging:** 2.0 kg

### GOLDEN VIENNA 1000271-001

For sausages with pepper, nutmeg and paprika  
**Packaging:** 1.5 kg

### MUNICH-STYLE WHITE WURST SEASONING 1000540-014

For veal sausage and other veal products with pepper, mace, coriander and lemon  
**Packaging:** 1.5 kg

### THURINGIAN RED GOLD 1000311-009

For black pudding with rubbed marjoram, clove, allspice and pepper  
**Packaging:** 1.2 kg

### LANDVOGT 1000440-001

For coarse liver sausage with rubbed marjoram, fried onions and pepper  
**Packaging:** 1.0 kg

### CLIVIA GOLD 1000444-013

For smooth liver sausage with pepper, ginger and vanilla  
**Packaging:** 1.5 kg

### SEASONING FOR MEAT LOAF 1000481-001

For meat loaf with pepper, nutmeg and onion  
**Packaging:** 1.5 kg

### BRATWURST F+F WITH LEMON 1000510-010

For bratwurst with pepper, nutmeg, ginger, coriander and lemon  
**Packaging:** 1.5 kg

### NUREMBERG GRILL SAUSAGE SEASONING F+F 1000530-001

For coarse bratwurst with pepper, caraway seeds, coriander and rubbed marjoram  
**Packaging:** 1.2 kg

### THURINGIAN GRILL SAUSAGE SEASONING F+F

**1000532-001** For coarse bratwurst with pepper, caraway seeds, coriander and rubbed marjoram  
**Packaging:** 1.2 kg

### MEAT LOAF

Recipe no. 5500328

**LINK** [www.myrazept.de/recipes/1171](http://www.myrazept.de/recipes/1171)

### CHAMPIGNON-LYONER SAUSAGE

Recipe no. 5505313

**LINK** [www.myrazept.de/recipes/16807](http://www.myrazept.de/recipes/16807)

### GLUTALIN 1000611-001

Universal flavour enhancer with glutamate, onion and celery  
**Packaging:** 3.0 kg

### BASIS-KUT 1000799-008

Cutter additive with reddening and phosphate  
**Packaging:** 2.0 kg

### RAPHOS COMBI E 1093579-002

Cutter additive with reddening with phosphate and emulsifier  
**Packaging:** 2.0 kg

### RAPHOS PLUS 1000790-010

Cutter additive with reddening with phosphate and emulsifier  
**Packaging:** 2.5 kg

## COARSE BRATWURST WITH MARJORAM AND CARAWAY SEEDS

Recipe number: 5500543 / for 10 kg

### QUANTITY INGREDIENTS

#### PRIMARY INGREDIENTS

3.3 kg Pork 90, partially defatted with 10% visible fat  
 1.2 kg Ice

#### FILLER INGREDIENTS

1.0 kg Pork 95, without sinews and with 5% visible fat  
 2.0 kg Pork 40, belly with 60% visible fat  
 2.5 kg Pork 75, lean belly with 25% visible fat

#### EXTRAS

200 g Table salt  
 50 g **THURINGIAN GRILL SAUSAGE SEASONING F+F (1000532)**  
 10 g **GLUTALIN (1000611)**  
 60 g **PHOSTON ORZ (1711160)**  
 60 g **RAPRALL (1000756)**

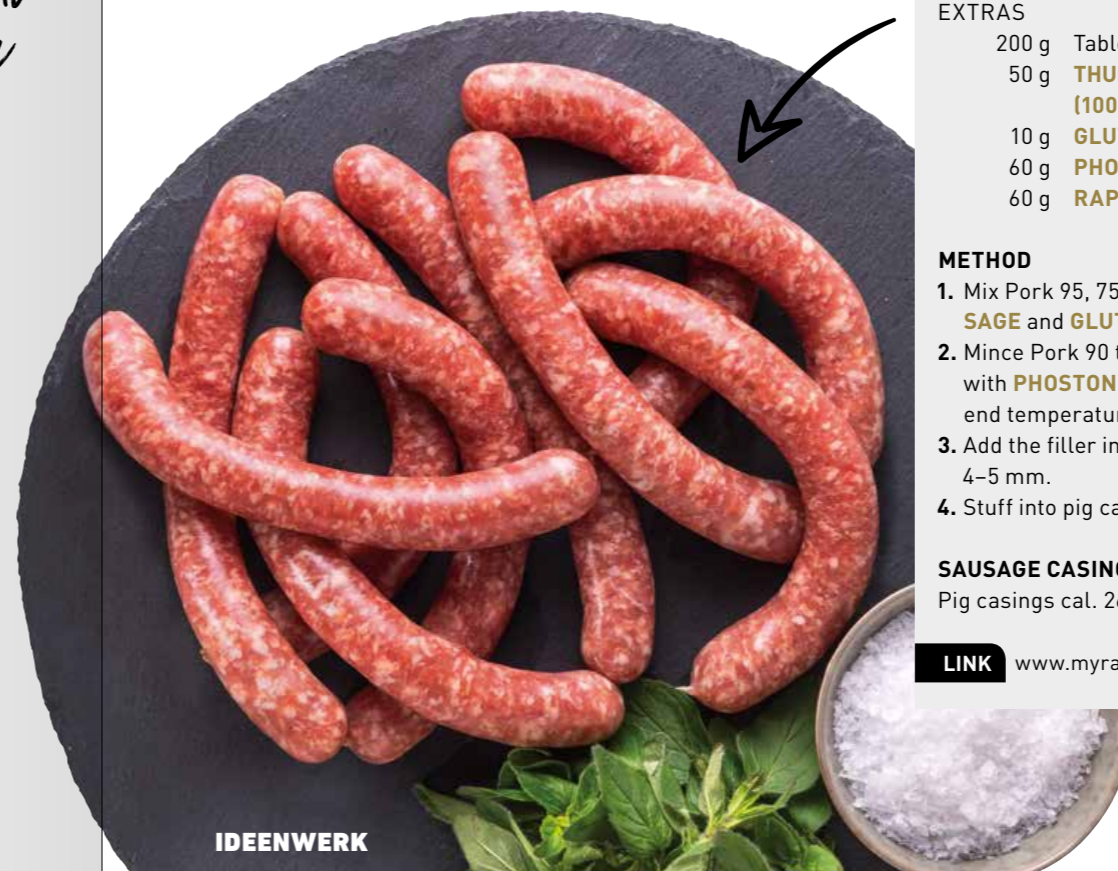
### METHOD

1. Mix Pork 95, 75 and 40 with **THURINGIAN GRILL SAUSAGE** and **GLUTALIN** and mince through the 13 mm disc.
2. Mince Pork 90 through the 3 mm disc and mix together with **PHOSTON ORZ**, **RAPRALL**, salt and ice to a chopper end temperature of 8 °C.
3. Add the filler ingredients minced to 13 mm and chop to 4–5 mm.
4. Stuff into pig casings cal. 26/28 and portion.

### SAUSAGE CASINGS/NATURAL CASING

Pig casings cal. 26/28

**LINK** [www.myrazept.de/recipes/936](http://www.myrazept.de/recipes/936)



# SMOKY & EXOTIC

## Discover our new MAGIC marinades

Products with a smoky flavour are all the rage – as are exotic flavours, which have been very popular for a long time and repeatedly bring variety to the table. Barbecue fans will be in their element with our new MAGIC SMOKY CHIPOTLE and MAGIC THAI CURRY marinades. These newly developed marinades are free from palm oil and ensure that herbs and spices are distributed evenly. Meat stays juicy and takes on a beautiful glaze. Discover something new and give your food a beautiful smoky flavour with MAGIC SMOKY CHIPOTLE or add a touch of that holiday feeling to your counter with MAGIC THAI CURRY.



### MAGIC SMOKY CHIPOTLE 1720785-001/002

DELICIOUSLY SMOKY

NEW

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

**Flavour:** smoky and spicy; with a pleasant, smoky taste of chipotle chilli and alder smoked salt

**Packaging:** 2.5 kg / 4.5 kg tub

### MAGIC THAI CURRY 1720780-001/002

THAI-STYLE

NEW

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

**Flavour:** hot and spicy; with a distinctive flavour of lemongrass and a hint of coconut

**Packaging:** 2.5 kg / 4.5 kg tub



### MULTI-COLOURED PORK FILLET SKEWERS

Recipe no. 5507733

QUANTITY	INGREDIENTS
10.0 kg	Pork fillet
300 g	MAGIC BLACK GARLIC & PEPPER (1714985)
300 g	MAGIC SMOKY CHIPOTLE (1720785)
300 g	MAGIC THAI CURRY (1720780)

- METHOD**
1. Cut the pork fillet into medallions.
  2. Marinate each medallion with either MAGIC BLACK GARLIC & PEPPER, MAGIC SMOKY CHIPOTLE or MAGIC THAI CURRY.
  3. Place one of each type of medallion onto each skewer.

**COOKING**  
Cook at a medium heat on a barbecue or in a frying pan.

**LINK** [www.myrazept.de/recipes/24985](http://www.myrazept.de/recipes/24985)



### THAI CURRY PORK LOIN PINCHOS

Recipe no. 5507718

QUANTITY	INGREDIENTS
10.0 kg	Pork loin
1.0 kg	Cherry tomatoes
500 g	Red onions
700 g	MAGIC THAI CURRY (1720780)

- METHOD**
1. Cut the pork loin into thin strips using the slicer and marinate with MAGIC THAI CURRY.
  2. Place a cherry tomato and a piece of onion onto a paddle skewer, then arrange the marinated meat onto the skewer in a wavy or spiral shape.

**COOKING**  
Barbecue at a medium heat or fry in a pan without any oil.

**LINK** [www.myrazept.de/recipes/24587](http://www.myrazept.de/recipes/24587)

### SMOKY CHIPOTLE PORK NECK STEAK

Recipe no. 5507711

**LINK** [www.myrazept.de/recipes/24488](http://www.myrazept.de/recipes/24488)

### THAI CURRY LAMB SKEWERS

Recipe no. 5507720

**LINK** [www.myrazept.de/recipes/24589](http://www.myrazept.de/recipes/24589)



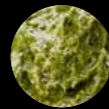


# MAGIC IN ABUNDANCE

## Over 40 MAGIC marinades to suit every taste

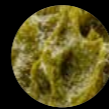
Barbecue time is marinade time! With friends, family or at sporting events – barbecuing without a marinade is like cooking without salt. Marinades give barbecue food the right kick and enhance flavours – everything from classic to on-trend varieties. The pure oil marinades from RAPS are perfect for marinating meat, fish, vegetables and cheese. They also make products look enticing and give them a special glaze. Discover our MAGIC range and use it to make your own magic!

**MAGIC WILD GARLIC**  
1000714-002/003



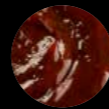
**Flavour:** aromatic and spicy  
**Packaging:** 2.5 kg / 4.5 kg tub

**MAGIC HERB BUTTER-STYLE**  
1000704-003/006



**Flavour:** buttery flavour / herbal  
**Packaging:** 2.5 kg / 4.5 kg tub

**MAGIC BBQ**  
1695342-001/002



**Flavour:** savoury, sweet and smoky  
**Packaging:** 2.5 kg / 5.0 kg tub

**MAGIC GYROS**  
1000707-003/007



**Flavour:** Greek-Mediterranean  
**Packaging:** 2.5 kg / 4.5 kg tub

**MAGIC MR. GARLIC-PEPPER**  
1714633-001/002



**Flavour:** spicy / tangy  
**Packaging:** 2.5 kg / 4.5 kg tub

**MAGIC ROSEMARY-SEA SALT**  
1693796-002/001



**Flavour:** aromatic Mediterranean  
**Packaging:** 2.5 kg / 4.5 kg tub

**MAGIC TOMATINO**  
1692671-001/002



**Flavour:** spicy Mediterranean  
**Packaging:** 2.5 kg / 5.0 kg tub

**MAGIC MANGO-CHILLI**  
1695343-001/002



**Flavour:** fruity, sweet and tangy  
**Packaging:** 2.5 kg / 5.0 kg tub

**MAGIC MUSTARD BEER**  
1713155-002/001



**Flavour:** mustard flavour / spicy  
**Packaging:** 2.5 kg / 4.5 kg tub

**MAGIC STEAKADO**  
1000492-003



**Flavour:** aromatic and spicy  
**Packaging:** 4.5 kg tub

# VEGAN BARBECUING



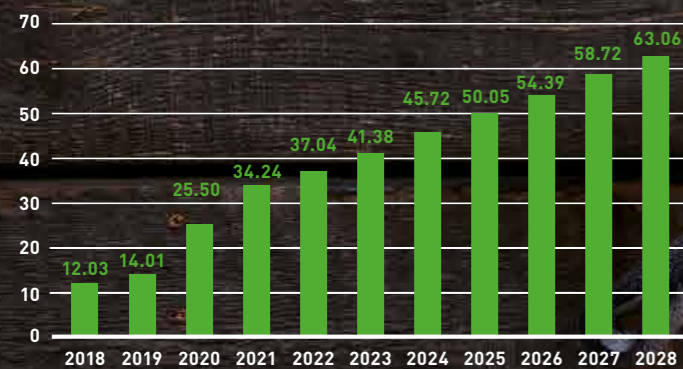
## Wildly delicious – even without meat

The days of vegans limiting themselves to vegetables, salad and bread at a barbecue are long gone. However, many meat substitutes still lack flavour, don't look enticing and their texture is unconvincing. So it's time for more authenticity and variety at vegan barbecues.

To achieve this, RAPS is offering finely balanced, functional products and seasonings to give plant-based steaks and sausages the same flavour as real meat products. These not only appeal to vegans, but can also win over die-hard barbecue fans. After all, vegan barbecue options are a great alternative for anyone wanting to eat a more balanced and sustainable diet. So let's broaden our culinary barbecuing horizons together and see what lies beyond the grill!

### MEAT SUBSTITUTES – VOLUME

Germany (millions of kilograms)



SOURCE: STATISTA MARKET INSIGHTS

VEGAN CHORIZO BRATWURST



VEGAN FRANCONIAN BRATWURST!



VEGAN BRATWURST WITH CARAWAY SEEDS & MARJORAM



**EXTRUDED PEA PROTEIN**  
1714029-005

**Description:** vegan ingredient for vegan products  
**Packaging:** 2.0 kg pouch

AROMATIC AND SPICY



**VEGAN BRATWURST BASIC SEASONING**  
1722102-001

**Description:** seasoning for vegan products  
**Packaging:** 1.0 kg pouch



**COMPOUND VEGAN SAUSAGE**  
1716651-002

**Description:** compound for vegan products  
**Packaging:** 2.0 kg pouch



### VEGAN SAUSAGE WITH CARAWAY SEEDS, MARJORAM AND PEA PROTEIN

Recipe no. 5507736

QUANTITY	INGREDIENTS
<b>PRIMARY INGREDIENTS</b>	
800 g	<b>EXTRUDED PEA PROTEIN (1714029)</b>
1.0 kg	<b>COMPOUND VEGAN SAUSAGE (1716651)</b>
5.5 kg	Ice-cold water
1.0 kg	Cooking oil
1.2 kg	Tinned mushrooms
550 g	<b>VEGAN SAUSAGE BASIC SEASONING (1722102)</b>
<b>EXTRAS</b>	
10 g	<b>RUBBED THURINGIAN MARJORAM (1000830)</b>
20 g	<b>GROUND CARAWAY SEEDS (1000827)</b>
20 g	<b>WHOLE CARAWAY SEEDS (1000826)</b>

#### METHOD

1. Grind the ice-cold water, **VEGAN SAUSAGE BASIC SEASONING** and **COMPOUND VEGAN SAUSAGE** together for approx. 15 rounds, then add the cooking oil and grind for a further 30 rounds. The cutter temperature must be below +2 °C at the start. The cutter temperature can then rise.
2. Add seasoning and mushrooms (drained) and mince to 5 mm or the desired grind size.
3. Mix in the **EXTRUDED PEA PROTEIN** and vacuum-pack.
4. Fill into casings, portion and scald for 35 minutes at 86 °C.
5. Rinse briefly, allow to cool, store in a cool place or pack and pasteurise if necessary.

#### PACKAGING

Removable casings cal. 26 or vegan sausage casings

**LINK** [www.myrazept.de/recipes/25512](http://www.myrazept.de/recipes/25512)

## FLEXITARIANS – A NEW SPECIES IS TAKING OVER THE BARBECUE

There are many reasons to cut out meat. Some people do it for ethical reasons, for the sake of the animals, or to protect the environment. Others simply want to eat a healthier and more balanced diet. One thing is clear: overall, meat consumption is in decline. Almost 35% of people are now flexitarians: they like to eat meat or a good bratwurst from time to time, but they are also increasingly opting for vegetarian or vegan products. We need to respond to this trend with optimism – and, above all, with delicious products. Follow our lead – be flexible!

### VEGAN STEAKSPICES TYPE POULTRY 1721847-001

**Description:** seasoning for vegan products  
**Packaging:** 1.0 kg pouch

TASTES LIKE CHICKEN



### VEGAN STEAKSPICES TYPE PORK 1721600-001

**Description:** seasoning for vegan products  
**Packaging:** 1.0 kg pouch

AROMATIC AND SPICY



### VEGAN STEAKSPICES TYPE BEEF 1721601-001

**Description:** seasoning for vegan products  
**Packaging:** 1.0 kg pouch

AMAZING TEXTURE



FIND THE COLLECTION HERE!



## VEGAN "ROCKY" BEEF-STYLE STEAK WITH PLANT PROTEIN

Recipe no. 5507806

### QUANTITY INGREDIENTS

#### PRIMARY INGREDIENTS

1.6 kg	<b>COMPOUND VEGAN STEAK (1714049)</b>
4.0 kg	Ice-cold water
850 g	<b>SOY PROTEIN TEXTURATE (1721119)</b>
2.5 kg	Drinking water
1.0 kg	Cooking oil

#### EXTRAS

400 g	<b>VEGAN STEAKSPICES TYPE BEEF (1721601)</b>
120 g	<b>STEAK PEPPER ROCKY (1000561)</b>

### METHOD

1. Soak the **SOY PROTEIN TEXTURATE** in the drinking water for at least 4 hours.
2. Grind the **COMPOUND VEGAN STEAK** together with the ice-cold water for approx. 40 rounds. It is important that the temperature falls below +2 °C.
3. Add the pre-soaked **SOY PROTEIN TEXTURATE**, cooking oil and **VEGAN STEAKSPICES TYPE BEEF**, combine in the mixer and mince to the desired grind size if necessary.
4. Vacuum-pack the mass in the cutter, tumbler or vacuum packing machine.
5. Portion and shape the steaks and season with **STEAK PEPPER ROCKY**.
6. If necessary, pack in a protective atmosphere and refrigerate or freeze.

LINK [www.myrazept.de/recipes/25582](http://www.myrazept.de/recipes/25582)

### COMPOUND VEGAN STEAK 1714049-002

**Description:** vegan ingredient for vegan products  
**Packaging:** 2.0 kg pouch



### SOY PROTEIN TEXTURATE 1721119-001

**Description:** soy protein for vegan products  
**Packaging:** 2.0 kg pouch



## VEGAN "THAI CURRY" CHICKEN-STYLE STEAK WITH PLANT PROTEIN

Recipe no. 5507805

### QUANTITY INGREDIENTS

#### PRIMARY INGREDIENTS

1.4 kg	<b>COMPOUND VEGAN STEAK (1714049)</b>
3.6 kg	Ice-cold water
1.0 kg	<b>SOY PROTEIN TEXTURATE (1721119)</b>
3.0 kg	Drinking water
1.0 kg	Cooking oil

#### EXTRAS

300 g	<b>VEGAN STEAKSPICES TYPE POULTRY (1721847)</b>
500 g	<b>MAGIC THAI CURRY (11720780)</b>

### METHOD

1. Soak the **SOY PROTEIN TEXTURATE** in the drinking water for at least 4 hours.
2. Grind the **COMPOUND VEGAN STEAK** together with the ice-cold water for approx. 40 rounds. It is important that the temperature falls below +2 °C.
3. Add the pre-soaked **SOY PROTEIN TEXTURATE**, cooking oil and **VEGAN STEAKSPICES TYPE POULTRY**, combine in the mixer and mince to the desired grind size if necessary.
4. Vacuum-pack the mass in the cutter, tumbler or vacuum packing machine.
5. Portion and shape the steaks and marinate them with **MAGIC THAI CURRY**.
6. If necessary, pack in a protective atmosphere and refrigerate or freeze.

LINK [www.myrazept.de/recipes/25581](http://www.myrazept.de/recipes/25581)



# SCALDING-HOT LANDSCAPES

## Germany – the land of 1,000 types of cooked sausage

Cooked sausages are seriously popular in Germany. At 12.4 kg, they accounted for almost half of all sausage and other meat products consumed per capita in 2021. A preference this strong is unique in Europe – as is the vast regional variety, which features over 1,500 different types of sausage. RAPS is a key player behind this huge array of flavours, giving speciality sausages their signature taste with high-quality spices and ingredients – whether it's a classic meat sausage, a turkey lyoner, an organic cold cut blend or vegan cold cuts: taste is always our top priority.

The range of cold cuts is one of the most important drivers of image and sales in a successful butcher's shop. Success is based on quality, flavour, appearance and product variety. A wide range of fillings makes it relatively easy to create an impressive assortment of cold cuts from a basic sausage meat. To maintain the consistently high quality expected by our customers, there are a number of trade-specific requirements that need to be met in addition to our own high-quality, standardised RAPS seasoning blends. The starting point is a suitable application-specific cold cut recipe that fulfils quality requirements, guiding principles and food law regulations. The quality and freshness of the "raw material" is a given. In order to achieve good binding properties in the sausage meat and therefore create an appealing end product, an excellent cutter additive such as **RAPHOS PLUS** (item no. 1000790) or **PHOSTON** (item no. 1000747) is essential, unless the seasoning is already a compound, such as **RAPS 5G LYONER SEASONING** (item no. 1719726). At the end of the cutter process, the temperature of the mass should be 12–14 °C. The sliced end product is scalded at 76–78 °C until a core temperature of 72 °C is reached.

This is an important step to ensure colour retention on the counter and, in particular, to achieve a suitably long bacteriological shelf life. Our RAPRO sausage casing is particularly suitable for cooked sausage cold cuts. RAPRO is a cellulose fibre casing with an inner coating that forms a water vapour/oxygen barrier. The casing has a natural, semi-matt surface and prevents weight loss. It has good cooking adhesion and excellent natural shrinkage.

Not all cold cuts are the same. In fact, more and more meat-free options are becoming the norm. Vegan cold cuts are becoming increasingly popular, especially as eating habits – particularly among the younger generations – are currently undergoing significant changes. The food industry has responded to this change by developing vegetarian and vegan meat alternatives. The butcher's trade should also embrace these changes and start offering a selection of vegan sliced meat alternatives alongside classic cold cuts. In addition to the necessary expertise, we offer appropriate compounds and seasonings to create such products, including **COMPOUND VEGAN COOKED SAUSAGE** (item no. 1717460) and **COMPLETE SEASONING VEGAN COOKED SAUSAGE** (item no. 1720403).

The production of vegan products such as these differs significantly from that of classic cold cuts. The parameters for successfully creating vegan cold cuts are completely different. Cutting under a vacuum is crucial to achieve the right consistency and bite. If a vacuum cutter is not available, the ready-cut mass can also be vacuum-sealed in a tumbler. The cutter temperatures and the cutter method also differ from that of classic cold cuts. It is important to know whether the finished product needs to be suitable for cold consumption or whether it could be offered either hot or cold. The exact production method for each product is explicitly described in our recipes. A suitable sausage casing is available from the tried-and-tested standard RAPS range for cold cuts. However, cooking times and cooking temperatures are significantly higher than for meat variants and play a major role in ensuring that the hydrocolloids can fully set. The intensity of the colour of vegan cold cuts is determined by both colouring agents and the pH value. We use vinegar to control the different colours. An interesting array of products can be created by using different types of vegetables to expand the range of vegan cold cuts available.

### SCHINKENWURST SEASONING EXTRA 1000234-003



Seasoning for cooked sausage, can be used for all types of basic sausage meat and cooked sausage varieties for cooked sausage cold cuts.

**Special feature:** particularly light-coloured sausage seasoning, ideal for all types of fine cold cuts  
**Characteristics:** seasoning made with pepper, coriander, nutmeg, ginger and paprika that can be sprinkled on top  
**Packaging:** 1.0 kg pouch

### PURELINE TYPE COLD CUTS NO MSG 1039364-001



Seasoning for cooked sausage cold cuts  
**Special feature:** particularly clean, without any declarable E numbers or allergens, without added yeast extract and without spice  
**Characteristics:** flavoured with pepper, coriander, nutmeg  
**Packaging:** 1.0 kg pouch

### BIO SENATOR GOLD 1839314-001

OUR BESTSELLER IS NOW ALSO ORGANIC



Seasoning for organic cooked sausage cold cuts  
**Characteristics:** organic pepper, organic coriander, organic ginger, organic mace, organic onion, organic cardamom  
**Packaging:** 1.0 kg pouch

### RAPS 5G LYONER SEASONING 1719726-001



Seasoning for cooked sausage  
**Special feature:** combination spice with phosphate and a strong, full flavour at a particularly attractive cost-in-use  
**Characteristics:** spicy, with ginger, mace, pepper  
**Packaging:** 1.0 kg pouch

### COMPLETE SEASONING VEGAN COOKED SAUSAGE 1720403-001



Seasoning for the production of a vegan base for cooked sausages, frankfurters and meat loaf  
**Special feature:** extremely authentic meat flavour  
**Characteristics:** aromatic, spicy and meaty.  
Seasoning: garlic, mace, pepper.  
**Packaging:** 2.25 kg pouch

### COMPOUND VEGAN COOKED SAUSAGE 1717460-002



Functional compound for the production of vegan products  
**Characteristics:** thickening agent and pea protein  
**Packaging:** 2.5 kg pouch

### A COLLECTION OF COLD CUTS RECIPES

- Vegan cold cuts with pea protein
- Lyoner ham sausage
- Organic cold cut blend
- Lyoner / ham sausage
- Pureline turkey lyoner with paprika
- Coarse ham sausage



FIND THE COLLECTION HERE!



# DIP, DIP, HOORAY!

The joy of barbecuing! Our popular gourmet sauces for seasoning and dipping are a must-have at every barbecue. The "ready-to-use" dips are not only a great accompaniment to barbecue food, they are also an excellent condiment for finger food such as chicken fries. The many delicious flavours add a special twist to any buffet and bring a touch of colour to any dish. These dips can also be used to create tasty cream cheese spreads in no time at all. Give them a try!

## CHICKEN BARBECUE SAUCE 1716740-001

A ready-to-use dipping sauce with a spicy flavour, perfect for poultry dishes and finger food.

**Flavour:** honey, pickled cucumber, paprika, chilli  
**Packaging:** 1.2 kg squeeze bottle

## BARBECUE SAUCE 1694903-001

Spicy dipping sauce with a subtle smoky flavour with a tomato purée base. Ready to use straight away.

**Flavour:** tomato purée, smoky flavour  
**Packaging:** 1.1 kg squeeze bottle

## BOMBAY-DIP 1001507-001

Savoury and fiery dipping sauce for barbecue food or as an alternative base for barbecue sauces. Our classic!

**Flavour:** ginger, curry, honey  
**Packaging:** 1.3 kg squeeze bottle

## HOT MANGO-DIP 1001508-001

Fruity and tangy dipping sauce for finger food with mango purée and chilli extract. Can also be used to flavour exotic dishes.

**Flavour:** mango, chilli extract  
**Packaging:** 1.3 kg squeeze bottle



## SWEET CHILLI-DIP 1001531-002

Dipping sauce with a sweet and sour flavour based on paprika and sambal oelek with vinegar and spices.

**Flavour:** paprika, sambal oelek  
**Packaging:** 1.3 kg squeeze bottle



Our partner

# BUTCHER WOLFPACK

## Young blood for Germany's gold-winning pack

We have been searching for brave young wolves who are up for the challenge of defending our title in Paris on 30 and 31 March 2025. Talented candidates gathered at the Fleischer-schule Augsburg (a training centre for butchers) to try out for the chance to join our team. They demonstrated their skills fearlessly and with sharp minds against fierce international competition.

With all eyes on the World Championships, the task at hand is to integrate the new recruits into the team and fine-tune their skills as they prepare to defend our title. All of this has been possible thanks to the huge backing from our many partners and sponsors, and we would like to take this opportunity to thank them for their tremendous support!

And we have so much more that we want to achieve: the

**OUR WORLD CHAMPIONS  
COARSE BEEF BRATWURST**  
Recipe no. 5504984

LINK [www.myrazept.de/recipes/3440](http://www.myrazept.de/recipes/3440)

preservation and promotion of the traditional butcher's trade and the respectful and responsible treatment of animals are very important to us. That is why we are committed to the appreciative and meaningful processing of as many parts of the animal as possible ("nose to tail") and try to be creative in the way that we work with meat – one of the most valuable food sources.

RAPS has been a reliable partner to the butcher's trade for 100 years. We have been a proud partner of The Butcher Wolfpack since 2022. This collaboration is our way of showing that we are a true partner to the trade. The Butcher Wolfpack clearly demonstrates what passion can achieve – craftsmanship! We are delighted to be able to support the pack with our seasonings and additives at the next World Championships. "You can do it – good luck!"



Jens Buddecke,  
DeliCo Nord Sales Manager



# IF IT LOOKS GOOD, IT SELLS!

As a reliable partner for the butcher's trade, we offer attractive platters, high-quality packaging and dishes to create a professional-looking sales counter – and anything else you might need to make your display a success! Find inspiration in our online shop: [www.batania.com](http://www.batania.com)

**BATANIA**  
*Für Ihre professionelle Food-Präsentation.*

## 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 office**  
RAPS GmbH & Co. KG

Spring,  
Brandideas GmbH

**Design**  
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12435 Berlin

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04/2024