

RAPS UK

SUMMER 2022
FOOD MAGAZINE



Summer is Bursting with Flavours

The past few summers have brought us the typical American-style BBQ flavours – smoky, spicy, sweet and tangy, but are we finally seeing a change in flavour preferences? To scan the supermarket shelves this season, you certainly feel there is a shift towards more exciting and colourful cuisines. Middle Eastern ingredients were once a niche selection in the higher end retailers, now dishes such as shawarma, kofta, tagine are all over the chilled and ambient aisles boasting flavours of baharat and zhoug, sumac and za'atr. Similarly, Central American flavours in RTC and RTE are moving beyond the fajita and chipotle to include more 'authentic' ingredient blends such as cocoa and chilli and chimichurri and smoked paprika. And, if you wanted to brush up on your chilli varieties, this season is a great one to try the likes of pasilla, habanero, jalapeno, arbol and ancho to name a few that we spotted. Our interest in Far Eastern Japanese and Korean cuisine is far from satiated with flavours such as gochujang, miso, yakitori and katsu still taking a prominent position on the shelves, pleasingly also being offered in unexpected formats such as kebabs and even burgers.

This summer is all about Sticks & Skewers! And this, across all categories and cuisines – be it an Indian-inspired chicken king kebab, Thai salmon kebab, Mediterranean halloumi kebabs or a Turkish-style beef kofta. We have also seen flavours and formats cross categories to form interesting combos on the burger and sausage shelves: truffle and parmesan beef burgers, mac n cheese burger, chicken katsu burger, cauli bhaji burger, mango & habanero hot dogs and peri peri sausages to name but a few.

As flavour and cuisine obsessives, it is reassuring that retailers have got their mojo back after 2 years of uncertainty and are willing to try and make consumers' favourite street food and restaurant meals more accessible to shoppers. We know the coming months won't be a walk in the park for most, but if we are at least allowed to enjoy great cuisines and meals, it may make the journey ahead more palatable.





RAPS Culinary

Sharing our collective knowledge across multiple subsidiaries

When RAPS UK was restructured in 2021 we were in the depths of the pandemic which unfortunately wiped out a huge amount of travel. Dependent on how much you know about RAPS UK, we are a subsidiary of RAPS GmbH & Co. KG based in Kulmbach, Germany (Our Group HQ). As well as the UK we have MSOs in multiple countries across Europe – unfortunately Covid meant that most of our time together has been spent on Microsoft Teams. With the lifting of travel restrictions across our continent, we finally managed to spend time over the last couple of months with our European colleagues, both in the UK and in Germany.

RAPS Kulmbach (KU) Culinary in the UK

At the end of May we were joined in the UK by two of our German team, Georg Achterkamp (Chief Research & Development Officer) and Sebastien Grosdemange (Culinary Excellence Lead) for a 3 day whistle-stop tour of Manchester and London. An eye opening few days for both sides with flavours, cuisines and formats subsequently being worked on across both sides of the Channel.

Day 1 – Manchester

The day started with Breakfast at Evelyn's Café & Bar – only fair seeing as our counterparts had early flights into the UK and with it being Manchester it was inevitably raining. Global Brunch it was! – from Shakshuka, Turkish Eggs, TFC Roll (Taiwanese Fried Chicken), Za'atar Mushrooms and ECB (Evelyn's Cafe Breakfast – rich Merquez Sausage as the main attraction) it certainly woke up our taste buds. Brollies out it was a brief walk to Wing Yip Superstore to take in some of our trending influences from Asia.

En route to Mackie Mayor we stumbled on a slight distraction and popped into Elnecot – championing British ingredients and multi-national flavours: Crispy Pork Belly with Chilli Jam, Lamb Ribs with Miso Jalapeno Sauce, Radish Cake with Stayalert Sauce and Staffordshire Taco's (Yorkshire Lamb Barbacoa, Braised Fable and Chilhuacle Molé).

No trawl is complete without the customary fried chicken at Yard and Coop. BBQ Pulled Chicken Fries, Dr Pepper BBQ Sauce, American Nacho Cheese Sauce, Buffalo Butter and Sauces. A much-needed walk took us to the Corn Exchange. An Edwardian Atrium filled with global restaurants. from Greek, Indian, Turkish, Lebanese there is a feast to choose from. Similarly with the Food court in the Arndale Centre we had cuisines such as Vietnamese, Afro Caribbean, Chinese and Middle Eastern – flavourful options for anytime of the day!

We ended our evening in Australasia but more on that later

Day 2 – London

The following day we headed to the capital and to Islington for a quick visit to The Vegan Butcher on the back of Rudy's Vegan Diner – a great spot and some interesting products – primarily wheat and soya based but some good options for 'Raw' and 'CSM'.

Our next area of exploration was Spitalfields, starting at Andina on Commercial Street. Rich in Peruvian flavours we were not disappointed – Crispy Squid with Lime & Amarillo Chilli Mayonnaise, Pork Belly Bites with Rocoto Chilli Jam, Cassava Fried with Amarillo Chilli & Feta Dip were our lighter nibbles. Peruvian Ceviche followed, Sea Bass with Tiger's Milk, Sweet Potato and lots of Corn (a staple of Peruvian Cuisine) ending on a Corn Tamale – a fluffy baked corn pudding topped with a Peruvian style Mole and crispy corn.

A short walk took us to Spitalfields market– a must visit for any London Trawl with the ever changing food stalls and outlets. Something our KU team were extremely enthused about. From your best of British, Mac 'n' Cheese stands, Vietnamese, Middle Eastern, Japanese and so much more. Knowing we had lunch afterwards we probably should have resisted the over indulgence but just couldn't control it!

Next up, Unity Diner – another Vegan staple in the vicinity of Spitalfields – tucked away in one of the many twisty side streets it has taken some very classic American Diner staples and recreated vegan alternatives. Garish colours and garnishes as well as bold flavour combos made it a feast for the eyes and mouth. BBQ Drumsticks, Surf and Turf Dogs and the clear winners, the Lobster Roll, Crispy Calamari and Chilli Prawns.

A little wander round to Liverpool Street and around Eataly followed. Rich in Italian ingredients and foods it is a great venue for a light nibble, drinks or a bigger dinner upstairs in the pasta or fish restaurants. On the tube to Carnaby Market and through into Kingly Court. Even since our last UK Team visit, we have seen some new restaurants pop up. The multi-storey courtyard offers outdoor and indoor eating as well as a great spot for drinks later in the evening. Dirty Bones, Le Bab, Marsha, Oka, Senor Ceviche, The Good Egg and Crumbs and Doilies are a few of the eateries on offer.

We finished our 2 days of eating with a trip to Dishoom, sampling their trademark Black Dhal, Mutton Curry and Rich Biryani. With full stomachs and a few power naps on the journey back, we arrived safely back in Northamptonshire.

On our final day (Day 3) we tasted some new developments from our UK chefs and after a morning of store visits, a few eye catching products were also panelled with our German colleagues – a lunch that was shared with our full UK team too. Georg and Sebastien left filled with both food and ideas ready for Team UK to travel in the opposite direction a few weeks later.



RAPS UK to our Headquarters (Kulmbach)

You could be forgiven for thinking that using Microsoft Teams is a permanent alternative to in-person meetings. However when your business works so closely with a wider European team, the benefits of face-to-face interaction and the genuine relationship building we experienced during our colleagues visit to the UK and vice versa, is far superior to any Teams meeting. After 2 years of travel restrictions, our UK Sales, Marketing and NPD teams headed to Kulmbach with the purpose of re-establishing that face-to-face rapport with the wider teams.

With our initial intro's with the R&D and Culinary Teams – a 25 person strong team. From Chefs to Meat Specialist, Vegan Butchers and everything in between – not forgetting our 2 colleagues who had also travelled from Benelux to work in HQ!, our immersion started with a tour of some major retailers. The most noticeable take home across all categories was the lower concentration of flavour profiles – the opposite to what we have in the UK. Curry was Curry, not Tikka Masala, Keralan or Goan, similarly BBQ was BBQ not Kansas, Texan, Memphis Style etc. Fewer flavours, higher volume with the same profiles in all protein types. Cream cheese similarly had variants of Garlic & Herb, Curried, Mixed Pepper and possibly one or two 'out there' profiles but again relatively safe. Cooked meats and cooked sausage were probably the most adventurous in terms of pre-packed profiles. The one thing we did notice across all supermarkets however was the introduction of Global Cuisines in ingredients – something that certainly wasn't the norm a few years back. Chinese, Middle Eastern, Mexican, American, Indian and even Croatian products were found in the supermarkets.

After stores it was a chance to try out the German Culinary Teams Spring/Summer 2023 products – from dry seasonings, wet marinades and pastes. Mixed Pepper Seasoning, Purple Curry Seasoning, Caribbean Boucane Seasoning, Piment d'Espelette Seasoning. Some flavoursome concepts that we are happy to share in the UK too. Following lunch came meetings with the KU Marketing Team, Food Law/Regulatory and Procurement.



Wednesday started with a great session from the technologists at our encapsulation factory. From sugars, salts, effervescent powders and specialist functional ingredients, we furthered our understanding of our encapsulation capabilities. As a business we have invested heavily in this site over the last year, so are collectively excited by this category as a significant opportunity. Next stop was the 2nd of our 5 plants in Kulmbach – our dry facility, as we followed through the entire process from raw material delivery, cryogenic spice grinding, computer weighing to mixing in line and automatic filling – the level of control offered was well measured. A tour around our liquid facility showed us how cold blended oil based marinades, pastes, bulk water based sauces and sachets are produced; and how packs and formats are ever changing and adaptable.

Lunch took on a vegan focus, not only had we collected supermarket vegan product on our travels with Sebastien the day before, but Klaus Vogt and his team had prepared some of RAPS own options for vegan alternatives. Historically heading up the meat ingredients and processing ingredients for the MFP industry – from salt replacement, functional brine kits, sausage and CSM ingredients and so much more, Klaus and his team were set the task to divide and conquer the vegan meat alternatives category. From dry powder mixes that are an option for just add water and ice to form sausages, burgers, meatballs through to vegan CSM and coated or breaded cores – certainly eye opening and one we would love to drive more in the UK. Having tasted many products both in the UK and further afield in the vegan category, having these specially developed by meat experts is definitely an advantage.

We had a hectic few days but well worth it for the take homes. We now look forward to some more regular trips to Kulmbach and potentially a few of our other subsidiaries in the near future and keeping you all up to date with potential opportunities or intriguing products that may be worth reporting.



A Summer of Taste

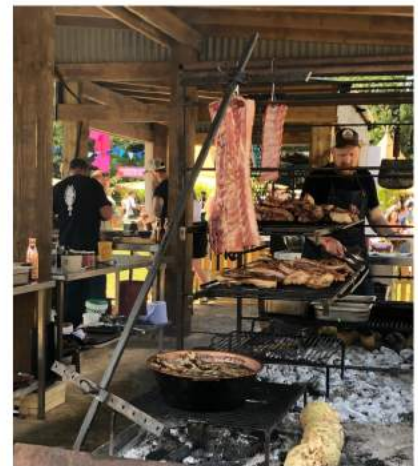
Summer in the food industry would not be complete without multiple trips to the growing calendar of food shows. The one on the top of the list most summers is Taste of London. This year we sent Lee, one of our development chefs down to have a look around (he also bumped into our brand ambassador Ben Tindale who was on the Firepit with DJ BBQ and Simon the Butcher. The usual hustle and bustle of Taste was evident and with the restrictions eased even further than last year it felt like it was back to its normal self. After first taking in who was exhibiting, Lee chose his restaurants and dishes from the choice of the 130 from 36 restaurants available.

Options such as, Beef Steak with Chimichurri from the CountryFire Kitchen; Ruthm Kitchen bringing fun and tasty Caribbean cooking with Salted Codish Fritters, Jerk Chicken Meatballs, Callaloo Plantain and Curried Goat. Tatale offered West African vibes with Omo Tua and Nkatwekwen (mashed rice and groundnut soup), Shito Tempura Plantain Taco, Chichinga Fried Chicken Wings. Issho-NI served up Butterfish Tataki with Truffle Ponzu, Sensei Snow Crab Maki and Yuzu Mayo, O-Toro Temaki Blue Fin Tuna with a Yuzu Wasabi Sauce. Even more elegant Japanese offerings from Junsei with Tofu Kushiyaki – Tofu with Ginger and Seasoned Soy, Tsukune with Egg (Chicken Meatball Skewer dipped in Tare) and Homemade Dirty Rice (Hamachi Rice Bowl with Yuzu and Ponzu seasoned with Nori) and some Latin American Influence from Santo Remedio with their Baja Style Fish Tacos, Churros with Caramel Sauce and Smokey Barbacoa Lamb Cutlets.

The offerings above (and we could have continued the list considerably) showcase London as the UK's biggest food hotspot but also signifies how multicultural our pallets have become. Italian, Japanese, Korean, Mexican, West African, Caribbean, Indian and Middle Eastern all dominating our summer tables – far gone are the American profiles, although gently simmering in the background. We are more adventurous now than we have ever been with our cuisines and our BBQ profiles are continuously changing.

From restaurants to artisan producers – caviar, cupcakes, beers, water, gelato, ice cream, pastries, teas, guacamole, sauces, cheese, vegetables and spirits a full range of eating opportunities were present. Botanicals, named chilli, fruity, sweet & savoury combinations dominated. Clean eating, lots of snacking and smaller eating occasions – little plates and tapas lending flavour profiles and formats which we have seen grow significantly through the retail world in recent years.

We look forward to Taste Winter and so many other shows in between. Watch this space.



Restaurant Review

Australasia, Manchester

The name evokes imagery of far away Asian Pacific isles with a tinge of Australian laid back beach and surf. What Living Ventures have created is a sophisticated, calming atmosphere with white washed walls and neutral coloured furnishings, more akin to old colonial style rather than a surfer's paradise. First opened in 2011, Australasia has maintained its focus on serving an array of dishes from around the region with flavours inspired from the Pacific rim and presentation influenced by Japanese precision.

As is becoming customary in many restaurants in the UK, diners are encouraged to share a variety of smaller plates, working their way through the menu from sushi and sashimi to tempura and robata grill plates to slightly larger dishes. Not wanting to rock the boat, or indeed irritate our well-versed waiter we started with a selection of the aforementioned selection which included California rolls of tuna, pineapple, spring onion and sriracha, and Peking duck with mango and spring onion; Teriyaki beef nigiri and sashimi. A great opener, but we were keen to get stuck into the next 'wave' (their word not mine!) of plates. And, these certainly did not disappoint, not just from a visual perspective but a flavour and textural aspect. Dishes such as Roast scallops with tamarind and apple puree and a quinoa dusted pork fritter; Seabass, papaya, toasted coconut, green chilli and kafir lime dressing; and Tuna tataki with yuzu gel, roasted sesame and truffle ponzu were some of the best examples of how ingredients such as fruits, herbs and spices from various parts of southern Asia can be blended to create different taste sensations.

Most of the dishes were very much influenced by Japanese cuisine, which on the face of it is perfectly acceptable but we had to scroll far down the menu to find anything relating to the Austral(ia) part of the meal, so unless you are looking for an Australian beef fillet, be prepared for a Northwest Asian experience. Which led us to ask the question.....



What is Austral(as)ian Cuisine?

Australian cuisine has multiple origins from all over the world. Originally the indigenous Australians developed a hunter gatherer style diet of fish, fruits, herbs and seeds from what grew naturally around the mainland and Islands like the Torres Straits.

The cuisine then started to evolve in the 1800's and started to pick up influences from the British and Irish as people emigrated. From there in the late 1890's Australian cuisine was heavily dominated by Chinese influences. In fact 1 in 3 chefs in Australia at that time were of Chinese origin and even in the 1930's when Australia halted immigration they still made visas available for Chinese cooks.

Australia then saw some influences from Italy and Greece that brought a lot of new ingredients to the table. Vegetables such as courgettes and aubergines were practically unheard of before the 1970's.

When you are an Island surrounded by sea, the lack of land borders makes it harder to adopt influences, so Australians reach far across their maritime borders with New Zealand, Indonesia & South East Asia, The Soloman Islands, Papua New Guinea and The Islands of Caledonia (a small collectivity of France) to to form an amalgamation of many cuisine styles.

Fresh herbs and spices from Asia, rich seafoods and luscious pastures for rearing both animals and vegetables. With a growing influence on our high streets with clean eating cafés there is so much more to the ever changing landscape of Australian cuisines. We cannot fully pinpoint a definite style as you would with Chinese, Indian, Korean or American cuisine but what we can determine is the level of mash-ups with influences from its neighbours mixed wonderfully with its own indigenous traits.



Recipes From Our Kitchen

Saltbush Pepperberry Crocodile, Watermelon Salad, Chilli Mayonnaise

For the Crocodile Marinade:

- 400g crocodile
- 1/2tsp paprika
- 1 tsp saltbush
- (oregano is a good alternative)
- 500ml buttermilk
-

For the Crocodile Coating:

- 150g plain flour
- 1 tsp pepper berry
(Szechuan is a good alternative)
- 1 tsp saltbush
- (oregano is a good alternative)
- 1 tbsp paprika
- 1tbsp onion powder

For the Watermelon salad and Mayonnaise:

- 200g watermelon fingers
- 30ml olive oil
- 20ml red wine vinegar
- 1 lime
- 50g sea herbs
- (samphire is a good alternative)
- pomegranate seeds
- feta
- spring onion
- seablite leaves
(mint can be used as alternative)

Method

1. Tenderize the crocodile and slice into goujon pieces
2. Marinade the crocodile in the buttermilk and spices for at least 2 hours
3. Drain off excess marinade and coat in the combined spices and flour
4. Deep fry at 180 degrees C for 5 minutes until crispy on the outside and core temperature reaches 70 degrees C
5. Serve with the spicy mayonnaise and watermelon Salad

For the Watermelon Salad and Spicy Mayonnaise:

1. Coat the watermelon pieces in the olive oil, vinegar, lime zest and juice, pomegranate seeds and sea herbs and leave for 20 minutes
2. Finish with the rest of the ingredients and serve
3. For the mayonnaise mix 100g mayonnaise, with ½ tsp paprika, ½ tsp saltbush 1/2tsp pepper berry ½ tsp ground chili

cooking times may vary



Recipes From Our Kitchen continued...

Sweet Potato, Green Bean Sabee Curry, Wild rice, Toasted Pumpkin seeds

For the Curry Powder:

- 1bsp ground turmeric
- 1bsp coriander seeds
- 1tsp ground ginger
- 1tsp chilli flakes
- ½ tsp cardamom seeds
- 4 cloves
- 1tsp caraway seeds

For the Curry:

- 1 onion, diced
- 2 garlic cloves, crushed
- 10cm fresh ginger, sliced
- 5g salt
- 5g ground pepper
- 400g tin coconut milk
- 150g green bean
- 1 sweet potato, diced

Method

1. For the curry powder, combine ingredients in a pestle and mortar and grind for a couple of minutes until fine
2. Dice and roast the sweet potato in oven at 180 degrees C for 30 minutes with a splash of oil and a teaspoon of curry powder
3. Fry off the diced onion for 10 minutes until it just starts to colour. Add garlic, ginger and spice mix, and fry for a further 5 minutes
4. Add ¼ a tin of coconut milk, 50 ml of water and 150g green beans. Reduce for 10 minutes until beans are soft
5. Add the rest of the coconut milk, roasted sweet potato and cook on low temperature until thick and vegetables are soft
6. Serve with boiled wild rice, spring onions and toasted pumpkin seeds

cooking times may vary



Off The Book Shelf

MABU MABU
AN INDIGENOUS FOOD JOURNEY
THROUGH TORRES STRAIT,
AUSTRALIA
NORNIE BERO
PUBLISHED JANUARY 2022
RETAIL - £8.50 - £25.50



Mabu Mabu is written by Melbourne based restaurant owner Nornie Bero.

The book begins with an introduction to Nornie's Life growing up on the islands of the Torres Strait between Australia and Papua New Guinea. As a member of the komet tribe, her early life was always foraging for the local ingredients such as:

Salt bush – which has the aesthetics of sage but similarities in flavour to oregano

Pepper berry – which is similar to the Szechuan peppercorn, peppery flavour with some clove like after notes.

Wattle seed – a seed that has a great hazelnut like taste and texture, a topping addition to curries to give crunch.

Nornie took these ingredients and her experiences to Melbourne where she opened a restaurant called Mabu Madu which literally means help yourself in the local Meriam Mer language.

She uses the ingredients she used to forage on the Torres Straits and new ingredients from in and around Melbourne to open people's minds about indigenous Australian Flavours and cuisine.

This book is certainly an eye opener and well worth a read.



New

in Store



Summer is about bright colours, al fresco dining, bbq-ing and picnics. As we send the crockpot to the back of the cupboard, we look around for yummy light bites and treats to fill our mezze bowls and cool bags. Popular with young and old, classed as 'healthy' and suited to most diets, Houmous must surely be one of those essential fridge fillers. Judging by the 20+ products on most retailers shelves (28 in Tesco!) there is definitely an appetite beyond the plain or reduced fat varieties. The most obvious are combinations of Middle Eastern flavours from zhoug, lemon & coriander and Moroccan spices, but this season has seen a whole raft of fusions from Masala Houmous to Sweet Chilli, Piri Piri, Jalapeno, Sriracha, and dare I say Marmite!



Not to be outdone and very much in line with its plant-based theme this year, Heinz has launched the Houmouz pot. Using Haricot beans rather than the more traditional chickpeas, there are currently 2 varieties – Original, which has a roasted tomato flavoured background and Roasted Butternut Squash which as the name suggests contains squash and notes of lemon and rosemary. Watch this space for more products in this range!



This relatively new kid on the block boasts a range of 3 Hot sauces for pizza. The eye catching label and bottle design oozes Italian heritage as do the ingredients. Produced in Parma, Casa Firelli uses Calabrian chillies, balsamic vinegar, porcini mushrooms and truffles – all perfect additions to a Margherita pizza.



Mayonnaises seem to be going in a similar direction of the flavoured houmous and soft cheese varieties. We had the bizarre earlier in the year, but this summer we are seeing more flavours suited to BBQ and outdoor eating. Led by the top brands Heinz and Hellmann's most producers have expanded their ranges to include Chilli, Chipotle, Garlic, Caramelised Onion & Garlic, Lemon & Black Pepper and the ever-popular truffle.

Cooked Ham Overview

What's your favourite sandwich? According to a survey carried out by Costa and M&S in May this year, sandwiches are our preferred option for a lunchtime meal, and ham makes it into the top 2 as an integral part of the nation's favourite sarnie – the Ploughman's and Ham & Cheese. With the ever increasing pinch on consumers' disposable income, much of the working population is shying away from expensive trips to QSR's and takeaways, opting instead to take packed lunches with them. In the last year, we prepared 1.45bn take-from-home lunches, up 37% on the previous year (Kantar 52w/e March 2022). Of course, we have to take the lockdown effect into account when assessing these figures, but nonetheless the shift towards home-made and less shop-bought to combat inflationary food prices is clear. Even children love a sandwich at lunchtime, with 46% of their packed take-from-home meals containing the revered 2 slices of bread and filling.

With over 165m kg consumed every year in the UK (Kantar 52w/e June 2022), cooked sliced hams make up 45% of all processed pork products sold in the UK. A quick glance across the chilled cooked aisles in your local supermarket not only highlights the popularity of this national staple but also the sheer number of flavours, cuts and qualities. You could argue that this category has the widest and deepest range, with prices ranging from 30p/100g for a reformed (up to 15% added water) sandwich slice to a £3.95/100g air dried blossom honey variety.

Recent years has also seen developments in the slicing and packaging of hams; chunks, pulled, shredded and batons are popular in summer months as easy salad or stir-fry additions. With the advent of greater bread varieties such as wraps, flatbreads, pockets, sandwich thins, there seems to be a matching slice and shape of ham to match! Whole hams and sliced platters have predominantly been reserved for the month of December and larger Christmas meal occasions, but as we get more accustomed to the art of alfresco, tapas style sharing meal occasions, a more continental style of cold cuts presentation is emerging.

An historically traditional sector is slowly branching out as consumers demand 'more flavour' and 'more texture'. Adventurous flavours and toppings are also starting to filter through beyond the Christmas Clementine, Peppers and Truffle varieties. Waitrose Rosemary & Thyme Roast Ham, Tesco's Garlic & Herb and Sainsbury's Orange & Cranberry or Cured Apple are examples of how herb and ingredient call-outs, as in other categories is becoming popular with consumers. However, be it a Wiltshire or Yorkshire bred pig or a honey cured or air dried ham, delivering flavour and texture throughout the product remains a challenge for many producers. Whilst we generally do not like to boast in these pages, you will forgive the pride we have in our German heritage and our years of expertise in the science of meat technology. During a recent trip to our HQ, we were able to tap into the knowledge of our football-team strong meat technologists and food scientists, learning about best practices in cooked meats. From the optimum timescales from slaughter to processing, the best ingredients to deliver the strongest water binding, textural benefits and yield improvements. From full solutions, flavour additions into an existing functional brine kit or individual components – we have a whole host of solutions to offer. With over 120 years of combined experience in our 'meat team' we can assist with the most complex queries.





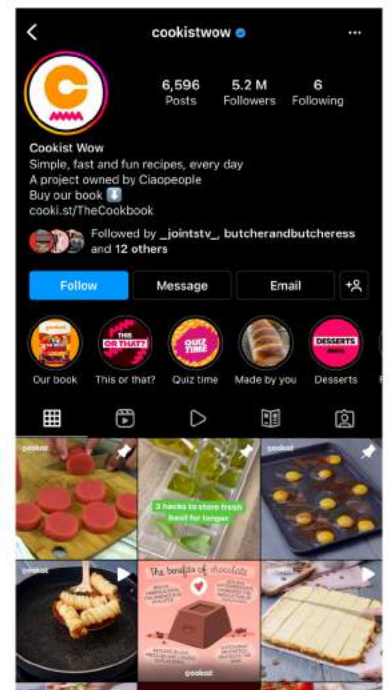
Are you following?



@cookistwow

Foodie Hacks galore! Quick simple, fast and fun recipes – Cookist and Cookistwow are definitely fun foodie accounts to follow.

Who doesn't love trivial food questions too?

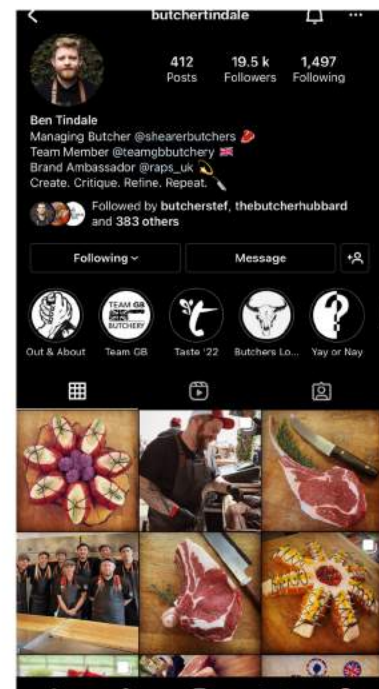


@butchertindale

Not only is Ben our Brand Ambassador for our Delico arm of the business, he is also a highly regarded British butcher.

His fun, playful and unique presentation skills are at the fore of his style. For some inspiration on newer cuts and formats he's certainly worth a follow.

Oh and he is also a member of @teamgbbutchery and is heading to Sacramento this year to represent Team GB in the World Butchers Competition



On The Box

With Summer here, you may be excused for not wanting to spend too much time sat on the sofa. Well we're in the UK and that means more rain than sun through the majority of our summers. We have a couple of gems here that are well worth a quick dash to the living room for those less than inviting Summer days.

Flavourful Origins



A small Chinese food documentary series bears down its full focus on individual ingredients and dishes – 10 minute episodes focus on culinary backgrounds of specific regions in China – from Marinated Crab or Beef Hot Pots. It's a great way to gain a genuine full understanding on some of the staple building blocks of Chinese cuisine.

A great watch if you can withstand the dubbed voice over!

Million Pound Menu

A practical Dragons Den of the food world. Take a couple of chefs with novel ideas, get them to enter a non competitive competition (it will make sense in a moment) and see what weird and wonderful foods come out.

Now here's the catch – there's group of investors to back the winner – but there's no winner! They can invest in one, two or neither.

They have thrown the man who is everywhere in food right now Fred Sirieix in to present too.



Are you working on your Spring Summer & BBQ 2023 Concepts?

We've been showing our flavour concepts to our industry customers over the last few months; if we haven't spoken to you or seen you yet please don't hesitate to get in touch

sales@raps.com
or
leila.lawrence@raps.com
or call us
01280 705513



**Has it been a
while since
you've worked
with us? Maybe
we could set up
a call to
reintroduce
you to our team**

Culinary & technical development
Fast response time
Component and full recipe development
Kitchen Benchwork support home & away
Marketing & Insight support
Factory and Pilot Plant Trial support
Final Customer Presentation support



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