

RAPS PLANTFIX

INNOVATIVE PLANT-BASED PRODUCTS



PERFORMANCE INSIDE



PLANT BASED

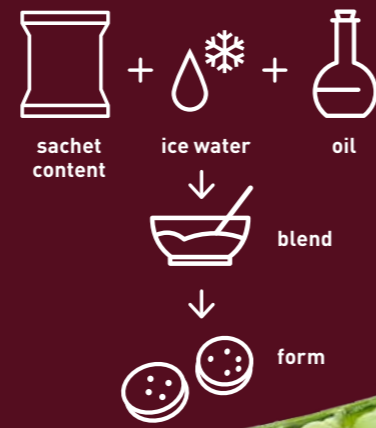
NEW **PLANTFIX RANGE** –
FULL-PROOF FIX PRODUCTS FOR
ALTERNATIVE BARBECUE SPECIALITIES

Plant-based nutrition is booming: Even though meat-free products still have a comparatively low market share, they are nevertheless experiencing a dynamic growth. The percentage of flexitarians is constantly increasing, and especially the younger generation is turning more towards alternative meat products. Take advantage of the increasing demand and offer also appealing plant-based delicacies alongside your meat and sausage products! With our new **PLANTFIX** solutions you can easily extend your product range and enable your customers to buy all their barbecue specialities from your shop – by providing perfect choices for the whole family!

THE NEW PLANTFIX RANGE

- Fix products for production of plant-based burger patties, cevapcici or barbecue skewers
- Easy handling
- Great flavour and texture
- No allergens subject to declaration
- Without artificial flavourings
- Optimal freeze-thaw stability
- Numerous application possibilities

IT IS SO SIMPLE



PLANT-BASED BURGER BEEF-STYLE (PEA-BASED)

Recipe no.: 5507175 /
for approx. 25 burger patties, 100 g each

Quantity	Art.	Ingredients
2.5 kg		Burger buns
770 g	1715802	PLANTFIX BURGER PATTY
850 g		Flake ice
800 g		Water
90 g		Vegetable oil
125 g		Gherkins
190 g		Lettuce
155 g		Tomatoes
155 g		Red onions
626 g	1694903	BARBECUE SAUCE

Method:

Place **PLANTFIX BURGER PATTY** into a chilled bowl. Add the vegetable oil, water and ice and mix until no more ice is visible and the mixture is homogenous. Cover the mixture and place into the fridge for at least 4 hours (preferably overnight). Form burger patties (approx. 100 g each). Slice the tomatoes and gherkins and cut the onions into rings. Fry or barbecue the burger patties for 6 minutes at medium heat. Slice the buns open, toast the inner surface, spread **BARBECUE SAUCE** on the lower half. Place the patties onto the buns and top with lettuce, tomatoes, gherkins and onions. Add more **BARBECUE SAUCE** for the finishing touch and cover with the top half of the bun.

PLANT-BASED CEVAPCICI SKEWERS (PEA-BASED)

Recipe no.: 5507172 /
for approx. 30 cevapcici skewers, 80 g each

Quantity	Art.	Ingredients
810 g	1715804	PLANTFIX CEVAPCICI
850 g		Flake ice
750 g		Water
90 g		Vegetable oil

Method:

Place **PLANTFIX CEVAPCICI** into a chilled bowl. Add the vegetable oil, water and ice and mix until no more ice is visible and the mixture is homogenous. Cover the mixture and place into the fridge for at least 4 hours (preferably overnight). Form cevapcici.



PLANT-BASED BARBECUE SKEWERS (PEA-BASED)

Recipe no.: 5507171 /
for approx. 30 barbecue skewers, 80 g each

Quantity	Art.	Ingredients
830 g	1715805	PLANTFIX BARBECUE SKEWER
850 g		Flake ice
750 g		Water
90 g		Vegetable oil
250 g		Red onions
175 g	1000709	MAGIC HOT

Method:

Place **PLANTFIX BARBECUE SKEWERS** into a chilled bowl. Add the vegetable oil, water and ice and mix until no more ice is visible and the mixture is homogenous. Cover the mixture and place into the fridge for at least 4 hours (preferably overnight). Cut the onions into pieces. Form small meatballs, approx. 20 g each. Brush the meatballs with **MAGIC HOT** and arrange them on skewers, alternating meatballs and onions. Barbecue at medium heat or fry with a little fat in a pan.



PEA-BASED BARBECUE PRODUCTS

PREPARED IN A FLASH AND SO DELICIOUS!

OUR PLANTFIX RANGE

ART.	PRODUCT	CHARACTERISTICS	USAGE RATE*	PACKAGING	CONTENT
1715802-001	PLANTFIX BURGER PATTY	Spicy and smoky with onion and pepper	1 sachet PLANTFIX for approx. 25 burger patties, 100 g each	Sachet	770 g
1715804-001	PLANTFIX CEVAPCICI	Fresh herb note with marjoram and thyme	1 sachet PLANTFIX for approx. 30 cevapcici, 80 g each	Sachet	810 g
1715805-001	PLANTFIX BARBECUE SKEWER	Spicy hot with chilli and garlic	1 sachet PLANTFIX for approx. 30 barbecue skewers, 80 g each	Sachet	830 g

*For an optimal result, use the whole content of the sachet. 1 sachet of PLANTFIX results in approx. 2.5 kg total weight.

WE ARE LOOKING FORWARD TO YOUR CALL!

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

Free order hotline:

TEL. +49 9221 807-383

Find more information and recipe ideas on: www.raps.com · info@raps.com
RAPS GmbH & Co. KG · Adalbert-Raps-Straße 1 · 95326 Kulmbach · Germany

For professional food presentation

Decorative skewers or display trays for vegan barbecue products in your counter!

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

06/2021