

We have been manufacturing high quality jam for over 20 years, using mainly fresh local Thai fruit and local Thai labor, trained in our factory under joint German/Australian/Thai management. The factory provides a sustainable income for many local families in Lampang. Main customers since the beginning have been 4-5 star hotels in Thailand who had previously just the choice between low quality local jam with a very limited selection of varieties or imported jam with a selection of almost entirely western fruit flavors. Mango, Passionfruit or Coconut jam were simply not available, to name just a few. Hotels can get the jam with their own label design and/or their logo on the jars, and special signature jam can be made on request according to customers' recipes. Over the time the company exported to the Maldives, Malaysia, Singapore, New Zealand and to the high-end retail market in several European countries (Finland, Germany, Czech Republic), but our core market remains to be Thailand.



Customer meeting in Germany, visiting the well-known TV Chef Johann Lafer

When all hotels in Thailand closed down due to Corona, a new product had to be found that could be sold direct to Thai Consumers. German sausages were tested and turned out to be an instant success! As a result, a much larger post Corona factory was newly built, accommodating the production of many more different items.

## **Our concerns for the environment and the community**

1. All of our organic waste such as fruit skins are composted and used as fertilizer in our orchards. Plastic containers are sold to local recycling businesses.
2. Outside of our business, we have been actively involved in environmental work in Thailand. We taught English to local children using environmental issues as the themes for our classes. We also helped with reforestation and water management projects and worked as volunteer firefighters (to fight forest fires in particular).
3. We re-use, recycle and process as much of our waste as possible. Our waste water is used to irrigate our orchards.
4. We have installed a solar power system to reduce our reliance upon state provided electricity which is mostly generated by burning fossil fuels, and we will further expand the use of solar energy.
5. Whenever possible, we re-use packing cartons. Ultimately, the decision on how products are packaged is made by our customers and while we give them options to reduce the amount of packaging, the decision is made by our customers based on their specific needs. For our hotel customers in Thailand, we offer the possibility to return empty portion jars to us for a refund so they can be recycled, with an increasing number of customers making use of this option.

# Our Factory



Our new factory is surrounded by nature in a green environment, about 10 km North of Lampang City. In 2023 it was ready to move in! We have achieved GHP and HACCP food safety certifications in 2024, both for the production of jam and sausages.

Operated as a family-owned and family-run business, we are headed by a management team with complementary expertise. 2 generations with 3 nationalities and practical business experience on 4 continents work together to lead our excellent staff on all levels.

Our R&D is frequently working on new product developments, also helping customers to develop their own signature products. For several top Hotels and Restaurants, we produce jam and sausages according to their own recipes and specifications.

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