FROM THE FARM TO THE FORK

ATAYEB

We care , eat right



Whether you're a retailer or a regional distributor, our systems are designed to grow with you

Atayeb uses modern production lines to deliver cut, washed, sanitized, and ready to eat fresh produce and salads according to high food safety and quality standards.

From cultivation and cold storage to sorting, cutting, washing, sanitization, AI-powered sorting, packaging, and delivery, every stage is carefully controlled to ensure fresh, safe, and high-quality products for local and international markets.

- 3,156m² Facility
- 15 Cold Rooms
- Modern Production Lines

Atayeb Food Industries Co.
Corporate Catalog / 2026

CORE VALUE

ACCURACY
Zero Waste
Real Weight

TRUST
Trusted Quality

AGILITY
Flexibility That
Starts with You

YEARLONG
Year-Round Supply
Coverage

EXCELLENCE
Tangible Efficiency
in Every Experience

BELONGING
A Team That Believes
in What It Delivers

FRESHNESS IN EVERY FORM



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FRESH-CUT & READY-TO-EAT

-Fresh-Cut Produce
-Ready-to-Eat Products
-Prepared Salads

FRESH PRODUCE

-Fresh Vegetables
-Fresh Fruits
-Leafy Green
-Berries
-Medjool Dates

DRINKS

-Lemon Juice
-Orange Juice



Red Cabbage



Grated Carrots and Cabbage



White Cabbage





Cubes Carrot



Shredded Carrot



Baby Carrot





Dried Tomato



Hot Peppers



Sliced Onion



Green Onion





Cucumber



Bell Peppers



Sliced Yellow Bell Peppers



Sliced Red Bell Peppers







Whole Romaine Lettuce



Romaine Lettuce Leaves



Chopped Romaine Lettuce







Shredded Romaine Lettuce



Lettuce



Baby Leaves





Whole Iceberg



Shredded Iceberg



Chopped Iceberg





Arugula



Purslane



Basil





Lolla Bionda



Lolla Rosso



Dill



Coriander







Thyme



Mint



Parsley



Chopped Parsely





Baby Spinach



Chopped Spinach



Baby Cucumber



Baby Spinach







Baby Arugula



Mixed Leaves



Cherry Tomatoes



Avocado







Thousand Island Salad



Coleslaw Salad



Russian Salad







Premium Dates



Lemon



Orange

FRESH BERRIES
52 WEEKS A YEAR



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PREMIUM BERRIES

-Strawberries
-Blueberries
-Raspberries
-Blackberries



Blackberry



Blueberry







Raspberry



Strawberry



SMARTER TECHNOLOGY BETTER FRESHNESS.

- AI-Powered Sorting
- Up to %99 Defect Detection
- Vacuum Cooling
- MAP Packaging
- Controlled Cold Chain





CERTIFIED TO DELIVER CONFIDENCE

FSSC 22000 Certified

Internationally recognized food safety management.

GLOBALG.A.P.

Recognized standards for responsible agricultural practices.

IHC HALAL CERTIFIED

Internationally recognized halal compliance and product assurance.

FOOD SAFETY QUALITY ASSURANCE & CONTROL

At Atayeb, quality and food safety are at the heart of every step we take, helping us build trust and consistently deliver products that meet our standards.

- Regular internal audits and continuous verification
- Precise temperature monitoring throughout production, storage, and transportation
- Production areas maintained at °8–6C and cold storage at °5–1C
- Digital temperature monitoring for continuous cooling control
- ATP testing to verify production-line cleanliness before production begins
- Product and transport vehicle inspections before dispatch, with temperature checks to maintain the cold chain through delivery
- Products and transport vehicles are inspected before dispatch, with temperature checks to maintain the cold chain through delivery.



















































GROWN ACROSS REGIONS READY FOR THE WORLD

- **Growing Network**
  Jordan - Morocco - South Africa
- **Market Reach**
  Middle East - GCC - Europe - Africa - Americas - East Asia



WE SUPPLY HEALTHY FOOD THROUGH OUR FRESH AND READY TO EAT PRODUCTS

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00962 771044478

Local sales manager:
thamer.alnajjar@atayebgroup.com
00962 771044451

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Central Vegetable Market

ATAYEB

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