



الديلا Aldella



COMPANY PROFILE

Owners of fast growing restaurants are often frustrated facing great operational challenges maintaining quality and stability while keeping up with new trends in the food service industry. Our BRC accredited state of the art factory in Sudair, Saudi Arabia, along with our highly experinced team can consistently provide you with protein products that fit your precise operational needs, so you can grow your business and build brand loyalty.



TOP CLIENTS

Aldella is proud to serve many of the greatest and most famous companies in the food industry.
We measure our success on the sustainability of the products we help develop.



“We supply high-quality products to the market via our enthusiastic creative team which is committed to strong performance.”

ENG. HOSAM KHAIRY ABDELAZIZ
Genral Manager,Aldella





EQUIPMET

Aldella believes in it's ability to combine both technology and quality.

This is why all of our equipment is selected with the highest industry standards , as we have the latest technology in defrosting, water-Jet cutting, marination, breading and coating systems equipment, inline ovens, quick freezing, crust freezing, sous vide, and automated weighing and packing equipment .

QUALITY

we understand the special needs of the QSR industry. This is why we put quality first. We are proud to have a robust quality management system that monitors and controls all steps of the production process to ensure only the best products are delivered to our customers.

All our dedicated staff and all equipment and production facilities comply with the sanitary and hygienic requirements of good manufacturing practices (GMP).

Aldella production facility is certified in BRC as we fulfilled the eight BRC Global Standards , HACCP, ISO 22000(FSMS) and



LABORATORY

Aldella Food Production Co. is dedicated to ensuring the safety and quality of our products. our facility includes modular laboratories, coupled with our food safety management system, provides a systematic approach to ensuring the quality and safety of our products. We follow strict food safety guidelines and protocols in order to meet the high standards of the food industry. We are committed to transparency and honesty in all of our practices, and strive to exceed industry standards in terms of food safety and quality.





INNOVATION

Global food trends constantly change, and it is hard to keep up with! Aldella's R&D kitchen led by our QSR experienced Chef will help you in your next LTO or NPD menu items and share our knowledge so we can navigate new global trends together.

Local content

Hiring local employees and supplying products to Saudi companies as a commitment to local content.





CONTACT

+966503642115

Info@aldella.com.sa

Aldella.com.sa





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