

# Kosher Arabia opens in Dubai



Vegetable preparation at Kosher Arabia

Kosher Arabia, a joint venture between [Emirates Flight Catering](#) and CCL Holdings, has become one of the first registered and certified producers of kosher food in the UAE with the opening of its catering facility in Dubai.

Kosher Arabia will provide fresh, high-quality kosher meals to customers in the aviation, hospitality and events sectors, including the [Dubai Expo 2020](#). The company has a team of 20 culinary professionals, who have all been thoroughly trained in kosher food preparation, handling and serving.

With dedicated facilities located in [Dubai World Central](#) (DWC), Kosher Arabia's production facility is equipped with the latest technologies and has a capacity of over 2,000 meals a day.

Kosher Arabia is committed to using resources in a sustainable manner and minimizing the environmental impact of its operations across all activities. Taking advantage of EKFC's infrastructure, equipment and best practices, the company uses energy-efficient technologies, recycles waste where appropriate and offers innovative, eco-friendly packaging solutions.



A team of 20 culinary professionals work at Kosher Arabia, located at Dubai World Central

"We are excited to launch operations in our new, state-of-the art facility. From a team of highly experienced, creative chefs to advanced technologies and reputable partners, we are well placed to lead the market and provide delicious and innovative kosher menus to our customers across the region," said Matt Rickard, General Manager of Kosher Arabia, in today's announcement. "We will work hard to deliver world-class services and products through innovative and sustainable solutions, every day."

Kosher Arabia is certified by the [Kashrut Division of the Orthodox Union](#) (OU) which continues to work in partnership with the [South African Union of Orthodox Synagogues](#) (UOS) to provide the highest level of excellence in kosher certification to Kosher Arabia. The company also uses certified suppliers to acquire the very best quality ingredients. Every step of the company's procurement process is fully audited to ensure extreme hygiene levels and flawless maintenance of the cold chain.