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Bakkavor initiates construction on baking facility

Feb. 6, 2018 - by Staff

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Bakkavor has more than 50 operating facilities across the world.

CHARLOTTE, N.C. — Bakkavor has started construction on a bakery in Charlotte. The facility will produce par-baked artisan bread products for Harris Teeter’s private label brand.

A M King is supervising and implementing the site build that will include mechanical, electrical, plumbing and production area interiors work and coordination of equipment installation.

“Because this facility is being patterned after a similar outfit in England, we are utilizing international equipment vendors,” said George Lehnerer, business unit leader, A M King. “The benefit is that these vendors have already been used by the client in previous facilities and are familiar with the product. The challenges are potential language barriers, longer lead times in obtaining the equipment and scheduling coordination for the equipment install.”

Bakkavor is an international supplier of prepared foods



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based in the U.K. and has offices in the United States, China and Spain. It makes more than 5,500 products across 18 categories and employs more than 18,000 people in 50 operating facilities.

It's currently focused on growing its presence within the United States by offering freshly prepared foods such as meals, salads, dips, soups and sauces.

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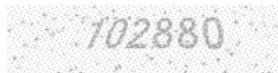
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