

INTERNATIONAL ASSORTMENT

PRODUCT CATALOGUE EASTERN EUROPE



PERFORMANCE INSIDE



INTERNATIONAL ASSORTMENT

Quality, experience, selected raw materials and innovation are the essential basic ingredients of good taste and top technology. RAPS has been writing this successful recipe for over 90 years. It is an open recipe, ready to accommodate the constant movement, rapid changes and special customer requirements which this fast-moving market entails. Our excellent instinct for trends has made us a leading international expert in functional ingredients and custom taste concepts. We possess special production expertise in powdered and liquid products. We supply segment- and customer-specific products and services at reasonable prices, giving our customers an edge over their rivals.

RAPS: FOCUSING ON QUALITY

Our comprehensive catalogue of products belonging to our international product range contains creative solutions for the fast, simple and efficient production of many sausage and meat products. High-quality seasoning, flavoursome ingredients and technical aids – at RAPS we're always expanding our range to include pioneering ideas for every phase of production so that your end-product can always claim a special level of quality. Our strength is uncompromising quality in every area. Our customers in industry, the trades and catering have been relying for many years on our service, our selection of appropriate raw materials and our technological expertise.



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COLD CUTS

Cold cuts bring variation to sandwiches and they appeal to customers because they come in easy portions. Mortadella, bierschinken, luncheon meat – it's the seasoning which gives these specialities their typical taste.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
TASTE						
1036353	DOKTORSKAJA	Seasoning with spice extracts for sausages, type Doktorskaya, Molotschnaya (nutmeg, mace, garlic, pepper)	2–2,5 g/kg of batter	dry product	E 621	☾ A
1008759	EXTRA/PARIZER	Classical spice blend for pork parizer	4 g/kg of batter	dry product	E 621	☾ A
1032028	PILECI/CHICKEN PARIZER	Great solution for Parizer, especially used for chicken products	4 g/kg of batter	dry product	E 621	☾ A
1039749	UKRAINSKAJA	Seasoning with spice flavouring for sausages and cold cut (onion, garlic, chili)	6–8 g/kg of batter	dry product	E 621	☾ A
FUNCTION						
1000751	P 3000	Functional blend for optimal meat emulsion	3 g/kg of batter	dry product	E 450, E 451	☾ A E
1000747	PHOSTON	Functional blend for optimal meat emulsion	5–7 g/kg of batter	liquid	E 450, E 300	A E
1036151	RAPHOS 5000 C	Cutting agent with carrageenan and antioxidant. High water binding capacity, optimal and fine batter	9 g/kg of batter	dry product	E 300, E 301, E 407a, E 410, E 450, E 451, E 575	☾ A E
1700986	RAPHOS 6000	Cutting agent for optimal emulsion	7 g/kg of batter	dry product	E 316, E 330, E 412, E 450, E 451	☾ A E
1093153	RAPHOS 9000	Blend of phosphate, erythorbic acid and hydrocolloids to improve the texture of cold sausages (Mortadella type)	10 g/kg of batter	dry product	E 315, E 407a, E 410, E 415, E 450, E 451, E 508	☾ A E
1091636	RAPHOS EXPORT NEW	Cutting agent for optimal meat emulsion, for warm and cold sausages	4 g/kg of batter	dry product	E 315, E 450, E 451	☾ A E
1091613	RAPS-FIX TOP	Combination of various hydrocolloids for better texture and slicability; reduces syneresis	4 g/kg of batter	dry product	E 407a, E 412, E 415, E 460, E 466	☾ A E



SUITABLE FOR HALAL



NO ALLERGENS SUBJECT TO DECLARATION



NO ADDED FLAVOR ENHANCERS



NO E-NUMBERS SUBJECT TO DECLARATION

COLD CUTS

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
COMBI-PRODUCTS						
1001977	DOKTORSKAJA KOMPLETT	Complete seasoning with spice and spice extracts for sausages, type Doktorskaya (pepper, onion, nutmeg)	7,5 g/kg of batter	dry product	E 300, E 450, E 621	☾ A
1036349	RUSSKAJA KOMBI	Complete seasoning with spice extracts for sausages and cold cut (onion, garlic, chili)	5 g/kg of batter	dry product	E 450, E 451, E 621, E 316	☾ A
1037609	MORTADELLA COMBI CPF	Complete seasoning with spice extracts for sausages and cold cuts (papper, caraway, nutmeg, coriander, mace)	4 g/kg of batter	dry product	E 300, E 450, E 621	☾ A
1038897	LIKARSKAYA COMBI CPF Contains: MILK	Seasoning with spice extracts for sausages, type Doktorskaya (pepper, mace, nutmeg)	6 g/kg of batter	dry product	E 300, E 621, E 450, E 330	☾
1703312	SEASONING FOR MILK SAUSAGE COMBI	Complete seasoning of spice extracts and additives for sausages and cold cuts (pepper, garlic, onion, nutmeg)	10 g/kg of batter	dry product	E 450, E 451, E 621, E 300	☾ A
1002999	IMPERATOR KOMBIKUT	Most used blend for Extrawurst in Austria and Balkan countries	7 g/kg of batter	dry product	E 450, E 451, E 621, E 300	☾ A
1001865	LEBERKÄSE KOMPLETT	Complete seasoning with spice extracts (nutmeg, chili, cardamom) for pate manufacturing	7,5 g/kg of batter	dry product	E 450, E 300, E 621, E 627, E 631	☾ A



COLOURS

Appearances matter: consumers expect sausage products to have particular colors. Curing salt is traditionally used to ensure that the meat retains its appetising red coloring. You will find this and other colour stabilisers and food colorings in our range.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	COLOUR	DOSAGE	CONSISTENCY	E-NUMBERS	
1703706	AROMATIC COLORING MIXTURE DRY Contains: SULFIT	Used to obtain brown or black colour of smoked cooked meats (with hemoglobin and aroma)		200 g/l water	dry product	E 150d	
1036199	CARAMEL POWDER	Suitable to obtain brownish colour of final product		use as desired	dry product		
1703786	RAPS RED EU	Blend of carmine and caramel colour giving typical meat colour		1 g/kg of batter	dry product	E 120	
1000699	PAPRIKA 3000 WITH 3.300 CU	Based on paprika extract		depends on application	liquid	E 160c	
1035037	PAPRIKA 6000	Based on paprika extract		depends on application	liquid	E 160c	
1694668	RAPSOLUTION NAC 70	Great colouring effect (orange); dosage depends on application		depends on application	liquid		
1700061	BEETROOT POWDER	Red beet powder used in sausages and cold cuts (not suitable for sterilized products)		depends on application	dry product		
1698364	COLORANT FOR SAUSAGES HEKO	Red colour based on hemoglobine and carmine used in pork sausage		5 g/kg of batter	dry product	E 120	
1037640	RAPS COLOUR RED	Cochineal red based colouring agent		0,1-0,5g/kg of batter	dry product	E 124	
1918158	RAPS RED NEW	Carmine based colouring agent		1-3g/kg of batter	dry product	E 120	
1000755	RED PLUS	Carmine based colour + ascorbic acid		2-4 g/kg of batter	dry product	E 120, E 300	
1001889	RED RICE	Fermented rice based red colour		0,5-2 g/kg of batter	dry product		

COOKED HAM & INJECTED MEATS

Our diverse injection solutions don't just make our cured goods look good, they also give them a finely aromatic flavour and appealing, juicy texture, helping achieve quality you can see and taste.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
FUNCTION						
1700018	JAMBO-LAK S-PRO	For meat injection 20% or tumbling (for beef, chicken, turkey and pork meat)	50 g/l brine	dry product	E 301, E 450, E 451	
1001964	COOKED HAM 25 ECONOMY	Injection agent for various meat injections 25% , for ham	30 g/l brine	dry product	E 301, E 450, E 451, E 452	
1693854	COOKED HAM 40 OPTIMAL	For injection of any meat from 20%-40% ; based on phosphates and fibres	75 g/l brine	dry product	E 301, E 450, E 451	
1695740	COOKED HAM 60 COMPLETE	Suitable for hams and smoked cooked meats 60% . Products with minimum tiger effect (gelatinous gaps)! Stable after packing in vacuum. Contains animal protein	67 g/l brine	dry product	E 316, E 407a, E 450, E 451, E 621	
1001136	COOKED HAM UNIVERSAL	Universal injection agent for various meat injections 30%-80%	25 g/l brine	dry product	E 120, E 301, E 407, E 410, E 412, E 415, E 450, E 451	
1038854	COOKED HAM COMBI SYSTEM	Universal injection agent for various meat injections from 40%-100% in combination with starch or soya	depends on application	dry product	E 301, E 407a, E 410, E 415, E 450, E 451	
1091665	COOKED HAM TOP	Universal injection agent for various meat injections from 40%-100% in combination with starch	35 g/litre brine	dry product	E 316, E 407a, E 415, E 450, E 451	
COMBI-PRODUCTS						
1091185	JAMBOLAK-FRESH	Liquid product for meat injection up to 20% . Good for hams and smoked, cooked meats	40-50 g/l brine	liquid	E 450, E 301	
1039256	OPTI-LAK S	Injection agent for various meat injections 20%	50 g/l brine	dry product	E 316	
1034421	JUBILÄUMSSCHINKEN - KOMBI	Used for injection rates till 25% with a noble onion garlic note	75 g/l brine	dry product	E 450, E 451, E 621, E 301	

COOKED HAMS & INJECTED MEATS

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
COMBI-PRODUCTS						
1700707	MIX FOR COOKED HAM POULTRY 50 Contains: SOYA	For chicken and turkey meat injection with 25% extension with functional and shelflife extenders	80 g/l brine	dry product	E 407a, E 450, E 451, E 621, E 627, E 631, E 316, E 262, E 327	
1698307	COOKED HAM 30 MILD	For 30% meat injection or tumbling (for beef, chicken, turkey and pork meat, very good for pork belly)	35 g/l brine	dry product	E 316, E 407a, E 450, E 451	☾ ⓐ ⓑ
1033686	SK 6 KOMPAKT 2000	Used for injection rates till 30% with a nice round garlic note	65 g/l brine	dry product	E 450, E 451, E 621, E 301	☾ ⓐ
1695742	COOKED HAM ADVANCED 30-60	For injection of pork meat from 30%-60% injection. Contains animal protein	40 g/l brine	dry product	E 316, E 450, E 451, E 621	ⓐ
1701340	COOKED HAM 80 Contains: SOYA	For pork meat with 80% injection level (complete mix with function and taste)	90 g/l brine	dry product	E 450, E 451, E 316, E 262, E 407a, E 327, E 120, E 621, E 1442	
38785	RAPS SK 60-80 PLUS	Suitable for injection 60-80% of whole pieces. At 60% pork loin injection the final yield can be at 35%. Contains protein for extra functionality	55 g/l brine	dry product	E 450, E 451, E 407a, E 621, E 301, E 415	ⓐ
36880	RAPS SK 70-100	For Pizza ham with injection rate between 70%-100% . Starch and soy to be added additionally	35 g/l brine	dry product	E 450, E 451, E 407a, E 621, E 301	☾ ⓐ



EMULSIFIERS & WB AGENTS

RAPS offers a wide range of technological aids that help you achieve that extra bit of production safety and efficiency at every stage of sausage production. From cutting agents, to emulsifiers, to water-binding additives – we have just the right products in our range for every requirement.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
CUTTING AGENT						
1000747	PHOSTON	Liquid cutting agent for optimal meat emulsion, used in sausages	5-7 g/kg of batter	liquid	E 450, E 300	ⓐ ⓑ
1000782	RAPHOS 2000	Cutting agent for optimal meat emulsion used in sausages	5 g/kg of batter	dry product	E 450, E 451, E 300, E 301, E 575	☾ ⓐ ⓑ
1919263	RAPHOS KMH	Cutting agent for optimal meat emulsion used in sausages	5 g/kg of batter	dry product	E 450, E 451, E 300, E 316	☾ ⓐ ⓑ

WATER BINDING

1703292	COMPOUND TS NEW	Functional mixture for optimal texture of pates and spreads in cans	3 g/kg of batter	dry product		☾ ⓐ ⓑ ⓓ
1037887	PROFITAL SF SPEZIAL	For meat replacement and structured fat. No salt to be added. depending on application also usable as emulsifier or cutting agent	Customized	dry product	E 401	☾ ⓐ ⓑ
1038936	RAPS EM RENTABIL	Stabilizing hydrocolloid mixture. Can be used for gel – ratio 1:50 depending on application also usable as emulsifier or cutting agent	2-3 g/kg of batter	dry product	E 412, E 415, E 466, E 407a	☾ ⓐ ⓑ

EMULSIFIERS

1702038	EMULSIFIER MIX Contains: WHEAT	Fat replacer (oil, chicken skin, beef fat; 1:12:12 preemulsion) or used at 1-2% directly to emulsion	20 g/kg of batter	dry product	E 401, E 407a, E 412, E 450, E 516	☾ ⓐ
1693269	NEUTRA OPTI EKO	Functional mixture for skin emulsion preparation	0,2 kg/100 kg of batter	dry product	E 451, E 500	☾ ⓐ ⓑ
1703159	RA-KNACK	Used in 1:2:12 preemulsion or added at 1-2% to emulsion; improves structure of warm sausages (Hot Dogs, nuggets, pelmeni). Contains starch	1 part compound + 2 parts veg. oil + 12 parts ice/water	dry product	E 460, E 461, E 500, E 575	☾ ⓐ ⓑ

ACIDITY REGULATOR

1038989	SOFTSKIN OPTI	Acid mixture for brine manufacturing. Used for soaking of pork skins	1 kg/100 l brine and 50 kg skins	liquid	E 270, E 330	☾ ⓐ ⓑ
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FLAVOURS & TASTE ENHANCERS

Sausages and meat products around the world are so diverse that they require an enormous range of seasonings and flavour enhancers. You can use our wide range to give any product its characteristic taste and to get the best flavour and aroma out of it.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
1691167	AROMA FOR SAUSAGE FINE	Seasoning with very strong flavour for better taste of sausages (Vienna, Pariser etc.)	3g/kg of batter	dry product	E 621, E 627, E 631, E 160c	☾ ⓐ
1700862	BACON FLAVOURING	Typical bacon flavour	3-5 g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1695146	BEEF FLAVOUR G Contains: SOYA	Typical strong beef flavour	1-5 g/kg of batter	dry product	E 621, E 627, E 631	☾
1700514	CH FLAVOUR INTENSIVE TOP	Typical Chicken flavour	1-3g/kg of batter	dry product	E 621, E 627, E 631	☾ ⓐ
1000676	FRESH ONION EXTRA	Typical natural onion flavour	0,5-1,0g/kg of batter	liquid		☾ ⓐ ⓐ ⓔ
1000683	GARLIC EXTRA	Typical natural garlic flavour	0,5-1,0g/kg of batter	liquid		☾ ⓐ ⓐ ⓔ
1000389	GLUTACLEAN	Taste enhancer, no MSG added	1-2g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1000611	GLUTALIN Contains: MUSTARD	Taste enhancer based on MSG	1g/kg of batter	dry product	E 621	☾
1036841	GREEN PEPPER ECONOMY	Very strong pepper flavour which helps to cover MDM taste	1-3g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1703539	HAM FLAVOUR FOR MEAT PREPARATIONS	Seasoning with strong ham and smoke flavouring for better taste of sausages	4g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1001535	MUSTARD EMULSION	Strong mustard taste, helps to cover the MDM taste in sausages	0,1% in brines or 1g/kg of batter	liquid		☾ ⓐ ⓐ ⓔ
1038349	RAPS AROMAT	Strong and typical Flavour for hams, sausages, soups	3g/kg of batter	dry product	E 621	☾ ⓐ
1039748	RAPS GESCHMACK Contains: SOYA	Seasoning with different flavourings for better taste of sausages	2g/kg of batter	dry product	E 621, E 627, E 631	☾

FLAVOURS & TASTE ENHANCERS

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSIS- TENCY	E-NUMBERS	
1000164	ROAST FLAVOURING	Typical roast flavour	3g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ
1091758	SMOKE POWER	Typical smoke flavour	1-4 g/kg of batter	liquid		☾ ⓐ ⓐ ⓔ
1039175	SZYNKA SMAK Contains: SOYA	Strong and typical flavour for sausages, roasts and hams (gives you a typical cooked ham flavour)	3-4 g/kg of batter	dry product	E 621, E 627, E 631	☾
1001331	TURBO CHICKEN Contains: SOYA	Extract seasoning for chicken sausages and hams (spice and spice extracts: onion, garlic, pepper, chili)	10 g/kg of batter	dry product	E 621, E 627, E 631, E 150d	☾
1704322	UMAMI OPTIMIZER	Taste enhancer, no MSG added	2-4g/kg of batter	dry product		☾ ⓐ ⓐ ⓔ

INFOMATION

The world of flavours is versatile. More than 10,000 flavouring agents have been identified so far. RAPS offers a wide range of flavours; here you will find an adequate one for any application.



FRESH MEAT INJECTIONS

Injectable agents represent the perfect method of optimising the quality, appearance and taste of end-products at the outset of production – right in the meat itself.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
FUNCTION						
1701987	RAZART FZ	Suitable for 5–10% injection or tumbling fresh meat (more juicy; more tender)	15 g product + 50 g water or 300 g/l brine (injection: 5%)	dry product	E 262, E 331	☾ ⓐ Ⓞ
1093384	TENDERA CONVENIENCE	Suitable for 10% injection or tumbling fresh meat (more juicy; more tender)	15 g product + 50 g water or 300 g/l brine (injection: 5%)	dry product	E 262, E 331	☾ ⓐ Ⓞ
1691500	TENDERA EXPORT 50	Injected fresh meat up to 30–50% (more juicy; more tender, more yield). Suitable also for chicken meat 30–35, for beef and pork meat up to 50%	30 g/kg meat or 6 kg/100 l brine	dry product	E 262, E 407, E 415, E 450, E 451	☾ ⓐ Ⓞ
1696927	TENDERA P20 HEATED	Suitable for injection or tumbling fresh meat up to 20% (more juicy; more tender, more yield). Contains pea protein	depends on application	dry product	E 262, E 316, E 331, E 450	☾ ⓐ Ⓞ
COMBI-PRODUCTS						
1692893	INJECTION BRINE BASIC	Flavoured basic brine for chicken injection up to 15% injection	80–90 g/l brine	dry product	E 316, E 415, E 450, E 451, E 621, E 627, E 631	☾ ⓐ Ⓞ
1090343	PREPARATION INJECTION CHICKEN 5163	Flavoured brine for chicken for 13% injection	10% in brine	dry product	E 301, E 316, E 450, E 451	☾ ⓐ Ⓞ
1700731	RAZART FZ LIQUID	For 10% injection or tumbling fresh meat (more juicy; more tender)	60–80 g/kg meat, process chilled	liquid	E 262, E 331	☾ ⓐ Ⓞ

MARINADES

Our diverse marinades guarantee full flavour and full-strength seasoning. These products give an appetising sheen to meat. They are suitable for preparing dishes that are cooked on the grill, in the pan or in the oven.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	COLOUR	DOSAGE	CONSI- TENCY	E-NUMBERS
TASTE						
1038330	CHILLY WILLY	Marinade on rape and palm oil basis with spice and spice extracts (coriander, paprika, pepper, chili, garlic, onion, marjoram). Use for poultry meat and for another meats (pork, beef)	●	70 g/kg meat	liquid	☾ ⓐ Ⓞ Ⓞ
1008084	KNOBLAUCH-MARINADE	Marinade on rape and palm oil basis with spice and spice extracts (garlic, paprika, onion, nutmeg, kurkuma). Use for different meats (pork, beef, poultry) and specialities	●	120 g/kg meat	liquid	E 621 ☾ ⓐ
1093692	KNUSPER WILLY	Marinade on rape and palm oil basis with spice and spice extracts (marjoram, parsley, paprika, coriander, pepper, caraway, garlic). Use for poultry and fish meat, and for another meats (pork, beef)	●	100 g/kg meat	liquid	☾ ⓐ Ⓞ Ⓞ
1036487	KRÄUTER WILLY	Marinade on rape and palm oil basis with spice and spice extracts (garlic, pepper, chili, marjoram, parsley, thyme, rosemary). Use for poultry meat and for another meats (pork, beef)	●	60 g/kg meat	liquid	E 621 ☾ ⓐ
1000669	MARINOX KNOBLI	Marinade on water basis (garlic, paprika, onion, thyme, marjoram, parsley) for different meats (pork, beef, poultry) and specialities	●	100 g/kg meat	liquid	☾ ⓐ Ⓞ Ⓞ
1000578	MARIPUR SPARE RIBS	Marinade with tomato sauce, honey, glucose syrup and spice (pepper, chili, curry). Use for spare ribs and another meat	●	150 g/kg meat	liquid	☾ ⓐ Ⓞ Ⓞ
1039248	PFEFFER WILLY OZG	Marinade on rape and palm oil basis with spice and spice extracts (papper green, garlic, caraway, paprika, coriander, pepper). Use for poultrymeat, and for another meats (pork, beef)	●	100 g/kg meat	liquid	☾ ⓐ Ⓞ Ⓞ
COMBI-PRODUCTS						
37594	MARIBASE CLASSIC	Spreadable marinade to be stirred with oil and water. Gives a classical taste	●	120 g combined with 200 g oil + 200 g water, then add 80 g of this marinade to 1 kg meat	dry product	E 621 ☾ ⓐ

MINCED MEAT PRODUCTS

RAPS products for mince make the meat much more cohesive – an important factor in preparing favourite classics such as burgers, meatballs and other mince specialities.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
TASTE						
1090404	BURGER-SPICE MIX	Spice seasoning for burger (pepper, onion, parsley, marjoram, thyme, oregano, nutmeg)	22 g/kg of batter	dry product	E 120, E 300, E 621	☾ A
1695845	PELMENI BATURINSKIE	Seasoning with spice and spice extracts for pelmeni (pepper, garlic, coriander, caraway)	3 g/kg of batter	dry product	E 621, E 627, E 632	☾ A
1694137	SEASONING FOR BURGER	Spice seasoning for burger (garlic, onion)	12 g/kg of batter	dry product	E 316, E 621, E 627, E 631	☾ A

FUNCTION						
1000751	P 3000	Phosphat blend to improve the structure and binding in minced meat products	3 g/kg of batter	dry product	E 450, E 451	☾ A G
1703072	RAPS FIX OPTI FOR EXPORT	Polyfunctional combination of various fibres; improves the texture and water holding capacity. Contains fibers	10–30 g/kg or depends on application	dry product		☾ A G E
1000792	STABILOTON OS OIL SOLUBLE	Antioxidant based on rosemary extract to avoid rancidity keeps natural colour for all frozen minced products	0,4 g/kg of batter	dry product	E 392	☾ A G
1000750	SUCCULENCE PROTECTOR	Stabilizer based on phosphat, emulgator and fibres; to avoid synerese in sausages	7 g/kg of batter	dry product	E 450, E 466, E 471	☾ A G

COMBI-PRODUCTS						
1030048	MICI TRADITIONALI	Gives a traditional romanian mici taste contains bicarbonate	21 g/kg of batter	dry product	E 500	A G
38941	PLESKAVICA KOMPLET PURE	Serbian solution with typical taste and extra functionality for Pleskavica and Cevabcici	15 g/kg of batter	dry product		☾ A G E
1000535	PREMIER MINCE MIX Contains: GLUTEN	Seasoned binding agent with spice (parsley, pepper, onion, garlic, paprika, nutmeg), outstanding binding with a loose consistency, no pre-soaking	120 g seasoning, 180 g water, 700 g minced meat	dry product	E 621	☾

PATÉ

Leberwurst, or liver sausage, is considered rustic and traditional, but it can also be remarkably diverse and sophisticated. Different varieties vary in their seasoning, their consistency and the composition of the meats used. We have the right product for every requirement.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
TASTE						
1000444	CLIVIA GOLD	Fine aromatic pork pate application with a pepper, onion, ginger and real Bourbon Vanilla	3 g/kg of batter + salt	dry product	E 621	A
Y22381	JUNIOR PASTETA PURE	World famous Slovenian Argeta taste	9,5 g/kg of batter	dry product		☾ A G E

FUNCTION						
1000757	FETTFAX TOP	Emulsifier on monoglyceride basis used in pate and meat products	5 g/kg of batter	dry product	E 471	☾ A G
1697809	SEASONING EMULSIFIER	Emulsifier for pate on fibre basis	20 g/kg of batter	dry product		☾ A G E

COMBI-PRODUCTS						
1000328	CRISTIN Contains: SULFIT	Gelatine with spice extracts (pepper, onion) for pate surface decoration	150 g/kg of the product	dry product	E 621, E 627, E 631	
1703135	LEBERPATE-WÜRZUNG KOMBI OZA	Spice seasoning (onion, pepper, cardamom, ginger) for pate manufacturing	15 g/kg of batter	dry product	E 300, E 471, E 621	A

SHELF LIFE EXTENSION

Our products are adapted to specific applications and significantly reduce bacterial load in different meat products, which can extend the sell-by date. This guarantees extra freshness and safety in foods.

SINGLE SPICE TOPLINE

By combining raw seasoning and extracts, TOPLINE products offer twice as much seasoning power as natural herbs and spices. This guarantees a high level of added value. Standardised quality and low bacterial counts also mean extra product safety.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	
36375	DURATON FRESH	Fresh keeping agent with a very good cost in use ratio	1-3 g/kg of batter	dry product	E 262, E 300	☾ A G
1037615	FRISCH TOP HALAL	Freshness retainer based on acetate, lactate. Keeps freshness and quality; inhibits fast bacteria growing	5g/kg of batter	dry product	E 262, E 300, E 301, E 327	☾ A G
1698908	OPTILAK FISCH STABIL A	Freshness enhancer for fish based on acetate and lactate; for 6% injection	11,7kg/100l brine	dry product	E 262, E 327, E 500	☾ A G
1000794	RA-FRESH	Coated freshness retainer. Keeps freshness and quality; inhibits fast bacteria growing	5g/kg of batter	dry product	E 262, E 327, E 335	☾ A G
1703818	RAPSOLUTION XTEND L	Freshness retainer based on different extracts. No E-numbers subject to declaration	0,3-1 g/kg, depends on application	liquid		

CODE NO	PRODUCTS NAME	DOSAGE	CONSISTENCY	
1694216	CHILI TOP	depends on application	dry product	☾ A G E
1694218	CORIANDER TOP	1 g/kg of final product	dry product	☾ A G E
1698591	GARLIC TOP	1 g/kg of final product	dry product	☾ A G E
1704471	GINGER TOP	1 g/kg of final product	dry product	☾ A G E
1698589	MACE TOP	0,5 g/kg of final product	dry product	☾ A G E
1698588	NUTMEG TOP	0,5 g/kg of final product	dry product	☾ A G E
1037827	ONION TOP	0,5-1 g/kg of final product	dry product	☾ A G E
1698594	PEPPER TOP S	1 g/kg of final product	dry product	☾ A G E
1698590	PEPPER TOP W	1 g/kg of final product	dry product	☾ A G E

APPLICATION

Combination of extracts and natural spices; 2 times stronger than the natural spice.

INFORMATION

We offer a wide range of raw spices and herbs in different qualities. Our sales consultants will gladly advise you on your needs.




































SALAMI AND DRIED PRODUCTS

Modern raw sausage and raw cured meat production is based upon traditional craftsmanship and sophisticated technologies – producing safe products that taste great. Well-rounded seasonings and diverse starter cultures – RAPS can provide you with the ideal solution for every product and every stage of manufacturing.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	STARTER CULTURE
SALAMI SEASONING						
1036415	CAJNA 2000	Aromatic noble taste to be combined with ERKOPUR	4 g/kg of batter	dry product	E 621	ERKOPUR R 6000  
1690888	CHILI PEITSCHKE OZGDL Contains: LACTOSE	Seasoning for small diameter products for salami, with spice and spice extracts (paprika, onion, garlic, cardamom, pepper)	9 g/kg of batter	dry product	E 300	  
1036539	ROHWURST PARMA 2000 Contains: MUSTARD	Classical raw sausage taste with a special Parma aroma	10 g/kg of batter	dry product	E 621, E 300	
1035693	ROHWURST WALNUT Contains: GLUTEN, MUSTARD, NUTS	Seasoning with very special walnut note	13 g/kg of batter	dry product	E 621, E 300	   
1000110	ROTBLOCK ITALIA Contains: MUSTARD	Seasoning with aroma for salami, with spice and flavouring (pepper, garlic, onion)	12 g/kg of batter	dry product	E 301, E 621	  
1036246	SALAMI K	Seasoning for salami with spice extracts (numeg, pepper chili)	8 g/kg of batter	dry product	E 450, E 300, E 621	   
36365	PIZZASALAMI NEW	Pizza salami mixture with transglutaminase and stabiloton	12,5 g/kg of batter	dry product	E 621, E 300, E 301	  
COOKED SALAMI SEASONING						
1090040	BALTIKUM SALAMI Contains: GDL	Seasoning without antioxidant for cooked dry sausages and for salami with spice extracts (mace, pepper, caraway, chili)	6–10 g/kg of batter	dry product	E 575, E 621, E 120, E 627, E 631	 
1034524	SPEKOV RAPS KOMBIKUT	Classical Bulgarian Spekov/Florentiner taste	9 g/kg of batter	dry product	E 450, E 451, E 621, E 300	 
1698484	VYSOCINA SPICE MIXTURE	Seasoning for semi-dry sausages, with spice and spice extracts (pepper, chili)	7 g/kg of batter	dry product	E 450, E 621, E 120, E 300, E 150c, HEMOGLOBIN	

SALAMI AND DRIED PRODUCTS

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSISTENCY	E-NUMBERS	STARTER CULTURE
DRY-CURED HAMS SEASONING						
1000767	BLACK FOREST HAM	Seasoning with spice for cured ham manufacturing (caraway, coriander, all spice, ginger, pepper, bay leaf, cinamon juniper)	4,5 g/kg of batter	dry product	E 621	    
1919055	COPPA SEASONING	Seasoning with spice and spice extracts for cured ham manufacturing (pepper, garlic, onion)	10 g/kg of batter	dry product		    
1000772	COUNTRY HAM	Seasoning with flavouring for cured ham manufacturing (onion, bay leaf, juniper, caraway, all spice, pepper and cinamon)	5 g/kg of batter	dry product	E 621	  
1000749	DRY CURED HAM ITALIA	Flavouring with carrier dextrose and salt, for cured ham manufacturing (juniper, garlic, onion, thyme, pepper, all spice)	6 g/kg of batter	dry product		    
1702421	FLAVOUR PARMA HAM STYLE	Seasoning with spice extracts and aromas for cured ham manufacturing (rosemary, pepper)	8 g/kg of batter	dry product	E 301,	   
1002819	WÜRZSPECK PIROSKA	Intensive and most used decor spice for Austrian Speck (raw ham)	15–20 g/kg of batter	dry product	E 621	  
SUGAR SUBSTANCE						
1036560	ERKOPUR R 6000 Contains: GDL	GDL Mixture to be processed with taste, without starter culture	10 g/kg of batter	dry product	E 575, E 300	  
STARTER CULTURE						
	1038703	BIOSTART PLUS	For slowly matured firm raw sausages with aromatic yeast for a higher pH-level of final product	25 g for 50 kg meat	dry product	
	1038700	BIOSTART SPRINT	For fast ripened firm raw sausages with mild, harmonious aroma rapid acidification	25 g for 50 kg meat	dry product	
	1038705	BIOSTART CLASSIC	For spreadable & small diameter products rapid acidification typical natural maturing flavour and pleasant aroma	25 g for 50 kg meat	dry product	
	1038706	BIOSTART DUO	For spreadable & small diameter products mild, aromatic flavour suitable for GDL maturing products	25 g for 50 kg meat	dry product	
	1037516	BIOSTART RP	For cured products	10 g for 100 kg meat	dry product	

SAUSAGES

Sausages come in endless varieties around the world, and this demands the kind of broad range of products that RAPS can offer. Our seasoning and functional preparations can help you improve many of the properties of your sausages to make production simple and efficient.

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
TASTE						
1691167	AROMA FOR SAUSAGES FINE	Seasoning for better taste of all sausages	3g/kg of batter	dry product	E 621, E 627, E 631, E 160c	☾ A
1008712	FRANKFURTER 2000	Most used frankfurter solution in South East Europe	5g/kg of batter	dry product	E 621	☾ A
1001821	FRANKFURTER ECONOMY	Seasoning with spices and spice extracts (coriander, pepper, ginger, mace) for sausages, type Frankfurter	2g/kg + curing salt	dry product		☾ A G E
1001870	FRANKFURTER SUPER KOMPLETT MOLOTSCHNY	Seasoning with spice extracts (nutmeg, pepper, garlic) for sausages, type sosiski, sardelki	6g/kg of batter	dry product	E 300, E 621	☾ A
1038181	PAROWKI POLSKIE	Seasoning with spice extracts (nutmeg, pepper, chili) for sausages, type Frankfurter	3-8g/kg of batter	dry product	E 621	☾ A
1705255	PURE SPICE WIENER	Very strong Vienna/Hot Dog spice which helps to cover MDM taste	1g/kg of batter	liquid		☾ A G E
FUNCTION						
1000750	SUCCULENCE PROTECTOR	Binding agent with phosphate and emulsifier for sausages and cold cuts	7g/kg of batter	dry product	E 450, E 466, E 471	☾ A G
1093152	RAPHOS 8000	Blend of phosphate, stabilizers and antioxidant to improve the texture of sausages and Hot Dogs	10g/kg of batter	dry product	E 316, E 407a, E 412, E 425, E 450, E 451, E 508	☾ A G
1703154	RAPS BINDER OPTI	Combination of various fibres and animal protein; improves the texture, reduces the syneresis; high emulsifying capability. Contains fibers and animal protein	10-30g/kg or depends on applica- tion	dry product		A G E
1699739	RAPS POWER TOP	Binding system for sausages and cold cuts with transglutami- nase and animal protein	7g/kg of batter	dry product	E 407a, E 415	A G
1703575	RAPS VEG OPTI	Combination of various fibres and flax seed; improves the texture, reduces the syneresis; high emulsifying capability. Contains fibers and rice flour	10-30g/kg or depends on applica- tion	dry product		☾ A G E

SAUSAGES

CODE NO	PRODUCTS NAME	APPLICATION/FLAVOUR PROFILE	DOSAGE	CONSI- TENCY	E-NUMBERS	
COMBI-PRODUCTS						
1001870	BRAUNSCHWEIGER COMPLET	Complete seasoning with spice extracts for sausages and cold cut (coriander, pepper, mace, garlic)	7g/kg of batter	dry product	E 300, E 450, E 621, E 627, E 631	A
1034528	BRÜHWURST PF KOMBIKUT	Universal boiled sausage application with taste and functionality (phosphate, antioxidants and some potato fibre)	9,5g/kg of batter	dry product	E 621, E 450, E 451, E 300	☾ A
1034551	FRANKFURTER KOMBIKUT 'R' Contains: MUSTARD	Boiled sausage application with a special smoke aroma and functionality (phosphate, antioxidants) with low dosage, good cost in use	7,5g/kg of batter	dry product	E 621, E 450, E 451, E 300	☾
1030370	FRANKFURTER WIENER ROT KOMBIKUT	Classical frankfurter application (taste and function) with a very noble and intensive pepper note	10g/kg of batter	dry product	E 621, E 450, E 451, E 300	☾ A
1037868	SERVELADA KOMBIKUT	Combi seasoning with spice extracts (coriander, mece, nutmeg, pepper, caraway) and additives for sausages and cold cuts	13,5g/kg of batter	dry product	E 450, E 451, E 621, E 300, E 575, E 160c, FERMENTED RICE	☾ A
1039975	VIDENSKE PARKY KOMBI	Combi seasoning with spice and flavouring (coriander, pepper, garlic, ginger, mace, nutmeg) and additives for sausages and cold cuts	11g/kg of batter	dry product	E 450, E 451, E 621, E 300, E 120, E 330	☾ A



PICTOGRAMS



NO E-NUMBERS SUBJECT TO DECLARATION

These products do not contain E-numbers which are subject to labelling.



NO ALLERGENS SUBJECT TO DECLARATION

Products that do not contain allergenic ingredients such as mustard, milk, nuts or gluten.

ALLERGENS

GLUTEN

Wheat (such as spelt and Khorasan wheat), rye, barley, oats and hybrid varieties.

NUTS/NUT PRODUCTS

Almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios, macadamias or Queensland nuts.

CELLERY/CELLERY PRODUCTS

Celery

MUSTARD/MUSTARD PRODUCTS

Such as mustard sprouts, mustard powder, mustard seeds.

E-NUMBERS

ACID

E 330 Citric acid

ACIDITY REGULATORS

E 500 Sodium carbonate

E 516 Calcium sulphate

E 575 Glucono-delta-lactone

ANTIOXIDANTS

E 300 Ascorbic acid

E 301 Sodium ascorbate

E 315 Erythorbic acid

E 316 Sodium erythorbate

E 392 Extract of Rosemary

EMULSIFIERS

E 471 Mono- and diglycerides of fatty acids

COLOURINGS

E 120 Carmine

E 124 Cochineal red

E 150d Sulphite ammonia caramel

E 150c Ammonia caramel

E 160c Paprika extract

FLAVOUR ENHANCERS

E 508 Potassium chloride

E 621 Monosodium glutamate

E 627 Disodium guanylate

E 631 Disodium inosinate

E 632 Dipotassium inosinate

THICKENERS

E 401 Sodium alginate

E 407a Processed eucheuma seaweed

E 407 Carrageen

E 410 Locust bean gum



NO ADDED FLAVOR 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.

SOYA/SOYA PRODUCTS

All varieties of soya bean.

SULFITE

E 220 – E 228 > 10mg/kg.

MILK/DAIRY PRODUCTS/LACTOSE

All dairy products.

E 412 Guar gum

E 415 Xanthan gum

E 425 Konjac

E 461 Methylcellulose

E 466 Carboxy methylcellulose

STABILISATORS

E 262 Sodium diacetate

E 270 Lactic acid

E 327 Calcium lactate

E 331 Sodium citrate

E 335 Sodium tartrate

E 450 Diphosphate

E 451 Triphosphate

E 452 Polyphosphates

E 460 Cellulose

E 1442 Hydroxypropyl distarch phosphate

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WE LOOK FORWARD TO YOUR CALL.

Our staff will be glad to answer your questions and are available to advise you personally.

Contact details:

TEL. + 49 9221807383 · FAX + 49 9221807177

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