

THE ESSENTIAL COLLECTION

MARINADES AND SEASONING BLENDS



PERFORMANCE INSIDE



A WONDERFUL WORLD OF FLAVOURS

RAPS UK offers a wide range of marinades, sauce bases and seasonings for the preparation of value-added food products for the retail butchery, food service and processing sectors.

Whether you are creating chilled, ready-to-cook items for your counter, hot meals and sandwiches for your lunch bar, or frozen ready meals, RAPS marinades and seasonings can provide the one-stop solution for all your product ranges.

RAPS offers a broad range of flavour profiles to suit traditional and popular classics, as well as more fiery and exotic dishes. All our products are ready-to-use and are versatile in their application, allowing you to create a variety of products in a few simple steps.

Our team of development chefs and butchery experts is available to help you find the product solutions to suit your needs. Drop us a message [#raps_uk](#)

THE ADVANTAGES AT A GLANCE:

APPLICATIONS

- Meat and Poultry
- Fish
- Vegetables and Fruit
- Ready Meals
- Dairy products (butter and cheese)
- Bakery
- Sandwiches and Snacks
- Toppings and Dressings

ADVANTAGES








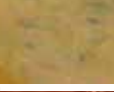







- RAPS products are ready-to-use
- One-step process
- Impart flavour and great visual appeal
- The marinades tenderise and add succulence to meats
- Stable throughout – from prep, chilling to cooking
- Can be used in ambient, chilled, cooked and frozen foods

SENSITIVE TO OUR CUSTOMERS' NEEDS


































We select ingredients and flavour profiles to meet the specific tastes and food trends in our market. Being conscious of food labelling laws, health concerns and food sensitivities is a critical aspect of today's environment. In this brochure, you will see that many of our products are free from any declarable allergens. We are always happy to provide ingredient information and allergen advice on any of the products listed.

MAGIC MARINADES
























Magic Marinades are oil-based seasoned marinades that give succulence and gloss to all meat, poultry and fish products. They can also be used to coat vegetables and fruits. The herbs and spices are suspended in the oil giving great visual appeal to the product. Ideal for frying, grilling and oven cooking.

ART. NO.	PRODUCT NAME	DESCRIPTION	PACK SIZE (KG)	ALLERGEN ADVICE
	1708664 BACON STYLE	meat-free bacon flavour with black pepper and honey	2.5 kg	 
	1693786 BBQ OIL	smokey, sweet BBQ	2.5 kg	
	1714985 BLACK GARLIC & PEPPER	sweet and savoury notes of fermented black garlic and black pepper	2.5 kg	
	1700374 BRAZILIAN STYLE COCONUT, LIME & CHILLI	Brazilian flavours typical in Xin Xim style curries	2.5 kg	
	1038785 CAJUN	typical earthy and warm flavours	4.5 kg	
	1038332 CHARGRILL	grilled, BBQ flavour	2.5 kg	
	1038653 CHILLI WILLY	all purpose with black pepper and a hint of chilli	2.5 kg	
	1037754 CHINESE	typical Chinese spare rib marinade	2.5 kg	



MAGIC MARINADES

ART. NO.	PRODUCT NAME	DESCRIPTION	PACK SIZE (KG)	ALLERGEN ADVICE
	1037513 CHINESE SALT & PEPPER	with onion, garlic, black pepper and chilli	2.5 kg	
	1038650 DRAGON'S FIRE	lots of chilli, pepper and garlic	2.5 kg	
	1697469 FAJITA	spicy Mexican blend	2.5 kg	
	1699241 FRENCH GARDEN	with garlic, parsley, rosemary, chives and a hint of butter	4.5 kg	 
	1001838 GINGER, CHILLI & LIME	classic Thai flavours	2.5 kg	
	1008282 GRILL MAGIC SHALLOT	traditional roasted shallots	2.5 kg	
	1036936 KIEV	with garlic and herbs	2.5 kg	
	1037442 LEMON & CHILLI	citrus flavour with a kick	2.5 kg	
	1008404 MARINADE OLIVE ITALIA	with olive oil, basil and oregano	4.5 kg	 
	1038323 MINT	mint, parsley and onion	2.5 kg	
	1713155 MUSTARD BEER	tangy Dijon mustard and wheat beer flavours	2.5 kg	
	1697573 ORANGE & THYME	citrus and herb blend	2.5 kg	 
	1035058 ORIENTAL WILLY	curry, coriander and onion	4.5 kg	
	1694474 PERI PERI	with chilli, garlic and lemon	5 kg	
	1039209 MARIPESTO GENOVESE	green pesto	2.5 kg	
	1000788 MARIPESTO ROSSO	tomato and basil pesto	2.5 kg	 

MAGIC MARINADES

ART. NO.	PRODUCT NAME	DESCRIPTION	PACK SIZE (KG)	ALLERGEN ADVICE
 1693796	ROSEMARY SEA SALT	with rosemary, sea salt, black pepper and thyme	2.5 kg	 
 1039736	SALSA WILLY MARINADE	with chilli, ginger and apple	4.5 kg	
 1716673	SHANGHAI STREET FOOD	sweet and savoury notes of soy, star anise and caramel	2.5 kg	
 1000708	SPICED OIL MAGIC	with pepper, paprika, caraway and onion	2.5 kg	 
 1000707	SPICED OIL MAGIC GYROS	with onion, garlic, basil and oregano	4.5 kg	 
 1000709	SPICED OIL MAGIC HOT	with pepper, paprika and chilli	2.5 kg	 
 1695343	SPICED OIL MAGIC MANGO & CHILLI	fruity with a spicy kick	2.5 kg	
 1008644	SPICED OIL MUSHROOM	blend of mixed mushrooms and roasted onion	4.5 kg	
 1709353	TANDOORI	typical flavours of this popular Indian style of cooking	2.5 kg	 
 1038527	WILD GARLIC	delicate wild garlic note	2.5 kg	

READY-TO-USE

 1000667	SAUCE BOMBAY	The Ultimate Ketchup-style sauce with sweet and tangy curry notes ideal as a dipping sauce or to enhance marinades and seasoning blends	1.3 kg	
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TOP TIP

CREATE YOUR OWN...

blends by mixing Magic Marinades to create a wide variety of flavours. How about Kiev & Mint or Spiced Oil Mushroom? For a spicy BBQ, blend Chargrill with Chilli Willy or Dragon's Fire. Did you know... Magic Marinades can also be used as an internal seasoning, flavouring stuffings, sausages and burgers.



BUTCHER TINDALE

We have partnered with one of the most respected and popular butchers in the country to bring you some tried and tested product ideas.

Ben Tindale, AKA Butcher Tindale is an award winning butcher who specialises in value-added and whole carcass butchery.

As a GB Team member and winner of the Best Product at the World Butchery Challenge, Ben brings you some of his best-selling products.

"What I love most about RAPS Marinades is the fantastic finish they give to products in the counter as well as the full flavour once cooked.

The team at RAPS are on the ball when it comes to new flavour profiles, which is exactly what my customers look for.

I hope you enjoy trying some of the ideas here in The Essential Collection"



CHINESE SALT & PEPPER PORK TOMAHAWKS

1 Section of bone-In pork middle (2 ribs worth)
50 g **RAPS CHINESE SALT & PEPPER** Marinade

Remove the spine and feather bones before portioning the middle in half. Remove the first layer of skin and fat from each chop before french trimming the rib bone to look like a pork tomahawk steak. Brush with **RAPS CHINESE SALT & PEPPER** Marinade and present in the counter.



BLACK GARLIC & PEPPER LAMB TRAY BAKE

- 750 g Boneless lamb leg portion (chump, topside or similar)
- 2 Peppers, deseeded and cut into large chunks
- 1 Red onion, cut into large chunks
- 80 g **RAPS BLACK GARLIC & PEPPER** Marinade
- Lemon, thyme and rosemary, to garnish

Arrange the peppers and red onion in a foil roasting tray. Secure the boneless lamb joint with roasting bands and apply **RAPS BLACK GARLIC AND PEPPER** Marinade. Place in the centre of the roasting tray and garnish the veg with chunks of lemon, thyme and rosemary before placing in the counter.



BLACK GARLIC & PEPPER BEEF TRUFFLES

- 720 g Beef burger meat
- 200 g Stilton (or similar)
- Caramelised red onions (or ready-made chutney)
- Ready rolled puff pastry
- Rosemary, to garnish
- 80 g **RAPS BLACK GARLIC & PEPPER** Marinade

Portion the burger meat into 4 x 180g portions. Form into a cup shape using a dessert ring before filling the middle with caramelised onion and a piece of the blue cheese. Apply the **RAPS BLACK GARLIC & PEPPER** Marinade to the sides and top with puff pastry and a sprig of rosemary.

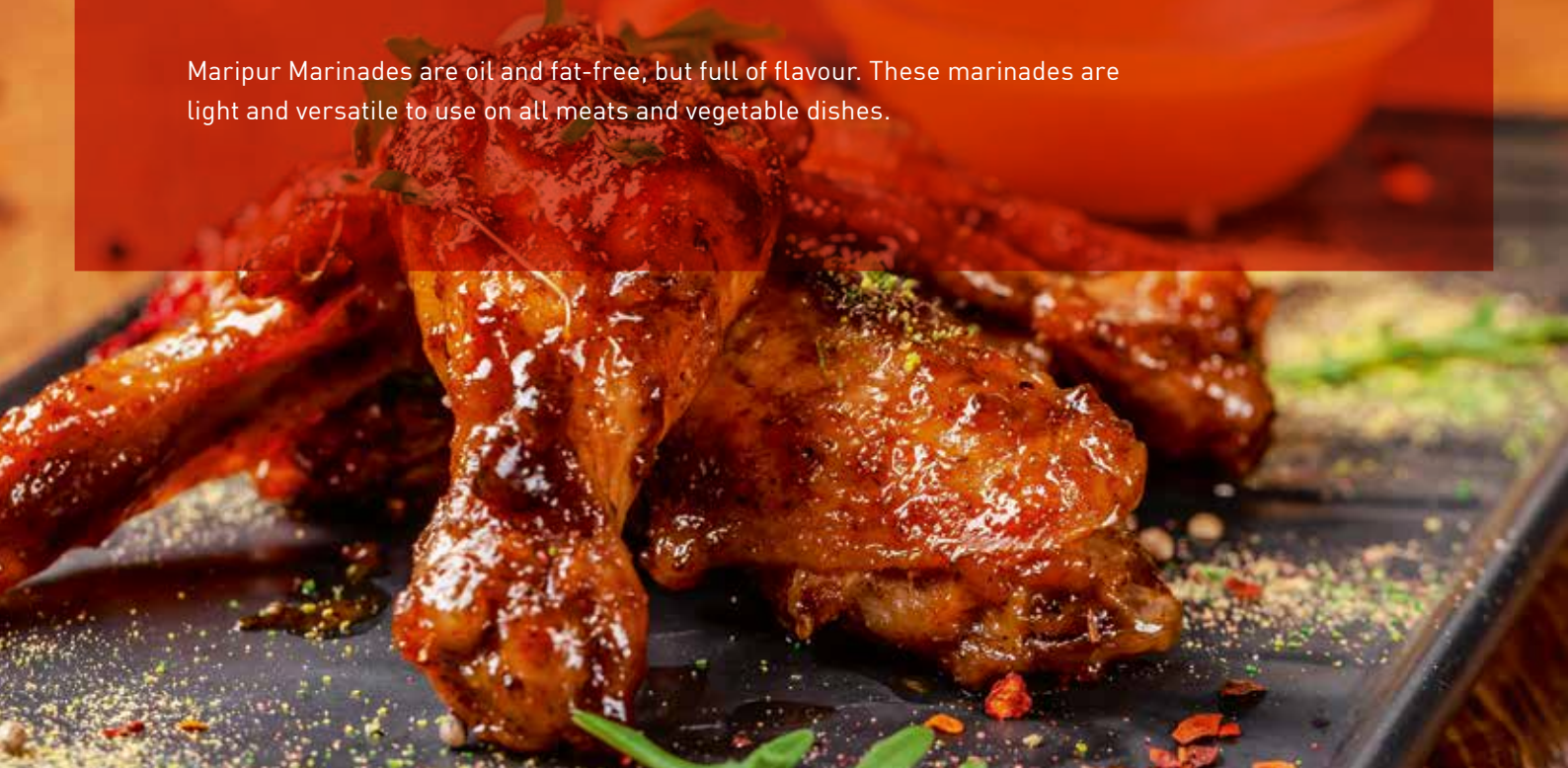


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MARIPUR

Maripur Marinades are oil and fat-free, but full of flavour. These marinades are light and versatile to use on all meats and vegetable dishes.



ART. NO.	PRODUCT NAME	DESCRIPTION	PACK SIZE (KG)	ALLERGEN ADVICE
 1037089	HOT MESQUITE MARINADE	smokey, sweet flavour with a fiery kick of chilli	2.5 kg	
 1035888	MESQUITE MARINADE	smokey, sweet flavour with a hint of allspice	2.5 kg	
 1001238	RED CHINESE MARINADE	typical sticky Chinese marinade with aniseed	2.5 kg	
 1001577	SMOKEY BBQ MARINADE	full flavours of sweet, smokey BBQ	2.5 kg	
 1039332	SWEET MAPLE & MUSTARD MARINADE	intense maple flavour rounded off with mustard	2.5 kg	
 1714948	YASSA	citrus, mustard flavours with a kick	2.5 kg	

What is YASSA?

Yassa is a hearty casserole style dish, most commonly made with chicken pieces, though you will also see lamb and fish varieties. Originating from the southern part of Senegal, this West African dish is made using plenty of caramelised onions, Dijon mustard and lemon juice. The addition of herbs and spices gives extra depth and a slight kick to the recipe.

YASSA CHICKEN HORSESHOE

- 1 Whole Chicken
- 150 g Stuffing of choice
- 4 Rashers of Streaky Bacon
- 80 g **RAPS YASSA** Marinade

Remove the legs from the whole chicken as one piece by cutting above the hip section. Remove the hip and thigh bones before adding stuffing into the cavity and folding the meat back over. Place skin side up and form into a horseshoe shape with one leg crossed over the other. Secure with butcher's string and coat with **RAPS YASSA** marinade. Present in the counter with Lemon Garnish.



TOP TIP

To make a Yassa-Casserole, use skin-on pieces of chicken drum and thigh, and chunky chopped vegetables such as onion, sweet potato, peppers, and coat in 10% **RAPS YASSA** Marinade. Portion into metal trays and garnish with slices of oranges. Instructions for the customer: oven cook or saute on a medium heat, adding water to create more sauce.

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MARIFIX

Marifix Marinades are complete seasoned sauces and pastes containing visible pieces of vegetables. Ideal for casseroles, pie fillings and stirfries. They are conveniently available in portioned sachets for ease of use.

ART. NO.	PRODUCT NAME	DESCRIPTION	PACK SIZE (KG)	ALLERGEN ADVICE
	1000674 GOULASH	with tomato, onion and paprika	2 x 2.5kg	
	1090995 ONION GRAVY	with onion pieces	10 x 500g	
	1000610 PEKING	fruity, sweet and sour flavours	6 x 800g	
	1000564 TOSKANA	with tomato, paprika, courgette, olives and herbs	6 x 800g	

TOP TIP

PERFECT WINTER WARMERS

For deep, flavoursome casseroles and pies use Onion Gravy. For **Beef Bourguignon** substitute ½ of the water with red wine, and for **Steak & Ale pies** a dark beer/ale is recommended. Add winter vegetables to extend traditional stews and cottage pies.

VENISON

As a more sustainable and ethically sourced meat, venison is lean, high in protein, packed with B vitamins and iron. In spite of all this, venison is still an under used meat, with many unsure how to cook with it. However, once prepped and displayed in a butcher's counter, consumers will gladly trust the expertise of the professional and are more likely to purchase ready-to-cook venison products.

VENISON, BACON AND MUSHROOM STEAK PIE

700 g Diced Venison
70 g **RAPS ONION GRAVY**
1 x Diced carrot
70 g Button mushrooms
100 g Bacon lardons
500 ml Water
Sheet of pastry

Fry off the diced venison steak and bacon until golden brown. Add the carrots and mushrooms and cook for a further 5 minutes. Add **RAPS ONION GRAVY** and 500ml water. Cook on a low heat for 3 hours until meat is tender, and the gravy is reduced and thick. Portion into pie dishes and top with pastry.















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MARINOX

Marinox Marinades are water and oil-based and have a smooth creamy texture adding flavour to meat and poultry products. They are also ideal as a base flavour for sauces in value-added recipes.

ART. NO.	PRODUCT NAME	DESCRIPTION	PACK SIZE (KG)	ALLERGEN ADVICE
	1000659 BUDAPEST	Hungarian paprika and pepper	4.8 kg	 
	1000693 CAPRI	typical Italian tomato and basil flavours	2.5 kg	 
	1000668 DIJON	mustard and red wine	2.5 kg	
	1093019 FRENCH GARLIC	creamy herbs and garlic	2.5 kg	 
	1035755 HARISSA MARINADE	fiery, North African flavours	2.5 kg	 
	1035269 HONEY & GINGER MARINADE	honey with a kick of ginger	2.5 kg	 
	1001814 HONEY & MUSTARD MARINADE	honey and mustard	2.5 kg	
	1035754 JERK MARINADE	with allspice	2.5 kg	 

ART. NO.	PRODUCT NAME	DESCRIPTION	PACK SIZE (KG)	ALLERGEN ADVICE
 1035797	LEMON PEPPER MARINADE	citrus flavours with black pepper	2.5 kg	 
 1035945	MANGO & WHITE WINE MARINADE	white wine with fruity mango note	2.5 kg	
 1000664	MEXICO	with tomato and chilli	5 kg	 
 1714831	MISO & MUSHROOM	rich savoury umami flavours	2.5 kg	
 1702897	RED THAI	with lemongrass, chilli and coconut	2.5 kg	

TOP TIP

DISHES FROM NEAR AND FAR...

A touch of Harissa Marinade is ideal for creating Moroccan inspired dishes.

For Caribbean style recipes try Jerk Marinade.

Create a whole range of Ready-to-Cook or Finish-at-Home products. With a simple addition of tinned tomatoes or a little extra stock, your customers will have a quick and easy meal to enjoy at home.





RED THAI EASY CARVE CHICKEN

- 1 Whole chicken
- 300-400 g Stuffing of choice
- 8 Rashers of streaky bacon
- 100 g **RAPS RED THAI** Marinade

Remove the wings and feet from the chicken. Place breast side down and cut along the length of the spine before removing the hip, backbone and rib cage whilst keeping the rest of the bird whole. Remove the thigh bones and then place your chosen stuffing inside before rolling back up and placing breast side up. Layer the bacon rashers over the top of the chicken and tie up the bird. Then brush the outside of the whole bird liberally with **RAPS RED THAI** Marinade and garnish ready to roast.

TOP TIP

RAPS RED THAI Marinade can be used to create a Red Thai Curry. Blend diced or strips of chicken (or meat of choice), sliced red pepper, green beans and spring onion with 8 - 10% **RED THAI** Marinade. At this stage you could add coconut milk or add as a cooking suggestion for customers. Portion into trays.

MISO MUSHROOM BEEF STEAK ROLLS

- 500 g Beef rump
- 1 Red pepper, thinly sliced
- 1 Yellow pepper, thinly sliced
- 1 Red onion, thinly sliced
- 4 Spring onions, sliced lengthways
- 80 g **RAPS MISO MUSHROOM** Marinade

Thinly slice the beef rump into 4 long strips and tenderise before coating in **RAPS MISO MUSHROOM** Marinade. Add the sliced vegetables to each steak and roll the steak around them. Secure with elastic roasting bands and garnish with **RAPS VARIANTA**.



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SEASONINGS AND TOPPINGS

These blends can be used in addition to the marinades to boost the flavour and texture of your value-added products. When used as sprinkles or rubs, they also give great visual appeal to your display.

ART. NO.	PRODUCT NAME	DESCRIPTION	PACK SIZE (KG)	ALLERGEN ADVICE
	1000928 CHILLI STRANDS	fine strands of dried red chilli	45 g	
	1000839 MIXED PAPRIKA CHIPS	dried red & green flakes	500 g	
	1000880 RED PAPRIKA CHIPS	dried flakes	1 kg	
	1000537 STEAK SEASONING PORTERHOUSE	with salt, pepper, garlic and herbs	1 kg	
	1000561 STEAKPEPPER ROCKY	with pepper, salt and bell pepper	1 kg	
	1000874 TOASTED ONION	chunky flakes	500 g	
	1000633 VARIANTA	colourful blend with visible pepper, coriander, bell pepper and onion	1 kg	

BUTCHER'S AIDS

These are great complete blends for quick and easy sausage and minced meat products:
 1036178 SAUSAGE BURGER GRILL COMBI with seasoning and binder. Packed in handy 10 x 383g.
 1037867 MEATBALL SEASONING with onion and pepper for authentic meatballs. Available in 1kg packs.



WE LOOK FORWARD TO HEARING FROM YOU

Our team of experts is on hand to guide you through recipe applications and provide any product information you need.

Please contact us:

TEL. 01280 705513 · SALES@RAPS.COM · WWW.RAPS.COM



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