

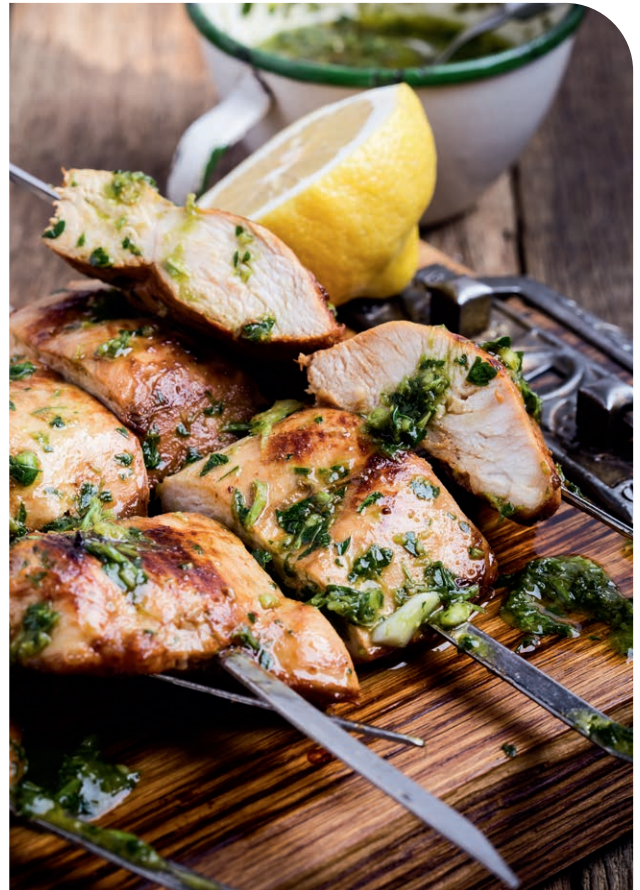
FOOD TRENDS

OUR TOPICAL HIGHLIGHTS

DELICO
SPRING 2020



VERSATILE,
SUSTAINABLE,
PALM-FREE



With a wide variety of flavour profiles, MAGIC marinades are ideal for any cut of meat, be it pork, beef, chicken or lamb. At the same time, they are easy-to-use and contain only premium raw materials. Get ready for the forthcoming barbecue season and offer tasty meat highlights to your customers.

For many years, RAPS has used only RSPO-certified palm oil in the MAGIC range of marinades. We are now taking one step further and offering many with palm-free oil, available in easy-to-handle 250 ml sachets.

Forgoing palm oil is a conscious step towards greater sustainability. RAPS is adhering to this growing consumer demand by offering 100% palm-free MAGIC marinades. These impart a great visual appearance, gloss and a unique flavour to all types of meat of your barbecue range.



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BREWER'S MUSTARD BEER PORK CHOP

Recipe no.: 5506805

Quantity	Art.	Ingredients
10.0 kg		Pork chop
0.7 kg		Cream cheese
0.7 kg		Button mushrooms, canned
0.4 kg		Smoked pork belly
0.4 kg	1000874	ROASTED ONIONS
0.1 kg	1711883	RA-BIND
0.7 kg	1713155	MAGIC MUSTARD-BEER OZP

Preparation:

Preparation of the filling: Drain the mushrooms in a sieve and cut into coarse pieces. Dice the smoked pork belly. Mix mushrooms and pork belly with the cream cheese, roasted onions and RA-BIND. Cut a pocket into the pork chop and fill with the prepared filling. Close with a wooden skewer. Brush the outside with MAGIC MUSTARD-BEER OZP.

Method:

Fry the chop without adding additional oil in a pan or barbecue at medium heat.

RAPS PRODUCTS AND THEIR ADVANTAGES

The versatile palm-free MAGIC marinades come in a variety of trendy flavours and offer you the opportunity to expand your barbecue product range. At the same time, you follow the latest flavour trends. The palm oil-free MAGIC marinades are free from additives subject to declaration, prevent loss of meat juices and give an improved visual appearance.



MAGIC MUSTARD-BEER OZP
ART. 1713155-001/002

Seasoning for marinating barbecue specialities, roasts, steaks, stir fry and convenience dishes.

Characteristics: Aromatic mustard flavour with medium hot mustard and Dijon mustard, wheat beer, onion, black pepper and parsley.

Usage rate: 70 to 90 g per kg

Packaging: Bucket containing 4.5 or 2.5 kg

Improved
recipe



MAGIC STEAKADO OZP
ART. 1000492-003

Seasoning for marinating steaks, stir fry, roasts and convenience specialities.

Characteristics: Aromatic marinade with paprika, pepper, roasted onion extract, barbecue meat flavouring and caraway note.

Usage rate: 70 to 90 g per kg

Packaging: Bucket containing 4.5 kg

OUR POPULAR MAGIC RANGE

Art:	Name:
1712958-001	MAGIC BACON STYLE OZP
1712953-001	MAGIC CAFÉ DE PARIS OZP
1713197-001	MAGIC GYROS OZP
1712952-001	MAGIC MANGO-CHILI OZP
1712950-001	MAGIC PIKANT OZP
1712976-001	MAGIC ROSEMARY SEA SALT OZP
1712955-001	MAGIC GRILL-BUTTER STYLE OZP
1713196-001	MAGIC HERB-BUTTER STYLE OZP

PACKAGING: Bucket containing 4.5 kg

FLAVOUR IN SMALL PACKAGES



A new packaging concept for the MAGIC marinades enables hygienic processing and optimal dosage. The small 250 g sachets (packed in boxes of 12 sachets each) provide more flavour variety in the meat counter.

PALM OIL-FREE MARINADES IN SMALL SACHETS

Art:	Name:
1713197-002	MAGIC GYROS OZP
1712952-002	MAGIC MANGO-CHILI OZP
1713155-003	MAGIC MUSTARD-BEER OZP
1000492-004	MAGIC STEAKADO OZP
1713196-002	MAGIC HERB-BUTTER STYLE OZP

PACKAGING: Box containing 12 x 250 g sachets

MOSAIC SKEWERS OF PORK BELLY "STEAKADO"

Recipe no.: 5501824

Quantity	Art.	Ingredients
10.0 kg		Pork belly
0.8 kg	1000492	MAGIC STEAKADO OZP

Preparation:

Cut the pork belly into rectangular pieces and freeze lightly. Then use the cutting machine to cut approx. 1 cm thick slices. Arrange the meat slices to the length of the skewers, alternating fat and lean layers either to the left or right. Skewer the block at intervals of 2 cm. Brush the surface with MAGIC STEAKADO OZP. Cut through between the skewers.

Method:

Barbecue at medium heat or fry with a little oil in a pan.

GET IN TOUCH! WE WILL BE PLEASED TO ADVISE YOU!

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