

# SEASONED SAUCES

COMPLETE PRODUCT RANGE



PERFORMANCE INSIDE



# A WONDERFUL WORLD OF FLAVOURS

Marinades are no longer just a key convenience factor in production: they have become simply indispensable for manufacturers and consumers alike. RAPS remains a pioneer and trailblazer in this product category and is responsible for important innovations in seasoning sauce flavours and functions. That also applies to our dry seasonings; here we can boast a vast and comprehensive product range.

## THE USES OF SEASONED SAUCES

- Augmenting and enhancing flavours, and complementing flavour-intense meat and vegetables
- Suitable as a sauce base
- Complementing certain meat flavours (e.g. game)
- As a dip or sauce to refine meals

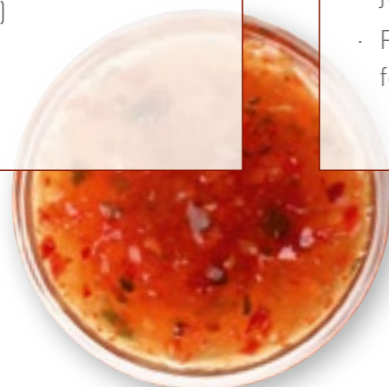
## ADVANTAGES OF SEASONED SAUCES FOR MARINATING:

### TIME-SAVING

- No stirring, mixing or seasoning required
- One-step process (marinating and seasoning) which means less preparation work and easier production
- Especially suitable for hot fan ovens (no browning required)

### QUALITY

- Fresh flavour
- Consistently high quality
- Can be prepared à la minute for dispensing
- Makes meat more tender
- Prevents excessive loss of meat juice when roasting
- Provides appeal, e.g. for front-cooking area



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## OUR SEASONED SAUCES RANGE

RAPS is now one of the leading providers in the marinades segment. There are various factors behind this success. On the one hand, RAPS only uses intense, high-quality seasonings from the world's best growing regions. On the other hand, we constantly strive to identify even the smallest of changes in the market, new taste trends and changing customer requirements at the earliest possible stage, in order to upgrade our product range accordingly.

Keeping pace with taste trends requires constant development. When developing new products, other factors also play an important role. As a trendsetter with exceptional expertise, we aim to always have our finger on the pulse. We keep up to date with food regulations and growing awareness of health, ethical and environmental issues in society. We attach great importance to sustainability in our ingredients. For example, we support environmentally friendly harvesting of palm oil and are constantly developing palm oil-free alternatives.

The extensive RAPS marinade range combines expert knowledge of ingredients and food regulations with intense, contemporary flavours. And it's all sustainable too!

### ADVANTAGES

#### FLAVOUR

- Outstanding, finely seasoned flavour
- Guaranteed full rounded flavoured seasonings
- High-quality spices for an intensive taste

#### APPEARANCE

- Intensive, brilliant colours
- High transparency
- Meat stays glossy for longer

#### FUNCTION

- Herbs and spices remain evenly distributed in seasoned sauce
- Prevents loss of meat juice
- Colours retained for a long time after end application

#### CONVENIENCE

- Perfect results guaranteed
- No subsequent seasoning required
- User-friendly and convenient

#### NUMEROUS 'FREE-FROM' PRODUCTS FOR RELIABLE CLEAN LABELLING SUCH AS

- No colour
- Allergen-free (some product exceptions)
- No E-numbers requiring labelling
- No flavour enhancers
- Usually no yeast extracts/HVP (hydrolysed vegetable protein)

# MAGIC













- Strongly seasoned special oils
- Super-gloss, best possible colour stability
- No additives requiring declaration (e-numbers)
- No allergens requiring labelling – with a few exceptions
- Perfect appearance
- With suspended herbs and spices
- Protects meat against loss of juice
- No scorching of herbs or spices





**MAGIC SEASONED OILS** are pure oil marinades ideal for marinating meat and fish. MAGICs contain salt as well as high-grade oils and various high-quality seasonings. The herbs and spices are embedded in by the oil so that they 'float' on the meat and make the











finished dish look especially glossy and appealing. These transparent, light-covering seasoned oils are available in many different flavours and can be heated, so they are suitable for preparing food on grills, in frying pans and in the oven.











ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS	
	<b>1000708 MAGIC</b> Our classic. Suitable for barbecue specialities of beef, pork, poultry and lamb, as well as for classic stir-fry.	70-90g	spicy	pepper, paprika, caraway, onion	
	<b>1703417 MAGIC CAFE DE PARIS</b>	50g	french/Mediterranean	herbes, garlic, butter flavour, sea salt	
	<b>1000707 MAGIC GYROS</b> Ideal for pan-fried gyros, steaks, all kinds of barbecue specialities, roasts and ragouts.	70-90g	greek/Mediterranean	thyme, rosemary, basil, oregano, fenugreek	
	<b>1000704 MAGIC HERB BUTTER-STYLE</b> Refines meat and tastes great with fish and pasta dishes.	60g	buttery/herbal	parsley, garlic oil, onion, butter flavour	
	<b>1692671 MAGIC TOMATINO</b> For fish, steak, stir fry and all types of meat specialities.	90g	for Mediterranean dishes	tomato, garlic, basil	

**HIGHLIGHTS**

























	<b>1000709 MAGIC HOT</b>	70-90g	hearty	pepper, paprika extract, chili	
	<b>1704953 MAGIC INFERNO</b> For spicy barbecue specialities of all kinds; also for vegetables and pan-fried dishes.	70-90g	fiery/hot	chili (i.a. chipotle and habanero chili)	
	<b>1698375 MAGIC LEMON PEPPER</b>	70-90g	fruity/peppery, note of lemon	lemon, pepper, paprika, parsley	
	<b>1000702 MAGIC PEPPER</b>	70-90g	peppery/hot	pepper, paprika, pineapple	
	<b>1000706 MAGIC PIKANT</b>	60g	spicy	paprika, chili, pepper	
	<b>1693438 MAGIC TROIS POIVRES/MAGIC 3 PEPPER</b> Almost transparent on meat, the oil particularly supports the end-consumer desire for and natural appearance.	100g	peppery	white/black/green pepper, paprika chips, garlic, coriander	
	<b>1000443 MAGIC STEAK PEPPER</b>	70-90g	peppery	pepper, onion, parsley, butter flavour	







ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS	
	<b>1695342 MAGIC BBQ</b> For barbecue dishes of all kinds, meat, potatoes and fish.	70-90g	hearty, smoky/sweet	onion, honey, smoke	
	<b>1000703 MAGIC GRILL-BUTTER STYLE</b>	70-90g	butter flavour	chili, paprika, parsley, butter flavour	
	<b>1693796 MAGIC ROSEMARY SEA SALT</b> This barbecue marinade for all types of meat is also perfectly suitable for seasoning baked potatoes. Especially recommended for all lamb and game dishes.	100g	natural, dry-aromatic	rosemary, sea salt, black pepper	
	<b>1000492 MAGIC STEAKADO</b>	70-90g	spicy	pepper, paprika, roasted onion	
	<b>1693444 MAGIC TEX MEX</b> Goes well with trendy American BBQ. Rustic, natural and authentic. Also suitable for pulled-meat preparations.	100g	texas-style, smoky-hot	onion, tomato, paprika, garlic, cumin, chili	

**TYPICAL BBQ**

	<b>1000722 MAGIC GARLIC</b>	70-90g	mild/spicy	garlic, pepper, stock	
	<b>1000714 MAGIC WILD GARLIC</b>	70-90g	fresh	wild garlic, onion, parsley	
	<b>1000705 MAGIC HERB</b>	70-90g	mild	parsley, curry, marjoram	
	<b>1000712 MAGIC ONION</b>	70-90g	spicy	onion, pepper, bacon flavour	











ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS	
	<b>1698988 MAGIC BRASIL</b> For barbecue dishes of all types, especially pork, poultry and fish dishes. But also for lamb and beef	70-90g	finely spices/fresh	green pepper, parsley, mint, lemon	
	<b>1000418 MAGIC CARIBBEAN</b>	70-90g	exotic	white/black pepper, lemon, lychee flavour	
	<b>1000905 MAGIC CURRY</b>	70-90g	curry	curry, pepper, paprika	
	<b>1693839 MAGIC INDIA</b> Exotic as the 1001 nights, but also ideal for winter grills, vegetables.	60-100g	exotic	ginger, cumin, garlic, paprika chips, turmeric	
	<b>1091073 MAGIC LEMONGRASS</b> An elegant Asian note – perfect for fish.	100g	asian	lemongrass, coriander, curry	
	<b>1695343 MAGIC MANGO-CHILI</b> For barbecue dishes of all types, especially poultry and fish.	35-90g	fruity, sweet-and spicy	chili, mango, pepper	
	<b>1697573 MAGIC ORANGE THYME</b>	100g	fruity note of orange, intense thyme flavor in the finish	orange, thyme, pepper	
	<b>1694591 MAGIC ORIENTAL</b>	70-90g	spicy/Arabic	fennel, turmeric, caraway, fenugreen, cardamom	
	<b>1000383 MAGIC PINK PEPPER</b> For barbecue specialities of all kinds and for oriental-style vegetable and stir-fry dishes. Contains: SESAME	70-90g	aromatic/spicy	pink berries, parsley	
	<b>1000912 MAGIC SALSA</b> For South American meat, fish and ready meals.	90g	aromatic	coriander, parsley, paprika extract, jalapeño flavour	
	<b>1039897 MAGIC TASMANIAN PEPPER</b>	80-100g	exclusive/peppery	tasmanian pepper, onion, basil	
	<b>1690042 MAGIC ZULU FIRE</b> For marinating meat, poultry and fish.	70-90g	african/hot	curry, pepper, paprika chips, carrots, orange oil	

ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS	
	<b>1008404 MARINAD' OLIVE ITALIA</b>	60-100g	for Mediterranean dishes	basil, paprika extract, garlic, olive oil, oregano	
	<b>1008420 MARINAD' OLIVE MEDITERRANEAN</b> Contains: MUSTARD	60-100g	for Mediterranean dishes	parsley, marjoram, paprika, olive oil	
	<b>1008423 MARINAD' OLIVE PROVENCE</b>	80-100g	for Mediterranean dishes	marjoram, thyme, rosemary, olive oil	

These three ready-to-use **seasoned marinades** are popular for gourmet cooking since the seasoned oil they contain is made especially from native olive oil. The marinades are particularly suited to Mediterranean dishes and lend an exquisite touch to catering menus.

OIL | SPECIAL – SEASONED OIL

	<b>1000686 SPICED OIL</b>	15g	traditional	pepper-, onion-, garlic-, lemon extract	
	<b>1000700 SPICED OIL EXTRA</b>	15g	spicy	onion-, garlic-, pepper-, bacon flavour extract	
	<b>1000690 SPICED OIL WITHOUT GARLIC</b>	15g	traditional	pepper-, onion-, lemon extract	
	<b>1000692 SPICED OIL SPECIAL</b>	15g	traditional	pepper-, lemon-, rosemary extract	

This **special seasoned oil** is popular in conjunction with matching seasoning blends and is the perfect answer to a demand for individualised flavour creations.

- Protects meat against drying out
- Improves appearance and provides appetizing colour and gloss
- Individual application

# MARINOX



- For especially creamy flavour compositions
- High-level meat refinement
- Perfect appearance
- Even distribution
- Ideal basis for creamy sauces



The **MARINOX** product group contains **marinades based on oil and water**. The oil they contain makes the meat especially glossy and protects the spices used in the marinade. MARINOX products refine meat at a high level and can be used as a base for creamy sauces. The marinades are highly versatile and go excellently with beef, pork, lamb

and poultry. They are also suitable for ragouts, colourful fried dishes and fish dishes, and are often used in the making of convenience products. Most of our marinades do not contain additives that require declaration (such as glutamate) and are free from added HVP, yeast extracts and nature-identical flavourings.

# MARINOX

ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS
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## HIGHLIGHTS

	<b>1000626 AXEL'S BESTE PEPPER-ORANGE</b> Exclusive flavour composition, combines spiciness of green pepper with the succulent taste of oranges. Contains: EGG, LACTOSE, MILK	150g	fruity/spicy	green pepper, orange juice, cream	
	<b>1000596 KULMBACHER BEER MARINADE</b> Brownish-red colour and a spicy beer flavour from the region with the highest density of breweries in the world. Contains: MUSTARD, WHEAT, BARLEY, LACTOSE, MILK	100g	herb	beer, pepper, onion, mustard	
	<b>1000666 MARINOX HUBERTUS</b> With natural forest-mushroom flavour. Ideal for ragouts, roasts, beef and pork.	100g	mushroom	mushroom flavour, green pepper, onion, garlic	
	<b>1695278 MARINOX MUSTARD ONION</b> Versatile traditional seasoning sauce for ragouts, roasts, steaks and other meat specialities. Contains: MUSTARD	100g	finely spiced with a note of onion	mustard, roasted onion pieces, parsley, white pepper	

## HOMELIKE









	<b>1000441 MARINOX FOR CREAM CASSEROLE</b> Contains: LACTOSE, MILK	100g	creamy	onion, pepper, cream, thyme, bacon flavour	
	<b>1000669 MARINOX KNOBLI</b>	100g	spicy garlic herbal note	garlic, parsley, onion	
	<b>1000684 MARINOX PEPPER CREAM</b> Contains: LACTOSE, MILK	100g	peppery	green pepper, cream, butter, bacon flavour	

## COUNTRIES AND REGIONS

	<b>1000659 MARINOX BUDAPEST</b>	100g	hearty	paprika, pepper, onion, oregano	
	<b>1000693 MARINOX CAPRI</b>	100g	for Mediterranean dishes	tomato, basil, oregano	
	<b>1000668 MARINOX DIJON</b> Contains: MUSTARD	100g	mustard	mustard, red wine, pepper, shallots, tomato paste	
	<b>1000672 MARINOX FLORENZ</b> Sauce with Mediterranean herbs, cheese powder and lovage. Contains: LACTOSE, MILK	100g	mild	cheese, onion, oregano, garlic	



# MARINOX

ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS	
<b>EXQUISITE &amp; EXOTIC</b>					
	1037061 MARINOX CHIMICHURRI	80g	exotic	olive oil, lemon, garlic, coriander	
	1000550 MARINOX GOURMET SAFFRON	150g	exclusive/spicy mild	morels, parsley, saffron, pepper	
	1000664 MARINOX MEXICO	100g	hot	chili, pepper	
	1695317 MARINOX TANDOORI	100g	exotic	chili, cumin, curry, ginger, fennel	



# MARIPUR



- No oil or fat
- For lighter meals
- No more subsequent seasoning required
- Ingredients – whether meat or vegetables – remain easily visible
- Suitable for hot air ovens
- No additives requiring labelling



















**MARIPUR** products are marinades containing neither oil nor fat. They are therefore ideal for light, easily digestible meals and were developed for highly diet-conscious consumers who like to avoid fats and oils. These marinades are very versatile and are ideal for cooking in hot air ovens. MARIPUR seasoned sauces go well with meat dishes involving beef, pork, poultry, game and lamb. But they are also suitable for cooking colourful fried dishes

and ragout and for preparing tasty dips and dressings. MARIPUR marinades give a light covering to meat, vegetables and convenience dishes – but provide a full-bodied flavour. These seasoned sauces contain a special flavour-giving component.



# MARIPUR

ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS	
<b>TYPICAL BBQ</b>					
	<b>1000478 MARIPUR KENTUCKY</b>	150g	sweet/hearty	curry, honey flavour, tomato paste, pepper	
	<b>1000578 MARIPUR SPARE RIBS</b> Aromatic combination, including spices and honey for a delicious crispy crust. Contains: MUSTARD, WHEAT, SOY	150g	sweet and spicy	honey flavor, curry, soy sauce, tomato paste, pepper	
<b>FOR SPECIAL TYPES OF MEAT</b>					
	<b>1000687 MARIPUR CHICKERIA</b>	50g	especially for poultry	paprika, onion, stock	
	<b>1000462 MARIPUR GAME</b> Especially for game meat, ideal basis for traditional game ragout and game dishes.	500g	full-bodied	juniper, bay leaf, allspice, red wine	
<b>EXQUISITE &amp; EXOTIC</b>					
	<b>1000571 MARIPUR CHINA</b> Contains: WHEAT, SOY	180-200g	soy/asian	curry, ginger	
	<b>1090307 MARIPUR CHIPOTLE</b>	60-80g	hot/smoky	chili, sambal oelek, paprika	
	<b>1000580 MARIPUR CURRY</b>	180g	fruity	curry	
	<b>1000461 MARIPUR HONEY MUSTARD</b> Contains: MUSTARD	150g	sweet	honey, mustard, paprika, carrots, bacon flavour	

# MARIFIX









- With big, crunchy pieces of vegetable
- Ready-made convenience marinade
- Excellent basis for sauces
- Brilliant appearance
- Saves one complete working step







**MARIFIX** products are seasoned sauces based on **MARIPUR** but also contain visible pieces of vegetable. These marinades are water based and can be used to marinate meat as well as to prepare tasty sauces. MARIFIX seasoned sauces are available in numerous different flavours and are especially suitable for

butcheries because they are easy to process. They provide an outstanding base for meat, fish and tasty sauces. The vegetable pieces they contain make it easier to prepare meat specialities. MARIFIX products are easy and quick to handle, saving butchers time and money.



ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS	
<b>HIGHLIGHTS</b>					
	<b>1000593 MARIFIX BELL PEPPER</b> Especially suitable for shashlik casserole and ragout. Contains: MUSTARD, WHEAT, CELERY	400g	spicy/slightly hot	paprika, onion, tomato paste, curry	
	<b>1704161 MARIFIX MILD CHILI</b> Authentic taste experience for the whole family.	400g	fruity/mild chili	chipotle, bell pepper yellow and red	
	<b>1000610 MARIFIX PEKING</b> For typical Chinese casserole with beef, pork or poultry.	400g	asian	bamboo shoots, corncobs, mung beans, curry	






# MARIFIX

ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS
	<b>1000563 MARIFIX GARDEN VEGETABLES</b> Contains: LACTOSE, MILK, WHEAT	400g	fine and mild	carrots, corn, peas, cream
	<b>1701332 MARIFIX "GROSSMUTTERS ART"</b> Modern interpretation of German home-style cooking with an original taste. Emotive, authentic, simple, regional.	400g	classic	pearl onion, turnips, white cabbage
	<b>1000502 MARIFIX MUSHROOMS</b> Contains: LACTOSE, MILK, WHEAT	400g	traditional	mushroom flavour, onion, carrots, parsley, cream
	<b>1000501 MARIFIX ROULADO</b> Contains: MUSTARD	400g	strong/substantial	onion, gherkins, paprika, bacon flavour, mustard



## BALKAN

	<b>1000674 MARIFIX PUSZTA GOULASH</b>	330g	classic	tomato paste, onion, paprika
	<b>1000568 MARIFIX GYPSY</b>	400g	spicy	onion, corn, paprika, garlic, herbs

## MEDITERRANEAN

	<b>1000670 MARIFIX MILANO</b>	400g	Mediterranean	tomato, red wine, paprika, courgette, onion
	<b>1000503 MARIFIX PROVENCE</b> Contains: MUSTARD, LACTOSE, MILK	400g	Mediterranean	paprika, courgette, tomato, basil
	<b>1000564 MARIFIX TUSCANY</b>	400g	Mediterranean	tomato, paprika, courgette, onion, olives, red wine

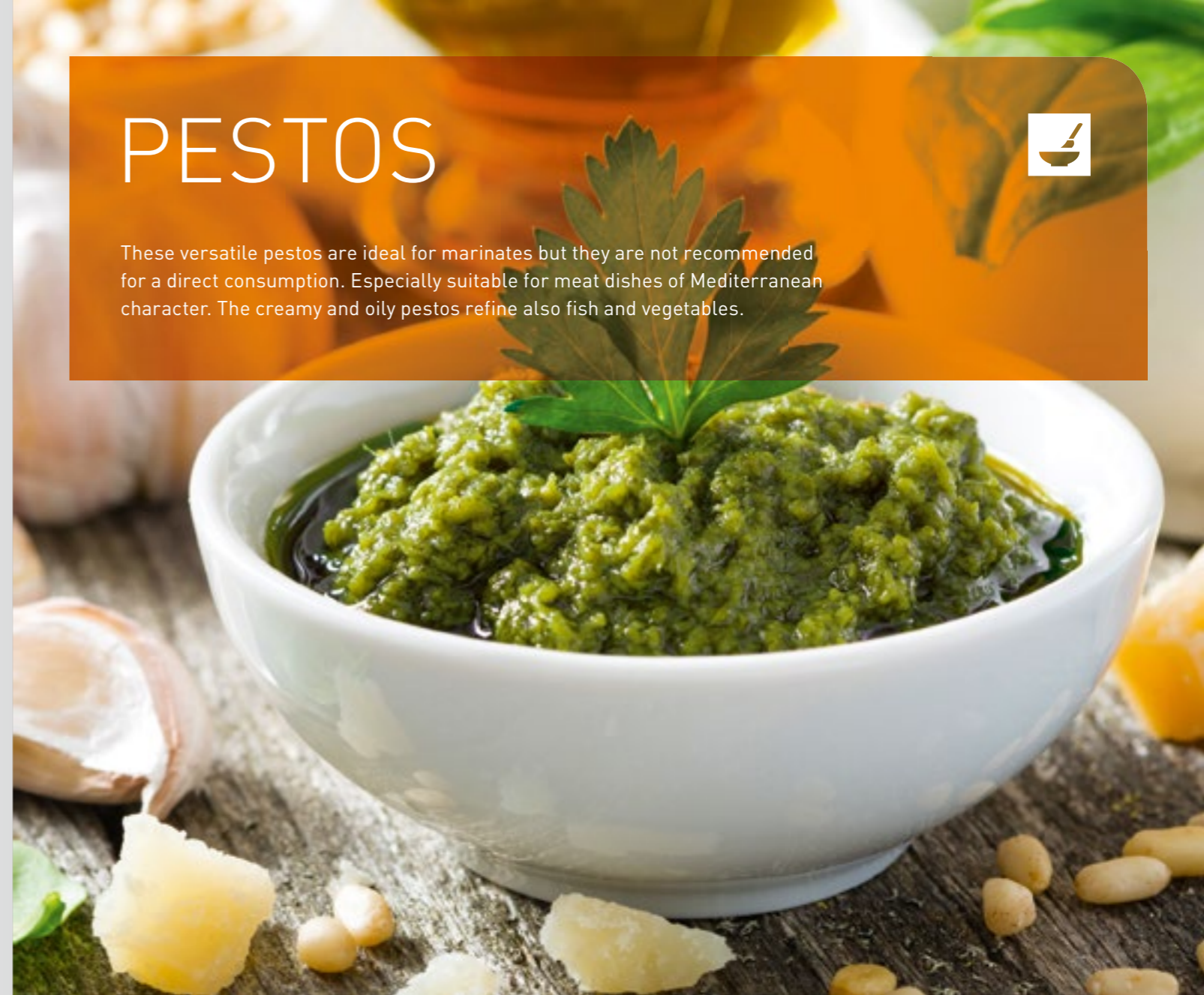
## EXOTIC

	<b>1000459 MARIFIX SHANGHAI</b> Contains: SOY, WHEAT	400g	Asian	soy sauce, ginger, paprika, bamboo
	<b>1000432 MARIFIX STROGANOFF</b> Contains: LACTOSE, MILK	400g	spicy	gherkins, sheathed woodtuft, paprika

# PESTOS






These versatile pestos are ideal for marinates but they are not recommended for a direct consumption. Especially suitable for meat dishes of Mediterranean character. The creamy and oily pestos refine also fish and vegetables.



ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS
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## MEDITERRANEAN

	<b>1039209 PESTO GENOVESE</b> Creamy and oily seasoned sauce with Gouda and Parmesan powder. For typical Mediterranean cuisine. Contains: LACTOSE, MILK	60-100g	cheese, herbs	basil, parsley, garlic oil, gouda/parmesan, olive oil
	<b>1000788 PESTO ROSSO</b> Creamy and seasoned sauce with sun-dried tomatoes, olive oil and herbs; typical Mediterranean flavour.	60-100g	Mediterranean	tomato, garlic oil, basil, olive oil
	<b>1039829 WILD GARLIC PESTO</b> Creamy and oily seasoned sauce with a high proportion of wild garlic. Provides the typical pleasant flavour.	40-100g	mild garlic	mild garlic



# DIP SAUCES



Dips are popular in many countries. These delicious and practical sauces come in many different varieties and are now an essential part of any party buffet. Send your customers on a journey through world cuisine. Our products allow exotic dishes with the requisite flair to be created in next to no time.



# WOK SAUCES











RAPS wok sauces bring variation to Asian cooking. They are composed using original recipes and they taste and look fantastic. Wok sauces are ready to use and very easy to handle. Suitable for wok dishes but also for other Asian meals. They go with beef, pork and poultry, and with Asian-style fish and vegetable dishes. Ideal for use as dips.







ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS
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## FOR SEASONING AND DIPPING

	<b>1694903 BARBECUESAUCE</b> Spicy grill and seasoned sauce with a fine, smoke flavour. Ready-to-use.	use as desired	smoky	tomato paste, smoke flavour 
	<b>1001507 BOMBAY-DIP</b> Dip sauce for barbecue specialities food or variable basis for barbecue sauces. Contains: MUSTARD	use as desired	spicy and hot	ginger, curry, honey 
	<b>1001531 SWEET CHILI-DIP</b> Grilled and spicy sauce, sweet and sour. With sambal oelek paste, slices of pepper, vinegar and spices. Also for refining.	use as desired	sweet and sour	paprika, sambal oelek 
	<b>1001508 HOT MANGO-DIP</b> Dip sauce for finger food with mango puree and chili extract. For seasoning and refining of exotic dishes.	use as desired	fruity-hot	mango, chili extract 








ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS
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## HIGHLIGHTS

	<b>1000449 WOK-SAUCE CURRY</b> A perfect wok sauce in appearance and flavour, rounded off with pineapple flavour.	80-100g	sweet-spicy	curry, pineapple flavour 
	<b>1000447 WOK-SAUCE SWEET AND SOUR</b> Typical sweet and sour flavour Contains: WHEAT, SOY	80-100g	Asian, sweet and sour	soy sauce, tomato paste, chili, garlic 



## WOK SAUCES

ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS
<b>FRUITY</b>				
	<b>1000448 WOK-SAUCE GINGER-PINEAPPLE</b> A piquant and fruity formulation for sophisticated wok cuisine, rounded off with soy, ginger and pineapple flavour. Contains: WHEAT, SOY	80-100g	fruity, but not hot	ginger, pineapple flavour, soy sauce, paprika chips
	<b>1000425 WOK-SAUCE LIME-COCONUT</b> Coconut paste and lime aroma, rounded off with lemon peel, ginger and lemon oil.	80-100g	fruity	lime flavour, coconut, ginger, lemon
	<b>1000450 WOK-SAUCE SOY-PLUM</b> Classical flavour rounded off with soy sauce and fruity plum. Contains: WHEAT, SOY	80-100g	asian	soy sauce, plum, onion
<b>HOT</b>				
	<b>1691938 WOK-SAUCE HONEY PEPPER</b> With three different types of pepper, pink berries and natural honey. Contains: WHEAT, SOY	80-100g	sweet and spicy	honey, soy sauce, green, white, black pepper, pink berries
	<b>1000446 WOK-SAUCE HOT SPICE</b> A hot and spicy ready-for-use wok sauce, rounded off with sambal oelek paste and lychee aroma.	80-100g	hot	sambal oelek, garlic
	<b>1000457 WOK-SAUCE THAI GREEN</b> With special Thai green curry paste. Rounded off with soy, lemon and chili extract. Contains: WHEAT, SOY	80-100g	asian, hot	green curry paste, soy sauce, lemon, chili
	<b>1000456 WOK-SAUCE THAI RED</b> With special Thai red curry paste. Rounded off with soy, lemon and chili extract. Contains: WHEAT, SOY	80-100g	hot	red curry paste, soy sauce, tomato paste, lemon, chili




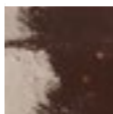


# GOURMET SAUCES







This small, exclusive product range completes the RAPS programme. Great-tasting sauces that cater to every need. Our sauces equip you for every occasion. Hot or cold – these ready-to-eat sauces can be served immediately. They are suitable for all types of ragout and stir-fry, they give the necessary lift to dips and salads, and they go well with ready-packed meals. They are also perfect for side dishes and snacks.



ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS
<b>HIGHLIGHTS</b>				
	<b>1691149 CURRY SAUCE FOR CURRYWURST</b> Ready-to-use sauce with tomato and curry flavour. For curry sausage, shashlik and ragouts. For cold and warm consumption.	use as desired	sweet and spicy	tomato paste, curry
	<b>1695361 GYPSY SAUCE</b> Ready-to-use sauce with red and green bell peppers, onions, chunks of cucumber, tomatoes and chili. Sweet-spicy, slightly hot.	use as desired	sweet and spicy	red and green bell pepper, onion, chili
<b>SPECIALS</b>				
	<b>1695363 CURRY SAUCE TROPICAL</b> Ready-to-use sauce with coconut cream, pineapple concentrate, apple sauce and curry. Fruity and sweet, slightly hot flavour.	use as desired	fruity	coconut, pineapple concentrate, curry
	<b>1695346 TENNESSEE SAUCE</b> Ready-to-use sauce with light smoke and sweet and spicy flavour.	use as desired	smoky	pepper, garlic, chili, tomato paste, smoke



## GOURMET SAUCES

ITEM	NAME	USAGE RATE PER KG/L	FLAVOUR	CONTENT COMPONENTS	
	<b>1000900 SAUCE FAMOS ASIA</b> Suitable for beef, pork, poultry and to Asian fish and rice.	2 kg of sauce for 1 kg of meat	asian, sweet and sour	pineapple, carrots, paprika, bamboo	
	<b>1000901 SAUCE FAMOS ITALIA</b> Fruity tomato paste suitable for all Italian dishes, perfectly suited to pasta and stir fry.	2 kg of sauce for 1 kg of meat	Mediterranean tomato	tomato, basil, oregano	

### SAUCE FAMOS

Ready-to-eat gourmet sauce in two exquisite flavours. If you need something quick and easy – at a hot or cold convenience counter for instance – **SAUCE FAMOS** is ready-seasoned and contains delicious crunchy vegetables. Simply fry the meat, add **SAUCE FAMOS – Done**.

### SANDWICH-SPREADS









	<b>1697872 SANDWICH-SPREAD BUTTER FLAVOURED</b> Mild butter flavour, creamy, yellowish colour. Contains: LACTOSE, MILK	use as desired	buttery flavour	butter flavour, onion	
	<b>1697197 SANDWICH-SPREAD PEPPER</b> Spicy and piquant flavour with green and black pepper, creamy, with pieces of green pepper. Contains: LACTOSE, MILK	use as desired	peppery	green pepper, butter flavour	
	<b>1696989 SANDWICH-SPREAD SHALLOT</b> Sweet and piquant flavour with roasted shallots and paprika, creamy, orange colour with pieces of shallots. Contains: LACTOSE, MILK	use as desired	sweet onion	roasted shallots, butter flavour	
	<b>1697196 SANDWICH-SPREAD TOMATINO</b> Fruity tomato flavour with basil; creamy, reddish colour with visible herbs. Contains: LACTOSE, MILK	use as desired	tomato	tomato paste, basil, onion	

### SANDWICH-SPREADS

New eating habits, young consumers and ground-breaking products – there can be few segments that have grown as constantly over recent years as spreads. No wonder: spreads can be used in so many ways – on canapés and as a base for hot-selling baguettes, in the counter at snack bars, as snacks in bistros, as starters in restaurant buffets and in take-away food. **RAPS SANDWICH-SPREADS** are even ideal for seasoning salads and vegetable dips.

# BARBECUE SEASONING WITH JUICE SEAL

In our juice seal seasonings, the grains of salt have a special fat coating that only melts once a certain temperature is reached. This means the salt's seasoning effect only kicks in during cooking – making the meat especially succulent.

ITEM	NAME	USAGE RATE PER KG/L	CHARACTERISTIC	
	<b>1000644 ALKMARA SVS</b> Contains: LACTOSE, MILK	15–20g or use as desired	spiced salt i.a. with pepper, paprika, cheese powder, shallots and herbs	
	<b>1000379 BARBECUESPICE PINK PEPPER SVS</b> A colourful mixture with a fruity pepper flavour, a subtle note of curry, bell pepper, parsley and lemon and orange oil. For all types of meat and fish as well.	25g	spiced salt i.a. with pink berries, paprika, spice and parsley	
	<b>1000627 BARBECUE 2000</b>	15–20g or use as desired	spiced salt i.a. with iodinated salt, paprika, onion and parsley	
	<b>1000569 BRASIL SVS</b>	15–20g or use as desired	spiced salt i.a. with pepper, onion and garlic	
	<b>1000498 COLORADO SVS</b>	25g	functional seasoning i.a. with onion, pepper and carrots	



## BARBECUE SEASONING WITH JUICE SEAL

ITEM	NAME	USAGE RATE PER KG/L	CHARACTERISTIC	
	<b>1000641 CRUSTO SVS</b>	15–20g or use as desired	seasoning i.a. with salt, spice, herbs and onion	⊙ E A H
	<b>1000545 GARLIC PEPPER SVS</b>	10–15g or use as desired	spiced salt i.a. with pepper, garlic and parsley	⊙ E A H
	<b>1000595 LEMON PEPPER</b>	15–20g or use as desired	functional seasoning u.a with pepper, salt and lemon peel	⊙ A H
	<b>1000637 MARENGO SVS</b>	20g	spiced salt i.a. with paprika and chili	⊙ E A H
	<b>1000480 ORANGE PEPPER SVS</b> With coarse pretzel salt, orange oil and orange peel.	20g or use as desired	spiced salt i.a. with pepper, orange peel and paprika	⊙ A H
	<b>1698975 PIMIENTO LIMON</b> Spice preparation for meat and fish dishes, poultry and lightly roasted dishes.	30g	seasoning i.a. with salt, pepper, lemon peel and paprika	⊙ E A H
	<b>1701266 PROFESSIONAL BARBECUE SEASONING SVS</b>	20g or use as desired	spiced salt i.a. with paprika, parsnip, parsley root and lovage	⊙ E A H
	<b>1000622 SABA SVS</b>	20g or use as desired	spiced salt i.a. with turmeric, coriander, ingwer and onion	⊙ E A H
	<b>1000628 SAMBA SVS</b> Contains: SESAME	15–20g or use as desired	seasoning i.a. with salt, spice, onion, lemon peel and shallots	⊙ E H
	<b>1699056 TOMATE FORTALEZA</b> Surf & turf seasoning for meat and fish preparations, crustaceans and seafood with lemon oil.	25–30g	seasoning i.a. with salt, demerara sugar, tomato, paprika, onion and chili	⊙ E A H
	<b>1695532 TRUCKER STEAK SVS</b>	20–25g	seasoning i.a. with salt, paprika, pepper, onion and herbs	⊙ E A H







**Coated salt.** Salt has an important flavouring function, but it can also dry the meat out. For this reason, the grains of salt have a special fat coating that only melts once a certain temperature is reached. This means the salt's seasoning effect only kicks in during cooking – making the barbecued/roast meat especially succulent.

# BARBECUE SEASONING WITH SALT








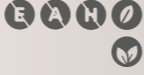










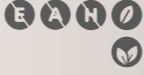








The RAPS barbecue seasonings bring all the flavours of the world onto the barbecue: from Asian to Tex-Mex, from mild and aromatic to fiery and spicy. An authentic taste experience, without any flavour enhancers.



ITEM	NAME	USAGE RATE PER KG/L	CHARACTERISTIC	
	<b>1000479 ASIA SEASONING</b> Typical Asian spiced salt with a note of lemon grass, curry and chili extract.	15–20g or use as desired	spiced salt i.a. with onion, garlic, turmeric and coriander	E A H
	<b>1918531 BARBECUE RIBS</b> Especially for spare ribs, roasts and steaks.	use as desired	seasoning mixture i.a. with paprika, pepper and onion	E A H
	<b>1037880 BERBERE SPICE BLEND</b>	20–30g	spice preparation i.a. with chili, pepper, ingwer and paprika	E A H
	<b>1037201 CAJUN SPICE</b>	15–20g	spice preparation i.a. with paprika, chili, cumin and herbs	E A H



# BARBECUE SEASONING WITH SALT

ITEM	NAME	USAGE RATE PER KG/L	CHARACTERISTIC	
	<b>1000594 ARABIAN LAMB SEASONING</b> Spiced preparation with garlic and lavender flower for lamb as well as lamb cutlets, leg of lamb, rack of lamb or also for other meat specialities.	6-8g or use as desired	spice preparation i.a. with pepper, anise, herbs	
	<b>1000543 BARBECUE 543</b>	15-20g or use as desired	spiced salt i.a. with paprika, pepper and curry	
	<b>1000624 BARBECUE 624</b>	15-20g or use as desired	spiced salt a.a. with paprika and onion	
	<b>1000494 BARBECUE AND ROAST SEASONING</b>	15-20g	spiced salt i.a. paprika, coriander, chili, herbs and garlic	
	<b>1037186 CHICKEN SEASONING FINE</b> For all types of chicken dishes. Roast chicken, turkey strips, chicken breast and chicken skewers. For grilling and roasting. Contains: MUSTARD	10-15g or use as desired	spiced salt i.a. with paprika, turmeric, coriander and herbs	
	<b>1704964 CHILI SEASONING TEX MEX</b>	20-25g	spiced salt i.a. with chili, paprika, cumin and onion	
	<b>1078797 FAJITA SEASONING</b> Characteristic spice preparation for Tex-Mex cuisine. Contains: MUSTARD	15-20g	spice preparation i.a. with paprika, pepper, cumin, turmeric, onion and herbs	
	<b>1037131 GRILL SEASONING ASADO</b> Coarse mixture with pretzel salt and roasted garlic. For all types of meat and specialities.	15-20g or use as desired	spiced salt i.a. with pepper, coriander, caraway, garlic and tostonion	
	<b>1000506 GRILLMASTER</b>	5g for taste enhancing	functional seasoning with onion and leek	
	<b>1000558 GYROS SEASONING</b>	15-20g	spice preparation i.a. with coriander, pepper, caraway, turmeric, onion and garlic	
	<b>1037970 GYROS SEASONING</b> Typical Greek seasoning with a light note of lemon.	15-20g	ionidated spiced salt i.a. with thyme, oregano, pepper, paprika and garlic	
	<b>1000527 GYROS SEASONING KORFU</b>	15-20g	spice preparation i.a. with thyme, oregano, pepper, paprika and garlic	
	<b>1000566 GYROS SEASONING RHODOS</b> Basic spiced salt with a large amount of Mediterranean herbs.	15-20g	spiced salt i.a. with thyme, oregano, basil, spice and garlic	

# BARBECUE SEASONING WITH SALT

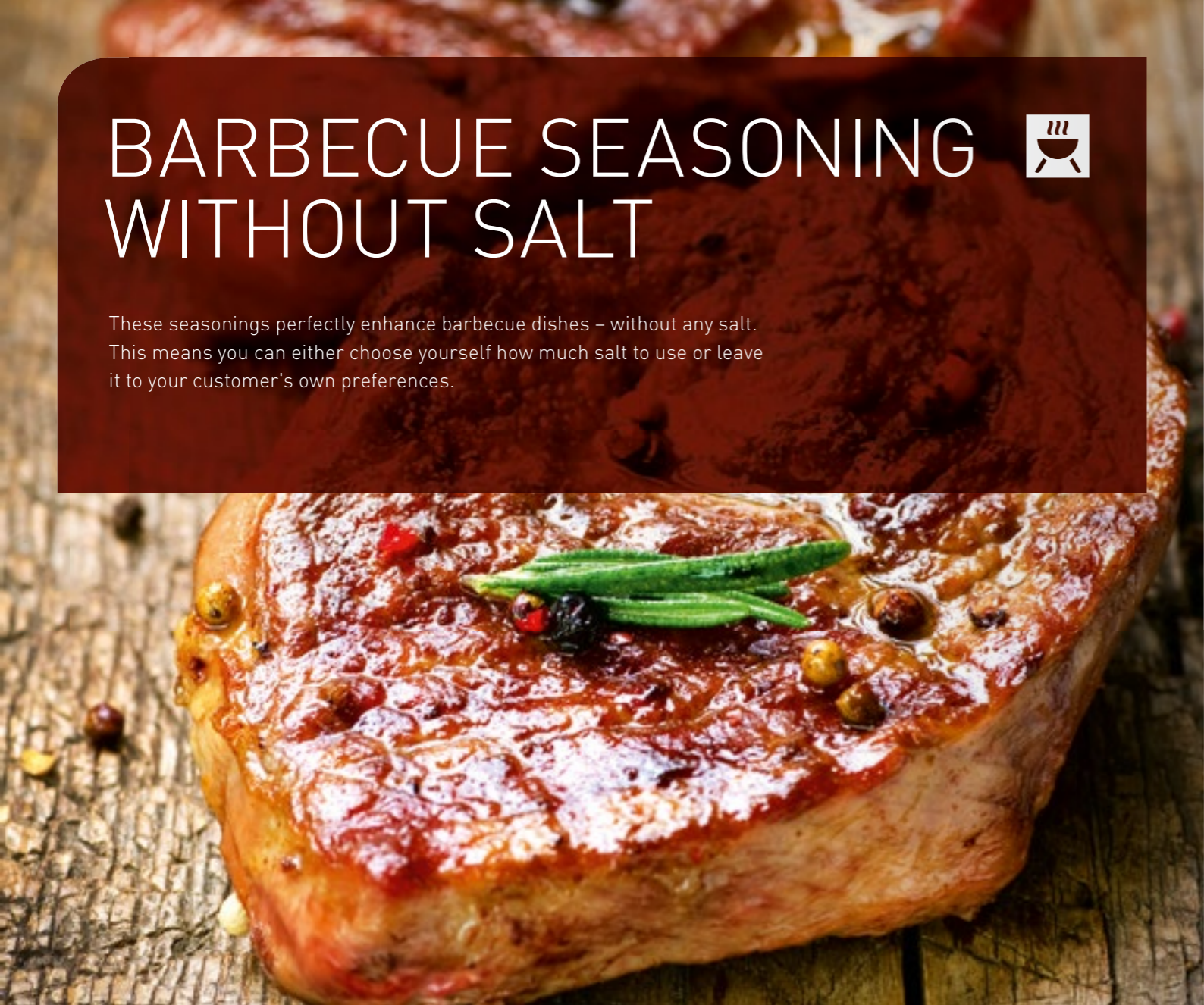
ITEM	NAME	USAGE RATE PER KG/L	CHARACTERISTIC	
	<b>1000546 PAPAGENO</b>	use as desired, for chicken: approx. 10g	spiced salt i.a. with paprika, coriander and turmeric	
	<b>1000537 PORTERHOUSE STEAK SEASONING</b>	15-20g or use as desired	spiced salt i.a. with pepper, garlic and herbs	
	<b>1706668 RAPSODY STEAK MIX</b> A coarse seasoning with a rustic note.	30g	seasoning with salt, paprika, onion and herbs	
	<b>1000701 ROAST SEASONING</b>	15-20g or use as desired	functional seasoning i.a. with paprika, pepper and parsley	
	<b>1694270 STEAK PEPPER ONTARIO</b> Basic seasoning with sea salt, crushed black pepper and a hint of vanilla.	20g	spiced salt i.a. with pepper, paprika, tomato and garlic	
	<b>1000561 STEAK PEPPER ROCKY</b> Ideal for seasoning beef and pork steaks.	15-20g or use as desired	spice preparation i.a. with pepper, salt and paprika	
	<b>1000638 STEAKADO</b>	15-20g or use as desired	seasoning i.a. with paprika, onion and leek	















# BARBECUE SEASONING WITHOUT SALT

These seasonings perfectly enhance barbecue dishes – without any salt. This means you can either choose yourself how much salt to use or leave it to your customer's own preferences.



## BARBECUE SEASONING WITHOUT SALT

ITEM	NAME	USAGE RATE PER KG/L	CHARACTERISTIC	
	<b>1000634 PAMPA</b>	8–10g or use as desired + salt	spice preparation i.a. with pepper, paprika and oregano	
	<b>1000584 PIZZA SEASONING NAPOLI</b> Contains: SESAME	10g or use as desired	spice preparation i.a. with sesame, pepper, coriander, caraway, herbs	
	<b>1000635 RODEO-PEPPER</b>	6–8g or use as desired	spice preparation i.a. with pepper and paprika	
	<b>1000636 TEXANA</b>	8–10g or use as desired + salt	spice preparation i.a. with paprika, coriander, pepper, chili, ingwer and herbs	
	<b>1000633 VARIANTA</b> Contains: MUSTARD	10–15g	vegetable-/ spice mixture i.a. with pepper, coriander, paprika and onion	

## PICTOGRAMS



### NO DECLARABLE ADDITIVES/E NO.

These product do not contain any additives declarable on the menu, such as glutamate.



### NO ALLERGENS REQUIRING DECLARATION

Products without allergenic ingredients, such as soya, fish, nuts and gluten. No allergen labelling required according to FIR (=european Food Information Regulation).



### NO PALM OIL/FAT

Products with this label do not contain any palm oil or fat.



### NO YEAST EXTRACT

Yeast extract has a broth-like flavour of its own and is flavour-enhancing because of the glutamic acid it naturally contains.



### NO SEASONINGS/HVP

Products with this label do not contain any seasonings or HVP (hydrolysed vegetable protein).



### VEGETARIAN

These products contain neither meat nor fish respectively substances derived from meat or fish.



### VEGAN

These products do not contain any ingredients of animal origin.







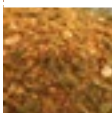



### NO HYDROGENATED OILS/FATS

Products with this label do not contain any hydrogenated oils or fats



### WITH COATED SALT

With grains of salt with a special fat coating for controlled release, meaning the salt only takes effect during cooking.

ITEM	NAME	USAGE RATE PER KG/L	CHARACTERISTIC	
	<b>1038580 BACON RUSTICO MIX</b> Contains: MUSTARD	10g	spice preparation i.a. with coriander, caraway, paprika, pepper and rum	
	<b>1701705 DECORADO</b> As a garnish for roasts, pan-fried dishes and convenience specialities. Especially suited for (minced) meat, poultry, fish, salads and dressings.	10g	spice preparation i.a. with paprika and garlic	
	<b>1000643 FIESTA</b>	8g or use as desired	seasoning i.a. with pepper, paprika, macis and coriander	
	<b>1000642 ORIENTA</b> Contains: SESAME	8–10g	spice preparation i.a. with sesame, pepper, coriander, curry and herbs	





## ALLERGENE

### EGGS/EGG PRODUCTS

All varieties of egg and products thereof.

### GLUTEN

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

### MILK/DAIRY PRODUCTS/LACTOSE

All dairy products.

### CELLERY/CELLERY PRODUCTS

Celery

### MUSTARD/MUSTARD PRODUCTS

Such as mustard sprouts, mustard powder, mustard seeds.

### SOYA/SOYA PRODUCTS

All varieties of soya bean.

### SESAME/SESAME PRODUCTS

e. g. sesame oil, sesame flour, sesame seeds.

## SEASONED SAUCES FOR MARINATING

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MAGIC LEMONGRASS	8
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MAGIC SALSA	8
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MARINOX MEXICO	12

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MAGIC INDIA	8
MAGIC LEMONPEPPER	6
MAGIC MANGO-CHILI	8
MAGIC ORIENTAL	8
MAGIC PINK PEPPER	8
MAGIC TASMANIAN PEPPER	8
MAGIC ZULU FIRE	8
MARINOX TANDOORI	12

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MAGIC CAFE DE PARIS	6
MAGIC ORANGE THYME	8
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MARIFIX GYPSY	16
MARIFIX PUSZTA-GOULASH	16
MARIFIX STROGANOFF	16
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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.

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