



PureLine

Clean label
seasonings for
pure success!
Wipe the shelves
clean with
RAPS PureLine

- Great flavour
- No E-numbers
- MSG free



Create great flavours without additives!

**RAPS Clean Label Technology
makes it possible:
top quality industrial
seasonings for all applications.**

■ Boiled Sausage

NEW!



PURELINE BOILED SAUSAGE

Art.-Nr. 39608

Seasoning with a hint of mace.

Flavours:

mace, ginger, caraway,
coriander

Usage: 4 g / kg

Clean Label

NEW!



PURELINE ALPINI

Art.-Nr. 39610

Seasoning preparation
for German salami.

Flavours:

caraway, pepper, garlic

Usage: 6 g / kg

Clean Label



PURELINE TYPE COLD CUTS

Art.-Nr. 39364

Aromatic seasoning for all
cold cut varieties.

Flavours:

ginger, coriander, mace

Usage: 6 g / kg

Clean Label



PURELINE BOLOGNA

Art.-Nr. 39365

Strong, full-bodied seasoning for
a rounded pork sausage flavour.

Flavours:

nutmeg, coriander, pepper

Usage: 5 g / kg

Clean Label



PURELINE FRANKFURTER SAUSAGE

Art.-Nr. 39367

The perfect aid for
bringing out the natural meaty
flavour.

Flavours:

ginger, pepper, nutmeg

Usage: 6 g / kg

Clean Label



PURELINE MEAT LOAF

Art.-Nr. 39366

Strong seasoning.

Flavours:

coriander, nutmeg,
ginger, pepper

Usage: 5 g / kg

Clean Label

■ Cooked Sausage

NEW!



Clean Label

PURELINE BLOOD SAUSAGE

Art.-Nr. 36609

Seasoning preparation for blood sausage varieties.

Flavours:

pepper, marjoram, cloves

Usage: 4-6 g / kg

NEW!



Clean Label

PURELINE LIVER SAUSAGE

Art.-Nr. 39607

Seasoning preparation for quality liver sausage.

Flavours:

pepper, ginger

Usage: 3-4 g / kg

■ Grill Sausage



Clean Label

PURELINE BRATWURST

Art.-Nr. 39369

Seasoning blend for all fresh and cooked varieties of Bratwurst and grill sausage.

Flavours:

pepper, onion, caraway, ginger

Usage: 5 g / kg



Clean Label

PURELINE BRATWURST WITH LEMON

Art.-Nr. 39368

Seasoning blend for all fresh and cooked varieties of Bratwurst and grill sausage.

Flavours:

pepper, ginger, lemon

Usage: 5 g / kg

■ Raw Sausage

NEW!



PURELINE SPREADABLE RAW SAUSAGE

Art.-Nr. 39612

Ripening additive without GdL for fermentation process of fine varieties of Teewurst, Raw Polony and other spreadable raw sausage products.

Flavours:

pepper, coriander, nutmeg, mace

Usage: 8 g / kg

NEW!



PURELINE SALAMI BASIC

Art.-Nr. 39611

Effective flavour development for sliceable raw sausage.

Flavours:

ginger, chilli, garlic

Usage: 8 g / kg

PureLine

No E-numbers. Maximum flavour!

Interested in a trial run?

Please call

++49 9221/807 414

for further information.

The advantages to you at a glance!

○ Clean label

All PureLine Seasonings are free from any E-numbers that might otherwise require a declaration on the label, and free from any additives – an important argument for the discerning consumer.

○ Great flavour

RAPS' competence in producing great flavours, gained from 80 years of experience, has been concentrated into every PureLine Seasoning.

○ Reliable quality

All PureLine Seasonings have been standardised. You can rely on each batch being the same high quality every time.

○ No added MSG and free from allergenic materials

You and your customers are safe in the knowledge that PureLine Seasonings are free from MSG and allergens.

○ Perfect results at the right price

With PureLine Seasonings you only need to use an amount of max 5-6 g/kg. The bottom line effect is significantly lower seasoning costs.

Labelling of Allergenic

Article-number:	39608 PURELINE BOILED SAUSAGE	39610 PURELINE ALPINI	39364 PURELINE TYPE COLD CUTS	39365 PURELINE BOLOGNA	39367 PURELINE FRANK- FURTER SAUSAGE	39366 PURELINE MEAT LOAF	39609 PURELINE BLOOD SAUSAGE	39607 LIVER SAUSAGE PURELINE	39696 PURELINE BRATWURST	39368 PURELINE BRATWURST WITH LEMON	39612 PURELINE SPREADABLE RAW SAUSAGE	39611 PURELINE SALAMI BASIC
Gluten cereals as well as products thereof*)	-	-	-	-	-	-	-	-	-	-	-	-
Crustacean and crustacean related products	-	-	-	-	-	-	-	-	-	-	-	-
Eggs and egg products	-	-	-	-	-	-	-	-	-	-	-	-
Fish and fish products	-	-	-	-	-	-	-	-	-	-	-	-
Peanuts and peanut products	-	-	-	-	-	-	-	-	-	-	-	-
Soya and soya products	-	-	-	-	-	-	-	-	-	-	-	-
Milk and milk products (incl. lactose)	-	-	-	-	-	-	-	-	-	-	-	-
Nuts and nut related products**)	-	-	-	-	-	-	-	-	-	-	-	-
Sesame seeds and sesame products	-	-	-	-	-	-	-	-	-	-	-	-
Sulphite in a concentration of min. 1 mg/kg (ppm) to our product	-	● 1	-	-	-	● 2	-	-	-	-	-	-
Celery and celery products	-	-	-	-	-	-	-	-	-	-	-	-
Mustard and mustard products	-	-	-	-	-	-	-	-	-	-	-	-

According to recipe:

- contain
- not contain

*) e.g. wheat, rye, barley, oats, spelt grain wheat, kamut and their hybrid forms

**) almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachio nuts, Macadamia nuts and Queensland nuts

1) from garlic, ginger, dextrose and onion max 15.9 ppm in our products. Calculated onto the end product at an addition rate of 6 g / kg max 0.1.1 ppm and therefore at the moment the labelling is non-obligatory in the ingredient list.

2) from garlic, dextrose and onion max 16 ppm in our product. Calculated onto the end product at an addition rate of 5 g / kg: max 0.8 ppm and therefore at the moment the labelling is non-obligatory in the ingredient list.

Unavoidable cross-contamination with allergenic elements during processing in our factory or during processing prior to receipt by us cannot be ruled out. All recipes are MSG free.