

PLANT-BASED FOOD

EINE ECHTE ALTERNATIVE
A GENUINE ALTERNATIVE



PERFORMANCE INSIDE



DIE GRÜNE REVOLUTION

Veganer, Vegetarier, Flexitarier – pflanzenbasierte Ernährung boomt!

Immer mehr Menschen verzichten bewusst auf tierische Produkte und wählen stattdessen pflanzliche Lebensmittel. Auf Vielfalt mag natürlich dennoch niemand verzichten. Hier ist die Ernährungsbranche gefragt, echte Alternativen zu schaffen und Ernährung neu zu denken.

Als Familienunternehmen in der dritten Generation wissen wir, dass wir heute schon die Produkte von morgen gestalten. Mit einem umfassenden Portfolio, das den Herausforderungen unserer Zeit gerecht wird, ergänzen wir unser bisheriges Sortiment optimal um nachhaltige Genüsse. Ob fleischreduziert, fleischfrei oder gänzlich ohne tierische Inhaltsstoffe, ob Burger, Fisch, Nuggets oder Gemüseaufstriche – lassen auch Sie sich von der großen Auswahl sowie von unseren Ideen und Produktkonzepten inspirieren.

THE GREEN REVOLUTION

Vegans, vegetarians, flexitarians – plant-based nutrition is booming!

More and more people intentionally abstain from animal products, choosing plant-based food instead. And surely eating plant-based doesn't mean giving up taste or variety! It is on all of us in the food business to provide genuine alternatives and to rethink nutrition.

As a third-generation family business, we know that we are creating tomorrow's food products today. With our new product range, we are tackling the challenges of our times head-on and are complementing our portfolio with more sustainable products. Whether reduced-meat, meatless or without any added animal ingredients; whether burgers, fish, nuggets or vegetable spreads – let us inspire you with our wide range of product ideas and concepts.

RAPS IST IHR KOMPETENTER PARTNER!

- Von Geschmack bis Funktion – alles aus einer Hand
- Individuelle Rezeptur-Anpassungen möglich
- Einfacher Herstellungsprozess
- Deklarationsfreundliche Zusammensetzung der Compounds
- Viele Rezepturen mit Nutri Score A oder B
- Varianten ohne deklarationspflichtige Allergene verfügbar
- Umfassender Service – von der Idee bis zum fertigen Produkt

RAPS IS YOUR COMPETENT PARTNER!

- Flavour and function from one supplier
- Individual recipe adaptations
- Easy handling
- Label-friendly declaration
- A lot of products with Nutri Score A or B
- Versions without allergens subject to declaration available
- Comprehensive support – from an idea to the finished product



KOMBINIEREN ERLAUBT

COMBINE AS YOU PLEASE

Entdecken Sie unsere pflanzenbasierten Alternativprodukte und profitieren Sie mit den passenden Kombinationsartikeln von unserem Know-how als Gewürz- und Ingredientspezialist. Unser umfassendes Sortiment ermöglicht vielfältige schmackhafte Kreationen!

Discover our plant-based alternative products and matching supplements, and benefit from our expertise as a seasoning and ingredients specialist. Our wide product range enables you to create a multitude of tasty products!



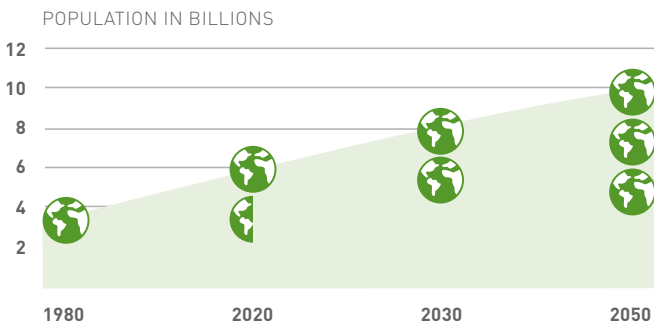
THE FOOD OF THE FUTURE?

PLANT-BASED ALTERNATIVES ARE GAINING GROUND

When it comes to future nutrition, animal products have come under criticism because of their resource-consuming production. Nevertheless, the craving for meat is on the rise due to the growing world population and increasing prosperity. Plant-based alternatives offer a possible solution to face the challenges of the future.



ONE WORLD IS NOT ENOUGH



SOURCE: Own figure according to UNITED NATIONS, WORLD'S PUBLICATION / PROSPECTS: THE 2017 REVISION

According to the forecast of the UN, approximately 9.7 billion people will be living on this planet by 2050. This means if we do not change our use of resources, three planets the size of earth would be needed to meet the demands of the world population.

To protect the environment, we should reconsider our own nutrition habits: scientists at the University of Wageningen (The Netherlands) recommended covering two thirds of our protein requirements with plant-based food products and only one third with animal proteins (Pyett et al., 2019). Plant-based food products are more sustainable, contain more valuable dietary fibres and have a favourable fatty acid profile. Expand your product range and offer real alternatives!

PROTEINS: BUILDING BLOCKS OF LIFE

Proteins are essential nutrients that are made of different amino acid chains. Some of the amino acids cannot be produced by the human body; therefore they have to be ingested with food. Accordingly, not only the quantity of the consumed proteins is important, but also their composition. The value of proteins can be described by the so-called PDCAAS (Protein Digestibility Corrected Amino Acid Score). Animal proteins usually have a high value and a PDCAAS of 0.9 to 1. Plant proteins may have lower values, especially if essential amino acids are missing. In this case, the recommendation is to combine different plant protein sources to ensure a balanced total intake of all amino acids.



MINCED MEAT ALTERNATIVES

A TRUE ALL-ROUNDER

Minced meat alternatives are bestsellers amongst meatless products. Whether cooking casseroles, stir fry, ragout, meatballs or burger patties, there are endless tasty meatless alternatives. Combined with a flavourful sauce or healthy vegetables – a sustainable culinary pleasure.



RAPS – YOUR SYSTEM SUPPLIER

In addition to **functional ingredients** for plant-based minced meat alternatives, we also offer **matching flavour components**, such as:

- Seasonings for a typical burger flavour
- Fillings, e.g. BBQ or jalapeño–cheese

OUR RAW MATERIALS

Tofu, tempeh, seitan – the pioneers of meat-free options are based on soya or wheat. Besides a high protein content, their favourable composition of ingredients plays a decisive role: soya is especially suitable as it contains all essential amino acids. However, in some markets, raw materials that have no allergenic potential* are preferred. That's why RAPS also offers products based on rice, pea or fava beans – so there is definitely something that suits your preferences!

*according to EU law



OUR PRODUCT IDEAS



Vegan meatballs with jalapeño–cheese filling



Vegan beef burger

TIP:

These are just a few examples of our endless ideas. We will be pleased to develop an alternative minced meat product according to your wishes – please contact us!

BREADED PRODUCTS

REINVENTED CLASSICS

Juicy schnitzels, crispy chicken nuggets, tender fish fingers – breaded products are true classics. Our plant-based alternatives are as delicious as the originals. Combine our functional components with exciting spices and a tasty breaded coating – a pure delight for your customers!



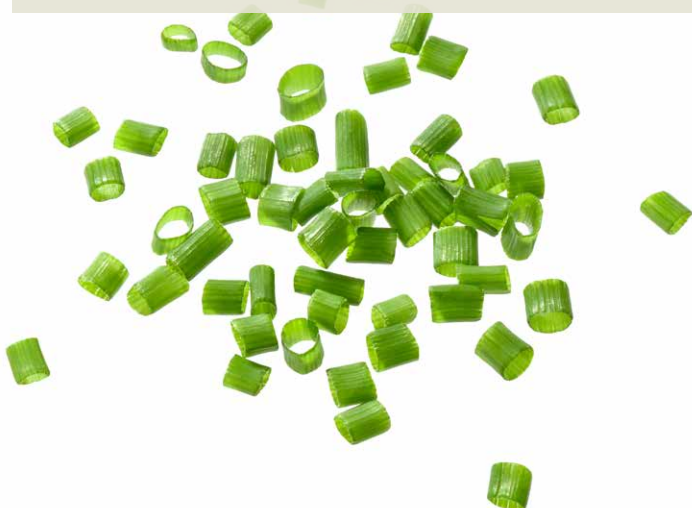
RAPS – YOUR SYSTEM SUPPLIER

In addition to **functional ingredients** for breaded products, we also offer **matching flavour components**, such as:

- Seasonings for a typical chicken or fish flavour
- Fillings, such as cream cheese with herbs or BBQ
- Breaded coatings for an appealing look and taste

AUTHENTIC TEXTURE

Flavour counts, but so does the texture of plant-based meat and fish alternatives. Depending on the product, the consistency should either be soft and juicy or firmer and crispy. RAPS' versatile solutions provide the desired texture using different raw materials, which are produced for example via extrusion. Our aim is to combine different extrudates in a way that enables us to achieve a great texture with only a few extra additives.



OUR PRODUCT IDEAS



Vegan schnitzel
with our crispy breaded coating



Vegan fish fingers
with our crispy breaded coating

TIP:

These are just a few examples of our endless ideas. We will be pleased to develop a breaded alternative product according to your wishes – please contact us!

PLANT-BASED SPREADS

SPREADABLE DELIGHTS FOR THE PALATE

Vegans, vegetarians or flexitarians not only seek alternatives for traditional main dishes; they also want ideas to refine wraps, salads, etc. RAPS has developed a wide range of pastes, spreads and dips for all preferences!

RAPS – YOUR SYSTEM SUPPLIER

In addition to **functional ingredients** for spreads, we also offer **matching flavour components**, such as:

- Seasoning pastes with paprika, chilli or curry note
- Dips, such as cherry pepper or fruity ginger
- Curry-mango or tzatziki preparations

MORE FRESH IDEAS

Our competence centre RAPS FRESH turned its name into a programme: gentle processing of herbs and vegetables ensures products with home-made characteristics. RAPS FRESH also stands for sustainability, for example with exciting vegetable spreads based on sunflower protein. In fact, sunflower seeds supply more than oil. We use the nutritionally valuable protein fraction that remains after pressing – in line with an efficient and resource-saving production!



OUR PRODUCT IDEAS



Vegetable spread bell pepper-chilli



Fresh spread

TIP:

These are just a few examples of our endless ideas. We will be pleased to develop spreads according to your wishes – please contact us!

PLANT-BASED MEAT PRODUCTS & CO.

SAME SAUSAGE – BUT DIFFERENT

RAPS offers high-quality plant-based alternatives for the production of popular sausage products, such as frankfurters, grill sausage, mortadella or liver sausage. We have developed reliable functional components that provide authentic flavour in vegan or vegetarian quality!

RAPS – YOUR SYSTEM SUPPLIER

In addition to **functional ingredients** for plant-based meat products and preparations, we also offer **matching flavour components**, such as:

- Seasonings for a typical grill sausage flavour
- Basic compounds for delicatessen salads, such as chicken or sausage salad
- Selected anthocyanins for an appetising pink meat colour

INTENSIVE SEASONING POWER

Most consumers expect plant-based alternatives to taste almost like the original animal product. This makes production of the seasoning components critical. In addition to dry seasoning blends or natural flavours, RAPS also offers a range of high-quality extracts. Instead of chemical solvents, carbon dioxide is used for extraction. This processing method is very mild and sustainable, and results in extracts with an intensive seasoning power! Add authentic flavour to your products – without artificial flavourings or high amounts of salt.

OUR PRODUCT IDEAS



Vegan grill sausage ring



Vegetarian sausage salad

TIP:

These are just a few examples of our endless ideas. We will be pleased to develop meat products according to your wishes – please contact us!



HYBRID MEAT

THE BEST OF BOTH WORLDS

Meat or vegetables? Why not a combination of both? Take advantage of our RAPS FRESH vegetable pastes and replace up to 50% of the meat in your recipe. That way, you can create perfect hybrids – hearty and healthy.

RAPS – YOUR SYSTEM SUPPLIER

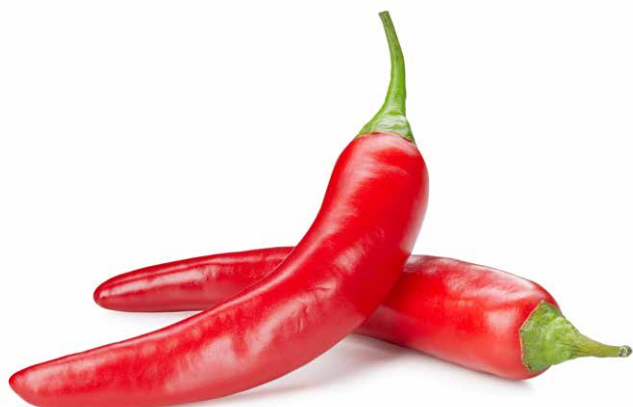
In addition to **functional ingredients** for hybrid products, we also offer **matching flavour components**, such as:

- Pastes with various vegetables in different particle sizes
- Matching seasonings – either separately or already integrated into the vegetable paste

NEW TARGET GROUPS

By offering hybrid products, you gain new customers, e.g.:

- **Health-conscious people** who want to eat less fatty meat but more vegetables
- **Responsible parents** who intend to increase their children's consumption of vegetables
- **Flexitarians** who do not want to give up meat consumption completely
- **Adventurous people** who like to try new things



OUR PRODUCT IDEAS



Hybrid frankfurters



Hybrid kofta

TIP:

These are just a few examples of our endless ideas. We will be pleased to develop hybrid products according to your wishes - please contact us!



WIR VERSORGEN SIE
GERNE MIT FRISCHEN
INFORMATIONEN.

WE WILL BE PLEASED
TO PROVIDE FRESH
INFORMATION.

Sprechen Sie uns an – wir beraten Sie gerne.
Contact us now – we will be pleased to advise you.

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Contents are correct to the best of our knowledge.

We can however not accept liability for any consequences arising from their use, including consequences under food law.

03/2021