

SEASONED SAUCES

PRODUCT CATALOGUE



PERFORMANCE INSIDE



MATES

MATES FOOD INDONESIA

Your Trusted Friend for Food Ingredients and Products

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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

- 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	QUALITY
<ul style="list-style-type: none">· 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)	<ul style="list-style-type: none">· Fresh flavour· Consistently high quality· Makes meat more tender· Prevents excessive loss of meat juice when roasting· Provides appeal, e.g. for front-cooking area



CONTENTS



SEASONED SAUCES FOR MARINATING

MAGIC (SEASONED OILS)	05
MARINOX (EMULSION MARINADES)	10
MARIPUR (WATER-BASED MARINADES)	13
MARIFIX (WATER-BASED MARINADES WITH COARSE COMPONENTS)	15
PESTOS	17



SEASONED SAUCES FOR DIRECT CONSUMPTION

DIP SAUCES	18
WOK SAUCES	19
GOURMET SAUCES	21



BARBECUE SEASONINGS

WITH JUICE SEAL	23
WITH SALT	25
WITHOUT SALT	28
EXPLANATIONS & OVERVIEW	29

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

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 (hydrolised vegetable protein)

MAGIC




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

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 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.



MAGIC
















































































	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC	
HIGHLIGHTS						
	1000708	MAGIC Seasoning for marinating. For barbecue specialties made from beef, pork, poultry and lamb. Our classic!	70–90g	aromatic / spicy	pepper, paprika, caraway, onion	     
	1703417	MAGIC CAFE DE PARIS Seasoning for marinating meat and fish specialties.	50g	french / Mediterranean	herbes, garlic, butter flavour, sea salt	     
	1000707	MAGIC GYROS Seasoning for marinating Gyros casserole, steaks, barbecue specialties, roasts and Gyros-style ragout.	70–90g	greek / Mediterranean	thyme, rosemary, basil, oregano, paprika, pepper, onion	    
	1000704	MAGIC HERB-BUTTER STYLE Seasoning for marinating meat, fish and pasta dishes.	60g	buttery / herbal	parsley, garlic oil, onion, butter flavour	     
	1692671	MAGIC TOMATINO Seasoning for marinating Mediterranean meat specialties, poultry and fish.	90g	Mediterranean / spicy	tomato, garlic, basil	     

TYPICAL BBQ

















































































	1708664	MAGIC BACON STYLE Seasoning for marinating all types of BBQ specialties, roasts, stir fry and convenience specialties.	70–90 g	spicy / piquant, with smoke flavour	natural bacon flavour, black pepper, honey	     
	1695342	MAGIC BBQ Seasoning for marinating BBQ specialties, roasts, stir fry and convenience specialties.	70–90g	hearty, smoky / sweet	onion, honey, smoke	     
	1711466	MAGIC BOURBON WHISKEY Seasoning for marinating all types of BBQ specialties, roasts, steaks, stir fry and convenience specialties.	70–90g	aromatic / smoky	Bourbon Whiskey, black pepper, rosemary, cinnamon	     
	1000703	MAGIC GRILL-BUTTER STYLE Seasoning for marinating meat, fish and pasta dishes.	70–90g	butter flavour	chili, paprika, parsley, butter flavour	    
	1693796	MAGIC ROSEMARY SEA SALT Seasoning for marinating meat and fish specialties as well as potatoes and vegetables.	100g	Mediterranean / aromatic	rosemary, sea salt, thyme, black pepper	    
	1711518	MAGIC SMOKY SPICES Seasoning for marinating all types of BBQ specialties, roasts, steaks, stir fry and convenience specialties.	70–90g	spicy / smoky	paprika/garlic/curry smoked, black pepper, caraway, rosemary	     
	1000492	MAGIC STEAKADO Seasoning for marinating. Our classic for all types of barbecue specialties.	70–90g	aromatic / spicy	pepper, paprika, roasted onion	    
	1693444	MAGIC TEX MEX Seasoning for marinating all BBQ specialties, roasts, stir fry and convenience specialties.	100g	texas-style, smoky / hot	onion, tomato, paprika, garlic, cumin, chili	       























MAGIC

	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC	
HOMELIKE						
	1000722	MAGIC GARLIC Seasoning for marinating, imparts a full-bodied flavour for meat, poultry and fish.	70–90g	aromatic / spicy	garlic, pepper, stock	     
	1000705	MAGIC HERBS Seasoning for marinating with a mild herb flavour for meat, fish and vegetables.	70–90g	aromatic / mild	parsley, curry, paprika, marjoram	     
	1000712	MAGIC ONION Seasoning for marinating with a spicy flavour. Suitable for meat, poultry and fish.	70–90g	aromatic / spicy	paprika, onion, pepper, chives	    
	1000714	MAGIC WILD GARLIC Seasoning for marinating meat and fish, vegetables and pasta dishes.	70–90g	aromatic / spicy	wild garlic, onion, parsley	     
HOT & PEPPERY						
	1000709	MAGIC HOT Seasoning for marinating beef, pork, poultry and fish.	70–90g	hot	chili, paprika, pepper, onion	     
	1704953	MAGIC INFERNO Seasoning for marinating beef, pork, poultry and fish.	70–90g	fiery / hot	chili (habanero, chipotle, tabasco), cumin, onion	     
	1698375	MAGIC LEMON PEPPER Seasoning for marinating. Imparts a fresh note – perfect for fish and poultry.	70–90g	fruity / peppery, note of lemon	lemon, pepper, paprika, parsley	     
	1000702	MAGIC PEPPER Seasoning for marinating all types of meat, poultry as well as fish and vegetables.	70–90g	peppery / fruity	pepper, paprika, pineapple	    
	1000706	MAGIC PIKANT Seasoning for marinating all types of barbecue specialties, especially beef, veal and pork.	60g	spicy	chili, paprika, pepper, bay leaf, nutmeg	     
	1000443	MAGIC STEAK-PEPPER Seasoning for marinating all types of steaks (beef, veal, pork and lamb).	70–90g	peppery	pepper, onion, parsley, butter flavour	     
	1693438	MAGIC TROIS POIVRES / MAGIC 3 PEPPER Seasoning for marinating all types of barbecue specialties (beef, veal and pork).	100g	peppery / spicy	white/black/green pepper, paprika chips, garlic, coriander	         



































	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC	
EXOTIC						
	1000418	MAGIC CARIBBEAN Seasoning for marinating poultry, fish and specialties made from pork and lamb.	70–90 g	exotic	white and black pepper, lemon, lychee flavour	      
	1000905	MAGIC CURRY Seasoning for marinating poultry, fish and specialties made from pork and lamb.	70–90 g	spicy	curry, pepper, paprika	     
	1693839	MAGIC INDIA Seasoning for marinating poultry, fish and specialties made from pork and lamb.	60–100 g	exotic	ginger, cumin, garlic, paprika chips, turmeric	      
	1091073	MAGIC LEMONGRASS Asia-style seasoning for marinating – perfect for fish and poultry.	100 g	asian	lemongrass, coriander, curry	      
	1695343	MAGIC MANGO-CHILI Seasoning for marinating barbecue specialties made from beef, pork, poultry, lamb as well as fish and vegetables.	70–90 g	fruity, sweet / hot	chili, mango, paprika, pepper, onion	     
	1697573	MAGIC ORANGE THYME Seasoning for marinating game and poultry dishes.	100 g	fruity / spicy	orange, thyme, honey, pepper	     
	1694591	MAGIC ORIENTAL Seasoning for marinating all types of barbecue specialties. Also suitable for vegetable dishes and stir fry. Contains: SESAME	70–90 g	spicy / oriental	fennel, turmeric, caraway, onion, fenugreek, cardamom	     
	1000383	MAGIC PINK PEPPER Seasoning for marinating all types of meat, poultry, fish and vegetables.	70–90 g	aromatic/spicy	caraway, pepper, parsley, onion, pink berries	     
	1000912	MAGIC SALSA Seasoning for marinating South-American-style meat, fish and convenience specialties.	90 g	spicy / hot	coriander, parsley, paprika extract, jalapeño flavour	     
	1039897	MAGIC TASMANIAN PEPPER Seasoning for marinating meat, poultry, fish and pasta dishes.	80–100 g	authentic pepper flavour	tasmanian pepper, onion, basil	     
	1690042	MAGIC ZULU FIRE Seasoning for marinating meat specialties made from beef, pork, lamb and poultry.	70–90 g	african/hot	curry, pepper, paprika chips, carrots, orange oil	     



	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC	
SPECIAL OIL – EXQUISITE						
	1008404	MARINAD' OLIVE ITALIA Seasoning for marinating Mediterranean specialties.	60–100 g	Mediterranean	olive oil, onion, basil, oregano, pepper, chili	     
	1008420	MARINAD' OLIVE MEDITERRANEAN Seasoning for marinating Mediterranean specialties. Contains: MUSTARD	60–100 g	Mediterranean	olive oil, pepper, paprika, coriander, marjoram, chili, nutmeg	    
	1008423	MARINAD' OLIVE PROVENCALE Seasoning for marinating French/Mediterranean specialties.	60–100 g	Mediterranean	olive oil, pepper, parsley, thyme, marjoram, onion, mace	     

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.

SPECIAL OIL – SEASONED OIL

	1000686	SPICED OIL	15 g + seasoning	spicy	pepper-, onion-, garlic-, lemon extract	      
	1000700	SPICED OIL EXTRA	15 g + seasoning	spicy	onion-, garlic-, pepper-, bacon flavour extract	      
	1000692	SPICED OIL SPECIAL	15 g + seasoning	spicy	pepper-, lemon-, rosemary extract	      
	1000690	SPICED OIL WITHOUT GARLIC	15 g + seasoning	spicy	pepper-, onion-, lemon 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

ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC	
HIGHLIGHTS					
	1000626 AXEL'S BESTE PEPPER-ORANGE Exclusive seasoning for marinating poultry and fish. Contains: EGG, LACTOSE, MILK	150g	fruity/spicy	pepper, orange, cream powder	
	1000596 KULMBACHER BEER MARINADE Seasoning for marinating beef and pork specialties. Contains: MUSTARD, WHEAT, BARLEY, LACTOSE, MILK	100g	intensive / spicy	beer, pepper, onion, mustard	
	1000666 MARINOX HUBERTUS Seasoning for marinating ragout, stir fry and steaks made from beef, veal and pork. Imparts a natural forest mushroom flavour.	100g	spicy, mushroom flavour	onion, marjoram, mushroom flavour, paprika, pepper	
	1695278 MARINOX MUSTARD ONION Seasoning for marinating ragout, stir fry, roasts and steaks made from beef, veal, pork and lamb. Contains: MUSTARD	100g	well-balanced flavour, onion note	mustard, roasted onion pieces, parsley, white pepper	
HOMELIKE					
	1000441 MARINOX FOR CREAM CASSEROLE Seasoning for marinating ragout, stir fry, roasts and steaks made from beef, veal, pork and lamb. Contains: LACTOSE, MILK	100g	creamy / spicy	onion, pepper, cream, thyme, bacon flavour	
	1000669 MARINOX FRENCH GARLIC Seasoning for marinating ragout, stir fry and steaks made from beef, pork and lamb.	100g	spicy, garlic-herb flavour	curry, garlic, pepper, thyme, onion, allspice, cinnamon	
	1000684 MARINOX PEPPER CREAM Seasoning for marinating ragout, stir fry, roasts and steaks made from beef, veal, pork and lamb.	100g	creamy / peppery	green pepper, cream, butter, bacon flavour	
COUNTRIES AND REGIONS					
	1000659 MARINOX BUDAPEST Seasoning for marinating ragout, stir fry and steaks made from pork and poultry.	100g	spicy / piquant	chili, oregano, paprika, pepper, onion	
	1000693 MARINOX CAPRI Seasoning for marinating ragout, stir fry and steaks made from beef, veal, pork and lamb. Also suitable for minced meat dishes as well as pasta, vegetables and fish.	100g	Mediterranean / tomato flavour	basil, chili, oregano, pepper, thyme, tomato, onion	
	1000668 MARINOX DIJON Seasoning for marinating ragout, stir fry and steaks made from beef, pork and lamb. Contains: MUSTARD	100g	spicy, mustard flavour	mustard, red wine, pepper, shallots, tomato paste	
	1000672 MARINOX FLORENZ Seasoning for marinating ragout, stir fry and steaks made from beef, pork, poultry and lamb. Contains: LACTOSE, MILK	100g	Mediterranean, cheese flavour	oregano, pepper, onion, paprika, cheese powder	



MARINOX

ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC
EXQUISITE & EXOTIC				
	1037061 MARINOX CHIMICHURRI Seasoning for marinating South American meat, poultry and fish specialities.	80g	exotic, lemon note	olive oil, turmeric, onion, lemon, herbs
	1000550 MARINOX GOURMET SAFFRON Exclusive seasoning for marinating. Suitable for meat and poultry specialities.	150g	spicy / mild	morel mushroom pieces, leek, pepper, onion, saffron
	1000664 MARINOX MEXICO Seasoning for marinating ragout, stir fry, steaks made from beef and pork. Also suitable for piquant minced meat dishes.	100g	hot	coriander, oregano, pepper, chili, basil, cinnamon
	1695317 MARINOX TANDOORI Seasoning for marinating poultry and Indian-style specialities.	100g	exotic	chili, cumin, curry, ginger, fennel



MARIPUR



- No oil or fat
- For lighter meals
- No more subsequent seasoning required
- 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

	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC
TYPICAL BBQ					
	1000478	MARIPUR KENTUCKY Seasoning for marinating meat and poultry specialties.	150g	sweet / hearty	curry, pepper, honey, tomato purée
	1000578	MARIPUR SPARE RIBS Seasoning for marinating beef, pork and poultry. Provides a delicious crispy crust. Contains: MUSTARD, WHEAT, SOYA	150g	sweet / spicy	honey, curry, soy sauce, tomato, pepper

FOR SPECIAL TYPES OF MEAT

	1000687	MARIPUR CHICKERIA Seasoning for marinating, especially recommended for chicken and convenience specialties.	50g	aromatic / spicy	paprika, onion, pepper, rosemary
	1000462	MARIPUR GAME Seasoning for marinating game. Provides a thickened sauce. Ideal basis for traditional game ragout and game specialties.	500g	full-bodied	allspice, juniper, bay leaf, pepper, rosemary, thyme, red wine

EXQUISITE & EXOTIC

	1000571	MARIPUR CHINA Seasoning for marinating beef, pork, poultry, fish and Asia-style specialties. Contains. WHEAT, SOYA	180–200g	asian / herb	curry, honey, soy sauce, fenugreek, cardamom, ginger, turmeric, mace
	1090307	MARIPUR CHIPOTLE Seasoning for marinating beef, pork and poultry. Especially recommended for Tex-Mex specialties.	60–80g	hot/smoky	chili, paprika, pepper, onion, sambal oelek
	1000580	MARIPUR CURRY Seasoning for marinating beef, pork, poultry and fish.	180g	fruity	curry, pineapple, cardamom, chili, ginger, turmeric, lemongrass
	1000461	MARIPUR HONEY MUSTARD Seasoning for marinating beef, pork, poultry and fish. Contains: MUSTARD	150g	aromatic / 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 products are easy and quick to handle, saving butchers time and money.

	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC
HIGHLIGHTS					
	1000593	MARIFIX BELL PEPPER Seasoning for marinating. Contains vegetable pieces. Suitable for traditional stir fry and ragout. Contains: MUSTARD, WHEAT, CELERY	400g	spicy	paprika, onion, tomato paste, curry
	1704161	MARIFIX MILD CHILI Seasoning for marinating. Contains vegetable pieces. Recommended for all types of stir fry.	400g	mild / piquant	chipotle, bell pepper yellow and red
	1000610	MARIFIX PEKING Seasoning for marinating. Contains vegetable pieces. Recommended for Asia-style stir fry.	400g	asian	bamboo shoots, corncobs, mung beans, curry




BALKAN

	1000568	MARIFIX GYPSY Seasoning for marinating. Contains vegetable pieces. Suitable for all types of stir fry.	400g	spicy / piquant	onion, corn, paprika, garlic, herbs
	1000674	MARIFIX PUSZTA GOULASH Seasoning for marinating, for traditional goulash dishes.	330g	spicy / piquant	tomato paste, onion, paprika

MARIFIX

	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC
HOMELIKE					
	1000563	MARIFIX GARDEN VEGETABLES Seasoning for marinating. Contains vegetable pieces. Suitable for all types of stir fry. Contains: LACTOSE, MILK	400g	fine / mild	carrots, corn, peas, cream
	1701332	MARIFIX "GROSSMUTTERS ART" Seasoning for marinating. Contains vegetable pieces. Suitable for all types of stir fry. Our classic!	400g	aromatic	pearl onion, turnips, white cabbage
	1000502	MARIFIX MUSHROOMS Seasoning for marinating. Contains vegetable pieces and mushrooms. Suitable for all types of stir fry. Contains: LACTOSE, MILK, WHEAT	400g	spicy, mushroom flavour	mushroom flavour, onion, carrots, parsley, cream
	1000501	MARIFIX ROULADO Seasoning for marinating. Contains vegetable pieces. For stir fry with the traditional roulade flavour. Contains: MUSTARD	400g	strong/substantial	onion, gherkins, paprika, bacon flavour, mustard

MEDITERRANEAN

	1708230	MARIFIX FIG-MUSTARD Seasoning for marinating, with fruit and vegetable pieces. Suitable for all types of Mediterranean stir fry. Contains: MUSTARD	400g	spicy/fruity	fig, mustard, carrots, honey, shallots
	1708233	MARIFIX FRUITY FASCINATION Seasoning for marinating. Contains fruit and vegetable pieces. Suitable for all types of stir fry.	400g	spicy / fruity	apple and cranberry pieces, honey, cinnamon, ginger
	1000503	MARIFIX PROVENCE Seasoning for marinating. Contains vegetable pieces. Suitable for all types of Mediterranean stir fry dishes. Contains: MUSTARD, LACTOSE, MILK	400g	Mediterranean	paprika, courgette, tomato, basil
	1000564	MARIFIX TUSCANY Seasoning for marinating. Contains vegetable pieces. Suitable for all types of Mediterranean-style stir fry dishes.	400g	Mediterranean	tomato, paprika, courgette, onion, olives, red wine

EXOTIC




	1000459	MARIFIX SHANGHAI Seasoning for marinating. Contains vegetable pieces. Suitable for Asia-style stir fry dishes. Contains: SOYA, WHEAT	400g	Asian	soy sauce, ginger, paprika, bamboo
	1000432	MARIFIX STROGANOFF Seasoning for marinating. Contains vegetable pieces. Suitable for all types of stir fry. Contains: LACTOSE, MILK	400g	aromatic / spicy	gherkins, sheathed woodtuft, paprika

PESTOS



The versatile pestos were developed for marinating and not for direct consumption. They are ideal for meat dishes with a Mediterranean character. However, the creamy-oily Pestos are also suitable for refining fish, pasta and vegetables.



	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC
MEDITERRANEAN					
	1039209	PESTO GENOVESE Seasoning for marinating meat and fish. Also suitable for pasta. Especially recommended for Mediterranean dishes. Contains: LACTOSE, MILK	60-100g	Mediterranean / herb flavour	basil, cheese, parsley, pepper, turmeric, garlic
	1000788	PESTO ROSSO Seasoning for marinating meat, fish and vegetables. Also suitable for salad, pasta and sauces.	60-100g	Mediterranean / tomato flavour	tomato, basil, paprika, onion, olive oil
	1039829	WILD GARLIC PESTO Seasoning for marinating meat, fish and vegetables. Also suitable for salad, pasta and sauces.	40-100g	aromatic / mild garlic	wild garlic, parsley, pepper, turmeric

17

DIP SAUCES





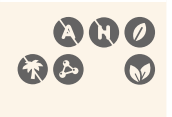

Dips are popular in many countries. These delicious and practical sauces come in many different varieties and are now an essential part of any party buffet. Send your customers on a journey through world cuisine. Our products allow exotic dishes with the requisite flair to be created in next to no time.

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.

ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC	
FOR SEASONING AND DIPPING					
	1694903 BARBECUE SAUCE Dip sauce with a fine smoke flavour. Based on tomato purée. Ready-to-use.	use as desired	smoky / spicy	tomato paste, smoke flavour	
	1001507 BOMBAY-DIP Dip sauce for barbecue specialities or as a basis for barbecue sauces. Our classic! Contains: MUSTARD	use as desired	spicy / hot	ginger, curry, honey	
	1001508 HOT MANGO-DIP 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	
	1001531 SWEET CHILI-DIP Dip sauce with sweet & sour flavour. Based on paprika and sambal oelek paste with vinegar and spices. Also for refining.	use as desired	sweet and sour	paprika, sambal oelek	
	1711533 WILD BERRY-DIP Dip sauce for meat, fish, poultry, steaks, stir fry and convenience specialities.	use as desired	fruity / smoky	cranberries, tomato, paprika/curry smoked, cinnamon, pepper	

ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC	
HIGHLIGHTS					
	1000449 WOK-SAUCE CURRY With a sweet-piquant flavour. Ready-to-use.	80-100 g	sweet / spicy	curry, pineapple flavour	
	1000447 WOK-SAUCE SWEET AND SOUR With the typical Asian sweet & sour flavour. Ready-to-use. Contains: WHEAT, SOYA	80-100 g	sweet and sour	soy sauce, tomato paste, chili, garlic	



WOK SAUCES

	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC
FRUITY					
	1000448	WOK-SAUCE GINGER-PINEAPPLE With a piquant-fruity flavour. Ready-to-use. Contains: WHEAT, SOYA	80-100g	spicy / fruity	ginger, pineapple flavour, soy sauce, paprika chips      
	1000425	WOK-SAUCE LIME-COCONUT With a fruity lime-coconut flavour. Ready-to-use.	80-100g	fruity / aromatic	lime flavour, coconut, ginger, lemon      
	1000450	WOK-SAUCE SOY-PLUM With a traditional Asian flavour, rounded-off with a fruity plum note. Ready-to-use. Contains: WHEAT, SOYA	80-100g	asian / fruity	soy sauce, plum, onion      

HOT					
	1691938	WOK-SAUCE HONEY PEPPER With a sweet-hot flavour. Ready-to-use. Contains: WHEAT, SOYA	80-100g	sweet / spicy	honey, soy sauce, pepper white/black/ green, pink berries      
	1000446	WOK-SAUCE HOT SPICE With a fiery hot flavour, rounded-off with lychee. Ready-to-use.	80-100g	hot	sambal oelek, garlic      
	1000457	WOK-SAUCE THAI GREEN With a piquant flavour, rounded-off with Thai green curry paste. Ready-to-use. Contains: WHEAT, SOYA	80-100g	asian / hot	green curry paste, soy sauce, lemon, chili      
	1000456	WOK-SAUCE THAI RED With a hot flavour, rounded-off with a special Thai red curry paste. Ready-to-use. Contains: WHEAT, SOYA	80-100g	asian / hot	red curry paste, soy sauce, tomato paste, lemon, chili      















GOURMET SAUCES
















A small but fine range which complements the RAPS product offerings:
ready-to-use sauces with a fantastic flavour for hot and cold consumption.
They are suitable for ragout and all types of stir fry, but also refine dips
and supplement ready meals.

	ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC
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HIGHLIGHTS



	1691149	CURRY SAUCE FOR CURRYWURST Seasoned sauce with a sweet-piquant flavour. Ready-to-use for Currywurst, shashlik and ragout. For cold and warm consumption.	use as desired	hot / spicy	tomato paste, curry      
	1695361	GYPSY SAUCE Seasoned sauce with sweet-piquant flavour. Ready-to-use.	use as desired	sweet / spicy	red and green bell pepper, onion, chili      

SPECIALS

	1695363	CURRY SAUCE TROPICAL Seasoned sauce with a fruity flavour. Ready-to-use.	use as desired	spicy / fruity	coconut, pineapple concentrate      
	1695346	TENNESSEE SAUCE Seasoned sauce with a smoky flavour. Ready-to-use.	use as desired	spicy / smoky	pepper, garlic, chili, tomato paste, smoke      





GOURMET SAUCES

ART.	REFERENCE	USAGE RATE PER KG/L	FLAVOUR	CONTENT CHARACTERISTIC
SAUCE FAMOS				
	1000900 SAUCE FAMOS ASIA For beef, pork and poultry as well as Asian dishes with fish and rice.	2 kg of sauce for 1 kg of meat	asian / sweet and sour	pineapple, carrots, paprika, bamboo
	1000901 SAUCE FAMOS ITALIA For beef, pork and poultry as well as Italian-style dishes. Also suitable for pasta and stir fry.	2 kg of sauce for 1 kg of meat	tomato flavour / Mediterranean	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

	1697197 SANDWICH-SPREAD PEPPER Spicy-piquant butter flavour, based on green and black pepper. Ready-to-use. Contains: LACTOSE, MILK	use as desired	peppery	green pepper, butter flavour
	1696989 SANDWICH-SPREAD SHALLOT Sweet-piquant butter flavour, based on roasted shallots and paprika. Ready-to-use. Contains: LACTOSE, MILK	use as desired	sweet / onion flavour	roasted shallots, butter flavour
	1697196 SANDWICH-SPREAD TOMATINO Fruity tomato flavour, based on basil and onion. Ready-to-use. 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.

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT CHARACTERISTIC
	1000644 ALKMARA SVS With a subtle cheese flavour. Contains: LACTOSE, MILK	15–20 g	spiced salt i.a. with pepper, paprika, cheese powder, shallots and herbs
	1000379 BARBECUESPICE PINK PEPPER SVS Colourful mix with a fruity pepper flavour and a subtle curry note. Suitable for all types of meat and fish.	25 g	seasoning i.a. with pink berries, curry, paprika, parsley, pepper, lemon and orange
	1000627 BARBECUE 2000	15–20 g	spiced salt i.a. with iodinated salt, paprika, onion and parsley
	1000569 BRASIL SVS	15–20 g	spiced salt i.a. with pepper, onion and garlic
	1000498 COLORADO SVS	25 g	seasoning i.a. with onion, pepper and carrots
	1000641 CRUSTO SVS	15–20 g	seasoning i.a. with salt, spices, herbs and onion

BARBECUE SEASONING WITH JUICE SEAL

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT CHARACTERISTIC
	1000545 GARLIC PEPPER SVS	10–15 g	spiced salt i.a. with pepper, garlic and parsley
	1000637 MARENGO SVS Coarse seasoning, especially for poultry.	20 g	spiced salt i.a. with paprika and chili
	1000480 ORANGE PEPPER SVS With coarse Pretzel salt, orange oil and zest. Especially for poultry and fish.	20 g	seasoning i.a. with white and black pepper, orange zest and oil
	1698975 PIMIENTO LIMON Especially for poultry and fish.	30 g	seasoning i.a. with salt, pepper and lemon zest
	1701266 PROFESSIONAL BARBECUE SEASONING SVS	20 g	spiced salt i.a. with paprika, parsnip, parsley root and lovage
	1000622 SABA SVS Especially for poultry.	20 g	spiced salt i.a. with turmeric, coriander, ginger and onion
	1000628 SAMBA SVS Contains: SESAME	15–20 g	seasoning i.a. with salt, spice, onion, lemon peel and shallots
	1699056 TOMATE FORTALEZA Seasoning for meat and fish.	25–30 g	seasoning i.a. with salt, paprika, demerara sugar, tomato, onion, chili and cumin
	1695532 TRUCKER STEAK SVS	20–25 g	spiced salt i.a. with paprika, pepper, onion and herbs




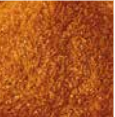
 **Coated salt.** Salt has an important flavouring function, but it can also dry the meat out. For this reason, the grains of salt have a special fat coating that only melts once a certain temperature is reached. This means the salt’s seasoning effect only kicks in during cooking – making the barbecued/roast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

BARBECUE SEASONING WITH SALT

























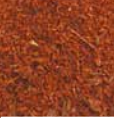












































































The RAPS barbecue seasonings bring all the flavours of the world onto the barbecue: from Asian to Tex-Mex, from mild and aromatic to fiery and spicy. An authentic taste experience, without any flavour enhancers.



ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT CHARACTERISTIC
	1000594 ARABIAN LAMB SEASONING Especially for lamb specialities, such as lamb chops, leg, saddle of lam. Also suitable for other meat specialities.	6–8 g	spice preparation i.a. with pepper, lavender, marjoram, oregano, rosemary and sage
	1000479 ASIA SEASONING Especially for poultry and vegetables.	15–20 g	seasoning i.a. with chili, curry, ginger and lemongrass
	1000543 BARBECUE	15–20 g	spiced salt i.a. with paprika, pepper and curry
	1000624 BARBECUE 624	15–20 g	spiced salt i.a. with paprika and onion






BARBECUE SEASONING WITH SALT

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT CHARACTERISTIC	
	1000494 BARBECUE AND ROAST SEASONING	15–20 g	spiced salt i.a. with paprika, coriander, chili, herbs and garlic	      
	1918531 BARBECUE RIBS Especially for spare ribs, roasts and steaks.	10 g	seasoning mixture i.a. with paprika, pepper and onion	      
	1037880 BERBERE SPICE BLEND Especially for African stews and meat pieces.	20–30 g	spice preparation i.a. with chili, pepper, ginger, allspice, cinnamon and fenugreek	      
	1037201 CAJUN SPICE Seasoning with lots of paprika and chili.	15–20 g	spice preparation i.a. with paprika, chili, cumin and herbs	      
	1037186 CHICKEN SEASONING FINE Contains: MUSTARD	10–15 g	seasoning i.a. with paprika, curry, turmeric, coriander and herbs	     
	1704964 CHILI SEASONING TEX MEX With a piquant chili flavour.	20–25 g	spiced salt i.a. with chili, paprika, cumin, onion and rosemary	      
	1078797 FAJITA SEASONING For the characteristic Tex-Mex cuisine. Contains: MUSTARD	15–20 g	spice preparation i.a. with paprika, pepper, cumin, turmeric, onion and herbs	     
	1000558 FINE GYROS SEASONING	15–20 g	spice preparation i.a. with coriander, pepper, caraway, turmeric, onion and garlic	      
	1037131 GRILL SEASONING ASADO With pretzel salt and roasted garlic. For all types of steak or meat specialities.	15–20 g	spiced salt i.a. with pepper, coriander, caraway, roasted garlic and toasted onions	      
	1000506 GRILLMASTER	5 g for taste enhancing	seasoning i.a. with onion and leek	     
	1037970 GYROS SEASONING	15–20 g	seasoning i.a. with thyme, oregano, pepper, paprika, garlic and a note of lemon	     
	1000527 GYROS SEASONING KORFU Coarse seasoning with a pleasant garlic flavour, typical Greek flavour.	15–20 g	spiced salt i.a. with thyme, oregano, pepper, paprika and garlic	     
	1000566 GYROS SEASONING RHODOS Coarse seasoning with lots of Mediterranean herbs.	15–20 g	seasoning i.a. with thyme, oregano, basil, paprika, pepper and allspice	      

BARBECUE SEASONING WITH SALT

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT CHARACTERISTIC	
	1000595 LEMON PEPPER Especially for beef steak and salmon.	15–20 g	seasoning i.a. with pepper, salt and lemon zest	     
	1000546 PAPAGENO Fine seasoning, especially recommended for poultry.	10 g	spiced salt i.a. with paprika, coriander and turmeric	      
	1000537 PORTERHOUSE STEAK SEASONING For all types of steaks.	15–20 g	spiced salt i.a. with pepper, garlic and herbs	    
	1706668 RAPSODY STEAK MIX Coarse seasoning with a full-bodied flavour, suitable for beef, veal, pork, poultry, fish and pasta.	30 g	seasoning i.a. with sea salt, brown sugar, paprika, pepper, onion, rosemary and oregano	      
	1000701 ROAST SEASONING	15–20 g	seasoning i.a. with paprika, pepper and parsley	     
	1694270 STEAK PEPPER ONTARIO For steaks, imparts a subtle vanilla flavour.	20 g	seasoning i.a. with sea salt, pepper, thyme, onion, vanilla and paprika	      
	1000561 STEAK PEPPER ROCKY Especially for beef and pork steaks.	15–20 g	spice preparation i.a. with pepper, salt and paprika	      
	1000638 STEAKADO Fine universal seasoning. Our classic!	15–20 g	seasoning i.a. with paprika, onion and leek	     

RUBS

	1711560 CRACKED PEPPER RUB For meat, fish, poultry, steaks, stir fry and convenience specialities.	20–25 g	seasoning i.a. with sea salt, demerara sugar, paprika/ garlic smoked, pepper and oregano	      
	1711561 WESTERN SMOKY RUB For meat, fish, poultry, steaks, stir fry and convenience specialities.	20–25 g	seasoning i.a. with sea salt, demerara sugar, paprika/ garlic/curry smoked, pepper and rosemary	      

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.



ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT CHARACTERISTIC	
	1038580 BACON RUSTICO MIX Contains: MUSTARD	10 g	spice preparation i.a. with coriander, caraway, paprika, pepper and rum	
	1701705 DECORADO Colourful decor seasoning.	10 g	spice preparation i.a. with paprika and garlic	
	1000643 FIESTA	8 g	seasoning i.a. with pepper, paprika, macis and coriander	
	1000642 ORIENTA Contains: SESAME	8–10 g	spice preparation i.a. with sesame, pepper, coriander, curry and herbs	

BARBECUE SEASONING WITHOUT SALT

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT CHARACTERISTIC	
	1000634 PAMPA	8–10 g	spice preparation i.a. with pepper, paprika and oregano	
	1000584 PIZZA SEASONING NAPOLI Contains: SESAME	10 g	spice preparation i.a. with sesame, pepper, coriander, caraway and herbs	
	1000635 RODEO-PEPPER	6–8 g	spice preparation i.a. with pepper and paprika	
	1000636 TEXANA	8–10 g	spice preparation i.a. with paprika, coriander, pepper, chili, ginger and herbs	
	1000633 VARIANTA Colourful decor seasoning. Contains: MUSTARD	10–15 g	vegetable-/ spice mixture i.a. with pepper, coriander, paprika and onion	

PICTOGRAMS



NO DECLARABLE ADDITIVES / E NO.
These products 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.



ALLERGENS

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.

CELERY/CELERY PRODUCTS

All varieties of celery.

MUSTARD/MUSTARD PRODUCTS

Such as mustard sprouts, mustard powder, mustard seeds.

SOYA/SOYA PRODUCTS

All varieties of soya bean.

SESAME/SESAME PRODUCTS

Such as sesame oil, sesame flour, sesame seeds.



SEASONED SAUCES FOR DIRECT CONSUMPTION

HOMELIKE

CURRY SAUCE FOR CURRYWURST	21
SANDWICH-SPREAD PEPPER	22
SANDWICH-SPREAD SHALLOT	22

MEDITERRANEAN

SANDWICH-SPREAD TOMATINO	22
SAUCE FAMOS ITALIA	22

ASIAN

SAUCE FAMOS ASIA	22
SWEET CHILI-DIP	18
WOK-SAUCE CURRY	19
WOK-SAUCE GINGER-PINEAPPLE	20
WOK-SAUCE HONEY PEPPER	20
WOK-SAUCE HOT SPICE	20
WOK-SAUCE LIME-COCONUT	20
WOK-SAUCE SOY-PLUM	20
WOK-SAUCE SWEET AND SOUR	19
WOK-SAUCE THAI GREEN	20
WOK-SAUCE THAI RED	20

EASTERN EUROPE & BALKAN

GYPSY SAUCE	21
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NORTH AMERICA

BARBECUE SAUCE	18
TENNESSEE SAUCE	21

EXOTIC

BOMBAY-DIP	18
CURRY SAUCE TROPICAL	21
HOT MANGO-DIP	18
WILD BERRY-DIP	18



SEASONED SAUCES FOR MARINATING

HOMELIKE

AXEL'S BESTE PEPPER-ORANGE	11
KULMBACHER BEER MARINADE	11
MAGIC	6
MAGIC GARLIC	7
MAGIC GRILL-BUTTER STYLE	6
MAGIC HERB-BUTTER STYLE	6
MAGIC HERBS	7
MAGIC ONION	7
MAGIC PEPPER	7
MAGIC STEAK-PEPPER	7
MAGIC STEAKADO	6
MAGIC WILD GARLIC	7
MARIFIX GARDEN VEGETABLES	16
MARIFIX "GROSSMUTTERS ART"	16
MARIFIX MUSHROOMS	16
MARIFIX ROULADO	16
MARINOX FOR CREAM CASSEROLE	11
MARINOX FRENCH GARLIC	11
MARINOX HUBERTUS	11
MARINOX MUSTARD ONION	11
MARINOX PEPPER CREAM	11
MARIPUR GAME	14

MEDITERRANEAN

MAGIC GYROS	6
MAGIC ROSEMARY SEA SALT	6
MAGIC TOMATINO	6
MARIFIX FRUITY FASCINATION	16
MARIFIX PROVENCE	16
MARIFIX TUSCANY	16
MARINAD' OLIVE ITALIA	9
MARINAD' OLIVE MEDITERRANEAN	9
MARINAD' OLIVE PROVENCALE	9
MARINOX CAPRI	11
MARINOX DIJON	11
MARINOX FLORENZ	11
PESTO GENOVESE	17
PESTO ROSSO	17
WILD GARLIC PESTO	17

EXOTIC

MAGIC CARIBBEAN	8
MAGIC INDIA	8
MAGIC LEMON PEPPER	7
MAGIC MANGO-CHILI	8
MAGIC ORIENTAL	8
MAGIC PINK PEPPER	8
MAGIC TASMANIAN PEPPER	8
MAGIC ZULU FIRE	8
MARINOX TANDOORI	12

EXQUISITE

MAGIC CAFE DE PARIS	6
MAGIC ORANGE THYME	8
MAGIC TROIS POIVRES	7
MARINOX GOURMET SAFFRON	12
MARIPUR HONEY MUSTARD	14

EASTERN EUROPE & BALKAN

MARIFIX BELL PEPPER	15
MARIFIX GYPSY	15
MARIFIX PUSZTA-GOULASH	15
MARIFIX STROGANOFF	16
MARINOX BUDAPEST	11

SEASONED OIL

SPICED OIL	9
SPICED OIL EXTRA	9
SPICED OIL SPECIAL	9
SPICED OIL WITHOUT GARLIC	9

NORTH AMERICA

MAGIC BACON STYLE	6
MAGIC BBQ	6
MAGIC BOURBON WHISKEY	6
MAGIC HOT	7
MAGIC PIKANT	7
MAGIC SMOKY SPICES	6
MAGIC TEX MEX	6
MARIPUR CHICKERIA	14
MARIPUR KENTUCKY	14
MARIPUR SPARE RIBS	14

SOUTH AMERICA

MAGIC INFERNO	7
MAGIC SALSA	8
MARIFIX MILD CHILI	15
MARINOX CHIMICHURRI	12
MARINOX MEXICO	12
MARIPUR CHIPOTLE	14

ASIAN

MAGIC CURRY	8
MAGIC LEMONGRASS	8
MARIFIX PEKING	15
MARIFIX SHANGHAI	16
MARIPUR CHINA	14
MARIPUR CURRY	14



BARBECUE SEASONINGS

WITH JUICE SEAL

ALKMARA SVS	23
BARBECUE 2000	23
BARBECUESPICE PINK PEPPER SVS	23
BRASIL SVS	23
COLORADO SVS	23
CRUSTO SVS	23
GARLIC-PEPPER SVS	24
MARENGO SVS	24
ORANGE PEPPER SVS	24
PIMIENTO LIMON	24
PROFESSIONAL BARBECUE SEASONING SVS	24
SABA SVS	24
SAMBA SVS	24
TOMATE FORTALEZA	24
TRUCKER STEAK SVS	24

WITH SALT

ARABIAN LAMB SEASONING	25
ASIA SEASONING	25
BARBECUE	25
BARBECUE 624	25
BARBECUE AND ROAST SEASONING	26
BARBECUE RIBS	26
BERBERE SPICE BLEND	26
CAJUN SPICE	26
CHICKEN SEASONING FINE	26
CHILI SEASONING TEX MEX	26
CRACKED PEPPER RUB	27
FAJITA SEASONING	26
FINE GYROS SEASONING	26
GRILL SEASONING ASADO	26
GRILLMASTER	26
GYROS SEASONING	26
GYROS SEASONING KORFU	26
GYROS SEASONING RHODOS	26
LEMON PEPPER	27
PAPAGENO	27
PORTERHOUSE STEAK SEASONING	27
RAPSODY STEAK MIX	27
ROAST SEASONING	27
STEAK PEPPER ONTARIO	27
STEAK PEPPER ROCKY	27
STEAKADO	27
WESTERN SMOKY RUB	27

WITHOUT SALT

BACON RUSTICO MIX	28
DECORADO	28
FIESTA	28
ORIENTA	28
PAMPA	29
PIZZA SEASONING NAPOLI	29
RODEO-PEPPER	29
TEXANA	29
VARIANTA	29





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MATES

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