

Gulf Cryo is a leading manufacturer of food-grade, industrial, medical and speciality gases in the Middle East. Covering all of the GCC, Jordan, Syria, Pakistan and Iraq, our highly skilled engineers work with the food and beverage industry developing technology to advance manufacturing processes through innovative gas applications.

CO₂



Cold Transportation



- Liquid Nitrogen Dosing
- Modified Atmosphere Packaging (MAP)
- Cryogenic food freezing and chilling
- **Cold transportation**
- Cleaning with dry ice blasting
- Concrete cooling

With six core gas applications providing a vast range of manufacturing and process improvements to industries such as oil and gas, aerospace, construction, food and beverage and pharmaceutical. We provide analysis, design, trials, and installation, supporting you from application inception to completion.

Our techniques can improve quality, rate of production, time, cost efficiency and distribution capabilities.



progressive by nature

Gulf Cryo is the largest dry ice manufacturer in the Middle East

Did you know?

Dry ice is produced out of Liquid Carbon Dioxide and has a temperature of -79°C (-110°F)!

Dry ice is odourless, non-flammable, non-toxic, and non-conductive to electricity!



The Gulf Cryo solution

Ensuring the cold chain is unbroken is a key priority for food manufacturers to maintain a product's quality. With 13 subsidiaries across nine countries our dry ice capabilities reach across the whole region.

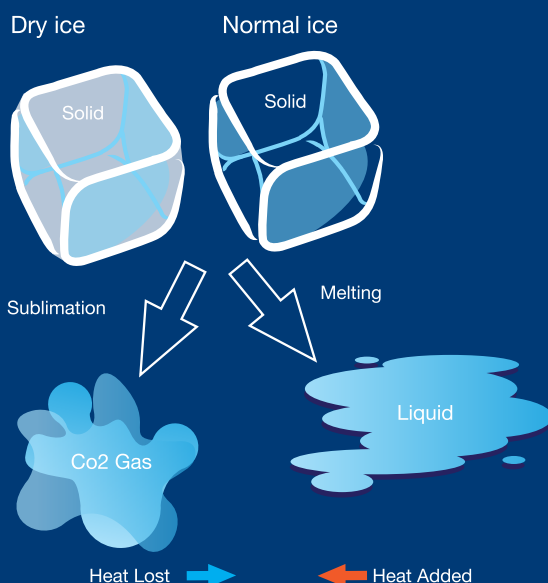
What we do:

- Manufacture dry ice – largest dry ice producer in the Middle East
- Different dry ice pellet sizes
- Different dry ice block sizes and thickness depending on customer requirements
- Automatic dry ice block wrapping
- Specially constructed transportation containers
- Dedicated transportation fleet to ensure fast delivery
- Offer best service and competitive prices



The industry challenge

Transporting cold food and beverage product is a particular challenge in the region due to its high temperatures that can reach up to 50 degrees Celsius. Preserving the cold chain is vital for food manufacturers to ensure the quality of the food product is maintained. If the cold temperature is not sustained it will lead to product losses and will result in higher costs for the manufacturer.



The benefit to you

- Food quality is protected while in transportation
- Temperatures as low as -79°C can be achieved
- Widens distribution territories – you can reach more customers!
- Protects products from bacteria and fungi due to dry ice's characteristic to act as a natural bacteria-static agent and fungicide
- Dry ice sublimates so food products will not be ruined by moisture compared to water ice
- No additional electricity or fuel is needed for chilling

Talk to our applications engineers to identify the right solution for you.



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Visit us: www.gulfcryo.com