



SAUDI AIRLINES
CATERING



الخطوط السعودية
للتأمين

Riyadh Central Production Unit CPU





LOCATION OF THE PROJECT:

Riyadh, King Khalid International Airport

SIZE OF THE BUILDING:

7,410 SQM.

PRODUCTION CAPACITY:

2013 – 18 million meals / 50,000 per day
2014 – 27 million meals / 75,000 per day
2015 – expected 36 million meals / 100,000 per day

MAJOR ACTIVITIES:

1. production of frozen meals which started on June 2011
2. will start production of pre-cut frozen vegetables by the end of June 2013





THE PRODUCTION PROCESS:

The production process that are followed is the same as any flight kitchen which complies accordingly to the international standard of food and safety manual & HACCP.

At the Central Production Unit (CPU), we use the latest technology of using air liquid nitrogen to freeze the meals hard up to -18 deg. Celsius.





THE PREPARATION PROCESS:

PRE-PREPARATION:

After requesting all raw materials from the main store, it goes to the preparation area where the vegetables are sorted, washed and cut as per specifications.

The meat will be thawed at 7 deg. Celsius and processed as per our requirements.



COOKING:

The prepared raw vegetables and meat will go to the Hot Kitchen for cooking at more than 80 deg. Celsius.





BLAST CHILLER ROOMS:

Right after cooking, the vegetables and meat will be kept inside the blast chiller to reduce the temperature of food from 75 deg. Celsius to 5 deg. Celsius.



COLD ROOM:

Then, it will be kept inside the holding room to maintain the temperature to less than 5 deg. Celsius.





FINAL PREPARATION:

The cooked food from the cold room will be moved to the portioning line where it will be portioned as per standard specification mentioned on the catering product specification (CPS).

After portioning & packing, the meals are fed to the tunnel.





FREEZING BY LIQUID NITROGEN:

Individually packed meals in foil will be fed to the air liquid tunnel for about 12-15 minutes. After which, the meals comes out the tunnel hard frozen.





PACKING:

The hard frozen meals that comes out from the tunnel are kept inside a specially designed carton boxes and are sealed. Each carton is labeled with details such as: station, meal code, quantity, production & expiry date & storage instructions.



STORAGE:

All packed cartons with meals are placed on plastic pallets, wrapped with cellophane, stored inside deep freezer with -18 degrees Celsius and ready for transportation.





DELIVERY:

The last phase of the process is the loading and delivery of the ready meals into the trucks. The temperature of the truck before loading should be -18 deg. Celsius.

Meals are delivered to our customers on the required day & date.

