

# FOOD PROCESSING SOLUTIONS

**Rieckermann Philippines, Inc.**  
Mr. Ben Torre | Sales Division Manager, FOOD  
Email: [b.torre@rieckermann.com](mailto:b.torre@rieckermann.com)

Mr. Richard Sotto | Product Manager, FOOD  
Email: [r.sotto@rieckermann.com](mailto:r.sotto@rieckermann.com)

215 Jaime Cardinal Sin St. Cor. Dela Paz  
Pleasant Hills, Mandaluyong City, Philippines

 Since  
**1892**

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We look forward to hearing from you and meeting you in person.

Please find all addresses and contact information for local offices on our website: [www.rieckermann.com](http://www.rieckermann.com)



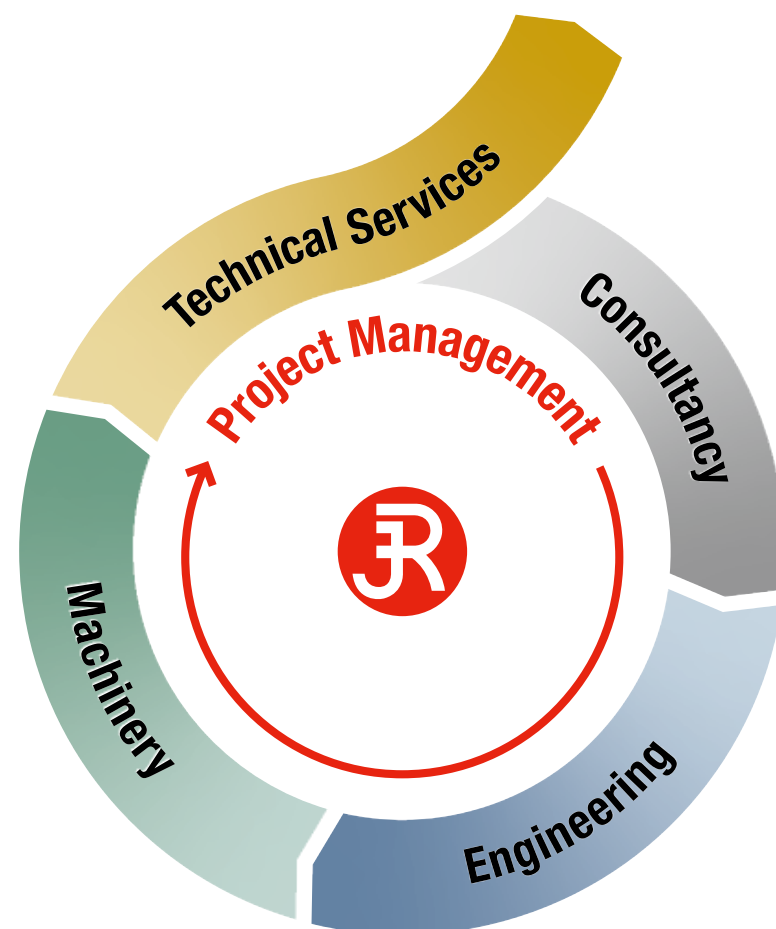


# 360° CUSTOMIZED INDUSTRIAL SOLUTIONS

Since 1892, Rieckermann has been your reliable partner for industrial production and processes. With a comprehensive range of high-quality services and technology, we provide solutions tailored to match your individual needs.

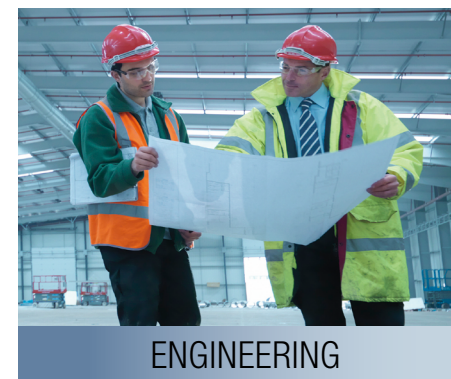
As a family-owned company, we personally accompany, guide, and support you on your path to drive your business to the next level. With over 130 years of experience and specific expertise in several industries and markets, we open new opportunities for you and your industrial production.

Our team of 750 employees is present in person in Europe, the Near and Middle East, Southeast Asia, and the Far East. To fulfil your expectations, we work close to the market and hand-in-hand with you on a local level.



**FULL-SERVICE SUPPORT**  
**RELIABLE PERFORMANCE**

Rieckermann provides consulting and engineering, state-of-the-art machinery, and technical services for several industries. Our international team of experts and local representatives in Asia and the Middle East deliver customized high-quality solutions along the whole value chain of industrial production and processes.



ENGINEERING

## Rieckermann consulting & engineering solutions

- Site master planning, feasibility studies & conceptual design
- Engineering & design
- Procurement
- Construction management
- Commissioning, validation & training
- EU GMP compliance services



MACHINERY

## Rieckermann process technology

- Machinery & industrial equipment
- Machinery procurement & contracting
- Warehouse automation
- Global trade finance
- Commercial licensing & consulting
- Consumables & raw materials



TECHNICAL SERVICES

## Rieckermann technical services

- FAT/SAT
- Local content management
- Installation & calibration
- Training & local language support
- After sales service & maintenance
- Spare parts

# FOOD SOLUTIONS FOR A WIDE RANGE OF FOOD APPLICATIONS

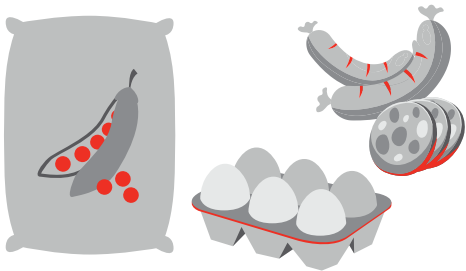
Rieckermann supports the Food Processing industry across Asia and the Middle East by providing process solutions that increase efficiency, help save valuable resources, and help innovate with unique recipes as well as unique product and packaging designs.

Our knowledge and experience covers a wide portfolio of different areas in the food industry – from animal protein, bakery, confectionary & snacks, dairy products, fruit & vegetables to food ingredients, including packaging and intelligent warehouse solutions. Together with our expert technology partners, we supply state-of-the-art solutions that are tailored to individual requirements.



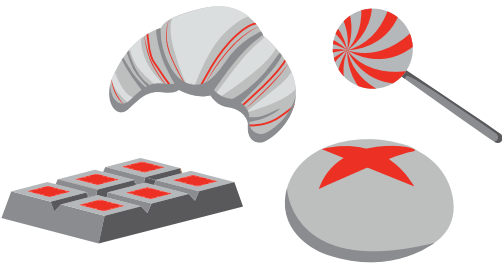
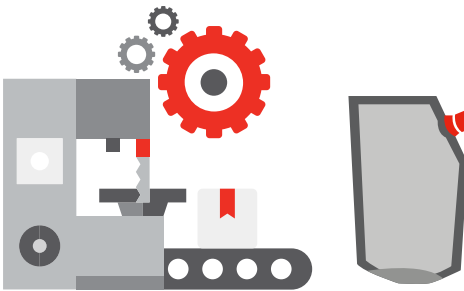
## Animal protein & alternatives

- Processed & value-added meat
- Ready-to-eat meals & convenience food
- Eggs & egg products
- Emerging & alternative proteins
- Pet food



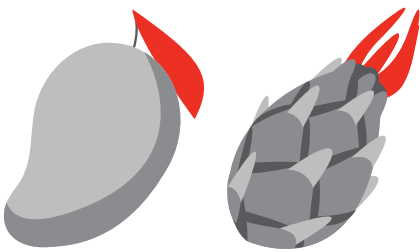
## Material handling, packaging, EOL & automation

- Dry & liquid material handling & dosing
- Packaging solutions
- End-of-line (EOL) solutions
- Integration & automation
- Warehousing



## Bakery, confectionary & snacks

- Breads, buns & rolls
- Croissants & pastry
- Cookies & biscuits
- Chocolate & confectionary
- Snack & healthy products

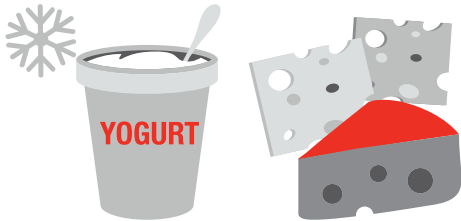


## Fruit & vegetables

- Juices, purees & concentrates
- Minimally processed fruit & cup salads
- Dried & freeze dried
- Canned & preserved

## Dairy products & alternatives

- Fermented & cultured dairy
- Natural & processed cheese
- Dairy powders & concentrates
- Dairy fats & derivatives



## Food ingredients & primary processed food

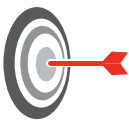
- Roasted, ground & instant coffee
- Coffee capsules
- Cereals & grains
- Sugar
- Oils & fats
- Nuts
- Cocoa





# YOUR BENEFITS AT A GLANCE

The food industry is both highly global and deeply individual. While standardized products are consumed worldwide every day, food remains closely tied to cultural preferences, local traditions, and specific market requirements.



### Industrial solutions – individual approach

As an industrial solution provider for the food industry, we understand global trends, technological developments, and the challenges and opportunities shaping local markets. Leveraging this expertise, we commit to accommodating your individual needs, from globally standardized production concepts to culturally and locally tailored food specialties.



### Pilot testing - Scale-up confidence

The journey from initial product concept to full-scale industrial production requires practical validation under realistic processing conditions. With our industrial test kitchen, we provide a dedicated application and trial environment where equipment, ingredients, and recipes can be evaluated through pilot-scale trials, allowing processes and products to be validated before industrial implementation.



### Global expertise – local insight

Our local teams speak your language, contribute deep knowledge of country-specific products, consumer preferences, and production realities, supported by proven experience and operational know-how across diverse food markets. By translating this insight into practical solutions, we deliver technologies and concepts precisely adapted to each market and application.



### Full-service approach – complete coverage

Take advantage of our wide service portfolio including consulting, engineering, machinery & equipment sourcing, testing & evaluating, financing, shipping, project management, installation, after sales services, and spare parts supply. From early-stage ideas to established projects, we provide support across the full project lifecycle.

# SKIA TEST KITCHEN BRING YOUR PRODUCT VISION TO LIFE



Recipe development



Sample production



Seminars



Upscaling

### Our SKIA industrial test kitchen has everything you need

Bringing a product from concept to industrial production is a process of refinement. Our SKIA Test Kitchen provides the right environment to develop, test, and optimize products before full-scale market launch.

With best-in-class equipment, our SKIA Test Kitchen enables small-batch trials under industrial conditions, helping you reduce risk and accelerate time to market.

### We can assist you with

- Equipment recommendation & process flows
- Sourcing quality ingredients & recipe development
- Executing product trials & evaluating products
- Kitchen & staff support

The Rieckermann SKIA Test Kitchen is located at our office in Manila, Philippines.

**TEST, TASTE & PROVE.**  
Develop your production ideas for:



Processed meat



Dairy & cheese



Convenience food



Bakery & confectionary





# GLOBAL SCALE LOCAL CARE

Rieckermann's strength lies in its international presence, enabling the global deployment of European equipment and product concepts while fostering the exchange of ideas, experience, and expertise across markets.



Scan to  
find out more  
about our full portfolio

## SUPPORT & EXPERTISE ACROSS COUNTRIES

### Brewing coffee success in Vietnam

Vietnam is internationally recognized for its vibrant and distinctive coffee culture and is a key player in the global coffee market as the world's largest producer of Robusta coffee.

With a presence in Vietnam since the 1950s, we have extensive market experience and deep local insight. Supported by our expert team, we advise on efficient processing technologies and emerging market trends. From traditional consumption styles, such as coffee with condensed milk, coconut, salt, and egg coffee to the growing shift toward processed and value-added coffee products, we are here to support you throughout the project lifecycle.

### Other product expertise

- Natural & processed cheese
- Biscuits & healthy snacks
- Croissants & pastries
- Fruit & vegetables



### Advancing cheese production in China

Dairy products encounter unique market and cultural challenges within China, and our team is proud to be at the forefront of this development.

Building on our experience with processed cheese production lines, we now deliver technologies for fresh cheeses such as mozzarella and burrata, as well as soft cheeses, including camembert and brie. We also support innovative products like cheese lollipops, which have gained strong popularity in the local market.

### Additional product segments

- Butter
- Whey powder
- Casein





# ADAPTED TECHNOLOGIES FOR REGIONAL INDUSTRIES

## Precision processing for global standards in Malaysia & Singapore

Food lies at the heart of Malaysia and Singapore, where diverse culinary traditions blend with a world-class food manufacturing landscape.

Our local team specializes in high-end processing for cocoa, confectionary, and coffee. From precise roasting processes to advanced chocolate tempering, we deliver industrial solutions that enable leading brands to meet the highest global standards of safety, quality, and consistency.

Beyond processing, we support scalable growth through intelligent automation. Our turnkey solutions integrate robotics and data-driven processing to maximize throughput, improve efficiency, and minimize production footprint in highly competitive markets.

### Extended processing application

- Process automation



## Processed meat expertise for a growing market in the Philippines

Food holds a central place in the Philippines culture, serving as a symbol of hospitality, community, and family bonding.

In 2023, the Philippines was the sixteenth largest global market for processed meats and is forecasted to keep increasing, making this country a promising market for all producers and retailers operating in this sector. Our team in the Philippines has extensive experience in processed meat technologies, including sausages, nuggets, burger patties, corned beef, and more.

As the products of our customers are part of everyday consumption, we place strong emphasis on delivering safe, reliable, and efficient processing solutions. Whether you are seeking a turnkey high capacity industrial line, a specific process step, or a machine that meets your requirements, we are happy to support you.

### Additional product areas we cover

- Bakery & confectionary
- Ready-to-eat meals & sauces
- Margarines & shortenings
- Coffee



## Advancing pet food production in Thailand

The pet food industry in Thailand is a rapidly growing market, driven by rising pet ownership, urban lifestyles, and increasing awareness of pet nutrition.

The highest standards are applied to meet dietary requirements and satisfy taste preferences of this demanding consumer group.

Our team in Thailand has solid experience supporting customers in this growing industry. Whether you are an established pet food producer aiming to expand capacity and diversify your product portfolio, or a new market entrant exploring new product concepts and evaluating investment opportunities, we are here to support you.

Leveraging our 360° customized industrial solutions, we offer full service for your operations across dry, wet, and specialty pet foods for dogs and cats, including grain-free, organic, and functional products addressing health needs such as digestion and skin care.

### Other processing capabilities

- Processed & value-added meat
- Bakery & confectionary
- Cheese
- Coffee
- Margarine & butter



# CUSTOMIZED TECHNOLOGIES FOR LOCAL PRODUCTION NEEDS

## Elevating bakery standards in the Middel East

The bakery and pastry market in the Middle East is experiencing strong growth, driven by evolving consumer preferences, a vibrant café culture, and the influence of European-style baked goods. Premium positioning, freshness, and in-store baking have become key differentiators, particularly across urban centers and Gulf Cooperation Council countries.

With extensive experience in the bakery sector, we understand the market's shift toward authentic European recipes alongside local adaptation and halal requirements. We support a wide range of bakery applications, including croissants, Danish pastries, brioche, baguettes, soft buns, and sandwich breads, addressing current trends such as artisanal quality, premium products, and flexible production concepts tailored to regional preferences.

### Extended product expertise

- Processed & value-added meat
- Coffee
- Cheese
- Beverages



## Driving bakery & snack growth in Indonesia

The bakery, confectionary, and snacks market in Indonesia is one of the fastest-growing segments of the country's food and beverage industry, driven by a large, young population and rapid urbanization. Halal compliance is a fundamental requirement in the market, while growing health awareness is increasing demand for products with reduced sugar content and functional or natural ingredients.

With decades of experience in the food industry, our team supports you in enhancing production lines with innovative solutions and technologies that maintain profitability. Whether you specialize in convenience products such as packaged bread, biscuits, wafers, chocolate, and savory snacks, or are developing new products inspired by local flavors, we provide tailored industrial support.



### Additional food categories

- Processed meat
- Natural & processed cheese
- Fermented dairy products
- Coffee

## Bakery solutions for a trend-driven market in South Korea

The bakery market in South Korea is a dynamic, trend-driven segment of the food industry, shaped by a strong café culture, urban lifestyles, and demand for premium, visually appealing products. Innovation, freshness, and in-store baking are key success factors, supported by frequent product launches.

With extensive experience in bakery processing, we understand the market's focus on Western-style breads such as loaves, buns, croissants, and cakes, enhanced by Korean innovations that blend European techniques with local flavors and softer textures. We support a wide range of bakery applications while addressing current trends including convenience, product aesthetics, and growing demand for healthier options made with whole grains, reduced sugar, and natural or functional ingredients.



### Further solution areas

- Processed & value-added meat
- Process automation



# BIOWASTE-TO-ENERGY SOLUTIONS FOR FOOD INDUSTRY



Rieckermann supports integrated biowaste treatment approaches that convert organic waste and wastewater from food production into valuable energy and fertilizers. Applicable across industries such as dairy, beverages, snacks, meat, and fruit processing, these solutions handle a wide range of inputs, including food residues, dairy by-products, slaughterhouse waste, expired food, and municipal organic waste.

As a complementary element to food production, advanced biowaste treatment technologies contribute to improved sustainability, reduced costs, and compliance with environmental regulations. Among these technologies, anaerobic digestion enables the conversion of organic waste into biogas (CH<sub>4</sub>) for energy recovery and nutrient-rich by-products.

With a strong cross-industry perspective, Rieckermann actively promotes waste-to-energy solutions to help food producers address evolving sustainability and waste reduction challenges.

**We provide a complete system combining**

- Waste pre-treatment
- Anaerobic digestion
- Biogas conditioning
- Energy generation
- Fertilizer production for maximum efficiency



# TECHNICAL SUPPORT FOR SMOOTH START UP & RELIABLE OPERATIONS

**Installation and commissioning are critical milestones for project success.**

With a **dedicated team** of highly trained local service engineers, you can rely on consistently high technical standards, full regulatory compliance, and immediate on-site support whenever needed.

A **structured and seamless handover** between our sales, project management, and service teams ensures full continuity throughout every project phase. This integrated approach allows you to benefit from consistent technical expertise, uninterrupted workflows, and reliable knowledge transfer.

Supported by **locally based service engineers**, you also gain prompt on-site assistance in your local language, while reducing reliance on extended deployment of overseas resources and optimizing overall costs.

From site preparation through commissioning, ramp-up, and into long-term operation, our technical services team supports your entire installation and beyond with consistent quality and reliability. This ensures not only an efficient start-up, but also sustained performance through dedicated after sales support, providing a dependable on-the-ground partnership at every stage.

**Our scope includes**

- Installation of automation hardware & software
- Supervision of electrical & mechanical installation
- Hook-up of utilities (pressure, water & electricity)
- Commissioning & SAT execution
- Training & start-up support
- Maintenance & spare parts services

