

COOKED HAM & MORE

PRODUCT CATALOGUE



PERFORMANCE INSIDE



COOKED HAM

Freshness, succulence and fine flavour

Cooked hams of all varieties, chicken and turkey rolls are very popular amongst consumers. One of the reasons for the popularity is the low fat content, which is of great importance to health conscious consumers.

The decisive factors for successful production of high quality cooked ham products are the ingredients – especially the brine, which provides flavour and succulence for this traditional product – as well as a perfect production method, for which RAPS offers a wide range of injection brines and seasonings. For a perfect ham you need an ideal colour and consistency, colour stability, slice consistency and naturally flavour!

Our practical combi products combine flavour and functional ingredients to meet your flavour, functional and declaration requirements – no matter whether you intend to produce a very flavour intensive ham or a “clean” product without additives subject to labelling or allergens. Take advantage of our carefully compiled building block system and combine our functional ingredients to produce a succulent cooked ham with a fine flavour.



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MAXIMUM FLEXIBILITY

The RAPS building block system makes it easy to select the right injection brines and provides maximum flexibility in application, function and flavour.

FUNCTION	Determination of the functions – desired yield, appealing colour, best flavour, etc.
DECLARATION	Non-binding recommendation according to FIC regulation (EU) No 1169/2011
FLAVOUR	Selection of flavours – mild, regional or exotic
APPEARANCE	Selection of a decor seasoning as the finishing touch, e.g. asparagus for cooked ham or lemon pepper for roast cold cut

COOKED HAM: THE CLASSIC

Cooked ham has been and will remain a best-seller! With its high protein and low fat content, it is popular in today's cuisine. It is still mainly produced with pork meat, however, poultry ham is becoming more and more popular.

RAPS offers a fine selection of products and combination possibilities to **meet the highest quality requirements.**

IMPORTANT FEATURES

- Well-balanced flavour
- Optimal structure of the meat fibre
- Succulence
- Excellent slicing consistency
- Maximum elasticity
- Optimal and stable cure colour



RAPS products can be **combined perfectly** together. For an intensive flavour, injection brine or brine and decor seasoning, can be combined. Example:



MEDITERRANEAN COOKED HAM

- RA-LAK LIQUID RP (injection brine)
- LAK-TOP MEDITERRANEAN (seasoning for brine)
- GTK ROSEMARY (decor seasoning)

Of course we also develop specific functional ingredients or seasonings for your product – tailor-made **according to your requirements.** Contact us now!

INJECTION BRINES – LIQUID



FOR PREMIUM QUALITY

The products of the RA-LAK LIQUID range are of the latest generation, while the JAMBO-LAK range with its intensive flavour is regarded as the classic amongst injection brines.

RAPS' SPECIAL PRODUCTS enhance mainly the typical roast flavour but are also used for hot-air cooked cured meat products.

THE SPECIAL FEATURES OF RA-LAK LIQUID

- pH value stabilization through ideal phosphate composition**
- Balances quality fluctuations of the raw material**
- Best colour development and stability
- Easy handling
- Flexible and easy control of the consistency
- Optimal succulence of the final product**
- Reduced loss of meat juices**
- Only limited use of additives
- Pleasant, well-balanced base flavour

** at RA-LAK LIQUID RP / RPM

INJECTION BRINES – LIQUID

RA-LAK LIQUID

NEW

Especially developed for the latest generation of premium quality cooked ham products, the versatile injection brine range RA-LAK LIQUID is easy to handle, cleaner than other products (less additives subject to declaration or allergens) and provides optimal functionality. RA-LAK LIQUID injection brines provide a pleasant, well-balanced meat flavour.

ART.	REFERENCE	WATER BINDING	COLOUR DEVELOPM.	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER LITRE	
1710179	RA-LAK LIQUID RP	yes	yes	Water, stabilizer: E450, glucose syrup, antioxidant: E301, spice extracts	50 g; 20 % i.r.*	
1710080	RA-LAK LIQUID RPM	yes	yes	Water, stabilizer: E450, antioxidant: E301, flavour enhancer: E621, glucose syrup, spice extracts	50 g; 20 % i.r.*	
1710834	RA-LAK LIQUID RC Only citrate, suitable for organic ham	yes	yes	Water, stabilizer: E331, glucose syrup, antioxidant: E301, spice extracts	80 g; 20 % i.r.*	
1710961	RA-LAK LIQUID RM	no	yes	Glucose syrup, water, flavour enhancer: E621, antioxidant: E301, spice extracts	50 g; 20 % i.r.*	

TIP

The combination of RA-LAK LIQUID products and the LAK-TOP seasoning range enables the production of many known and also new cooked ham flavour creations.



JAMBO-LAK

High quality craftsmanship, intensive flavour – the classic amongst cooked ham injection brines.

ART.	REFERENCE	WATER BINDING	COLOUR DEVELOPM.	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER LITRE	
1000770	JAMBO-LAK GOLD	no	yes	Glucose syrup, flavour enhancer: E621, E627, E631, antioxidant: E301, flavouring	50 g; 20 % i.r.*	
1000796	JAMBO-LAK PLUS	yes	yes	Stabilizer: E450, glucose syrup, antioxidant: E301, flavour enhancer: E621, E627, E631, flavouring	50 g; 20 % i.r.*	
1000758	JAMBO-LAK PLUS LIQUID	yes	yes	Stabilizer: E450, antioxidant: E301, flavour enhancer: E621, E627, E631, flavouring	50 g; 20 % i.r.*	
1700190	JAMBO-LAK LIQUID PRO Ideal for Kassler	yes	yes	Stabilizer: E450, antioxidant: E301, flavour enhancer: E621, natural flavouring	50 g; 20 % i.r.*	
1701728	JAMBO-LAK LIQUID PRO OZG Ideal for Kassler	yes	yes	Stabilizer: E450, glucose syrup, antioxidant: E301, spice extracts	50 g; 20 % i.r.*	
1000765	JAMBO-LAK FRESH	yes	yes	Stabilizer: E450, antioxidant: E301, flavour enhancer: E621, glucose syrup, flavouring	50 g; 20 % i.r.*	
1000766	JAMBO-LAK PHOS	yes	yes	Glucose syrup, stabilizer: E450, flavour enhancer: E621, E627, E631, antioxidant: E301, flavouring	80 g; 25 % i.r.*	

THE IMPORTANCE OF THE PH-VALUE

The pH-value is an important criterion for:

- **Water binding, yield, sliceability, consistency**
- **Curing features** (salt absorption, colour development)
- **Shelf life** (growth of bacteria)
- **Consumption** (succulence, meat flavour)

SPECIAL PRODUCTS

Injection brines for roasts and roast cold cuts, with and without colour development.

ART.	REFERENCE	WATER BINDING	COLOUR DEVELOPM.	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER LITRE	
1000789	JAMBO-BRAT	no	no	Glucose syrup, yeast extract, flavour enhancer: E621, E627, E631, spice extracts	60 g; 10 % i.r.*	
1000685	JAMBO-KROSS	no	no	Salt, yeast extract, flavouring	50 g; 15 % i.r.*	
1000778	JAMBO-BRAT ROSE Also for cooked ham products	yes	yes	Glucose syrup, stabilizer: E450, yeast extract, antioxidant: E301, flavour enhancer: E621, E627, E631, spice extracts	60 g; 10 % i.r.*	
1032480	ACTOB RAT	yes	yes	Water, stabilizer: E450, flavour enhancer: E621, hydrolyzed vegetable protein, antioxidant: E301, salt, flavouring, smoke flavouring, spice extracts	100 g; 15–25 % i.r.*	

TIP: HOT-AIR COOKED HAMS

The higher cooking loss of hot-air cooked hams leads to a higher salt concentration in the final product. Therefore less salt is needed compared to traditional cooked ham products. Furthermore meat cuts with lose fat layers (e.g. from the belly, from below the ribs) should be injected with less pressure in order to avoid irreversible water retention in the meat tissue.

Hot-air cooked hams require more intensive seasoning than traditional cooked ham products. Our recommendation: JAMBO-BRAT ROSE, powder form SELCHAROM, or one of our RA-LAK injection brines combined with LAK-TOP JUNIPER or LAK-TOP BBQ.



INJECTION BRINES – POWDER FORM



PRECISE PRODUCT DEVELOPMENTS

The new RA-LAK BASIC products stand for simplicity and optimal functionality. JAMBO-LAK is also a classic amongst powder form injection brines. ORGANIC COOKED HAM is essential in today's sophisticated product range. Further SPECIAL PRODUCTS for roasts and products with higher yields supplement the product range.

SPECIAL FEATURES OF RA-LAK BASIC

- pH-value stabilizer**
- Easy handling, balances fluctuations of the meat quality
- Best colour development and stability
- Easy processing
- Flexible and simple control of the ham consistency
- Optimal succulence of the final product
- Reduced cooking loss
- Minimum use of additives
- No flavour enhancers

**exception: RA-LAK BASIC P / RP / RPVL

INJECTION BRINES – POWDER FORM

RA-LAK BASIC

NEW

Especially developed for the latest generation of premium cooked ham products. Perfect in combination with our powder form LAK-TOP seasonings.

ART.	REFERENCE	APPLICATION	WATER BINDING	COLOUR DEVELOPM.	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER LITRE	
1710216	RA-LAK BASIC RP	All types of cooked hams	yes	yes	Stabilizers: E450, E451, antioxidant: E301, spice extracts	50 g; 20 % i.r.*	
1710731	RA-LAK BASIC RPVL Suitable for VLOG, with GMO	Cooked hams	yes	yes	Stabilizers: E450, E451, antioxidant: E301, spice extracts	50 g; 20 % i.r.*	
1710417	RA-LAK BASIC P	Roast cold cut	yes	no	Stabilizers: E450, E451, spice extracts	50 g; 20 % i.r.*	
1710512	RA-LAK BASIC R pH value regulator	Cooked hams	minimal	yes	Dextrose, sugar, natural flavouring, antioxidant: E301	50 g; 20 % i.r.*	
1710292	RA-LAK BASIC pH value regulator	Roast cold cuts, roast pork, pork belly	minimal	no	Sugar, dextrose, natural flavouring	50 g; 20 % i.r.*	
1710518	RA-LAK BASIC BOUILLON pH value regulator	Cooked hams, jambon superior	minimal	yes	Dextrose, natural flavouring, antioxidant: E301, bouillon (natural flavouring, onions, carrots, leek), spices	60 g; 10 % i.r.*	
1710997	RA-LAK BASIC POULTRY pH value regulator, ideal for poultry	Cooked hams, jambon superior	minimal	yes	Dextrose, natural flavouring, antioxidant: E301	60 g; 10 % i.r.*	
1710999	RA-LAK BASIC JAMBON pH value regulator	Cooked hams, jambon superior	minimal	yes	Natural flavouring, antioxidant: E301, bouillon (natural flavouring, onions, carrots, leek)	60 g; 10 % i.r.*	



JAMBO-LAK

Approved RAPS' classics for cooked ham products.

ART.	REFERENCE	WATER BINDING	COLOUR DEVELOPM.	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER LITRE	
1694349	JAMBO-LAK S With freshness preservation	yes	yes	Dextrose, salt, stabilizer: E331, E450, dry glucose syrup, acidity regulator: E262, flavouring, hydrolyzed vegetable protein, antioxidant: E301	80 g; 20 % i.r.*	
1700018	JAMBO-LAK S-PRO	yes	yes	Dextrose, stabilizers: E450, E451, antioxidant: E301, natural flavouring	50 g; 20 % i.r.*	

ORGANIC COOKED HAM



Powder form cooked ham injection brines consisting of components permitted in organic ham production or which are made of ingredients from 100 % organic agriculture. Selected ingredients guarantee a superior flavour of the final product.

ART.	REFERENCE	WATER BINDING	COLOUR DEVELOPM.	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER LITRE	
1036766	BIO-KOCHSCHINKEN Contains: MILK	no	yes	Organic maltodextrin, organic skimmed milk powder, salt, antioxidant: E301, organic sugar, organic hydrolyzed vegetable protein, natural flavouring, organic spice extract	70 g; 15-25 % i.r.*	
1836314	BIO-SCHINKEN/ SELCHFLEISCH KOMBI C Contains: MILK	yes	yes	Organic skimmed milk powder, organic maltodextrin, salt, stabilizer: E331, antioxidant: E301, organic sugar, organic hydrolyzed vegetable protein, natural flavouring, organic spice extract	90 g; 15-25 % i.r.*	

SPECIAL PRODUCTS

Injection brines for roasts and roast cold cut, with and without colour development agent.

ART.	REFERENCE	APPLICATION	WATER BINDING	COLOUR DEVELOPM.	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER LITRE	
1000771	SELCHAROM Ideal for hot-air cooked hams	Cooked hams/ roast cold cuts	no	yes	Dextrose, dry glucose syrup, flavour enhancers: E621, E627, E631, antioxidant: E301, hydrolyzed vegetable protein, flavouring	50 g; 15 % i.r.*	
1008616	SELCHAROM WITH PHOSPHATE Ideal for hot-air cooked hams	Cooked hams/ roast cold cuts	yes	yes	Stabilizers: E450, E451, maltodextrin, salt, flavour enhancer: E621, antioxidant: E301, spice extracts	60 g; 20 % i.r.*	
1034965	RAPS SK BRATEN	Roasts	yes	yes	Stabilizers: E450, E451, flavour enhancer: E621, sugar, salt, antioxidant: E301, flavouring, spice extracts, hydrolyzed vegetable protein	50 g; 20 % i.r.*	

Injection brines for increased yields, especially re-structured hams (produced in moulds) and sandwich ham.

1001165	COOKED HAM 50 Combi product for increased yield	Re-structured cooked ham	yes	yes	Stabilizers: E450, E451, dextrose, thickener: E407, E410, E412, hydrolyzed vegetable protein, flavour enhancers: E621, E627, E631, antioxidant: E301, flavouring	40 g; 50 % i.r.*	
1032477	+50 COOKED HAM COMBI Combi product for increased yield	Re-structured cooked ham	yes	yes	Stabilizers: E450, E451, thickener: E407a, maltodextrin, salt, flavour enhancer: E621, hydrolyzed vegetable protein, antioxidant: E301, flavouring, spice extracts, smoke flavouring	35 g; 50 % i.r.*	

INTERESTING INFORMATION ON COOKED HAMS WITH INCREASED YIELDS

The wide range of RAPS injection brines (with or without water binding) enables production of cooked hams with the yield and requirements of your choice. High cooking losses can have **various reasons** and **should be avoided** throughout the whole production process:

1. Selection of the raw material

- Use of PSE meat

2. Preparation of the brine

- Incorrect dosage or incomplete dissolution of the ingredients
- Incorrect brine calculation
- Incorrect order of brine preparation steps
- Application of incorrectly or poorly matched active substance combinations

3. Injection of the brine

- Injection rate too low – due to lack of control

4. Cooking and smoking

- Cooking time too long and/or core temperature too high
- Cooking time too short
- Cooking at a too high surrounding temperature
- Smoking temperature too high and/or smoking process too long

COOKED HAM PRODUCTION IN SIX STEPS

1 MEAT SELECTION – THE CORRECT RAW MATERIAL

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

- If the pH_{24} value is higher than 6.2, the meat is DFD (dark, firm, dry) quality and only suitable for short shelf life meat products.
- If the pH_{24} value ranges between 5.8 and 6.2, the quality is well suited. This value is usually reached three days after slaughtering. With a rising pH_{24} value, the water binding capability increases and thus the yield.
- Meat with a pH_{24} value between 5.3 and 5.7 is less or not suitable at all due to its PSE properties and the low yield.

Although the meat of all slaughtered animals is suitable for cooked ham products, mainly pork is 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 quality (colour, aroma, consistency)
- At least three days old and refrigerated

2 PREPARATION – YIELD & SLICING CONSISTENCY

For a better slicing consistency, it is important to remove all sinews and 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 (poor slicing consistency)

TIP

Removal of fat, sinews and connective tissue is essential for yield, visual appearance and slicing consistency of the final product. Scoring the muscle supports the required escape of protein.

Important: The thawing point ($\leq 10^{\circ}\text{C}$) has to be considered in order to avoid bacteria growth on the meat surface.

3 BRINE – CONTENT AND PREPARATION

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

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

1. Weigh required quantity of water
2. Dissolve the injection brine completely
3. Add salt and stir until completely dissolved
4. Add ice and dissolve completely

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

Small amounts of brine can be stored in the chilling room. Medium amounts should be chilled with ice and big amounts with an immersion cooler.



4 BRINE INJECTION – PROCEDURE AND INJECTION RATE

The meat cuts have to be injected immediately after preparation of the brine. An approved method – also because of time reasons – is the standard muscle injection procedure. Consider the following:

Injection of the brine

- Hygiene of the needle injector
- Optimal setting of the injector (stroke frequency and transport feeding)
- Adapt the injection pressure to the meat
- 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, higher pressures can tear the meat tissue
- Yield**
- A higher injection rate but same salt content, increases the yield
 - Cooked hams with high yields should also be tenderized; this treatment loosens the meat fibres

5 TUMBLING & FORMING – TENDER AND EVENLY CURED

The mechanical support of the muscle injection procedure by tumbling loosens the structure of the muscles, thus improving the brine absorption and even distribution of the brine. 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 moulds with foils, nets or fibrous casings.

Factors influencing the tumbling process

Construction of the tumbler, surface condition of the inner side, filling quantity, tumble programme, number of revolutions, total distance, work/rest intervals, total tumbling time, temperature.

TIPS FOR TUMBLING

- An important factor during mechanical treatment of meat is a cold temperature
- Observe the programme recommendations of the tumbler manufacturer and adapt the tumbling time accordingly
- An increase of the tumbling time results in higher yields, tumbling for too long however, leads to an oversoft consistency
- Tumble in the chilling room at 0 °C to 2 °C
- Tumble at intervals when long tumbling times are needed

6 COOKING & CHILLING – TASTE AND EFFICIENCY

Depending on the cooking method, there are different things to consider when producing cooked hams.

Water bath or steam

The diameter of the ham and the temperature determine the cooking time. The optimal method, with relation to flavour and efficiency, is gentle cooking at temperatures not much higher than 75 °C. This method minimizes cooking loss, loss of flavour and possible damages caused by the cooking process.

Adaptive cooking

Adapted cooking (Stufenkochung) is a very gentle cooking method, especially recommended for big diameter hams. The temperature in the cooking chamber is adapted step by step to the core temperature of the hams.

Delta-T cooking

For this cooking method, 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 temperature of 25 °C and a maximum cooking temperature of 70 °C is recommended for this most gentle method of cooked ham production.

Cooking with hot air

Cooking in a dry atmosphere with appropriate humidity when fibrous casings are used.

Chilling

Since the core temperature rises by several degrees after the cooking process, the cooked hams have to be chilled immediately after cooking. Chill for 24 hours.

Smoking

After chilling, cooked hams can be smoked. Thereby imparting a smoke flavour and colour to the ham whilst preserving the surface.



INTERESTING INFORMATION

FLAVOUR

Our injection brines have been developed to meet your requirements. Additionally, RAPS offers a wide range of extract seasonings, no matter whether you intend to use liquid or powder form seasonings or want to refine your product with a decor seasoning.

Frequent sources of error:

Too salty or unbalanced flavour

The ice in the brine was not completely dissolved (excessive concentration of the brine ingredients) and/or the ingredients were incorrectly dosed or not completely dissolved. Possibly the injection rate was not checked and set incorrectly.

Bland flavour or too dry

Injection rate was too low or frozen meat was used. Overly high temperatures (starting temperature, cooking temperature, core temperature) can also be a reason.

Too wet

Incorrect brine recipe or injection rate is too high. Insufficient protein breakdown due to inaccurate machine setting, incorrect tumbling time or temperature in the tumbler.



VISUAL APPEARANCE

The visual appearance is a decisive purchase criterion for the consumer. Our products do not only provide perfect flavour and succulence, but ensure an appetizing visual appearance. However, there are many factors which play an additional role.

Frequent sources of error:

Green or grey colour

Discolouration often occurs due to bacteria in the raw material. When preparing the brine, it is essential to dose the brine ingredients correctly and - in order to avoid a too high concentration of the active substances - to dissolve the brine ingredients completely. Ensure that hygienic injection needles and brine containers are used. Brine which has been stored too long, should not be used. An overly low core temperature during cooking can also lead to green colour.

Poor colour stability

Poor colour stability occurs if the temperature in the raw material is too high and/or if there is inadequate vacuum/foam formation in the tumbler. Insufficient cooking time and/or a too low core temperature during cooking can be further reasons. DFD meat should not be processed and the bacteria count of the meat should be low. The brine concentration/injection rate has to comply with the instructions.

Protein on the surface

A possible source of error can be an incorrect pH value of the meat (too fresh and/or PSE meat). An overly high temperature, when removing the meat from the tumbler, is also a frequent reason for deficient quality of the final product. Tumbling for too long or insufficient chilling during tumbling causes an increased temperature in the tumbler. Incorrect temperature control and an overly high cooking temperature often result in protein on the surface.

SEASONINGS

SEASONINGS

LAK-TOP SEASONINGS

NEW

The versatile powder form LAK-TOP seasonings are perfect in combination with RA-LAK injection brines. An economical production of special cooked ham products in a variety of flavours.

ART.	REFERENCE	FLAVOUR	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER LITRE	
1710212	LAK TOP TYPE ASPARAGUS	Asparagus	Natural flavouring	20 g; 20 % i.r.*	
1710209	LAK TOP BBQ	Meat flavour, smoky	Flavouring (incl. smoke flavouring)	20 g; 20 % i.r.*	
1710336	LAK TOP BUTTER TYPE	Butter flavour	Natural flavouring	20 g; 20 % i.r.*	
1711001	LAK TOP TYPE COFFEE	Coffee flavour	Natural flavouring	20 g; 20 % i.r.*	
1710217	LAK TOP CURING TYPE	Curing flavour	Natural flavouring	20 g; 20 % i.r.*	
1710112	LAK TOP JUNIPER	Juniper	Dextrose, spice, spice extracts (incl. juniper)	20 g; 20 % i.r.*	
1710210	LAK TOP MEDITERRANEAN	Basil, rosemary, thyme	Spice extracts	20 g; 20 % i.r.*	
1710215	LAK TOP UMAMI	Spicy, umami	Spice extracts	20 g; 20 % i.r.*	

NEW

THE FINE DIFFERENCE

The new LAK-TOP range consists of eight seasoning blends, each imparting great flavour in the final product.

The DECOR SEASONINGS for cooked hams as well as roast cold cuts, provide the finishing touch to the visual appearance and flavour.

The LIQUID SEASONINGS impart a unique flavour and individual note.

THE SPECIAL FEATURES OF LAK-TOP





- Especially intensive flavour
- Optimal for a well-balanced flavour
- For production of your next best-sellers
- Easy handling
- Highly soluble
- Especially economical when used in leftover brine (e.g. for small scale production)

DECOR SEASONINGS

For cooked hams (without salt)

ART.	REFERENCE	FLAVOUR	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER KG	
	1038580 BACON RUSTICO MIX Contains: MUSTARD	For bacon	Spices (incl. MUSTARD flour), onions, sugar, dextrose, salt, rum, spice extracts, smoke flavouring	10 g	
	1701705 DECORADO	Aromatic, spicy	Onions, bell peppers, garlic, safflower extract, vegetable oil (rapeseed), spice extracts	10 g	
	1000573 GARDEN HERBS	Dill, parsley, thyme	Herbs, onions, carrots, bell peppers, leek	2-3 g	
	1034444 GTK ASPARAGUS	Intensive asparagus flavour	Green asparagus pieces, freeze-dried	As desired	
	1004661 GTK ROSEMARY	Mediterranean	Rosemary	As desired	
	1000634 PAMPA	Aromatic, hot	Pepper, sugar, bell peppers, oregano, onions, garlic	8-10 g + salt	
	1000635 RODEO PEPPER	Aromatic, hot	Pepper, sugar, bell peppers, acidifier: E330	6-8 g	
	1000639 ROYAL HERBS	Parsley, pepper, chives	Herbs, spices, bell peppers, dextrose, sugar	10 g	
	1000633 VARIANTA Contains: MUSTARD	Coriander, pepper, onion	Spices (incl. MUSTARD seed), bell peppers, onions	10-15 g	

For roast cold cuts (seasonings with salt)

ART.	REFERENCE	FLAVOUR	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER KG	
	1000498 COLORADO SVS	Aromatic, fruity	Salt, onions, spice, carrots, palm fat hydrogenated, garlic, spice extracts, leek	25 g	
	1000545 GARLIC PEPPER SVS	Aromatic, herb note	Salt, pepper, sugar, garlic, herbs, palm fat hydrogenated, spice extracts, spices	10-15 g	

For roast cold cuts (seasonings with salt)

ART.	REFERENCE	FLAVOUR	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER KG	
	1000595 LEMON PEPPER	Aromatic, fruity	Pepper, salt, acidifier: E330, lemon zest, sunflower oil hydrogenated, dextrose, spice, bell peppers, natural lemon flavouring	15-20 g	
	1000637 MARENGO SVS	Chili, nutmeg, paprika, allspice	Salt, spices, palm fat hydrogenated, dextrose, sugar, spice extracts	20 g	
	1000480 ORANGE PEPPER SVS With coarse Pretzel salt, orange oil and zest	Aromatic, fruity	Salt, pepper, orange zest, dextrose, acidifier: E330, palm fat hydrogenated, bell peppers, natural flavouring or spice extracts	20 g	
	1000628 SAMBA SVS Ideal for poultry Contains: SESAME	Pepper, lemon, onion	Salt, spices, SESAME, flavouring (incl. smoke flavouring), palm fat hydrogenated, onions, lemon zest, bell peppers, shallots, garlic, herbs	15-20 g	
	1000638 STEAKADO	Caraway, marjoram, pepper, onion	Salt, hydrolyzed vegetable protein, sugar, spices, spice extracts, dextrose, onions, leek	15-20 g	

NOTE: Consider salt concentration in the brine (possibly lower injection rate required).

LIQUID SEASONINGS

ART.	REFERENCE	FLAVOUR	NON-BINDING RECOMMENDED DECLARATION ACCORDING TO FIC	USAGE RATE PER KG	
1000675 BARBADOS		Rum	Rum, caramel syrup, spice extracts	1-2 g	
1000676 FRESH ONION EXTRA		Onion	Onions, spice extracts	0,5-1 g	
1000683 GARLIC EXTRA		Garlic	Garlic, spice extracts	0,5-1 g	
1000696 ROASTED ONION EXTRACT		Aromatic, spicy	Spice extracts	1 g	
1001397 SMOKAL LIQUID		Smoky	Smoke flavouring	1-2 g	

NOTE: The usage rate of 1 g per kg final product equals 5 g per litre brine with an injection rate of 20 %.

INTERESTING INFORMATION ON FUNCTIONAL INGREDIENTS IN INJECTION BRINES

PHOSPHATE

Phosphates are used to improve water binding. Even in small amounts, phosphates will provide a minimal increase in the pH value and more importantly they will return the muscle protein very closely to the lost state of warm meat. Thus the water binding capability is increased.

FLAVOUR ENHANCERS

Flavour enhancers intensify the flavour of food, although they have only little or no flavour themselves. For one thing, their effect can be traced to an increase of sensitivity of the taste buds on the tongue, and secondly on an increased salivation and a full mouthfeel. Flavour enhancers can intensify an aroma.

ASCORBATE

The salt in ascorbic acid functions as a reducing agent. It accelerates and stabilizes the reaction between the nitrite and muscle colour. This leads to an intense colour development. Additionally it has antioxidant properties.

CARRAGEENAN AND VEGETABLE PROTEIN

Carrageenan is a hydrocolloid which functions as a stable gelling agent in cooked ham products. Since the carrageenan used forms mostly a brittle gel, it can be stabilized with vegetable protein. Thus the vegetable protein significantly improves consistency and stability of the final product. However, the application of carrageenan and vegetable protein is only necessary for very high yield products.

SUGARS

Sugars round off the flavour. Furthermore, they enable a higher salt addition and therefore contribute significantly to an improved water binding, a round flavour and a better colour.

NITRITE CURING SALT

The nitrite is essential for the colour development. It has a preserving effect. The salt, in turn, is responsible for the necessary release of protein, salt content for the yield as well as the flavour.



PICTOGRAMS



NO ALLERGENS REQUIRING DECLARATION

Products without allergenic ingredients, such as soya, fish, nuts and gluten. No allergen labelling required according to FIC.



NO SEASONINGS/HVP

Products with this label do not contain any seasonings or HVP (hydrolysed vegetable protein).



NO HYDROGENATED OILS/FATS

Products with this label do not contain any hydrogenated oils or fats.



NO YEAST EXTRACT

Yeast extract has a broth-like flavour of its own and is flavour-enhancing because of the glutamic acid it naturally contains.



NO ADDED FLAVOUR ENHANCERS

These products do not contain any additives that require declaration, such as glutamate.



SUITABLE FOR HALAL

These products are suitable for producing HALAL foods and can be certified on request.



NO PALM OIL/FAT

Products with this label do not contain any palm oil or fat.

ABBREVIATIONS

FIC: Regulation (EU) No 1169/2011 on the provision of food information to consumers

ALLERGENS

MUSTARD/MUSTARD PRODUCTS

Such as mustard sprouts, mustard powder, mustard seeds.

SESAME/SESAME PRODUCTS

Such as sesame oil, sesame flour, sesame seeds.

MILK/DAIRY PRODUCTS/LACTOSE

All dairy products.

E-NUMBERS

STABILIZERS

- E 262** Sodium diacetate
- E 331** Sodium citrate
- E 450** Diphosphate
- E 451** Triphosphate

ANITIOXIDANTS

- E 301** Sodium ascorbate

THICKENERS

- E 407** Carrageenan
- E 407a** Processed Eucheuma seaweed
- E 410** Carubin (locust bean gum)
- E 412** Mannitol

FLAVOUR ENHANCERS

- E 621** Monosodium glutamate
- E 627** Disodium guanylate
- E 631** Disodium inosinate





WE ARE LOOKING FORWARD TO YOUR CALL.

Our team will be pleased to answer your questions and give you individual advice.

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