



## OUR CLIENT

**Bakkavor** is a leading global provider of fresh prepared foods with manufacturing sites in the UK, US and China. They mainly focus on "Own Brand" labels.

## AN OVERVIEW

Meller have worked with Bakkavor over the last five year, on over 16 projects including feasibility, site upgrades and infrastructure works. We have worked with our client to drive manufacturing excellence within their facilities and provide solutions to their complex challenges.

## THE PROJECTS

### SOUPS PRODUCTION EXPANSION

Refurbishment and expansion of existing soups productions area, including walls, floors ceilings, and fabric upgrades. This project included phased works within a live production environment.

### NEW SPICE ROOM

Design and construction of a new gluten free spice room facility. A key challenge of this project was working within requirements and controlling dust explosion risks.

### LOW CARE FABRIC UPGRADES

Delivering improvements to lowcare areas including walls, floors, ceilings and drainage upgrades. Again, this project took place in a live working environment.

## DELIVERING SUCCESS

As Meller have worked on many projects with Bakkavor we understood their brief and were able to deliver strategic projects in complex environment without impacting on the day to day activity of the production facilities.

Contact us to find out more...

**T** 01509 670 036   **W** [www.mellerltd.co.uk](http://www.mellerltd.co.uk)   **E** [theteam@mellerltd.co.uk](mailto:theteam@mellerltd.co.uk)

