

Spanning 21,553.13 sqm, the Tianjin central kitchen leverages SATS' high food safety standards, international culinary expertise and domain knowledge in food technology and R&D.

The SATS Tianjin central kitchen integrates technologies such as Internet of Things (IoT) which enable centralised monitoring and higher levels of precision in food preparation, temperature control, and resource management, ultimately upholding high food quality and safety standards while minimising food waste. With the seamless integration of IoT in the kitchen, operations are more streamlined, efficient and productive.

The kitchen is well served by transportation links and strategically located between Beijing and Tianjin, allowing for SATS to offer a wide variety of safe, delicious, nutritious and ready-to-eat meals to customers not just in the northern region but also the rest of China and beyond.

Capacity	Up to 125,000 meals per day
Facilities	Receipt and delivery bays, storage warehouses for finished goods and raw materials (including dry, frozen, and chilled goods), production, plant rooms, support staff offices, staff canteen, food labs, meal presentation rooms, R&D kitchen, training room
Technological features	 IoT enabled sauce kettles with pre- programmed cooking steps and automatic prompting An automated vegetable washing line with chemical concentration monitoring capabilities to manage food safety An IoT-enabled blast freezer conveyor line with finely tuned temperature controls An automated hot fill packaging machine which fills up to 50 packets a minute while ensuring a temperature of no lower than 70°C A modified atmosphere enabled packaging line All of which feed into a centralised management dashboard for precision and consistent temperature and time monitoring
Building size	21553.13 sqm, 4 storeys

Commencement of operations

8 March 2023

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Location