

What's new?

Under one roof; Karam Services Kuwait opens its 1st *FPC*.

Food Processing Center...



Karam Food Processing Facilities & Methods: techniques used in our modernized services to transform finest raw ingredients into food catering aimed at industrial power consumption. Hygienically, the food processing takes clean, harvested or slaughtered and butchered components and uses them under our **farm to fork food management system** to produce and service food catered products. There are several different ways that our new food facility offers to the wider clientele preferences and value added concepts. Some of those types are:

One Off Production This method is used when customers make an order with own specifications, for example a safety party located at our clients **remote location** in the desert. The making of One off Products would be tailored to proposing the menus, design the service event and activate the chefs making to service inquires to best suite the industrial safety awards and events in the desert “environmentally measured”.

Batch Production This method is used when there is a range within a one product group line. A certain number of the same recipe will be produced to make up a batch run, for example charcoaled or baked number of chicken based menus with different flavors to serve at one time. This method involves several tastes appeal planning for our customers that will want to enjoy the service in their own premises. Food serviced insures pleasing all preferences from around the globe South-east Asian, Thai, Chinese, Mediterranean and Western recipes.

Mass production the Mass Production contractually service large number of identical recipes for production. The capacity is scheduled to produce services up to **35,000 meals** per day. The food processed passes from one stage of production to another along our production U shaped line. A production harmony to finest industrial balanced food produced under **ISO 22000-2005** system. Environmentally controlled flow from raw material supplying, storing, de-boxing, confined processing/ production, packaging, temperature control throughout process and within delivery and service system to the client consumption.

Just In Time This method of Food Catering Production is mainly used with components meeting customer choosing and desire at the time of inquiry and client preference.

*“This **all in one complex** opened its doors to service the growing demand for specialized industrial food services. **Karam Kuwait new modern facility** is made to be the most ideal preference to clients that require reliable services and developed knowhow from under one roof in food management system to any place in Kuwait.”*