Proudly announcing that one of Maine MEP’s client, Look’s Gourmet Food Company, will be featured in an upcoming NIST MEP eBlast, Make it in America segment.

The goal of the Make it in America campaign is to highlight the importance of US manufacturing and feature innovative manufacturers nationwide who are positively contributing to our economy.

Look’s Gourmet Food Company, Inc./dba Bar Harbor Foods  Whiting, ME

Since its inception in 1917, the Downeast Maine seafood operation now known as Look’s Gourmet Food Co., Inc./Bar Harbor Foods® has promoted the great Maine experience through its simple, authentic portfolio of high-quality seafood and seafood related offerings. Bar Harbor® products fit today’s consumer demand for wholesome, clean ingredients, are packaged in the world’s most trusted and infinitely recyclable container with vegetable inks printed on recycled paper stock labels. Ever conscious of precious natural resources, we use only wild-caught fish and seafood species and the highest quality all natural, non-genetically modified ingredients. Bar Harbor® means simple, honest seafood; nothing artificial, ever. Most of all, Bar Harbor® means authentic Maine goodness! You can taste it!

(207) 263-5361
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Look’s Gourmet Food Co., Inc and the MEP system:

“The entire management team at Look’s were fantastic listeners and when the team came up with solutions that were not in line with their original assumptions, they gave their full support to the new direction. Contractors were brought in immediately, machines were moved, and new steam lines were run replacing the smaller existing ones. During testing we demonstrated that a 41% increase in daily juice production was attainable. The new process was adopted and during the initial months the company realized a 25% - 30% increase while the fishermen ramped up to provide the additional shellfish required. A significant amount of overtime was avoided and the new equipment investment was limited to the cost of new steam pipe.” - Bill Whittier, Project Manager