

RUAMPAT

NEXT STEP TO PREMIUM QUALITY

MACHINERY

& INGREDIENTS

for food industry



RuamPat Co.,Ltd



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MISSION



Our happiness lies in our client's success in food possessing business. We strive to offer for our clients the best knowledge, equipment, spices and ingredients, together with our services in one comprehensive solution.

We are here to make a difference in our solutions that stand out from competitors as we are determined to grow alongside our clients.

We constantly develop the Ruampat team with the utilization of the latest knowledge and technology. We are ready to offer you well-versed recommendations to support your businesses across all dimensions.

Ruampat's first and foremost priority is responsible action, especially in conserving the environment. We also take responsibility by implementing measures related to occupational safety and accident prevention.

Our team gets always trained in QM, Service, Customer relationships to be always "State of the Art"

HISTORY



Ruampat Co., Ltd. was established in 1994 by Mr. Charles Paoboon. The company is located at 170/9 Charu Mueang Road, Rong Muang, Patumwan, Bangkok. Its initial business ventures were on construction subcontracting and product repacking for reselling. Subsequently, the construction business declined due to the economic crisis of 1996-1997. The management foresaw that converting the business towards food manufacturing was a justified alternative, considering the economic circumstance. Therefore, the company began to primarily import products for the food

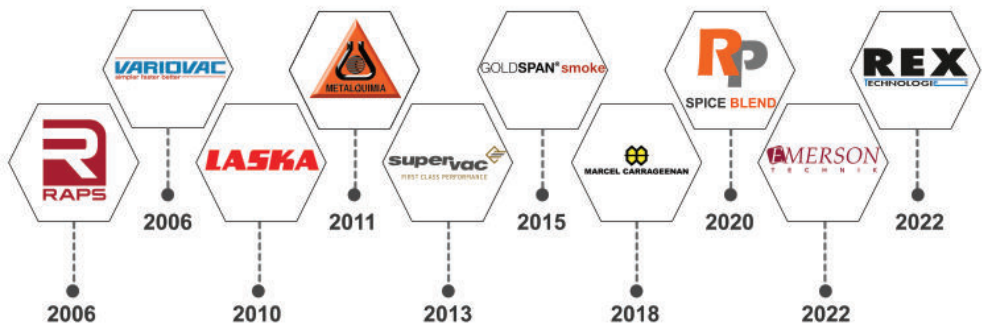
This shift in business direction was under the management of Mr. Chuchvee Paoboon, a new generation executive who assumed the administrative position in 2006. In 2009, the company moved its headquarters to 26 Soi Ladprao 128 (Mayfair Villa 2), Phlappla, Wang Thonglang, Bangkok. Later on, a new branch was opened at 152/11 Silom Road, Suriyawong, Bangrak, Bangkok, and used as a contact and communication center ever since.



HISTORY



The company's success has been shaped by customers' trust and cooperation from its international suppliers as follows:



In 2014, the company purchased a commercial building at 53/134 The Sapmanee Project, Khlong Song, Khlong Luang, Pathum Thani, and designated it as a service center to supply machines with standards and provide more timely and efficient services to customers. Furthermore, in 2013-2015, it received trophies of honor from VARIOVAC for generating the highest sales of machines. From then on, it has been expanding deeper into dimensions of operations and maintaining product development to maximize customer benefits and trust under the motto of "NEXT STEP TO PREMIUM QUALITY"

“NEXT STEP TO PREMIUM QUALITY”

“SIMPLER - FASTER - BETTER”

Thermoforming - Tray sealer - Leak tester

RuamPat Co.,Ltd. we are the partner of Variovac PS SystemPack GmbH since 2006. We have only one goal. To provide a perfect solution for your packaging operations with our concepts, products and materials. We offer you the best functional, fast, solution for your requirement.

We know, An attractive product presentation with a high level of recognition is an important purchase incentive in the food industry. However, packaging also has functions – it should protect the product and extend its shelf life. We would be pleased to discuss your individual requirements and wishes with you.





RuamPat Co.,Ltd



LASKA

“NEXT STEP TO PREMIUM QUALITY”

**“FOOD PROCESSING
IN PERFECTION”**

Cutter - Grinder - Emulsifier - Frozen meat cutter - Mixer - Production lines

RuamPat Co.,Ltd. we are the partner of Maschinenfabrik LASKA GmbH since 2010. We offer the high-quality specialist machinery as the world's leading brand in the meat processing industry and in related application areas of the food industry.

For your special requirements, please make an appointment with our sales specialist.





“NEXT STEP TO PREMIUM QUALITY”

“FIRST CLASS PERFORMANCE”

**Chamber machines - Belt machines - Shrink Tanks -
Shrink Tunnels Drying Units - Bag Opening Machine**

RuamPat Co.,Ltd. we are the partner of Supervac Maschinenbau GmbH since 2013. We have been offering complete solutions for vacuum packaging from a single source. We stand for the trend-setting development and manufacture of machines and automation.

With the latest technologies and sustainable service & support, we are here to discuss with you your requirements.





“NEXT STEP TO PREMIUM QUALITY”

“MEAT THE NEXT”

Marinator - Defrosting - Injector

RuamPat Co.,Ltd. we are the partner of METALQUIMIA S.A.U. since 2011 We offer the solution for the complete machine what is used to produce ham, cooked, marinated, cured meat and snacks.





“NEXT STEP TO PREMIUM QUALITY”

“MODERN TECHNOLOGY
UNIQUE TASTE”

Hot-Smoking, Cooking and Cooling Installations, Climatic Maturing and Post Maturing

Emerson Technik uses the newest technologies to help you offer your customers the traditional taste they are looking for. Our products are the results of years of research and development, dedicated to creating better ways to please even the most exquisite tastes.

Meeting both the needs of the market and the needs of your consumers is one of the main guiding principles. That is why we do not only use state of the art products and latest technologies, but we also concentrate on building innovation in everything that we do.





“NEXT STEP TO PREMIUM QUALITY”

“VACUUM FILLER &
PORTIONING SYSTEMS”

Vacuum filler & Portioning systems

35 years, experience in stuffing technology. REX together with Ruampat offer a wide range of stuffer in the food industry.

Every application needs a special solution for stuffing please contact our technical sale for your special need.



SPICES, FUNCTIONAL PRODUCTS AND FLAVOUR

Portfolio from **RuamPat Co., Ltd.** for the food industry

- We select our raw materials from all over the world
- We only choose high quality raw materials for our products to give our customers the best and stable taste
- Our QC control every delivery with “State of the art analysis”
- Our partners are market leader for their products in the world



Seasoning from **RuamPat Co., Ltd.**

- Spice mixes
- Spices and spice extract blend
- Spice extract and flavour blend



our from **RuamPat Co., Ltd**

Asian style

- E-Sarn Lab
- E-Sarn Sausage
- Northern Style Sausage
- Mala
- Tom yum
- Pha-lo

Flavour

- Meat
- Cheese Flavour Type Cheddar
- Beef Steak
- Ham
- Pizza
- Smoke



Functional blend from RuamPat Co., Ltd.

- Ham injection and re-structured up to 100 %
- Bacon injection up to 50%
- Cutting agent – Phosphate based
- Cutting agent – Combi to achieve high water/fat binding, hard and gummy structure no synereses



Shelf-life extender

- Basic shelf-life extender based on acetate and di-acetate
- High performance shelf-life extender based on lactate, tartrate, citric acid



Our Products

Seasoning

RP1097 ITALIAN GARLIC SEASONING

Originated from Italy but was popular in North America. It is a style of smoked pork sausage. The taste profile is fennel, garlic and black pepper as the primary seasoning. A perfect way to eat will be to grill or mix with your favorite pasta.



RP1015/ RP1040 NUERNBERGER BRATWURST/ No MSG

Grill sausage spice blend with pepper, coriander, nutmeg and marjoram leaf a touch of allspice and freshness of lemon.



RP1008 WEISSWURST GOLD

Spice blend with ginger, lemon oil, pepper, coriander give the sausage a fresh taste profile.



RP1017 VIENNA SEASONING GOLD

The most known sausage in the world. Our spice blend with mace, pepper, coriander and ginger. Give your sausage the typical character taste profile of Vienna.



RP1012 SMOKED SAUSAGE SEASONING

Develop for minced meat sausage who produce as a topping for pizza or eat it grilled. Taste profile is meaty smoky pepper and rounded up with coriander.



RP1085 MEXICO SEASONING

The spicy and smoky taste from Mexico. paprika, pepper, chili and meaty. You can use this seasoning for coarse and emulsion sausages. Also, you can use it for any kind of meat to spice up your food.

RP1161 KABANOSSI SEASONING

The taste of Hungary and Austria for semi-fermented sausage. Black Pepper, Garlic, Nutmeg, Paprika and caraway. This taste will make you easily happy.



RP1027 FARMER BLOOD SAUSAGE

Pepper, allspice, onion and marjoram leaf give the typical strong taste of blood sausages.

RP1003 HAM SEASONING GOLD

Flavour together with spice extracts and spices to give cooked ham/ bacon a typical taste.



RP1106 FP-GDL

This seasoning creates the typical taste of German salami. Also provide the perfect PH value for the stable product. Black pepper, Garlic, Ginger, Coriander and meaty. For more information of fermented sausage production, please contact us.



RP1036 GRILLED CHICKEN SEASONING

Taste of grill chicken rounded up with onion and pepper use for all kind of chicken sausages, chicken nugget and chicken meatball.



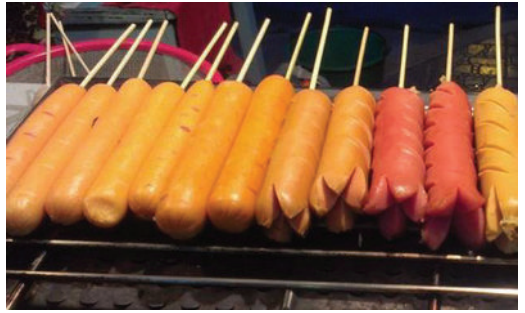
RP1045 BOCKWURST KNACKER SEASONING

German sausages, eat boiled or grilled. Onion, garlic, pepper, nutmeg rounded up with paprika.



RP1046 FRANKFURTER ECO

Spice extract mix, low dosage, strong in taste, give all kind of sausages the body.



RP1035 HOT DOG SEASONING

Hot dog!!! Yummy sausage in soft bread with roasted onion and special sauce. Our blend gives your hot dog special taste of nutmeg, mace, coriander chili with a touch of ginger.

RP1147 DECOR MALA SEASONING

The special flavour of Chinese pepper together with spices. Mala pepper, Spicy, Ginger and onion will create the perfect taste for your meat products.



RP1037 COLD CUT SEASONING

Use in all kind of Cold cut. Taste profile is pepper, onion, cardamom and freshness of ginger.

RP1136 MERGUEZ SEASONING

The taste of North Africa. In the Magherb Region and Franch very famous sausage. The taste profile is cumin, coriander, garlic and spicy from chili. To try it is a must



RP1038 MAPLE BACON SAUSAGE

Coarse meat sausage with special maple and bacon flavour rounded up with parsley and onion.

RP1016 TRUFFLE SEASONING GOLD

Strong seasoning to give your product to typical flavour of truffle.



RP1018 GRILL SAUSAGE SEASONING WITH LEMON

Give your product a taste of ginger, pepper and nutmeg rounded up with chili and the freshness of lemon.

RP1122 NORTHERN STYLE SAUSAGE

Northern Style Sausage or Sai – ua. It's known for its flavourful combination of herbs and spices. Chili, Coriander, Lemongrass, Kaffir lime leaves, Garlic and a touch of Turmeric from our seasoning will give your sausage the typical taste of northern sausage of Thailand.



RP1021 TASTE BOOSTER TYPE CHEDDAR

Develop for all kind of sausages which cheese. Give your product the special taste of Cheddar cheese.

RP1039 CHORIZO ECO

Spanish flair of this spice blend gives your product unforgettable taste. Mostly use for Arabiki.



RP1028 EXTRA WURST GOLD

Extra wurst is a famous cold cut in Austria. Garlic, onion, nutmeg and ginger make this taste unforgettable.

RP1105 BBQ SEASONING

Seasoning for various applications such as sausage, cold cut, sprinkle on grilled meat or pasta, The taste profile is smoky, sweet, paprika, tomato and slightly spicy.



RP1072/RP1071 RED AND WHITE BREAKFAST SAUSAGE SEASONING

Intercontinental breakfast always have this England special sausage. Ginger, Nutmeg, Onion and a touch of Sage give this sausage the taste. Red paprika and chili complete the red variant.

RP1011 DEBRECINER

Powerful spice blend with onion, garlic, pepper and paprika rounded up with caraway. Typical Austria taste.



RP1069 PEPPER BITE SEASONING

Special product for German air-dried sausage. Taste of white and black pepper, onion and garlic.

RP1022 KAO MAN GAI

The new experience that you should to try. Special taste of chicken and rice together with a touch of sauce make your product extraordinary.



RP1013 TOM YUM SEASONING

Strong Tom Yum seasoning to give your product the touch of true taste Tom Yum. Typical Thai taste.

RP1169 PAD THAI SEASONING

Wok taste, shrimp, rounded up with onion, ginger, pepper and garlic to give your sausage a taste like no one has ever tasted before.



RP1124 CURRY SAUSAGE SEASONING

The “Classical” for Imbiss to stop your hungry The most famous sausage in German street food. Our seasoning gives directly the taste profile of curry, pepper, paprika, and onion to the sausage. This makes it delicious even when your curry sauce is gone.

Flavour

RP1005/RP1006 FLAVOUR TYPE MEAT

Flavour together with spices to achieve a nice meat flavour in sausages.



RP1024 MEAT FLAVOUR ASIA

\Meaty, sweet and all what Thai taste make so famous in one flavour. MUST TRY.

RP1042 PIZZA FLAVOUR

The taste of Italian pizza for your sausage. Italian herb like Oregano, Parsley, Sage give this unforgettable taste.



RP1043 CRAB STICKS

Develop for the snack industry to create a typical taste of grilled crab.

RP1116 BEEF STEAK SEASONING

Develop to spice up your marinated beef with the best taste of beef steak. Taste profile is drak beef meat, white pepper rounded up the freshness of ginger



Functional

RP1002 BACON 30

Functional product for injection, good yield, good bite feeling and less synereses.



RP1004 CUTTER GOLD

Basic phosphate blend to achieve good water binding in the meat muscle.

RP1019 PORK HAM 40 RP

Functional product to achieve a yield to 50%. Benefit of this product is no syneresis, good meaty bite feeling.



RP1023 RP SHELF LIFE

Give your product a longer shelf life without effect your products taste.

RP1128 ICB20

Make your meat by tumbling or injecting it wetter and juicier for your end customer. Use for all parts of chicken and pork for marinating products.



Raw spice

RP1048 ONION POWDER

RP1034 GALANGAL POWDER

RP1049 GINGER POWDER

RP1053 CORIANDER POWDER

RP1050 GARLIC POWDER

RP1052 NUTMEG POWDER

RP1051 CELERY POWDER

RP1020 LEMONGRASS POWDER

RP1054 MAJORAM LEAF

RP1047 MACE POWDER

RP1055 ALLSPICE POWDER

RP1007 WHITE PEPPER POWDER

RP1064 SHALLOTS FLAKE

RP1058 CARAWAY POWDER

RP1061 CARDAMOM POWDER

RP1067 PARSNIPS POWDER

RP1062 CRUSHED CHILI

RP1057 PAPRIKA POWDER

RP1063 OREGANO POWDER

RP1066 PARSLEY LEAF

RP1060 THYME LEAF

RP1059 CUMIN POWDER

RP1065 TURMERIC POWDER

RP1056 CHILI POWDER





“NEXT STEP TO PREMIUM QUALITY”

“PERFORMANCE INSIDE”

Partner of **RuamPat Co., Ltd.**
RAPS Germany



- Marinade products dry and liquid
- Flavocap
 - Spray dry products high and long-lasting taste to use for example in instant noodle
- Encapsulated product for all kind of food ex. Malic acid, Citric acid to use for gummy bear, sweet sour taste like “Haribo”





“NEXT STEP TO PREMIUM QUALITY”

“MORE THAN 50 YEARS OF SERVING
THE WORD’S FINEST CARRAGEENAN”

Partner of **RuamPat Co., Ltd.**
Marcel Philippines

- Carrageenan blend
- Specials products solutions for our customer needs





GOLDSPAN® smoke

“NEXT STEP TO PREMIUM QUALITY”

“QUALITY THAT SETS STANDARDS”

Meat Smoking Wood Chips for an Exquisite Smoke Aroma

Many well-known customers from the meat and fish product industries, along with delicatessen smokehouses, have trusted GOLDSPAN® smoke for decades.



GOLDSPAN® smoke not only provide perfect smoked product results, it also guarantees the most trouble-free smoking performance.

GOLDSPAN® smoke is thermally treated in a special process to make it free of yeast and mold.

Making Your Food Exquisite

Our high-quality meat smoking wood chips are made from beechwood logs, and give your products a feathery, delicious aroma and a delicate smoked color.



Benefits of GOLDSPAN® smoke

- Natural beechwood logs
- Freed of dust through our technical process
- Outstanding smoldering properties
- Very smoke-active
- Short smoking times
- Efficient in its use
- Suitable for all conventional smoking equipment
- Unlimited storage
- Very hygienic



Four Varieties for an Exquisite Smoke



RP WOOD LOGS

“EUROPEAN NATURAL BEECH WOOD”

Solid, Pitted wood, Planed, No branches, Without mold.



Dimension:

- 950 x 100 x 80 mm
- 980 x 80 x 80 mm

Product is conformed German food law regulations.

It can be used for the smoking process in sausage without harm to consumers.

CONTACT



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