

FRAGRANT WONDERS OF NATURE

The moment the scent of aromatic herbs delights the senses, when the first mouthful or bite unlocks the whole world of flavour – this magical moment is only possible with the best herbs. The vast knowledge the pharmacist Adalbert Raps had on garden and wild herbs became the foundation of our company. They have been an essential part of our product range for more than 95 years.

A lot has happened since then: Today, RAPS uses the latest technologies and special procedures to extract the flavour and all nutrients of these natural products. At the same time, we achieve an excellent seasoning power. We combine nature and efficiency to develop tailored products and solutions for you.

SELECTED PARTNERS

We only purchase raw materials from carefully selected and constantly controlled sources. The co-operation with long-standing partners, who are usually personally known, increases transparency and confidence. We always know exactly where the raw materials we process come from and we follow stringent controls according to defined criteria. Our partners are obliged to adhere to the strict RAPS quality standards. This ensures the highest quality of our products.



Crops can vary – availability of products depends on the crops. We do our utmost to ensure continuous availability of our products. Due to our excellent network we can recognize bottlenecks at an early stage, thus ensuring availability.

THE BEST FOR EVERY HERB

To protect the unique flavour of herbs, to preserve them as long as possible and to ease dosage, we offer three different product categories: dried and freeze-dried herbs as well as high quality herb oil concentrates.



WE LOOK FORWARD TO YOUR CALL!

Our team will be pleased to answer your questions and give you individual advice.

Contact details:

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Find more information and recipe ideas on: www.raps.com · info@raps.com
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Contents are correct according to the best of our knowledge.
We can however not accept liability for any consequences issuing from their use, including consequences under food law.
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FLAVOUR VARIETY ALL YEAR ROUND

HERBS AND HERB OILS



PERFORMANCE INSIDE
















HERBS | DRIED

AROMATIC INGREDIENTS FOR CUISINE

Many of our dried herbs are **cultivated in Germany**; parsley, chives and lovage for instance are grown in the fertile Gäuboden region in Lower Bavaria. There, the herbs find **ideal growing conditions** in order to develop their full flavour.

TIMING IS ESSENTIAL

Once the herbs are ready for harvesting, **our farmers work day and night** to preserve their freshness, valuable ingredients and colour. The transportation from the field to the drying hall may take only 30 minutes. Once the herbs are dried and cut, they are carefully cleaned.

ART.	REFERENCE	CONTENT	PACKAGING
 1078870-002 1000870-007	BASIL rubbed	140g 500g	can bag
 1078855-002 1000896-007	CHIVE RINGS	60g 250g	can bag
 1078805-003 1000805-005	DILL TOPS	180g 500g	can bag
 1000656-001	HERBES DE PROVENCE (Herb mixture with lavender and a typical note of French herbs)	200g	can
 1090895-002 1000895-002	LOVAGE LEAVES cut	110g 500g	can bag
 1078830-002 1000830-005	MARJORAM THURINGIAN rubbed	85g 500g	can bag
 1000801-001	MUGWORT cut, 1-3 mm	150g	can
 1078863-004 1000863-003	OREGANO rubbed	110g 500g	can bag
 1078840-003 1000840-005	PARSLEY LEAVES cut	70g 500g	can bag
 1078872-002 1000872-002	ROSEMARY cut	400g 500g	can bag
 1078876-003 1000876-002	SAVORY rubbed	200g 500g	can bag
 1090890-002 1000890-002	TARRAGON cut	120g 500g	can bag
 1078851-004 1000851-001	THYME rubbed	160g 500g	can bag

ADVANTAGES
















- Most herbs are from German contract cultivation
- Cultivation according to RAPS' specifications, e.g. strict regulations on pesticides, minimum content of essential oils, micro-biology and cleaning
- Processing immediately after harvesting



HERBS | FREEZE-DRIED

PERFECTLY PRESERVED

Our freeze-dried herbs come **from all over the world** – depending on where **the best growing conditions** are. We ensure excellent quality of the raw materials by strict, constant controls. The herbs are **frozen immediately after harvesting**, thus ensuring their freshness. The gentle processing procedure preserves the **rich colour, natural structure and secondary plant compounds** much better than conventional drying methods.

ART.	REFERENCE	CONTENT	PACKAGING
 1091440-001 1004650-001	BASIL cut	30g 45g	dredger can
 1004654-001	CHERVIL rubbed	40g	can
 1004658-001	CHIVES cut	40g	can
 1091439-001 1004652-001	DILL TOPS cut	45g 60g	dredger can
 1000463-001	HERBS MIX ITALIA (Herb mixture with oregano, savory, marjoram, thyme, basil, rosemary and sage)	60g	can
 1004655-001	LOVAGE LEAVES cut	50g	can
 1004656-001	MARJORAM rubbed	50g	can
 1091432-001 1004662-003	OREGANO rubbed	40g 50g	dredger can
 1004657-001	PARSLEY cut	50g	can
 1004661-002	ROSEMARY cut	130g	can
 1004663-001	SAGE cut	60g	can
 1004651-001	SAVORY rubbed	60g	can
 1004653-001	TARRAGON rubbed	60g	can
 1091431-001 1004660-001	THYME rubbed	45g 80g	dredger can
 1004668-001	WILD GARLIC cut	45g	can

Freeze-dried herbs equal many times the amount of fresh herbs!

ADVANTAGES




- The herbs are shock-frozen immediately after harvesting
- Structure and colour are maintained
- Gentle processing protects the flavour and precious ingredients
- Intensive flavour

HERBS | OIL CONCENTRATES

MORE INTENSIVE THAN THE SOURCE MATERIAL

Our herb oils are concentrated on the essential – intensive, authentic flavour of fresh herbs. A special **patented cold-pressing procedure** ensures the high flavour intensity of our herb oils. The concentrates are especially economical and add a Mediterranean flavour note to dishes. Our oils are **clean label products**, produced from **herbs and sunflower seeds** which are **cold-pressed together**. This means, they are natural products without added flavourings or E-numbers. The oils are refined using a gentle process so that an especially high micro-biological safety and stability can be guaranteed.

The flavour-intensive oil concentrates are **very versatile**: They give an aromatic touch to salad dressings, soups and sauces and impart a special note to delicatessen products. They are perfect as a finishing touch to typical pasta and meat dishes found in the Mediterranean cuisine.

ART.	REFERENCE	USAGE RATE PER KG/L	CONTENT	PACKAGING
 1039083-002	BASIL HERB OIL CONCENTRATE	5g	900ml	bottle
 1039084-002	OREGANO HERB OIL CONCENTRATE	5g	900ml	bottle
 1039085-002	ROSEMARY HERB OIL CONCENTRATE	5g	900ml	bottle

ADVANTAGES

- Very gentle cold-pressing procedure
- Authentic flavour profile
- Highly concentrated and economical
- Clean label
- High micro-biological stability
- Standardized quality

