

FRUIT PROCESSING OUR BUSINESS IS YOUR SUCCESS



Passion
for fruit

RIECKERMANN DELIVERS RELIABLE FRUIT PROCESSING SOLUTIONS FROM HARVEST TO SHELF

Fruit processing requires technologies that preserve natural characteristics while ensuring industrial reliability. At Rieckermann, we support manufacturers with processing solutions that extend seasonal availability and stabilize supply chains without compromising product quality.

OUR SCOPE OF WORK

- **High pressure processing (HPP) technology:** With this approach, uniform and instantaneous pressure transmission enables a pasteurization-equivalent effect while preserving the product from heat exposure.
- **Juices, purees & concentrates:** We offer precise process control to maximize yield while preserving flavor and nutritional value, ensuring consistent quality and shelf stability for both consumer products and industrial ingredients.



- **Frozen, dried & freeze-dried fruits:** Our technologies maintain product integrity while optimizing preservation efficiency, with drying solutions as reliable alternatives where cold-chain logistics are limited.



- **Canned & preserved fruits:** We deliver robust thermal processing and packaging technologies that ensure product safety, stability, and extended shelf life.



ENGINEERING | MACHINERY | SERVICES

360° customized industrial solutions

Rieckermann Philippines Inc.

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

Mr. Ben Torre
Sales Division Manager, FOOD
Email: b.torre@rieckermann.com

Mr. William Pascual
Technical Sales Executive, FOOD
Email: w.pascual@rieckermann.com