FRESHLINE TECHNOLOGY

All-in-one product solutions based on chilled & frozen raw materials



raps.com

CHILLED & DEEP-FROZEN PRODUCT SOLUTIONS WITH UNCOMPROMISED QUALITY

Natural taste & easy handling

With our proprietary Freshline technology, we turn freshness into functionality. By processing premium fresh and frozen raw materials, we create chilled and frozen product solutions and all-in-one systems – including pastes, preparations, sauces, pesto-style sauces, chutneys, fillings, toppings, and IQF pellets. Each delivers authentic, natural taste and consistent quality.

Our ready-to-use system solutions are designed to simplify production, enhance taste and texture, and elevate visual appeal. Whether for ready meals, delicatessen products, meat and fish applications, baked goods, or dairy applications, they offer easy handling, versatility, and reliable performance in every batch.

Developed in close collaboration with our customers, every product is tested under real production conditions by our sensory experts and food technologists. The result: a perfect balance of naturalness, efficiency, and creativity – empowering food manufacturers to deliver freshness, transparency, and authenticity in line with today‘s consumer expectations.

Whether you are looking for a proven solution or a completely new product concept, our Freshline technology enables tailored developments that match your specific application and production requirements.



Fresh ideas for your application

We combine the best raw materials with state-of-the-art technology to ensure exceptional quality and freshness. Our solutions are tailored to the individual requirements of a wide range of industries and applications.



Convenience & frozen food

- Ready meals and frozen dishes (e.g. lasagna, pasta, stews, pizza) or microwaveable meals
- Single components incl. sauces (e.g. tomato sauce, curry sauce, Bolognese), marinades and sidepacks



Sauces, dips & condiments

- Sauces (e.g. ketchup, BBQ sauce, mayonnaise, tomato sauce)
- Dips (e.g. hummus, salsa, pesto-type products, chutneys)
- Dressings & other condiments



Dairy products

- Fresh and cream cheese, processed cheese
- Dips & spreads, butter
- Cream products with reheating process (e.g. crème fraîche, mascarpone, quark)



Baked goods

- Savoury filled pastries (e.g. puff pastry, dumplings, Danish pastry)



Meat, poultry & sausages

- Marinated meat products, fillings & toppings
- Meat-based ready meals
- Grilled sausages & specialties



Fish & seafood products

- Marinated fish products, fillings & toppings
- Fish cakes & sticks, fish-based ready meals

Broad & flexible portfolio

- ✓ Freshline technology for chilled and deep-frozen product solutions
- ✓ Processing of premium raw materials
- ✓ Ready-to-use all-in-one systems to simplify production
- ✓ Wide range of products and applications
- ✓ Tailor-made solutions for your individual application needs



Single ingredient pastes
Pure in taste, versatile in use.

Ideal for delicatessen, meat, and convenience products, our pastes deliver authentic taste and reliable quality.



Fillings
Flexible. Efficient. Delicious.

Versatile and stable, our fillings enhance meat, fish, bakery, and convenience products with rich texture and taste.



Sauces
For the perfect taste experience.

Our sauces add taste and appeal to meat, fish, and bakery products – ideal for ready meals or as flavourful side components.



Preparations
Consistent quality & easy processing.

Developed for dairy and delicatessen applications, our preparations offer smooth processing and consistent quality.



Pesto-type sauces
Freshness you can taste.

Perfect for delicatessen, convenience, and dairy products, our pesto-style sauces bring a fresh, natural taste to every recipe.



Chutneys
A delightful variety of flavours.

Our chutneys enhance delicatessen, fish, and convenience products, offering versatile use – whether as a component or ready-to-serve side pack.



Toppings
For compelling product experiences.

Enhance convenience, meat, fish, or baked goods with toppings that add the perfect finishing touch in taste and appearance.



IQF Pellets
For fresh flavour profiles & easy handling.

Our IQF pellets serve as fillings for meat, fish, bakery, and snack applications, ensuring freshness and easy handling.

KEY PRODUCT BENEFITS



Premium quality & authenticity

- ✓ Made from high-quality chilled and frozen raw materials
- ✓ Delivers authentic taste and a convincing sensory experience
- ✓ Clean Label opportunities – recipes without preservatives

Flexibility & customisation

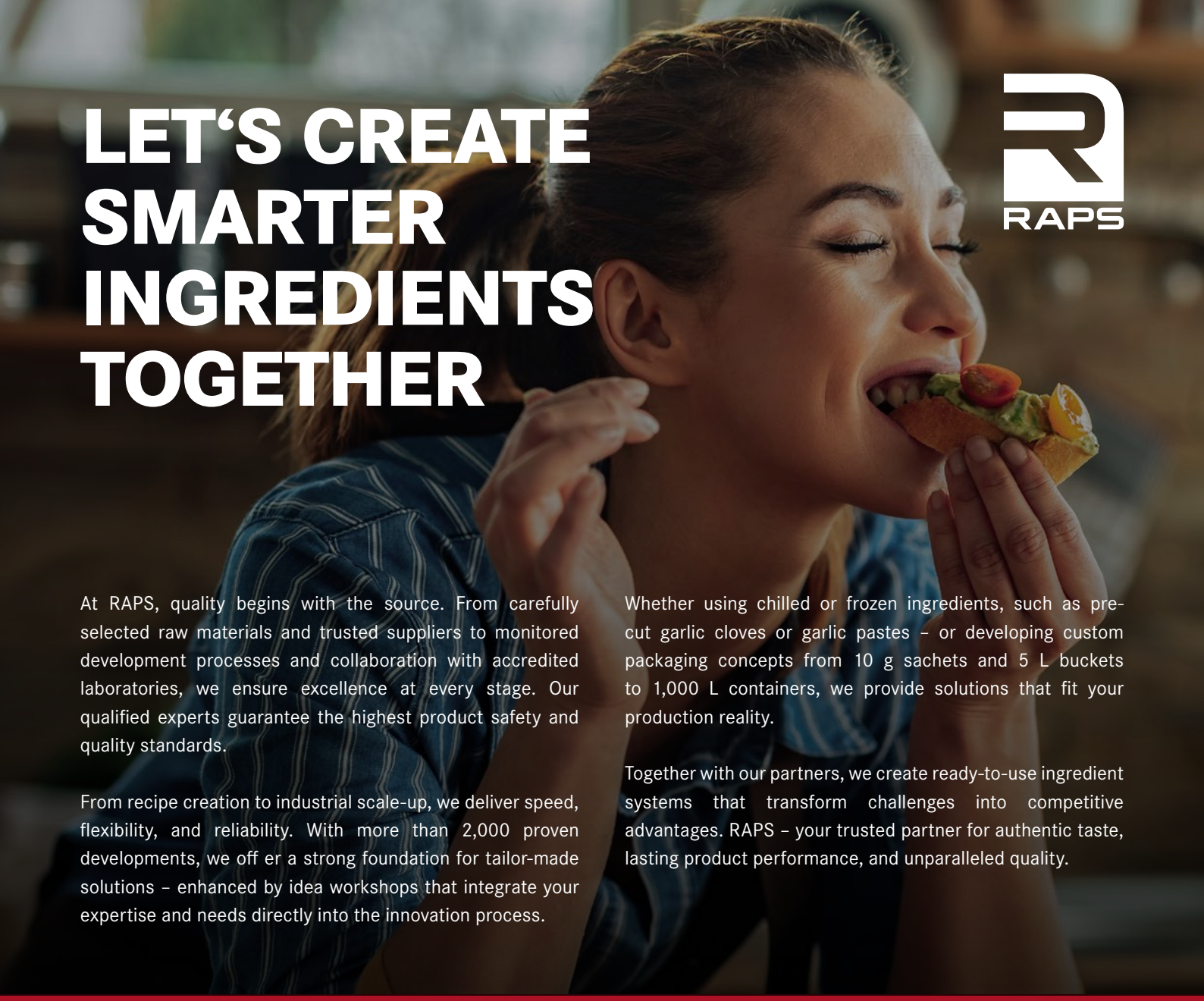
- ✓ Individually customisable formulations and processing
- ✓ Versatile usability: pastes, preparations, sauces, pesto-style sauces, chutneys, fillings, toppings, IQF pellets
- ✓ Broad range of applications: ready meals, delicatessen, bakery, meat, fish, and dairy products
- ✓ Low MOQ of 360kg (IQF Pellets: 1.000kg)
- ✓ Flexible packaging solutions from casings and buckets to containers or foldable containers

Partnership & expertise

- ✓ Customised solutions tailored to your individual product and production needs
- ✓ Own product development team in Versmold for quick and flexible turnaround & direct support
- ✓ More than 8.000 existing recipes
- ✓ Backed by professional support from our food technologists and sensory experts

Efficiency & functionality

- ✓ All-in-one solution to simplify production processes and reduce complexity
- ✓ Consistent quality in every batch
- ✓ Suitable for chilled and frozen applications



LET‘S CREATE SMARTER INGREDIENTS TOGETHER

At RAPS, quality begins with the source. From carefully selected raw materials and trusted suppliers to monitored development processes and collaboration with accredited laboratories, we ensure excellence at every stage. Our qualified experts guarantee the highest product safety and quality standards.

From recipe creation to industrial scale-up, we deliver speed, flexibility, and reliability. With more than 2,000 proven developments, we off er a strong foundation for tailor-made solutions – enhanced by idea workshops that integrate your expertise and needs directly into the innovation process.

Whether using chilled or frozen ingredients, such as pre-cut garlic cloves or garlic pastes – or developing custom packaging concepts from 10 g sachets and 5 L buckets to 1,000 L containers, we provide solutions that fit your production reality.

Together with our partners, we create ready-to-use ingredient systems that transform challenges into competitive advantages. RAPS – your trusted partner for authentic taste, lasting product performance, and unparalleled quality.

READY TO ELEVATE YOUR FORMULATION?

Contact our RAPS experts today to discover how our Freshline products can add value to your product developments.

Mail: info@raps.com
Phone: +49 9221 8070

RAPS GmbH & Co. KG
Adalbert-Raps-Str. 1
95326 Kulmbach, Germany

raps.com