

Kosher Arabia busy for holidays and Expo 2020



Executive Chef, Trent Sanft, making final touches to Baked Chilean Seabass with caramelized onion rice and herb and tomato salsa

With the start of [Expo 2020](#) and the continued recovery of the airline industry, [Kosher Arabia](#) reports it has seen a notable increase in business.

In September, the Jewish community celebrated Rosh Hashanah and Kosher Arabia took the opportunity to create gifts for their loyal customers. The team also marked Sukkot with an homage to the commemoration of the years that the Jewish community spent in the desert.

Kosher Arabia has recently launched an online platform where customers can order their kosher meals delivered directly to their door. The online store is also accessible through the Kosher Arabia Instagram (@kosherarabia) and Facebook (@kosharabia) pages.

Kosher Arabia is further extended its reach into the retail market with kosher products for sale across retail outlets at [GITEX Global](#), which ran from October 17-20.



Range of delicious, fresh, kosher salads

Kosher Arabia is currently supplying more than 800 kosher products, per day, to outlets and pavilions at Expo 2020 including, Deli 2 Go, Grains & Greens, and the Emirates Pavilion, found in the Sustainability and Mobility districts. With the increase in tourism, thanks to the Expo 2020 event, it's anticipated that the demand for kosher products will continue to increase over the coming months.

“We have a great team and a magnificent production facility,” said Trent Sanft, Executive Chef at Kosher Arabia. “It’s fantastic to see business levels increasing with the opening of Expo 2020 and the recovery of the tourism industry. We take great pride in the food we produce in our kitchens and I hope that we can continue to delight kosher consumers across the UAE.”

With 20,000 square feet of dedicated production facilities located in Dubai World Central (DWC) the company produces 2,000 meals per shift. The company is certified by the OU and UOS kashrut authorities and stringently enforces all health and safety regulations to guarantee a safe environment for staff and maintain the highest standards in food safety.