

Old-fashioned quality bread made in a modern style



[Baker van Eekeren](#) has been a household name in Utrecht ever since 1880. Over the past century, the [bakery](#) has evolved from a traditional family business to a modern company where the old family traditions have merged with modern management and industrial techniques.

Obviously, a few things have changed in the area of sales over the years. In addition to selling through its own shops, Baker van Eekeren now supplies various sectors: company canteens, [caterers](#), retailers and bulk consumers. Each customer is supplied with daily fresh products. Of course it is only possible to be and stay market leader in the delivery of daily fresh bread to the non household market when you are able to supply the best bread in the Netherlands. Not surprisingly, Bakker van Eekeren's motto is "Old-fashioned quality bread made in a modern style".

As expansion became an inevitable consequence of the bakery's success, adjacent premises were joined to the present bakery to create extra work space. This also called for HACCP approved flooring. The bakery found the ideal flooring solution in the [Bolidtop](#)[®] 700 system, which is easy to clean, yet slightly non slip. Not unimportantly, the floor in a large bakery should be able to withstand heavy mechanical loads.