

Bakery case study

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The Context: Lauds Bakery facility in Glasgow was destroyed by a massive fire. The blaze As well as offices, storage areas, laboratory and kitchen, De Boer also provided a clean kitchen production area, goods-in and goods-out facilities, changing rooms, space for blast freezers, a grill room and toilets.

The total floor space covered 2, 250 square meters, Ninth special cladding needing to be created because of the specific hygiene and imperative requirements associated with food production.

De Boer also co- ordinate around a dozen sub-contractors which tackled work such as flooring, cladding, ventilation and water supply. De Borer’s dedicated project managers helped motivate staff and showed great innovation in order to get the Job completed to schedule, coping with a developing requirement, and also to high quality standards relating to food production.

Benefits: De Boer enabled more than 200 staff to return o work after Just taking five weeks to plan and build the temporary accommodation.

Ninth as many as 70 workers on site each day, the site was quickly cleared and De ere created temporary facilities on grassland at the back of the burnt out factory.

By meeting the tight deadline De Boer saved Laud’s bakery business, and prevented significant Job losses in an area heavily reliant on Lauds as an employer. ‘ After a lot of hard work, a building was operational on exactly the date that De Boer aid it would be and to a standard that we would at the outset not have believed possible in a five week period.

De Boer gave us confidence from day one. ” Alan J Mar, Managing Director destroyed their original premises, which provided products to a range of food service companies and high-profile supermarket groups such as Tesco and Kingsbury. Laud’s had no route to follow to provide them with a solution to save their business.

Ere business was under threat. The Requirement: De Boer was called on to provide emergency facilities for a temporary building including offices, cold storage areas, laboratory and a test kitchen.

A permanent replacement for the destroyed food factory would take over 18 months to build. The time pressures were immense and De Boer were tasked with having the accommodation in operation within five weeks, in order to save Laud’s business. Our Approach: De Boer needed to respond quickly and hit the ground running despite horrendous weather conditions of km-per-hour winds and heavy rain.

Lauds Bakery, Michigan, Glasgow