

# PRODUCT CATALOGUE

## FOOD SERVICE



PERFORMANCE INSIDE



# FOOD SERVICE

Consumers love fantastic cuisine and nowadays they value innovation, creativity and quality in the kitchen more than ever before. At the same time there is more and more interest in food from other countries and cooks are conjuring up exciting new meals as a result. Furthermore, people are still very conscious of how healthy the food is that they eat.

RAPS has been striving for years to fulfil these different expectations. We focus on what is especially important to you and your guests: diversity, high-quality products and international flavours. The emphasis is on the reliable and quick preparation of sophisticated food in commercial kitchens and canteens.

Our comprehensive product catalogue attempts to meet users' various wishes. Instead people want to have new creations involving ingredients from all over the world, refined flavourings and exciting new methods of cooking. Cook & chill, ethnic food and vegan-vegetarian lifestyles are no longer niche affairs, they are a normal part of the very special experience we understand cooking and eating to be.

We can offer you regional and international speciality flavours that are fresh and high-quality and that instantly improve your recipes. We maintain unique trade relations with producer countries in order to ensure the high quality of our spices.

We hope you will like what you see – our pioneering concepts, our wide range of products, many of them international and our comprehensive services. We especially look forward to your suggestions and to hear about what you want so that we can keep on evolving and improving.

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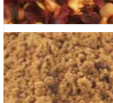
















































































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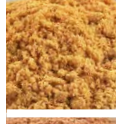

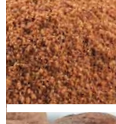

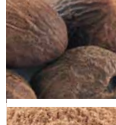















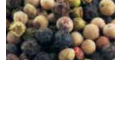

# RAW SPICES

Selected raw spices from all over the world add a special touch to your culinary creations.





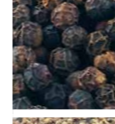







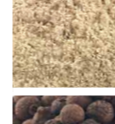







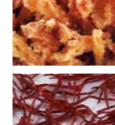

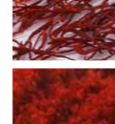



## RAW SPICES

ITEM	NAME	CONTENT	PACKAGING	
	<b>1000891-006</b> <b>APPLE GRANULATE</b> no discolouration (sulphurated) 1 kg = 7 kg fresh apples	500 g	bag	     
	<b>1000821-001</b> <b>CARDAMOM</b> ground	200 g	can	       
	<b>1091429-001</b> <b>1000820-001</b> <b>CHILI</b> ground	300 g 500 g	dredger can	       
	<b>1000818-003</b> <b>CHILI</b> crushed	340 g	can	       
	<b>1000889-001</b> <b>CUMIN</b> ground	200 g	can	       
	<b>1091422-001</b> <b>1000885-001</b> <b>1093422-001</b> <b>CURRY INDIAN</b>	300 g 550 g 1000 pc. of 1 g	dredger can carton	       
	<b>1000824-001</b> <b>GINGER</b> ground	200 g	can	       
	<b>1091430-001</b> <b>1000866-001</b> <b>GARLIC GRANULES</b>	500 g 700 g	dredger can	       
	<b>1000825-002</b> <b>GARLIC POWDER</b>	1 kg	bag	       
	<b>1000822-001</b> <b>CORIANDER</b> whole	350 g	can	       
	<b>1000823-001</b> <b>CORIANDER</b> ground	400 g	can	       
	<b>1000826-001</b> <b>CARAWAY</b> whole	550 g	can	       
	<b>1091426-001</b> <b>1000827-008</b> <b>CARAWAY</b> ground	300 g 400 g	dredger can	       


















































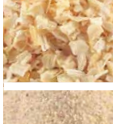




















# RAW SPICES

ITEM	NAME	CONTENT	PACKAGING	
 1000860-001	<b>TURMERIC</b> ground	550 g	can	
 1090828-001 1000828-005	<b>LAUREL LEAVES</b>	50 g 500 g	can bag	
 1000829-003	<b>MACE</b> ground	1 kg	bag	
 1000879-001	<b>NUTMEG</b> finely ground	500 g	can	
 1000831-001	<b>NUTMEG</b> whole	300 g	can	
 1091423-001 1000832-001	<b>NUTMEG</b> ground	300 g 450 g	dredger can	
 1000833-001	<b>CLOVES</b> whole	200 g	can	
 1000834-002	<b>CLOVES</b> ground	500 g	bag	
 1091420-001 1000836-001 1000836-009	<b>PAPRIKA SWEET</b> ground	400 g 600 g 1 kg	dredger can bag	
 1000837-001	<b>PAPRIKA EXTRA RED</b> ground	600 g	can	
 1000835-001	<b>PAPRIKA HOT</b> ground	550 g	can	
 1000839-001	<b>PAPRIKACHIPS MIXED</b>	500 g	can	
 1000897-001	<b>PEPPER COLOURED</b> whole (with pink berries)	500 g	can	

# RAW SPICES

ITEM	NAME	CONTENT	PACKAGING	
 1037304-001	<b>PEPPER MIX COLOURFUL</b> crushed (with pink berries)	550 g	can	
 1000892-004	<b>PEPPER GREEN</b> in brine	500 g	can	
 1000841-001	<b>PEPPER BLACK</b> whole	650 g	can	
 1000815-001	<b>PEPPER BLACK</b> broken	600 g	can	
 1091424-001 1000842-001	<b>PEPPER BLACK</b> ground	350 g 550 g	dredger can	
 1000843-002	<b>PEPPER WHITE</b> whole	700 g	can	
 1091421-001 1000844-001 1000844-006	<b>PEPPER WHITE</b> ground	350 g 500 g 1 kg	dredger can bag	
 1000846-001	<b>ALLSPICE</b> whole	400 g	can	
 1000849-001	<b>PISTACHIOS</b> 1A green	700 g	can	
 1000813-001	<b>PINK BERRIES</b> whole	300 g	can	
 1000874-004	<b>ROASTED ONIONS</b> kibbled	500 g	bag	
 1000886-004	<b>SAFFRON THREADS</b>	5 g	can	
 1000884-004	<b>SAFFRON POWDER</b>	5 g	can	

## RAW SPICES

ITEM	NAME	CONTENT	PACKAGING	
	<b>1000850-001 MUSTARD SEED</b> whole (yellow-gold and cleaned)	800 g	can	     
	<b>1000859-001 STAR ANISE</b> whole	200 g	can	     
	<b>1692205-001 TASMANIAN PEPPER</b> whole, aromatic, spicy sweet	200 g	can	     
	<b>1000877-003 VANILLA PODS</b>	5 pc.	glass	     
	<b>1000853-001 JUNIPER BERRIES</b> whole	350 g	can	     
	<b>1000856-001 CINNAMON</b> ground (Cassia)	400 g	can	     
	<b>1000882-002 CINNAMON STICKS</b>	300 g	can	     
	<b>1000867-001 ONION GRANULATE</b> bright quality	450 g	can	     
	<b>1000878-001 ONION SEMOLINA</b> bright quality	600 g	can	     
	<b>1000883-006 ONION SLICES</b> bright	500 g	bag	     

## RAW SPICES

ITEM NAME CONTENT PACKAGING

### ORGANIC SPICES

	<b>1092012-001 BIO CURRY POWDER</b>	400 g	can	     
	<b>1092002-001 BIO GARLIC GRANULES</b>	700 g	can	     
	<b>1092005-001 BIO NUTMEG</b> ground	250 g	can	     
	<b>1092014-006 BIO PAPRIKA SWEET</b> ground	450 g	can	     
	<b>1092009-001 BIO PEPPER WHITE</b> ground	600 g	can	     































































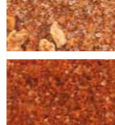
















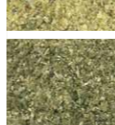



































### ORGANIC HERBS

	<b>1092001-002 BIO BASIL</b> stemless, rubbed	170 g	can	     
	<b>1092006-003 BIO OREGANO</b> coarsely rubbed	100 g	can	     
	<b>1092016-002 BIO THYME</b> rubbed	150 g	can	     



































































































































# SEASONING BLENDS

A wide range of seasoning blends ensure a superb flavour experience with meat, fish and vegetables.














## SEASONING BLENDS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1918531-001 BARBECUE RIBS</b> Mixture of spices with table salt, onions and paprika. Especially for spare ribs, roasts and steaks.	10 g	700 g	can	       
	<b>1037574-001 BAVARIAN CRUST MIX</b> Primarily for classic roast pork, but also for roast suckling pig, ham hocks, pork shoulder and grilled pork belly.	10–15 g	950 g	can	       
	<b>1037127-003 SEASONING FOR FRIED FISH</b> Wonderfully harmonious, ready-to-use seasoning with notes of lemon, dill and additional spices. Also suitable for poached fish.	20 g	800 g	can	       
	<b>1000467-001 FRIED POTATO SEASONING</b> A ready-to-use seasoning with onions, paprika, caraway seeds and a note of smoked ham. For all potato side dishes.	25 g	900 g	can	      
	<b>1000484-001 DUCKS- AND GEESE SEASONING</b> For roast duck, duck breast, goose and goose breast.	20 g	850 g	can	       
	<b>1037573-001 GRILL- AND ROAST SEASONING FINE</b> With onions, caraway seeds and lovage extract, a balanced seasoning for lightly roasted beef, pork, veal and lamb.	15–20 g	900 g	can	       
	<b>1037080-001 GRILL- AND ROAST SEASONING</b> Basic seasoning with encapsulated salt, bell pepper, onions and a note of parsley.	10–15 g	850 g	can	       
	<b>1000567-001 GOULASH SEASONING</b> Typical, classic seasoning with bell pepper, lemon, and caraway seeds.	20 g	950 g	can	       
	<b>1037186-001 CHICKEN SEASONING FINE</b> For all types of chicken dishes. Roast chicken, turkey strips, chicken breast and chicken skewers. For grilling and roasting.	10 g	800 g	can	      
	<b>1037115-001 GARLIC PEPPER SVS</b> Seasoning salt with encapsulated table salt for steaks, ragouts and other meat specialities, sauces and marinades.	10–15 g	700 g	can	       
	<b>1037167-001 HERB BUTTER SEASONING</b> Spiced preparation. Suitable for making herb butter, for salads and dressings, with a light note of garlic.	24 g	550 g	can	       
	<b>1000464-001 HERBS WITH SEA SALT</b> A note of garlic with onions, lovage and herbs for Mediterranean dishes, salads and vegetables.	10–15 g	750 g	can	       
	<b>1000594-006 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.	6–8 g	1 kg	bag	       

## SEASONING BLENDS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 1000480-001	<b>ORANGE PEPPER SVS</b> With coarse pretzel salt, orange oil and orange peel.	20 g	800 g	can	           
 1000466-001 1000466-002	<b>CHIPS SEASONING</b> A ready-to-use seasoning with onions and a note of smoke and smoked ham. Suitable for all fried potatoes.	10 g	5 kg 700 g	bucket dredger	           
 1694463-001	<b>SALAD HERBS</b> Ready-to-use mixture of spices and herbs with freeze-dried herbs.	3 g	200 g	can	           
 1691846-001	<b>SCHWEINSKROSTI</b> An aromatic spiced salt with caraway seeds, coriander, pepper, bell pepper, savoury, marjoram, onions and garlic.	20 g	650 g	can	           
 1037129-001	<b>PORTERHOUSE STEAK SPICE</b> Spiced salt for all rustic steak types.	15–20 g	850 g	can	           
 1694270-001	<b>STEAK PEPPER ONTARIO</b> Basic seasoning with sea salt, crushed black pepper, thyme, onions and a hint of vanilla.	20 g	600 g	can	           
 1000561-001	<b>STEAK PEPPER ROCKY</b> A spice preparation with pepper, bell pepper, and table salt. Ideal for seasoning beef and pork steaks.	15–20 g	600 g	can	           
 1000468-001	<b>TOMATO SPICES COARSE</b> Spiced salt with Mediterranean herbs. For tomato salads, Greek salads, tomato-mozzarella and antipasti.	10 g	600 g	can	           
 1000590-001	<b>GAME SEASONING</b> One of our best seasonings. For all roasted and lightly roasted wild game.	10 g	600 g	can	           
 1037056-001	<b>LEMON PEPPER</b> A seasoning with coarse salt and an especially fresh note of lemon. For roasted beef or salmon steaks.	20 g	800 g	can	           








































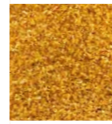












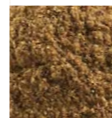












### MEDITERRANEAN

 1093190-002	<b>BRUSCHETTA TOMATINO</b> A seasoning with chunks of tomato, garlic and Mediterranean herbs and spices. For bruschetta, spreads, pizza, pasta sauces, salads and carpaccio.	to taste	500 g	can	           
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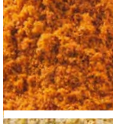











## SEASONING BLENDS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 1037970-001	<b>GYROS SEASONING</b> Spiced salt with bell pepper, herbs and garlic. Typical Greek seasoning with a light note of lemon.	15–20 g	750 g	can	           
 1037576-001	<b>GYROS SEASONING FINE</b> A very fine spice preparation with herbs for a typical taste.	15–20 g	600 g	can	           
 1000566-001	<b>GYROS RHODOS SEASONING</b> Basic spiced salt with bell pepper, garlic, oregano extract and a large amount of Mediterranean herbs.	15–20 g	650 g	can	           
 1000656-001	<b>HERBES DE PROVENCE</b> Herb mixture with lavender for lamb, poultry and fish, – a decorative seasoning – for roasting and grilling with a typical note of French herbs.	to taste	200 g	can	           
 1037053-002	<b>PIZZA SPICE</b> A seasoning with a large amount of herbs, including basil and oregano.	10 g	400 g	can	           
 1037578-001	<b>TZATZIKI SEASONING</b> Seasoning salt for tzatziki and other curd preparations with a light consistency.	20–25 g	900 g	can	           









### ASIA

 1000479-001	<b>ASIA SEASONING</b> Typical Asian spiced salt with a note of lemon grass, curry and chili extract.	15–20 g	850 g	can	           
 1037187-001	<b>CHINA SEASONING</b> Asian seasoning mixture with ginger, onion, turmeric, and fennel.	5–10 g	450 g	can	           
 1000651-001	<b>CURRY POWDER</b> Original Indian recipe with 16 spices for all types of dishes.	to taste	550 g	can	           
 1078473-001	<b>FRUITY CURRY</b> With pineapple and ginger. For refining Indian dishes.	5–8 g	650 g	can	           
 1035205-007	<b>GARAM MASALA</b> A typical Indian mixture of spices including coriander, cumin, pepper, muscat, cardamom, cloves and cinnamon.	5 g	500 g	can	           






## SEASONING BLENDS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1037183-001 NASI GORENG SEASONING</b> Spice preparation for nasi goreng with coriander, onion, turmeric and fennel.	45-60 g	500 g	can	
	<b>1698311-001 PURPLE CURRY</b> With hibiscus flowers, fenugreek seeds, coriander, cinnamon and ginger.	5 g	500 g	can	
	<b>1078470-001 RED CURRY</b> With spicy hot chili and cumin, pepper, turmeric, and a note of lemon grass.	7 g	450 g	can	
	<b>1037820-001 SWEET &amp; SOUR SEASONING</b> Popular sweet-and-sour mixture, give meat, poultry, fish and vegetables a hint of the exotic.	60-80 g	900 g	can	
	<b>1000681-001 SWEET LEMON CHICKEN SEASONING</b> Chinese seasoning with curry, ginger and a note of lemon. Especially for poultry dishes.	60-80 g	750 g	can	
	<b>1000553-001 TANDOORI SEASONING</b> For dishes with poultry and pork for the taste of Indian Tandoori cuisine. Rounded out with coriander, caraway seeds, garlic and curry.	30-40 g	650 g	can	
	<b>1000589-001 THAI 7-SPICE</b> Traditional hot-and-spicy spice preparation with chili, garlic, coriander and lemon.	10 g	600 g	can	
	<b>1692548-001 WASABI PEPPER</b> Seasoning mixture with an aromatic-spicy wasabi flavour. Rounded out with three types of pepper, parsley, chili and turmeric. For Asian specialities, meat and fish.	15-20 g	800 g	can	





## TEX-MEX

	<b>1000379-003 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.	20-25 g	650 g	can	
	<b>1037201-001 CAJUN SPICE</b> Characteristic spice preparation with generous helpings of bell pepper, chili, cumin and onions, rounded out with anise.	15-20 g	500 g	can	
	<b>1078797-001 FAJITA SEASONING</b> Characteristic spice preparation for Tex-Mex cuisine, with chili, bell pepper, onions and cumin.	15-20 g	650 g	can	
	<b>1037131-001 GRILL SEASONING ASADO</b> Coarse mixture with pretzel salt and roasted garlic, onions, bell pepper, coriander and caraway seeds. For all types of meat and specialities.	15-20 g	800 g	can	



## SEASONING BLENDS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1694552-001 MOJO ROCHO</b> Seasoning for meat dishes, salads, pasta sauces, carpaccio or as a spread for bread, with tomato, bell pepper, roasted onions, chili and sea salt.	50 g	600 g	can	
	<b>1698975-001 PIMIENTO LIMÓN</b> Spice preparation for meat and fish dishes, poultry and lightly roasted dishes with lemon juice, green pepper, coriander, cumin, brown sugar and other herbs.	25-30 g	800 g	can	
	<b>1699056-001 TOMATE FORTALEZA</b> Surf & turf seasoning for meat and fish preparations, crustaceans and seafood with bell pepper, tomato, onions, chili and lemon oil.	25-30 g	800 g	can	

## AFRICA

	<b>1037879-001 GREEN CURRY</b> A spice and herb mixture with coriander, cardamom, ginger, fenugreek seeds, lovage and cumin, without salt.	20-25 g	500 g	can	
	<b>1037599-002 RAS EL HANOUT SPICE</b> A typical North African spice preparation with cumin, ginger, coriander, cinnamon, chili and lavender flowers. For couscous, meat stews, rice dishes, cheese and desserts.	10 g	550 g	can	

## SALTS































































	<b>1692784-001 SAFFRON SALT</b> Coarse-grained natural salt, flavoured with saffron threads and powdered saffron. A exclusive creation for fine cuisine and for decoration.	to taste	500 g	can	
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# SEASONING MILLS

Seasoning mills round off meals to your personal taste.

## SEASONING MILLS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1693055-002 SPICE MILL ARABIATA</b> Basic spice preparation including pepper, coriander, chili, onions, sweet pepper, garlic and herbs.	to taste	6 x 40 g	carton with 6 mills	      
	<b>1093419-001 SPICE MILL COLORFUL PEPPER</b> Basic spice preparation with black, white and green pepper as well as pink berries.	to taste	6 x 55 g	carton with 6 mills	      
	<b>1693053-002 SPICE MILL INDIAN CURRY</b> Basic spice preparation including pepper, mustard seed, cumin, chili, coriander, onions and garlic.	to taste	6 x 40 g	carton with 6 mills	     
	<b>1693449-001 CRYSTAL SALT MILL</b> Coarse, tender pink salt from the salt range south of the Himalaya.	to taste	6 x 100 g	carton with 6 mills	      
	<b>1693054-002 SPICE MILL MEDITERRANEAN</b> Basic seasoning mixture including tomatoes, onions, basil, oregano, thyme and garlic.	to taste	6 x 35 g	carton with 6 mills	      
	<b>1696141-002 SPICE MILL HERB SALAD MIX</b> Basic spice/vegetable preparation with table salt, onions, spices, carrots, tomatoes and herbs.	to taste	6 x 30 g	carton with 6 mills	     
	<b>1696130-002 SPICE MILL PEPPER STEAK</b> Basic spice preparation with pepper, table salt, sweet pepper, onions, tomatoes and garlic.	to taste	6 x 50 g	carton with 6 mills	      
	<b>1702577-001 SURF &amp; TURF</b> A basic, fresh and aromatic seasoning with green and black pepper, fennel, coriander, lemon peels and oil, shallots and an attractive appearance.	to taste	6 x 60 g	carton with 6 mills	      





































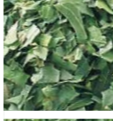

















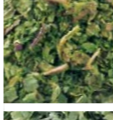








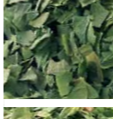

















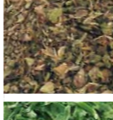


























# HERBS

Herbs give meals a fine, fresh touch which makes the difference to every dish.

## HERBS

ITEM NAME CONTENT PACKAGING

### HERBS FREEZE-DRIED

	<b>1004668-001</b> <b>WILD GARLIC FREEZE-DRIED</b> sliced Can content of 45 g corresponds to 450 g fresh produce.	45 g can	       
	<b>1091440-001</b> <b>1004650-001</b> <b>BASIL FREEZE-DRIED</b> sliced Can content of 30 g corresponds to 300 g fresh produce. Can content of 45 g corresponds to 450 g fresh produce.	30 g dredger 45 g can	       
	<b>1004651-001</b> <b>SAVORY FREEZE-DRIED</b> rubbed Can content of 60 g corresponds to 996 g fresh produce.	60 g can	       
	<b>1091439-001</b> <b>1004652-001</b> <b>DILL TOPS FREEZE-DRIED</b> sliced Can content of 45 g corresponds to 360 g fresh produce. Can content of 60 g corresponds to 480 g fresh produce.	45 g dredger 60 g can	       
	<b>1004653-001</b> <b>TARRAGON FREEZE-DRIED</b> rubbed Can content of 60 g corresponds to 540 g fresh produce.	60 g can	       
	<b>1004654-001</b> <b>CHERVIL</b> rubbed Can content of 40 g corresponds to 360 g fresh produce.	40 g can	       
	<b>1000463-001</b> <b>HERBS MIX ITALIA</b> Herb mixture with oregano, savoury, marjoram, thyme, basil, rosemary and sage.	60 g can	       
	<b>1004655-001</b> <b>LOVAGE LEAVES FREEZE-DRIED</b> Can content of 50 g corresponds to 525 g fresh produce.	50 g can	       
	<b>1091433-001</b> <b>1004656-001</b> <b>MARJORAM FREEZE-DRIED</b> rubbed Can content of 25 g corresponds to 225 g fresh produce. Can content of 50 g corresponds to 450 g fresh produce.	25 g dredger 50 g can	       
	<b>1091432-001</b> <b>1004662-003</b> <b>OREGANO FREEZE-DRIED</b> rubbed Can content of 40 g corresponds to 360 g fresh produce. Can content of 50 g corresponds to 450 g fresh produce.	40 g dredger 50 g can	       
	<b>1004657-001</b> <b>PARSLEY FREEZE-DRIED</b> rubbed Can content of 50 g corresponds to 350 g fresh produce.	50 g can	       
	<b>1004659-001</b> <b>PFEFFER GREEN</b> whole	140 g can	       





# HERBS

ITEM	NAME	CONTENT	PACKAGING	
 1004661-002	<b>ROSEMARY FREEZE-DRIED</b> sliced Can content of 130 g corresponds to 1950 g fresh produce.	130 g	can	
 1004663-001	<b>SAGE FREEZE-DRIED</b> sliced Can content of 60 g corresponds to 600 g fresh produce.	60 g	can	
 1004658-001	<b>CHIVES FREEZE-DRIED</b> sliced Can content of 40 g corresponds to 400 g fresh produce.	40 g	can	
 1091431-001 1004660-001	<b>THYME FREEZE-DRIED</b> rubbed Can content of 45 g corresponds to 450 g fresh produce. Can content of 80 g corresponds to 800 g fresh produce.	45 g 80 g	dredger can	

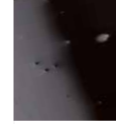

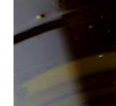
## HERBS DRIED

 1078870-001 1000870-007	<b>BASIL STEMLESS</b> rubbed	300 g 500 g	can bag	
 1000801-001	<b>MUGWORT</b> rubbed	150 g	can	
 1078876-003 1000876-002	<b>SAVORY STEMLESS</b> rubbed	200 g 500 g	can bag	
 1078805-002 1000805-005	<b>DILL TOPS</b>	200 g 500 g	can bag	
 1090890-001 1000890-002	<b>TARRAGON STEMLESS</b> sliced	150 g 500 g	can bag	
 1090895-001 1000895-002	<b>LOVAGE LEAVES STEMLESS</b> sliced	200 g 500 g	can bag	
 1078830-001 1000830-005	<b>THURINGIAN MARJORAM</b> rubbed	130 g 500 g	can bag	
 1078863-002 1000863-003	<b>OREGANO</b> rubbed	200 g 500 g	can bag	

# HERBS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 1078840-001 1000840-005	<b>PARSLEY LEAVES STEMLESS</b> sliced, 0,5-4 mm		120 g 500 g	can bag	
 1078872-001 1000872-002	<b>ROSEMARY</b> sliced		500 g 500 g	can bag	
 1078855-001 1000896-007	<b>CHIVE RINGS</b>		100 g 250 g	can bag	
 1078851-002 1000851-001	<b>THYME STEMLESS</b> rubbed		300 g 500 g	can bag	

## HERBS OIL CONCENTRATES






























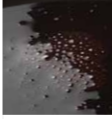















































 1039083-002	<b>BASIL HERB OIL CONCENTRATE</b> Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.	5 g	900 ml	bottle	
 1039084-002	<b>OREGANO HERB OIL CONCENTRATE</b> Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.	5 g	900 ml	bottle	
 1039085-002	<b>ROSEMARY HERB OIL CONCENTRATE</b> Suitable for salads, appetisers, dressings, dips, soups and sauces. Manufactured with a special cold press procedure.	5 g	900 ml	bottle	

# KITCHEN AIDS





Kitchen aids help you to quickly conjure up tasty meals, which makes everything go more smoothly.






































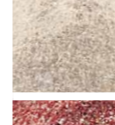






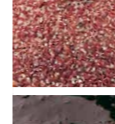
































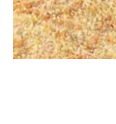






## KITCHEN AIDS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1037579-001 ASPIC POWDER</b> Clear, tasteless (150 Bloom).	50–80 g	700 g	can	    
	<b>1001552-001 BAKING SPRAY</b> Separating agent made from plant oil.		6 x 600 ml	carton	    
	<b>1000557-002 BOLOGNESE FIX</b> <b>1000557-001</b> A red instant powder with strong tomato flavour. Does not form clumps.	180 g/l	4 kg 10 kg	bucket bucket	   
	<b>1091865-002 VEGETARIAN BOLOGNESE FIX</b> A ready-to-use basic product with high-quality soy protein, for making classic Bolognese sauce – without meat. Rounded out with oregano, basil and a light note of garlic.	200 g/l	3 kg	bucket	    
	<b>1000662-002 BOUQUET GARNI</b> Mix with seasoning materials, sterile.	2–4 g or to taste	1.2 kg	bottle	    
	<b>1000696-005 ROASTED ONION-EXTRACT</b> Standardised seasoning extract for rounding out and refining instant meals, soups and sauces.	1 g or to taste	1.3 kg	bottle	    
	<b>1000552-003 CHILI CON CARNE FIX</b> Spreadable. Typical taste of tomatoes, peppers and chili, simple and easy to use.	65 g	1 kg	bag	    
	<b>1037130-001 CRUSTO DI MARE</b> A seasoning with sea salt, crustacean and shellfish flavour. For dishes with fish and seafood, stocks, soups and sauces.	15–20 g	850 g	can	    
	<b>1000645-001 DILLEXTRACT-SEASONING</b> Seasoning, sterile.	to taste	1.3 kg	bottle	    
	<b>1037971-002 MEAT TENDERIZER</b> For all seasoned or marinated meat specialities. Meat softener for more tenderness and juiciness.	15–20 g + 50 ml water/kg	900 g	can	    
	<b>1000676-004 FRESH ONION EXTRA</b> Standardised spice extract from specially prepared fresh onions for meat preparations, instant meals, soups and sauces.	0,5–1 g or to taste	1 kg	bottle	    
	<b>1037738-001 FRUIT AND SALAD FRESH</b> Contains the fresh and natural colour of salad and vegetable and meat preparations.	10 g	750 g	can	    
	<b>1091559-001 VEGETABLE SEASONING</b> With binding agent for a silky shine.	60 g	4 kg	bucket	    














# KITCHEN AIDS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1000598-003 GRATIN FIX</b> Without fresh eggs, creamy, thick and easy to serve.	150 g/l	1.5 kg	bag	   
	<b>1000661-002 GREEN PEPPER SEASONING</b> Spice extract from green pepper.	to taste	1.3 kg	bottle	        
	<b>1078521-001 GOULASH FIX</b> Ready-to-use product with binding agent, bell peppers, pepper, caraway seeds and large pieces of onion.	130 g	10 kg	bucket	        
	<b>1039674-005 PREMIER MINCE MIX</b> Seasoned binding agent with parsley, outstanding binding with a loose consistency, no pre-soaking.	120 g + 180 ml water + 0,7 kg meat	1.2 kg	bag	       
	<b>1000679-001 HERBESSA</b> Standardised spice extract for a spicy rounding out of sauces, salad marinades, meat dishes and especially for making a real Béarnaise sauce.	to taste	1.3 kg	bottle	        
	<b>1000549-001 JULISCHKA</b> A goulash soup base with tomatoes, bell peppers, leeks and parsnips. Light binding agent.	50 g	1 kg	bag	       
	<b>1000683-009 GARLIC EXTRA</b> Standardised spice extract from garlic for meat preparations, soups and sauces.	0,5–1 g or to taste	1 kg	bottle	        
	<b>1000999-001 PASTA &amp; UNIVERSAL SEASONING</b> Liquid seasoning for boiled noodles and other pasta, rice, and vegetables, provides a fine seasoning and a silky shine.	30–50 g	1 kg	bottle	        
	<b>1091394-001 ORANGE EXTRACT</b> Highly concentrated natural orange extract for desserts and baked goods, soups and sauces.	2–5 g	200 g	can	        
	<b>1000699-010 PAPRIKA 3000</b> Standardised paprika extract for instant meals, soups, and sauces as well as goulash.	2–4 g	1.3 kg	bottle	        
	<b>1700863-001 MUSHROOM SEASONING</b> The tasty basis for all mushroom dishes, intensive flavour, spreadable.	5–10 g	400 g	can	        














# KITCHEN AIDS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1000581-003 SAUERBRATEN SEASONING</b> Spice preparation with herbs for marinating of roasts and wild game.	10 g	500 g	bag	     
	<b>1000579-001 SAUERKRAUT SEASONING BIGOSCH</b> A ready-to-use seasoning with caraway seeds, garlic, marjoram and a binding agent.	30 g	10x 0.3 kg	carton	     
	<b>1000680-001 THE RED HOT</b> Hot chili sauce to individually flavour salad dressings, salad mixtures, soups and sauces.	to taste	1 kg	bottle	     
	<b>1001449-006 SMOKAL</b> Concentrated smoke flavour for all types of food, for a strong note of bacon in soups, sauces, instant meals and salads.	2 g	1 kg	bag	     
	<b>1000732-006 SOYA SAUCE (OSOYO)</b> For the seasoning of meat, fish, vegetables, sauces, soups and salads.	to taste	1.1 kg	bottle	     
	<b>1700862-001 BACON FLAVOURING</b> With a note of smoked ham, salt and smoke flavour.	3–5 g	900 g	can	     
	<b>1000939-001 TOMATO-FIX</b> To round out the taste of all tomato dishes, for tomato sauces and pizza toppings.	130 g	13 kg	bucket	     
	<b>1000462-002 MARIPUR GAME</b> Fine seasoning sauce with a one-of-a-kind wild sauce character. For the fast and simple preparation of the finest wild vegetable ragouts.	500 g + 1 kg meat + 1 l water	4x 1 kg	carton	     
	<b>1000665-001 WORCESTERSHIRE SAUCE</b> Original English seasoning sauce. Outstanding for the seasoning of meat and fish dishes, but also for sauces and soups.	to taste	1.1 kg	bottle	    
	<b>1000982-006 BOUILLON</b> <b>1000982-003</b> Universal spreadable seasoning for all cuisines, rounds out the taste.	10 g	3 kg / 15 kg	bucket / bucket	    
	<b>1001371-001 BOUILLON WITHOUT ADDED MSG</b> Universal spreadable seasoning for all cuisines, rounds out the taste.	10 g	15 kg	bucket	     
	<b>1000983-003 BOUILLON FOR PASTA</b> Spreadable seasoning for pasta.	15 g	5 kg	bucket	     

## KITCHEN AIDS

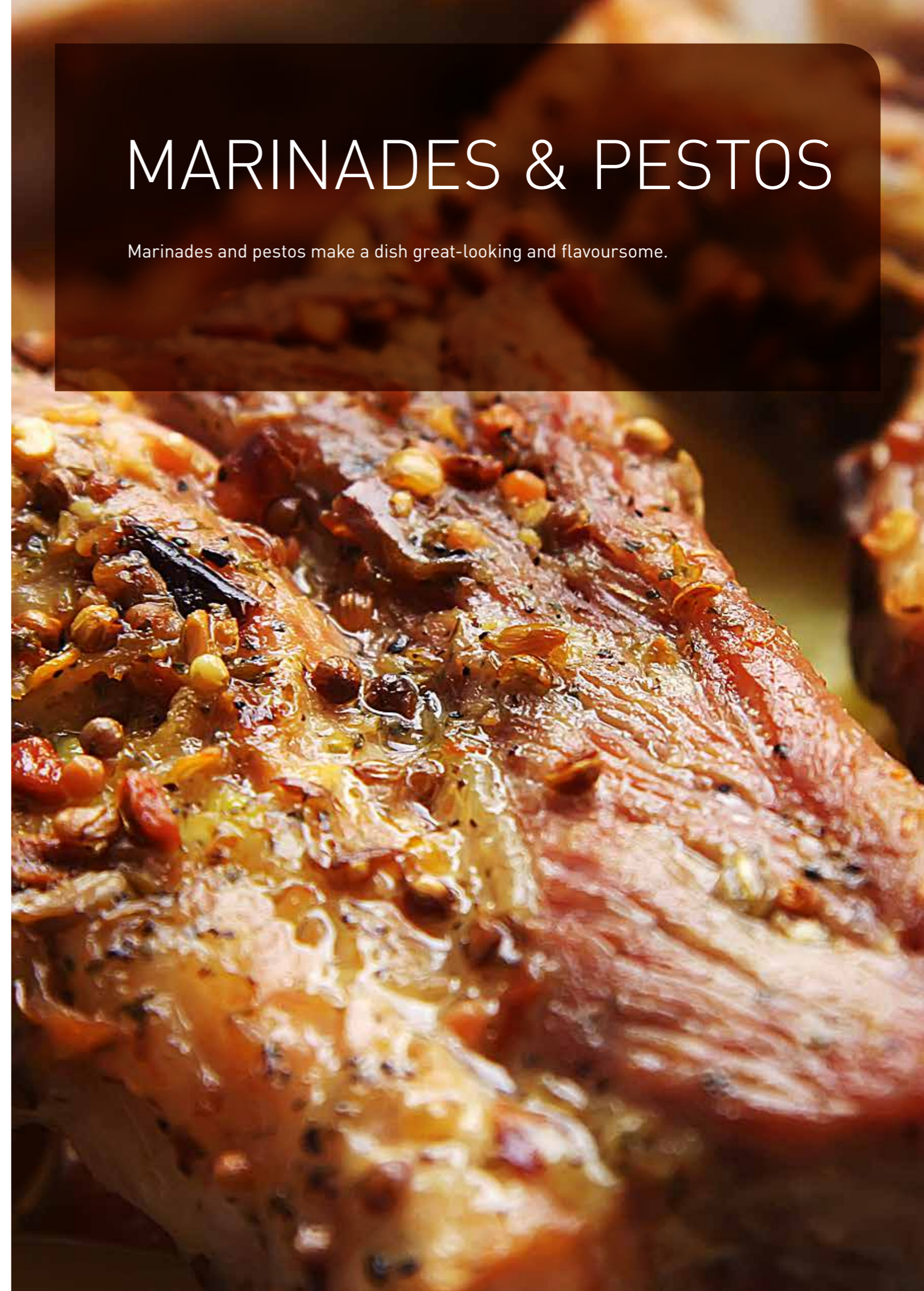
ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 1000698-002	<b>LEMON EXTRA</b> Liquid flavouring made from fresh lemon oil.	5 g or to taste	1 kg	bottle	       
 1091393-001	<b>LEMON EXTRACT</b> Highly concentrated lemon extract for desserts and baked goods, soups and sauces.	2-5 g	200 g	can	       
 1000739-002	<b>CARAMEL COLOUR</b> Liquid caramel colorant for dishes, soups, sauces, instant meals, drinks and other foods.		1.3 kg	bottle	     

## PASTES

 1692882-001	<b>CURRY PASTE INDIA</b> A curry paste with a spicy flavour. Includes ginger, chili, turmeric and fennel.	50 g	1 kg	can	      
 1696791-001	<b>CURRY PASTE THAI GREEN</b> A curry paste with a spicy flavour. Includes garlic paste, sesame, green pepper, lemon grass and parsley.	50 g	1 kg	can	      
 1692880-001	<b>CURRY PASTE THAI RED</b> A curry paste with a spicy flavour. Includes turmeric seed, chili, garlic and coriander.	50 g	1 kg	can	      

# MARINADES & PESTOS

Marinades and pestos make a dish great-looking and flavoursome.








## MARINADES & PESTOS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 <b>1000626-002</b> <b>1000626-003</b>	<b>AXEL'S BESTE PEPPER-ORANGE</b> Seasoning sauce for marinating. Exclusive flavour composition, combines the spices of green pepper with juicy oranges.	150 g	2.5 kg 4.8 kg	bucket bucket	
 <b>1000687-001</b>	<b>MARIPUR CHICKERIA</b> Hearty red colours, with spicy note of bell peppers. For marinating poultry. Without vegetable oil and fat.	50 g	5 kg	canister	
 <b>1037061-001</b>	<b>MARINOX CHIMICHURRI</b> The typical marinade from South America. The primary ingredients are olive oil, lemons, herbs, and chilies.	80-120 g	2.5 kg	bucket	
 <b>1090307-003</b>	<b>MARIPUR CHIPOTLE</b> With smoked chili and sambal oelek.	60-80 g	2.5 kg	bucket	
 <b>1000596-003</b> <b>1000596-007</b>	<b>KULMBACHER BEER MARINADE</b> Ready-to-use seasoning sauce for marinating. Red-brown colour and a spicy taste of beer, pepper and onions.	80-100 g	2.5 kg 4.5 kg	bucket bucket	
 <b>1008420-005</b>	<b>MARINAD' OLIVE MEDITERRANEE</b> A ready-to-use seasoning marinade including extra virgin olive oil, garlic, white and black pepper, coriander, marjoram, chili and nutmeg.	80-100 g	2.5 kg	bucket	
 <b>1008404-004</b>	<b>MARINAD' OLIVE ITALIA</b> A ready-to-use seasoning marinade with extra virgin olive oil, onions, basil, oregano, garlic, pepper and chili.	80-100 g	2.5 kg	bucket	
 <b>1008423-003</b>	<b>MARINAD' OLIVE PROVENCALE</b> A ready-to-use seasoning marinade including extra virgin olive oil, garlic, pepper, thyme, marjoram, onions and nutmeg.	80-100 g	2.5 kg	bucket	
 <b>1000672-002</b> <b>1000672-004</b>	<b>MARINOX FLORENZ</b> With Mediterranean herbs, for ragouts, marinated lightly roasted meats, beef, pork, lamb, poultry specialities, and as a base for salad sauces.	100g	2.5 kg 4.8 kg	bucket bucket	
 <b>1000659-005</b> <b>1000659-008</b>	<b>MARINOX BUDAPEST</b> Spicy with pustza hotness. For ragouts, marinated steaks and meat specialities from beef, pork, lamb, poultry, fish and grill specialities.	100 g	2.5 kg 4.8 kg	bucket bucket	
 <b>1000693-004</b> <b>1000693-009</b>	<b>MARINOX CAPRI</b> With aromatic tomato and basil flavour for meat and fish dishes. Outstandingly suitable for refining noodle and vegetable dishes.	100 g	2.5 kg 5.5 kg	bucket bucket	
 <b>1000668-002</b> <b>1000668-003</b>	<b>MARINOX DIJON</b> Refined marinade with Dijon mustard, ideal for ragouts and lightly roasted meats, specialities from beef, pork and lamb.	100 g	2.5 kg 5 kg	bucket bucket	
 <b>1000550-002</b> <b>1000550-004</b>	<b>MARINOX GOURMET SAFFRON</b> Premium seasoning sauce for marinating. A special taste composition with typical-aromatic saffron flavour and mushrooms.	150 g	2.5 kg 4.8 kg	bucket bucket	













## MARINADES & PESTOS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 <b>1000666-007</b> <b>1000666-009</b>	<b>MARINOX HUBERTUS</b> With natural wild mushroom flavouring. Ideal for ragouts, roasts, beef, pork and lamb specialities.	100 g	2.5 kg 5 kg	bucket bucket	
 <b>1000669-006</b> <b>1000669-010</b>	<b>MARINOX KNOBLI</b> With a fresh note of garlic for ragouts, marinated lightly roasted dishes, beef, pork and lamb specialities.	100 g	2.5 kg 5 kg	bucket bucket	
 <b>1000664-004</b> <b>1000664-010</b>	<b>MARINOX MEXICO</b> Hot-and-spicy, ideal for ragouts, steaks, spicy ground meat dishes, marinated lightly roasted meats, beef, pork, poultry and lamb specialities.	100 g	2.5 kg 5 kg	bucket bucket	
 <b>1000571-007</b>	<b>MARIPUR CHINA</b> Soy sauce with binding agent. Without oil and fat, for beef and pork, poultry, fish and Chinese specialities.	180 g	5.2 kg	bucket	
 <b>1000580-006</b>	<b>MARIPUR CURRY</b> With a fruity-spicy note of curry, without oil and fat, for beef and pork, poultry and fish.	180 g	5.5 kg	bucket	
 <b>1000461-002</b> <b>1000461-004</b>	<b>MARIPUR HONEY MUSTARD</b> Seasoning sauce with spicy Dijon mustard and a fine note of honey. Without oil and without fat.	150 g	2.5 kg 5 kg	bucket bucket	
 <b>1000478-003</b>	<b>MARIPUR KENTUCKY</b> Seasoning sauce with curry, pepper, chili and a light note of honey for meat and poultry dishes.	150 g	5.5 kg	bucket	
 <b>1000578-007</b> <b>1000578-011</b>	<b>MARIPUR SPARE RIBS</b> Aromatic combination of curry, soy sauce, tomatoes, pepper, smoked ham flavour and honey for a light, crispy crust. Without oil and without fat.	150 g	2.5 kg 5.5 kg	bucket bucket	
 <b>1695317-001</b>	<b>MARINOX TANDOORI</b> A ready-to-use seasoning marinade including chili, turmeric, curry, ginger and fennel.	80-100 g	2.5 kg	bucket	
 <b>1039897-001</b>	<b>MAGIC TASMANIAN PEPPER</b> For marinating meat, poultry and fish. With Tasmanian pepper, onions, garlic, bay leaves, thyme and basil.	80-100 g	2.5 kg	bucket	
 <b>1000708-004</b> <b>1000708-009</b>	<b>MAGIC</b> Hearty-spicy special oil with grill flavouring, pepper, bell peppers and caraway seeds. With suspended, colourful and large pieces.	70-90 g	2.5 kg 5 kg	bucket bucket	
 <b>1000707-003</b> <b>1000707-007</b>	<b>MAGIC GYROS</b> Ideal for the quick final seasoning of pan-fried gyros, steaks, all grill specialities, gyro-style roasts and ragouts.	70-90 g	2.5 kg 4.5 kg	bucket bucket	
 <b>1000709-007</b> <b>1000709-013</b>	<b>MAGIC HOT</b> Marinade with a spicy-aromatic note of bell peppers and chili, rounded out with roasted onions and a note of smoked ham.	70-90 g	2.5 kg 4.5 kg	bucket bucket	

## MARINADES & PESTOS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 1695343-001 1695343-002	<b>MAGIC MANGO-CHILI</b> For beef, pork, poultry, lamb and fish grill specialities as well as for vegetable and pan-fried dishes. With mango, chili and pepper. Fruity, sweet-and-spicy.	70-90 g	2.5 kg 5 kg	bucket bucket	    
 1698988-001 1698988-002	<b>MAGIC BRASIL</b> For light meats (pork, poultry, veal) as well as fish dish with herbs, garlic, mint, lemon juice and green pepper.	70-90 g	2.5 kg 4.5 kg	bucket bucket	   
 1000706-003 1000706-005	<b>MAGIC PIKANT</b> The spicy-peppery seasoning oil: refined with pepper and spicy chilies.	60-80 g	2.25 kg 4.5 kg	bucket bucket	   
 1000383-002 1000383-003	<b>MAGIC PINK PEPPER</b> A peppery taste with the fruity note of pink berries.	70-90 g	2.5 kg 4.5 kg	bucket bucket	   
 1693796-002 1693796-001	<b>MAGIC ROSEMARY SEA SALT</b> With rosemary, sea salt & pepper, bitter-aromatic note of seasoning, for meat & potatoes.	100 g	2.5 kg 4.5 kg	bucket bucket	   
 1000912-002 1000912-003	<b>MAGIC SALSA</b> Spicy-hot chili flavour of jalapeño peppers. Harmonically rounded with a note of garlic, onions and pepper.	70-90 g	2.5 kg 4.5 kg	bucket bucket	   
 1693444-002 1693444-001	<b>MAGIC TEX MEX</b> With onions, tomatoes, bell peppers, garlic and chili, gives meat a smoky-spicy note.	100 g	2.5 kg 5 kg	bucket bucket	   
 1693438-004 1693438-001	<b>MAGIC TROIS POIVRES (MAGIC 3 PEPPER)</b> With three different kinds of pepper, bell pepper chips & garlic, refined-peppery seasoning note, for all kinds of fish dishes.	100 g	2.5 kg 5 kg	bucket bucket	   
 1000704-003 1000704-006	<b>MAGIC HERB BUTTER-STYLE</b> Herb butter flavour with suspended herbs & spices. Refines meat and tastes wonderful with fish and noodle dishes.	60-80 g	2.5 kg 4.5 kg	bucket bucket	   
 1690042-001 1690042-002	<b>MAGIC ZULU FIRE</b> Hearty-spicy special oil with turmeric, curry, a hint of orange and cinnamon, typical for Africa.	70-90 g	2.5 kg 5 kg	bucket bucket	   
 1000712-002 1000712-003	<b>MAGIC ONION</b> Hearty-spicy special oil with onions, herbs and a light note of garlic and smoked ham.	70-90 g	2.5 kg 4.8 kg	bucket bucket	   

## MARINADES & PESTOS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 1039829-002	<b>WILD GARLIC PESTO</b> Creamy-oily seasoning sauce with a great deal of wild garlic and a typical, pleasant flavour.	60-100 g	2.5 kg	bucket	   
 1039209-001	<b>PESTO GENOVESE</b> Creamy-oily seasoning sauce with a great deal of basic, olive oil and powdered parmigiana. For typical Mediterranean cuisine.	60-100 g	2.5 kg	bucket	  
 1000788-004 1000788-007	<b>PESTO ROSSO</b> Creamy-oily seasoning sauce with sun-dried tomatoes, olive oil and herbs, typical Mediterranean flavour.	60-100 g	2.5 kg 4.5 kg	bucket bucket	   



# STOCKS AND SOUPS

Stocks and soups are a permanent feature of any balanced menu.

## STOCKS AND SOUPS

ITEM	NAME	ADD PER L	CONTENT	PACKAGING	
 1000949-001	<b>ASIAN STYLE BOUILLON</b> Seasoned with ginger, soy and lemon grass.	20 g	4 kg	bucket	    
 1000924-003	<b>FISH STOCK</b> Harmonically balanced fish flavour. Spreadable basic product for soups, sauces and cold dishes.	30 g	900 g	can	     
 1000914-002 1000914-001	<b>MEAT BOUILLON</b> No added hydrogenated fats	22 g	4 kg 12 kg	bucket bucket	    
 1914591-001	<b>STOCK GRANULES</b> Clear broth without visible ingredients. Also for seasoning and refining.	20 g	5 kg	bucket	     
 1691727-001	<b>VEGETABLE STOCK</b> Base for clear vegetable soups, for seasoning and refining vegetables, stocks, sauces and dishes.	15 g	12 kg	bucket	     
 1000970-002 1000970-001	<b>GARDEN VEGETABLE STOCK</b> Vegetarian spreadable seasoning for all soups, vegetables, broths and dishes.	14 g	4 kg 10 kg	bucket bucket	     
 1000915-002 1000915-001	<b>CHICKEN BOUILLON</b> Instant-soluble soup basis with poultry flavour for vegetable stews with chicken, for drinkable bouillon, for the refining of chicken soup, stews and paella.	25 g	4 kg 12 kg	bucket bucket	     
 1701225-001	<b>OLD GERMAN POTATO SOUP</b> Creamy soup with vegetables and herbs, including marjoram, parsley, caraway seeds, powdered cream, leeks and roasted onions.	25 g	3 kg	bucket	     
 1000996-005	<b>GOURMET TOMATO SOUP</b> Creamy-fruity instant binding agent.	130 g	4 kg	bucket	     
 1701215-001	<b>CARROT-GINGER SOUP</b> Creamy soup with vegetables and herbs, including carrots, ginger, parsley, powdered cream, powdered lemon juice and lemon oil.	25 g	3 kg	bucket	     
 1701208-001	<b>HORSERADISH-PARSLEY ROOT SOUP</b> Creamy soup with vegetables and herbs, including powdered horseradish and parsley root, shallots, powdered cream, parsley leaves and dill.	130 g	3 kg	bucket	     
 1000997-005	<b>5-HERBS SOUP</b> Instant binding agent for creamy herb soups, with various herbs.	110 g	1.1 kg	bag	     

# SAUCES & SAUCE THICKENERS

Sauces give every culinary dish that extra something.

## SAUCES & SAUCE THICKENERS

ITEM	NAME	ADD PER L	CONTENT	PACKAGING	
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### SAUCES













































	<b>1000934-001</b> <b>GOURMET SAUCE BECHAMEL</b> Immediately soluble instant sauce with nutmeg and a note of lemon.	150 g	10 kg	bucket	   
	<b>1000436-004</b> <b>1000436-002</b> <b>GRAVY</b> Instant powder with authentic roast flavour and new binding agent.	100 g	3.5 kg 10 kg	bucket bucket	   
	<b>1000435-004</b> <b>1000435-002</b> <b>DARK SAUCE</b> Instant powder with high-quality, hearty meat extract and new binding agent.	120 g	3.5 kg 10 kg	bucket bucket	    
	<b>1000973-003</b> <b>GOURMET SAUCE CURRY</b> Immediately soluble instant sauce, rounded out with apple, banana and mango flavour.	170 g	8 kg	bucket	   
	<b>1000944-001</b> <b>GOURMET SAUCE POULTRY (BROWN)</b> Immediately soluble instant sauce with a note of chicken flavour.	100 g	10 kg	bucket	   
	<b>1000434-003</b> <b>1000434-002</b> <b>SAUCE LIGHT</b> With powdered whole milk, creamy consistency with new binding agent.	120 g	3 kg 9 kg	bucket bucket	    
	<b>1000414-001</b> <b>SAUCE A LA HOLLANDAISE</b> Instant powder for gold-yellow creamy sauce with egg yolk and butter flavour. Deep-frozen, suitable for ovo-lacto vegetarians.	160 g	3 kg	bucket	   
	<b>1000947-003</b> <b>1000947-001</b> <b>MUSHROOM SAUCE</b> Immediately soluble instant sauce, rounded out with mushrooms and a note of smoked ham.	100 g	2 kg 9 kg	bucket bucket	    
	<b>1000942-001</b> <b>GOURMET SAUCE CHEESE</b> Immediately soluble, creamy instant sauce with Cheddar, Gouda and blue cheese flavour.	160 g	10 kg	bucket	   
	<b>1000941-001</b> <b>GOURMET SAUCE PEPPER CREAM</b> Immediately soluble instant sauce with freeze-dried green peppercorns and new, innovative, cold-source binding agent.	180 g	8 kg	bucket	   
	<b>1000438-002</b> <b>1000438-001</b> <b>CREAM SAUCE</b> Instant powder with improved quality thanks to enhance flavour components such as powdered cream and notes of butter, smoke, and smoked ham.	180 g	3 kg 8 kg	bucket bucket	   
	<b>1039830-002</b> <b>1039830-001</b> <b>SAUCE FOR ROAST BEEF</b> Immediately soluble instant sauce with beef aroma, bell pepper and bay leaf flavour.	100 g	3.5 kg 10 kg	bucket bucket	    
	<b>1000437-003</b> <b>1000437-001</b> <b>TOMATO SAUCE</b> With fruity tomato powder, rounded out with a note of onions-smoked ham and oregano.	140 g	4 kg 10 kg	bucket bucket	    
	<b>1000940-001</b> <b>GOURMET TOMATO SAUCE TUSCANY</b> Instant powder with fruity tomatoes and a typical Italian note of herbs.	150 g	10 kg	bucket	    

 NO MILK COMPONENTS  CONTAINS ALCOHOL  NO YEAST EXTRACT  COLD THICKENING  NO ALLERGENS SUBJECT TO DECLARATION
















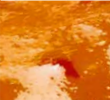







## SAUCES & SAUCE THICKENERS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 1039831-001 1039831-002	<b>SAUCE FOR ROAST PORK</b> Immediately soluble instant sauce with roast pork flavouring, rounded out with a note of caraway seeds and marjoram.	100 g	10 kg 3.5 kg	bucket bucket	       
 1000943-001	<b>GOURMET SAUCE PAPRIKA</b> Immediately soluble instant sauce with pieces of peppers and pepper extract.	150 g	10 kg	bucket	     
 1700717-001	<b>LEMON-BUTTER SAUCE</b> A creamy instant sauce with a fruity-fresh lemon taste and refined with powdered butter and cream.	150 g	3 kg	bucket	     












































































### SAUCE THICKENERS

 1039914-004	<b>ROUX DARK</b> Tasteless granulate to bind dark soups, sauces, ragouts and goulash variations.	60-80 g	10 kg	bucket	     
 1039899-004	<b>ROUX LIGHT</b> Tasteless granulate to bind dark soups, sauces, ragouts and goulash variations.	60-80 g	10 kg	bucket	     
 1000975-001	<b>BINDER FOR DARK SAUCES</b> A tasteless binding agent for dark stocks and sauces.	60-80 g	10 kg	bucket	     
 1700706-001	<b>BINDER FOR DARK SAUCES</b> Our dark sauce binder includes modified corn starch for binding stocks, soups and sauces. An instant product for ragouts and other stewed dishes.	30-50 g	3 kg	bucket	      
 1697688-001	<b>BINDER FOR BRIGHT SAUCES</b> A tasteless binding agent for light stocks and sauces.	30-50 g	3 kg	bucket	      
 1000597-003 1000597-001	<b>BINDER FOR SOUPS AND SAUCES</b> A tasteless, light binding agent for soups and sauces.	30-50 g	1 kg 10 kg	bag bucket	     

### DIP & WOK SAUCES

 1694903-001	<b>BARBECUE SAUCE</b> Spicy grilling and seasoning sauce with a light note of smoke. Ready-to-use out of the package.	to taste	1.1 kg	bottle	      
 1001507-001 1039455-002	<b>SAUCE BOMBAY</b> Dipping sauce for grilled food or as a variable basis for grilling sauces. Spicy-hot note of ginger-curry-honey.	to taste	1.3 kg 250 ml	bottle carton of 24 Fl.	     
 1001508-001	<b>HOT MANGO-DIP</b> Dipping sauce for finger food with puréed mango and chili extract. For rounding out and refining exotic dishes.	to taste	1.3 kg	bottle	      

## SAUCES & SAUCE THICKENERS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
 1001531-002	<b>SWEET CHILI</b> Grilling and seasoning sauce, sweet-and-sour. With sambal oelek paste, pieces of bell pepper, vinegar and spices. Also for refining.	to taste	1.3 kg	bottle	      
 1000449-002	<b>WOK-SAUCE CURRY</b> A perfect wok sauce in appearance and taste, rounded out with a pineapple flavour.	80-100 g	5 kg	bucket	      
 1691938-001	<b>WOK-SAUCE HONEY PEPPER</b> With three different types of pepper, pink berries, and real natural honey.	80-100 g	5 kg	bucket	      
 1000446-002	<b>WOK-SAUCE HOT SPICE</b> A hot-and-spicy, ready-to-use wok sauce with sambal oelek pate and rounded out with a lychee flavour.	80-100 g	5 kg	bucket	      
 1000448-005	<b>WOK-SAUCE GINGER PINEAPPLE</b> A spicy-fruity composition for demanding wok cuisine, rounded out with soy, ginger and pineapple flavour.	80-100 g	5 kg	bucket	      
 1000425-002	<b>WOK-SAUCE LIME-COCONUT</b> Made from coconut pulp and lime aroma, rounded out with lemon peels, ginger and lemon oil.	80-100 g	5 kg	bucket	      
 1000450-004	<b>WOK-SAUCE SOY-PLUM</b> Classic taste, rounded out with soy sauce and fruity plum.	80-100 g	5 kg	bucket	    
 1000447-006	<b>WOK-SAUCE SWEET AND SOUR</b> Typical sweet-and-sour taste.	80-100 g	5 kg	bucket	     
 1000457-007	<b>WOK-SAUCE THAI GREEN</b> With special Thai green curry paste. Rounded out with soy, lemon and chili extract.	80-100 g	5 kg	bucket	     
 1000456-002	<b>WOK-SAUCE THAI RED</b> With special Thai red curry paste. Rounded out with soy, lemon and chili extract.	80-100 g	5 kg	bucket	     





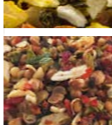


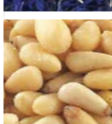

### READY-MADE SAUCES

 1691149-003	<b>CURRY SAUCE FOR CURRYWURST</b> Ready-to-use curry sauce with tomato and curry flavour. For curry sausage, shish kebabs and ragouts. Usable cold and hot.	to taste	6 kg	bucket	      
 1695363-001	<b>TROPICAL CURRY SAUCE</b> Ready-to-use sauce with coconut cream, pineapple, applesauce and curry. Fruity-sweet, slightly spicy taste.	to taste	5 kg	bucket	      
 1695346-001	<b>TENNESSEE SAUCE</b> Ready-to-use sauce with onions, pepper, garlic, chili and tomatoes. A light note of smoke and sweet-spicy taste.	to taste	5 kg	bucket	      
 1695361-001	<b>GYPSY SAUCE</b> Ready-to-use sauce with red and green bell peppers, onions, chunks of cucumber, tomatoes and chili. Sweet-spicy, slightly hot.	to taste	5 kg	bucket	      

# DECORATIONS

Decorative items garnish meals beautifully and put the finishing touches to a plate.

## DECORATIONS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1000923-001 FLOWER MIX</b> Optimal for decorating and garnishing appetiser plates as well as cold and warm buffets.		75 g	can	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
	<b>1000928-001 CHILI-FIBERS</b> An absolute trend product for decorating dishes.		45 g	can	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
	<b>1000927-001 CHILI-ROLLS</b> An absolute trend product for decorating dishes.		120 g	can	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
	<b>1701705-001 DECORADO</b> A colourful spiced preparation made from onions, garlic and bell peppers, without salt. A decorative seasoning for roasts, lightly roasted and convenience specialities. Especially for meat, poultry, fish, ground meat, salads, dressings and tasty fillings.	10 g or to taste	500 g	can	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
	<b>1037564-001 DECOR MIX VARIANTA</b> A colourful mixture of pepper (without salt) for all meat dishes. With additional flavour notes such as onion, bell pepper and coriander.	10-15 g	500 g	can	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
	<b>1000639-008 ROYAL HERBS</b> A basic mixture including chives, parsley, bell peppers, and pepper. Without salt.		500 g	bag	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
	<b>1000929-001 CORNFLOWERS</b> Optimal for decorating and garnishing appetiser plates as well as cold and warm buffets.		50 g	can	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
	<b>1037954-001 PINE NUTS</b> For decorating salads and refining dishes.		700 g	can	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>
	<b>1000930-001 ROSE PETALS</b> Optimal for decorating and garnishing appetiser plates as well as cold and warm buffets.		75 g	can	<input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/> <input checked="" type="checkbox"/>












# VINEGARS & OILS

Vinegars and oils belong on every salad buffet and are what give dressings, sauces and food a sophisticated touch.






























## VINEGARS & OILS

ITEM	NAME	CONTENT	PACKAGING	
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### VINEGARS

	1093193-004 CIDER VINEGAR	6 x 0.5 l bottle	carton	   
	1000395-004 BALSAMIC VINEGAR	6 x 0.5 l bottle	carton	    
	1000392-004 ITALIAN BALSAMIC VINEGAR WITH NATURAL BERRY FLAVOURINGS	6 x 0.5 l bottle	carton	   
	1000390-004 BALSAMIC VINEGAR BIANCO	6 x 0.5 l bottle	carton	   
	1000396-004 BALSAMIC TRUFFLE VINEGAR	6 x 0.5 l bottle	carton	   
	1093670-004 VINEGAR PREPARATION WITH FRUITY PEAR FLAVOURING	6 x 0.5 l bottle	carton	   
	1093191-004 VINEGAR PREPARATION WITH FRUITY RASPBERRY FLAVOURING	6 x 0.5 l bottle	carton	   
	1093668-004 VINEGAR PREPARATION WITH FRUITY CHERRY FLAVOURING	6 x 0.5 l bottle	carton	   
	1093669-004 VINEGAR PREPARATION WITH FRUITY MANGO FLAVOURING	6 x 0.5 l bottle	carton	   
	1009164-000 MIXED CARTON OF VINEGARS Balsamic vinegar, berry balsamic vinegar, white balsamic vinegar, truffle balsamic vinegar, red wine vinegar with shallots, sherry vinegar.	6 x 0.5 l bottle	carton	    
	1093188-000 MIXED CARTON OF VINEGARS II 3 x balsamic vinegar, 2 x balsamic vinegar bianco, 1 x sherry vinegar.	6 x 0.5 l bottle	carton	    
	1000391-004 RED WINE VINEGAR WITH SHALLOTS	6 x 0.5 l bottle	carton	    
	1000398-004 SHERRY VINEGAR	6 x 0.5 l bottle	carton	    
	1093192-004 WHITE WINE VINEGAR	6 x 0.5 l bottle	carton	    

### OILS

	1000406-004 BASIL OIL	6 x 0.5 l bottle	carton	    
	1000409-004 WILD GARLIC OIL	6 x 0.5 l bottle	carton	    
	1000415-004 CHILI OIL With extra virgin olive oil.	6 x 0.5 l bottle	carton	    
	1000408-004 CURRY OIL	6 x 0.5 l bottle	carton	    
	1093209-004 SAFFLOWER OIL	6 x 0.5 l bottle	carton	    

## VINEGARS & OILS

ITEM	NAME	CONTENT	PACKAGING	
 1093210-004	<b>PEANUT OIL ROASTED</b>	6 x 0.5 l bottle	carton	✓ ① ② ③ ④ ⑤
1000416-004	<b>PUMPKIN SEED OIL</b> From Styria	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1093280-004	<b>LIME OIL</b>	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1009157-000	<b>MIXED CARTON OF OILS</b> Basil oil, wild garlic oil, curry oil, olive oil, rocket oil, walnut oil.	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1093189-000	<b>MIXED CARTON OF OILS II</b> 3 x olive oil, 1 x walnut oil, 1 x curry oil, 1 x grape seed oil.	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1093599-000	<b>MIXED CARTON OF MEDITERRANEAN OILS</b> 6 x 0.5 l bottles – consisting of 2 bottles each of: olive oil, lemon oil, orange olive oil.	6 x 0.5 l bottle	carton	✓ ① ② ③ ④ ⑤
1000399-004	<b>OLIVE OIL</b>	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1093597-004	<b>OLIVE OIL ORANGE</b>	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1093194-000	<b>PREMIUM MIXED CARTON OF OILS</b> Pumpkin seed oil, chili oil, rocket oil, truffle oil, peanut oil, safflower oil.	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1093320-004	<b>RAPE OIL</b>	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1000407-004	<b>ROCKET OIL</b>	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1000405-004	<b>SESAME OIL</b> Cold pressed	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1000400-004	<b>GRAPE SEED OIL</b>	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1093211-004	<b>TRUFFLE OIL</b> Flavoured	6 x 0.5 l bottle	carton ✗	✓ ① ② ③ ④ ⑤
1000401-004	<b>WALNUT OIL</b>	6 x 0.5 l bottle	carton	✓ ① ② ③ ④ ⑤
	<b>CREMA</b>			
1001525-001	<b>CREMA ALL'ACETO BALSAMICO</b> di Modena I. G. P.	0,5 l	bottle	① ② ③ ④ ⑤

## VINEGARS & OILS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
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### DRESSINGS

	1037963-003	<b>HOUSE DRESSING</b> For salad dressing with fine herbs and binding agent. Herbs are suspended in the dressing. + 800 ml water + 80 ml oil.	120 g	4.0 kg	bucket	✓ ① ② ③ ④ ⑤
	1037965-002	<b>ITALY DRESSING</b> Ready-to-use basis for clear dressings with a pleasant note of lemon. + 800 ml water + 80 ml oil.	120 g	4.0 kg	bucket ✗	✓ ① ② ③ ④ ⑤
	1037967-003	<b>HERB DRESSING</b> Salad dressing with an outstanding note of fine herbs. + 800 ml water + 80 ml oil.	120 g	3.0 kg	bucket ✗	✓ ① ② ③ ④ ⑤
	1037972-001	<b>SEASONING FOR YOGHURT DRESSING</b> Basic seasoning for yoghurt dressing with a note of fresh herbs. + 820 yoghurt + 180 ml water.	20 g	950 g	can ✗	✓ ① ② ③ ④ ⑤

### SANDWICH CREAMS

	1697872-002	<b>SANDWICH SPREAD BUTTER FLAVOURED</b> A note of butter, creamy, yellow colour.		1.1 kg	bottle	✓ ① ② ③ ④ ⑤
	1697197-002	<b>PEPPER SANDWICH SPREAD</b> Spicy flavour with green and black pepper, creamy, with pieces of green pepper.		1.1 kg	bottle	✓ ① ② ③ ④ ⑤
	1696989-002	<b>SANDWICH SPREAD SHALLOT</b> Spicy-sweet flavour with roasted shallots and bell peppers, creamy, orange colour with shallot pieces.		1.1 kg	bottle	✓ ① ② ③ ④ ⑤
	1697196-002	<b>SANDWICH SPREAD TOMATINO</b> Fruity tomato flavour with basil, creamy, red colour with visible herbs.		1.1 kg	bottle	✓ ① ② ③ ④ ⑤

# DESSERTS

Desserts provide a sweet conclusion to every culinary experience.

## DESSERTS

ITEM	NAME	ADD PER KG/L	CONTENT	PACKAGING	
	<b>1000990-003 MOUSSE AU CHOCOLAT</b> 100 g powder + 100 ml water + 150 g cream = 5 portions of 70 g.		1.0 kg	folded box	   
	<b>1000992-003 STRAWBERRY MOUSSE</b> 100 g powder + 100 ml water + 150 g cream = 5 portions à 70 g.		1.0 kg	folded box	   
	<b>1000991-003 VANILLA-TASTE MOUSSE</b> 100 g powder + 100 ml water + 150 g cream = 5 portions à 70 g.		1.0 kg	folded box	   
	<b>1091394-001 ORANGE EXTRACT</b> Highly concentrated natural orange extract for desserts and baked goods, soups and sauces.	2-5 g	200 g	can	    
	<b>1004859-001 VANILLA FLAVOURING</b> A spreadable vanilla flavouring with vanilla extract, anise and clove oil.	1-2 g	1.0 kg	bag	    
	<b>1692044-001 VANILLA BOURBON</b> Finely ground.	to taste	200 g	can	    
	<b>1000877-003 VANILLA PODS</b>		5 pc.	glass	    
	<b>1000960-001 VANILLA SUGAR</b>	to taste	700 g	can	    
	<b>1091393-001 LEMON EXTRACT</b> Highly concentrated natural lemon extract for desserts and baked goods, soups and sauces.	2-5 g	200 g	can	    

PICTOGRAMS

**🔥 COOK & CHILL**

Products marked with this symbol are suitable for cook & chill preparation.

**✖ 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 MILK COMPONENTS**

These recipes do not contain any milk components.

**✔ NO ADDITIVES SUBJECT TO DECLARATION**

These products do not contain any additives that require declaration, such as glutamate.

**🌱 VEGETARIAN**

Vegetarian food is becoming even more popular. These products contain neither meat nor substances derived from meat.

**🍷 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.

**🍷 CONTAINS ALCOHOL (>0.3%)**

These products contain alcohol and should be avoided in the food of infants and young children and if feeding people suffering from addictions.

**🌾 GLUTEN-FREE IN ITS END-APPLICATION/FINISHED PRODUCT**

This recipe has no ingredients containing gluten.

**🌡️ COLD THICKENING**

Instant products containing starch which thicken in cold water. They bind liquids well when heated.



5-HERBS SOUP	33	DILL TOPS	20	MARINOX MEXICO	29	SAFFRON SALT	15
ALLSPICE WHOLE	7	DILLEXTACT-SEASONING	23	MARINOX TANDOORI	29	SAGE SLICED, GTK	20
APPLE GRANULATE	5	DUCKS- AND G EESE SEASONING	11	MARIPUR CHICKERIA	28	SALAD HERBS	12
ARABIAN LAMB SEASONING	11	FAJITA SEASONING	14	MARIPUR CHINA	29	SANDWICH SPREAD BUTTER FLAVOURED	43
ASIA SEASONING	13	FISH STOCK	33	MARIPUR CHIPOTLE	28	SANDWICH SPREAD SHALOTT	43
ASIAN STYLE BOUILLON	33	FLOWER MIX	39	MARIPUR CURRY	29	SANDWICH SPREAD TOMATINO	43
ASPIC POWDER	23	FRESH ONION EXTRA	23	MARIPUR GAME	25	SAUCE A LA HOLLANDAISE	35
AXEL'S BEST PEPPER-ORANGE	28	FRIED POTATO SEASONING	11	MARIPUR HONEY-MUSTARD	29	SAUCE FOR ROAST PORK	36
BAKING SPRAY	23	FRUIT AND SALAD FRESH	23	MARIPUR KENTUCKY	29	SAUCE LIGHT	35
BACON FLAVOURING	25	FRUITY CURRY	13	MARIPUR SPARE RIBS	29	SAUERBRATEN SEASONING	25
BALSAMIC VINEGAR BIANCO	41	GAME SEASONING	12	MARJORAM RUBBED, GTK	19	SAUERKRAUT SEASONING BIGOSCH	25
BALSAMIC VINEGAR	41	GARAM MASALA	13	MEAT BOUILLON	33	SAVORY RUBBED, GTK	19
BALSAMIC VINEGAR BERRIES	41	GARDEN VEGETABLE STOCK	33	MEAT TENDERIZER	23	SAVORY RUBBED	20
BALSAMIC VINEGAR TRUFFLES	41	GARLIC EXTRA	24	MIXED CARTON OF MEDITERRANEAN OILS	42	SCHWEINSKROSTI	12
BARBECUE RIBS	11	GARLIC GRANULES	5	MIXED CARTON OF OILS	42	SEASONING FOR FRIED FISH	11
BARBECUE SAUCE	36	GARLIC PEPPER SVS	11	MIXED CARTON OF OILS II	42	SEASONING FOR YOGHURT DRESSING	43
BARBECUESPICE PINK PEPPER SVS	14	GARLIC POWDER	5	MIXED CARTON OF VINEGARS II	41	SESAME OIL	42
BASIL HERB OIL CONCENTRATE	21	GINGER GROUND	5	MIXED CARTON OF VINEGARS	41	SHERRY VINEGAR	41
BASIL OIL	41	GOULASH FIX	24	MOJO ROCHO	15	SMOKAL	25
BASIL RUBBED	20	GOULASH SEASONING	11	MOUSSE AU CHOCOLAT	45	SOY SAUCE (OSOYO)	25
BASIL SLICED, GTK	19	GOURMET SAUCE BECHEMEL	35	MUGWORT RUBBED	20	SPICE MILL ARRABIATA	17
BAVARIAN CRUST MIX	11	GOURMET SAUCE CHEESE	35	MUSHROOM SAUCE	35	SPICE MILL COLORFUL PEPPER	17
BAY LEAVES	6	GOURMET SAUCE CURRY	35	MUSHROOM SEASONING	24	SPICE MILL HERB SALAD MIX	17
BINDER FOR BRIGHT SAUCES	36	GOURMET SAUCE PAPRIKA	36	MUSTARD SEED GOLDEN YELLOW WHOLE	8	SPICE MILL INDIAN CURRY	17
BINDER FOR DARK SAUCES	36	GOURMET SAUCE PEPPER CREAM	35	NASI GORENG SEASONING	14	SPICE MILL MEDITERRANEAN	17
BINDER FOR DARK SAUCES	36	GOURMET SAUCE POULTRY (BROWN)	35	NUTMEG FINELY RUBBED	6	SPICE MILL PEPPER STEAK	17
BINDER FOR SOUPS AND SAUCES	36	GOURMET TOMATO SAUCE TUSCANY	35	NUTMEG GROUND	6	STARANISE WHOLE	8
BIO BASIL RUBBED	9	GOURMET TOMATO SOUP	33	NUTMEG WHOLE	6	STEAK PEPPER ONTARIO	12
BIO CURRY	9	GRAPE SEED OIL	42	OLD GERMAN POTATO SPOUP	33	STEAK PEPPER ROCKY	12
BIO GARLIC GRANULES	9	GRATIN FIX	24	OLIVE OIL ORANGE	42	STEAK SEASONING PORTERHOUSE	12
BIO NUTMEG GROUND	9	GRAVY	35	OLIVE OIL	42	STOCK GRANULES	33
BIO OREGANO RUBBED	9	GREEN CURRY	15	ONION GRANULATE	8	STRAWBERRY MOUSSE	45
BIO PAPRIKA SWEET GROUND	9	GREEN PEPPER SEASONING	24	ONION SEMOLINA	8	SURF & TURF	17
BIO PEPPER WHITE GROUND	9	GRILL SEASONING ASADO	14	ONION SLICES	8	SWEET & SOUR SEASONING	14
BIO THYME RUBBED	9	GRILL- AND ROAST SEASONING FINE	11	ORANGE PEPPER SVS	12	SWEET CHILI DIP	37
BOLOGNESE FIX	23	GYPSY SAUCE	37	ORANGEN-EXTRACT	24, 45	SWEET LEMON CHICKEN SEASONING	14
BOMBAY DIP	36	GYROS RHODOS SEASONING	13	OREGANO HERB OIL CONCENTRATE	21	TANDOORI SEASONING	14
BOUILLON FOR PASTA	25	GYROS SEASONING FINE	13	OREGANO RUBBED, GTK	19	TARRAGON RUBBED, GTK	19
BOUILLON WITHOUT ADDED MSG	25	GYROS SEASONING	13	OREGANO RUBBED	20	TARRAGON SLICED	20
BOUILLON	25	HERB BUTTER SEASONING	11	PAPRIKA 3000	24	TASMANIAN PEPPER WHOLE	8
BOUQUET GARNI	23	HERB DRESSING	43	PAPRIKA EXTRA RED GROUND	6	TENNESSEE SAUCE	37
BRUSCHETTA TOMATINO	12	HERBES DE PROVENCE	13	PAPRIKA GROUND	6	THAI 7 SPICE	14
CAJUN SPICE	14	HERBESSA	24	PAPRIKA SWEET RED GROUND	6	THE RED HOT	25
CARAMEL COLOUR	26	HERBS MIX ITALIA, GTK	19	PAPRIKACHIPS MIXED	6	THURINGIAN MARJORAM RUBBED	20
CARAWAY GROUND	5	HERBS WITH SEA SALT	11	PARSLEY LEAVES SLICED	21	THYME RUBBED, GTK	20
CARAWAY WHOLE	5	HORSERADISH-PARSLEY ROOT SOUP	33	PARSLEY RUBBED, GTK	19	THYME RUBBED	21
CARDAMOM GROUND	5	HOT MANGO DIP	36	PASTA & UNIVERSAL SEASONING	24	TOMATO FORTALEZA	15
CARROT-GINGER SOUP	33	HOUSE DRESSING	43	PEANUT OIL	42	TOMATO SAUCE	35
CHEVIL RUBBED, GTK	19	ITALY DRESSING	43	PEPPER BLACK CRUSHED	7	TOMATO SPICES COARSE	12
CHICKEN BOUILLON	33	JULISCHKA	24	PEPPER BLACK GROUND	7	TOMATO-FIX	25
CHICKEN SEASONING FINE	11	JUNIPER BERRIES WHOLE	8	PEPPER BLACK WHOLE	7	TRUFFLE OIL	42
CHILI CON CARNE FIX	23	KULMBACHER BEER MARINADE	28	PEPPER COLOURED WHOLE	6	TURMERIC GROUND	6
CHILI CRUSHED	5	LEMON EXTRA	26	PEPPER GREEN WHOLE, GTK	19	TZATZIKI SEASONING	13
CHILI GROUND	5	LEMON PEPPER	12	PEPPER GREEN	7	VANILLA BOURBON	45
CHILI OIL	41	LEMON-BUTTER SAUCE	36	PEPPER MIX COLOURFUL CRUSHED	7	VANILLA FLAVOURING	45
CHILI-FIBERS	39	LEMON-EXTRACT	26, 45	PEPPER SANDWICH SPREAD	43	VANILLA PODS	8, 45
CHILI-ROLLS	39	LIME OIL	42	PEPPER WHITE GROUND	7	VANILLA SUGAR	45
CHINA SEASONING	13	LOVAGE SLICED	20	PEPPER WHITE WHOLE	7	VANILLA TASTE MOUSSE	45
CHIPS SEASONING	12	LOVAGE, GTK	19	PESTO GENOVESE	31	VEGETABLE SEASONING	23
CHIVE RINGS	21	MACE GROUND	6	PESTO ROSSO	31	VEGETABLE STOCK	33
CHIVE SLICED, GTK	20	MAGIC GYROS	29	PIMIENTO LIMÓN	15	VEGETARIAN BOLOGNESE FIX	23
CIDER VINEGAR	41	MAGIC HERB BUTTER-STYLE	30	PINE NUTS	39	VINEGAR PREPARATION CHERRY	41
CINNAMON GROUND (CASSIA)	8	MAGIC HOT	29	PINK BERRIES WHOLE	7	VINEGAR PREPARATION MANGO	41
CINNAMON STICKS	8	MAGIC MANGO-CHILI	30	PISTACHIOS 1A GREEN	7	VINEGAR PREPARATION PEAR	41
CLOVES GROUND	6	MAGIC ONION	30	PIZZA SPICE	13	VINEGAR PREPARATION RASPBERRY	41
CLOVES WHOLE	6	MAGIC PICANHA BRASIL	30	PREMIER MINCE MIX	24	WALNUT OIL	42
CORIANDER GROUND	5	MAGIC PIKANT	30	PREMIUM MISCHKARTON ÖL	42	WASABI PEPPER	14
CORIANDER WHOLE	5	MAGIC PINK PEPPER	30	PUMPKIN SEED OIL	42	WHITE VINE VINEGAR	41
CORNFLOWERS	39	MAGIC ROSEMARY SEA SALT	30	PURPLE CURRY	14	WILD GARLIC OIL	41
CREAM SAUCE	35	MAGIC SALS	30	RAPE OIL	42	WILD GARLIC SLICED, GTK	19
CREMA ALL'ACETO BALSAMICO	42	MAGIC TASMANIAN PEPPER	29	RAS EL HANOUT SPICE	15	WILD GARLIC-PESTO	31
CRUSTO DI MARE	23	MAGIC TEX MEX	30	RED CURRY	14	WOK-SAUCE CURRY	37
CRYSTAL SALT MILL	17	MAGIC TROIS POIVRES (MAGIC 3 PEPPER)	30	RED WINE VINEGAR WITH SHALOTTS	41	WOK-SAUCE GINGER-PINEAPPLE	37
CUMIN GROUND	5	MAGIC ZULU FIRE	30	ROASTED ONION-EXTRACT	23	WOK-SAUCE HONEY PEPPER	37
CURRY INDIAN	5	MAGIC	29	ROASTED ONIONS KIBBLED	7	WOK-SAUCE HOT SPICE	37
CURRY OIL	41	MARINAD' OLIVE ITALIA	28	ROCKET OIL	42	WOK-SAUCE LIME-COCONUT	37
CURRY PASTE INDIA	26	MARINAD' OLIVE MEDITERRAN	28	ROSE PETALS	39	WOK-SAUCE SOY-PLUM	37
CURRY PASTE THAI GREEN	26	MARINAD' OLIVE PROVENCALE	28	ROSEMARY HERB OIL CONCENTRATE	21	WOK-SAUCE SWEET AND SOUR	37
CURRY PASTE THAI RED	26	MARINOX BUDAPEST	28	ROSEMARY SLICED, GTK	20	WOK-SAUCE THAI GREEN	37
CURRY POWDER	13	MARINOX CAPRI	28	ROSEMARY SLICED	21	WOK-SAUCE THAI RED	37
CURRY SAUCE FOR CURRYWURST	37	MARINOX CHIMICHURRI	28	ROUX DARK	26	WORCESTERSHIRE-SAUCE	25
CURRY SAUCE TROPICAL	37	MARINOX DIJON	28	ROUX LIGHT	36		
DARK SAUCE	35	MARINOX FLORENZ	28	ROYAL HERBS	39		
DECOR MIX VARIANTA	39	MARINOX GOURMET SAFFRON	28	SAFFLOWER OIL	41		
DECORADO	39	MARINOX HUBERTUS	29	SAFFRON THREADS	7		
DILL TOPS SLICED, GTK	19	MARINOX KNOBLI	29	SAFFRON POWDER	7		





## 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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For more information and recipe ideas visit: [www.raps.com](http://www.raps.com) · [info@raps.com](mailto:info@raps.com)  
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