

Double the pleasure

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o meet current market requirements, RAPS has been inspired by the cooking concepts of food pairing and completing. At the heart of its novel DOUBLE TASTE concept are natural extracts, which are applied to ingredients such as dried vegetable and fruit pieces, spices or carbohydrate components. Those can then be embedded into a variety of foodstuffs to create end products with enhanced sensory characteristics. Whether to complement or contrast, a wide range of clean label taste creations and unlimited application possibilities are now available.

From strawberry cream cheese with pepper to chili sauce with mint or a banana-inspired curry dish, almost anything is possible owing to the molecular structures of the aromas. Food pairing – the art of systematically combining aromatics to create innovative taste compositions – is based on the fundamentals of organic chemistry. Those who have mastered the science of flavours are inspired to create new recipes by exploiting the similarities between groups of molecules. As such, food pairing focuses on strengthening existing flavours by harmoniously combining aromatics from the same class.

More and more consumers are looking for a culinary kick to spice up everyday dishes with a pinch of exoticism or to impress their friends with unusual creations. Known as “food completing”, this game of contrasts expands the spectrum

DOUBLE TASTE in a nutshell

- maximum cleanliness, no hidden carriers
- no additional liquid components necessary
- unlimited variety of applications: ready meals, bakery products, teas, delicatessen, dairy products, ice cream, etc.
- long-lasting olfactory consumption experience
- selectable options: taste intensification and new flavour combinations (complementary or contrasting)

of aromas by combining sweet with hot, for example, and is a great way to experiment.

The origins of these methods lie in the professional kitchens of this world. However, as is often the case, this niche trend has found its way onto supermarket shelves. The more popular certain taste combinations become, the more appealing they are to food producers. As one of the food industry’s most innovative partners,



Figure 1: DOUBLE TASTE APPLE-WINTERLICIOUS enhances apple pastries



Figure 2: Perfect for crispy schnitzels: breeding with pea granules and DOUBLE TASTE THAI-SEVEN-SPICE

ingredients manufacturer RAPS is committed to the goal of detecting global trends early and converting them into functional solutions as quickly as possible. By spotting taste trends, analyzing and deconstructing them, they can adapt new recipes to make them compatible with industrial production. An understanding of flavour “blueprints” is essential for this; but, for recipes with a punch, a pinch of intuition and gut feeling is also needed. It is this combination of science and creativity that makes the ingredient manufacturer’s expertise.

Pushing new boundaries

The DOUBLE TASTE concept was developed as a way to apply natural extracts to chunky raw materials. The simple and ingenious aspect of this is that the flavour carrier is the foodstuff itself; additive-free, clean label compatibility was a key quality requirement. Basically, a large number of different raw materials can be augmented in this way. Besides dried vegetable and fruit pieces (Fig.1), carbohydrate components such as cereal granules (Fig. 2) and rice – as well as dried herbs – can also be used. As it’s up to the customer to





Figure 3: Carrot soups with that spicy certain something: DOUBLE TASTE CARROT-GINGER

decide whether to enhance a classical composition or aim for an unusual aroma twist, there's absolutely no limit to the taste possibilities that can be achieved.

"DOUBLE TASTE offers enormous scope when it comes to creating special taste experiences. After all, consumption is not just about aroma, texture also plays a decisive role in determining what flavour you expect and how you perceive it. So, the choice and texture of the carrier material can also create surprising effects," explains Susanne Klippstein, product development at RAPS.

Sophisticated natural extracts

When it comes to the liquid coating of raw materials, for example, RAPS can rely on its extensive expertise in the production of natural extracts. As one of the leading international ingredient manufacturers, this well-established company commissioned its first extraction plant in 1965 to produce essential oils and extracts. Throughout the entire process chain, gentle raw material handling, preservation of the natural aromas and the highest level of food safety are ensured. Specially developed and tested manufacturing processes safeguard both taste and optimal functionality. For example, the spice specialist uses a high-pressure carbon dioxide-based extraction process to obtain natural and highly concentrated extracts of first-class quality, resulting in a solvent-free extract.



Figure 4: Food pairing principle: ginger harmonizes with.....

Premium raw material

The coated foodstuff is offered as a complete solution: RAPS purchases all its DOUBLE TASTE raw materials from carefully selected suppliers. If desired, customers can also provide the carrier material themselves. However, this requires that they meet the company's stringent quality requirements.

When processing raw materials from many different corners of the world, a secure supply chain and consistent quality have top priority, which can be challenging with goods that are naturally subject to fluctuations. This is why exceptional procurement management is indispensable. Here, the spice specialist relies on foresighted purchasing, particularly for volatile raw materials such as pepper, cloves, ginger, nutmeg and cardamom. Another important pillar is reliable collaborations with contractual partners who are subject to a strict social code. Regular personal on-site visits ensure that the defined quality requirements are met. Thanks to longstanding connections in the countries of origin, RAPS can rely on an excellent network. In addition, regional contract farming is playing an increasingly important role. Raw material preparation and refinement is done according to the strictest German quality standards at the main plant in Kulmbach, Germany.

Applications: the sky's the limit

The variety of applications is immense. Whether it's sauces and soups in the delicatessen sector (Fig. 3), cookies and bread, fresh, spreadable or hard cheese, convenience dishes such as pizza, pasta, instant meals, sweets and ice cream, RAPS DOUBLE TASTE helps manufacturers to give everyday foods that little bit extra.

In an instant pumpkin soup, for example, pumpkin flakes with turmeric extract can add a noble oriental touch. Carrot flakes with ginger extract are an excellent addition to convenience soups, but also give bread and rolls an extra taste kick (Fig. 4). Chai extract on rice gives curry dishes that authentic touch, whereas garlic chili in spreadable cheese provides a classic combination at the highest sensory level. Orange paired with mint can also provide a pleasantly refreshing note in the form of inclusions in biscuits or ice cream.

The product developers at RAPS can adapt DOUBLE TASTE products to meet the demands of multiple applications. Critically, of course, it



depends on whether the coated raw material is used in an ice cream or a baked product, for example. Whereas the first example would require perfect freeze/thaw stability, the second requires precisely defined heat tolerance and stability. The consultants are at the customer's side during the entire development process from the first concept to the finished product.

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About RAPS GmbH & Co. KG
 For 95 years, RAPS GmbH & Co. KG from Kulmbach, Germany, has been known as a first-class supplier of high-quality raw materials and a reliable source of innovation, technology and expertise. RAPS delivers both segment- and client-specific services and processes more than 1700 raw materials and ingredients from all over the world. With a total of seven production sites in Europe and more than 900 employees worldwide, RAPS produces in excess of 35,000 tons of different food ingredients and additives each year.