

### Dried Meat and Fish



### Dried Lemon and Orange Fruits



### Black Dried Lime and Syrup



### Dried Fruits



### Black Garlic



### Dried Vegetable



### Dried / Roasted Nuts



مصنع الجودة لتجفيف المواد الغذائية ذ.م.م.  
**QUALITY FOODSTUFF FACTORY L.L.C.**

Quality products emerge not only in the Arab Countries but also International with our high and well equipped factory. We do our service with a heart to served the best products, as our main criteria is "QUALITY"



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## MOBILE PORTABLE FOOD DEHYDRATOR



This machine is movable by a vehicle and it's a completely self-contained food dehydration which can be towed to the field in order to preserve the food as soon as it is harvested. And it is designed to be easy to move from one jobsite to another. It provide high flexibility with the capacity same as the normal drying tunnel. Mobile dryers may operate either dry & cool or heat season.

## DRYING MOISTURIZING & MATURATION TUNNEL



Is a removal of moisture from food as a way of preserving it. It is the oldest form of food preservation techniques known to man. This method often used to dry dates, peaches, fish, meat and so on in form of pieces, purees and liquid. This process consists on lowering the water content of the fruits and vegetables in order to avoid or slowdown food spoilage by micro organism. This process minimizes exposure to light, oxidation and heat to help conserve critical bio-active compounds in food.

## VACUUM FUMIGATION CHAMBER -by- CO2 - Only



This machine is the main insect control procedure. Fumigation by CO2 main insect control procedure for dates and fruit products. The technique of using carbon dioxide treatment to control insects, was initiated many years ago. CO2 is a fumigant that produces no harmful residues and is relatively safe to use. It is effective in killing insects in all stages of their cycles and can control insect pests in organic product storage.