ENVIRONMENTAL PROTECTION AGENCY

[40 CFR Part 407]

[FRL 444-6]

CANNED AND PRESERVED FRUITS AND VEGETABLES PROCESSING INDUSTRY POINT SOURCE CATEGORY

Proposed Effluent Guidelines and Standards

Notice is hereby given that effluent limitations for existing sources, standards of performance and pretreatment standards for new sources, and pretreatment standards for existing sources set forth in tentative form below are proposed by the Environmental Protection Agency (EPA). On March 21, 1974, EPA promulgated a regulation adding Part 407 to Chapter 40 of the Code of Federal Regulations (39 FR 10862): That regulation, with subsequent amendments, established effluent limitations and guidelines for existing sources and standards of performance and pretreatment standards for new sources for the canned and preserved fruits and vegetables processing industry point source category. The regulation proposed below will amend 40 CFR 407—canned and preserved fruits and vegetables processing industry point source category by revising section 407.62 to include limitations for "medium" size plants and by adding for "medium" and "large" plants sections 407.63, 407.64, 407.65, and 407.66 to the canned and preserved fruits subcategory (Subpart F). by revising section 407.72 to include limitations for "medium" size plants and by adding for "medium" and "large" plants sections 407.73, 407.74, 407.75, and 407.76 to the canned and preserved vegetables subcategory (Subpart G), and by revising section 407.82 to include limitations for "medium" size plants and by adding for "medium" and "large" plants sections 407.83, 407.84, 407.85, and 407.86 to the canned and miscellaneous specialties subcategory (Subpart H) pursuant to sections 306(b) and 307 (b) and (c) of the Federal Water Pollution Control Act, as amended (33 U.S.C. 1251, 1316(b) and 1317 (b) and (c), 86 Stat. 816 et seq.; P.L. 92-500) (the Act). Simultaneously with this proposed rulemaking, EPA is promulgating interim final regulations which establish effluent limitations guidelines for "large" plants requiring the applica-tion of the best practicable control technology currently available for the above listed subparts.

(a) Legal authority.

Section 301(b) of the Act requires the achievement by not later than July 1, 1977, of effluent limitations for point sources, other than publicly owned treatment works, which require the application of the best practicable control technology currently available as defined by the Administrator pursuant to section 304(b) of the Act. Section 301(b) also requires the achievement by not later than July 1, 1983, of effluent limitations for point sources, other than publicly owned treatment works, which require the application of best available tech-

nology economically achievable which will result in reasonable further progress toward the national goal of eliminating the discharge of all pollutants, as determined in accordance with regulations issued by the Administrator pursuant to section 304(h) of the Act.

section 304(b) of the Act.
Section 304(b) of the Act requires the Administrator to publish regulations providing guidelines for effluent limitations setting forth the degree of effluent reduction attainable through the application of the best practicable control technology currently available and the degree of effluent reduction attainable through the application of the best control measures and practices achievable including treatment techniques, process and procedural innovations, operating methods and other alternatives. The regulation herein sets forth effluent limitations and guidelines, pursuant to sections 301 and 304(b) of the Act, for the canned and preserved fruits subcategory (Subpart F), the canned and preserved vegetables subcategory (Subpart G), and the canned and miscellaneous specialties subcategory (Subpart H) of the canned and preserved fruits and vegetables processing industry point source category.

Section 304(c) of the Act requires the Administrator to issue to the States and appropriate water pollution control agencies information on the processes, procedures or operating methods which result in the elimination or reduction of the discharge of pollutants to implement standards of performance under section 306 of the Act. The report or "Development Document" referred to below provides, pursuant to section 304(c) of the Act, information on such processes, procedures or operating methods.

Section 306 of the Act requires the achievement by new sources of a Federal standard of performance providing for the control of the discharge of pollutants which reflects the greatest degree of effluent reduction which the Administrator determines to be achievable through application of the best available demonstrated control technology, processes, operating methods, or other alternatives, including, where practicable, a standard permitting no discharge of pollutants.

Section 306(b) (i) (B) of the Act requires the Administrator to propose regulations establishing Federal standards of performance for categories of new sources included in a list published pursuant to section 306(b) (1) (A) of the Act. The Administrator published in the Federal Register of January 16, 1973, (38 F.R. 1624) a list of 27 point source categories, including the canned and preserved fruits and vegetables processing industry point source category. The regulations pro-posed herein set forth the standards of performance applicable to new sources for the canned and preserved fruits subcategory (Subpart F), the canned and preserved vegetables subcategory (Subpart G), and the canned and miscellaneous specialties subcategory (Subpart H) of the canned and preserved fruits and vegetables processing industry point source category.

Section 307(c) of the Act requires the Administrator to promulgate pretreatment standards for new sources at the same time that standards of performance for new sources are promulgated pursuant to section 306. Sections 407.66, 407.-76, and 407.86, proposed below, provide pretreatment standards for new sources within the canned and preserved fruits subcategory (Subpart F), canned and preserved vegetables subcategory (Subpart G), and the canned and miscellaneous specialties subcategory (Subpart H) of the canned and preserved fruits and vegetables processing industry point source category. Section 307(b) of the Act requires the establishment of pretreatment standards for pollutants introduced into publicly owned treatment works and 40 CFR 128 establishes that the Agency will propose specific pretreatment standards at the time effluent limitations are established for point source discharges. Sections 407.64, 407.74, and 407.84 proposed below provide pretreatment standards for existing sources within the canned and preserved fruits subcategory (Subpart F), the canned and preserved vegetables subcategory (Subpart G), and the canned and miscellaneous specialties cubcategory (Subpart H) of the canned and preserved fruits and vegetables processing industry point source category.

(b) Summary and basis of proposed standards of performance and pretreatment standards for new sources and pretreatment standards for existing sources.

The general methodology and summary of conclusions are discussed in considerable detail in the preamble of the interim final regulations for the canned and preserved fruits subcategory (Subpart F), the canned and preserved vegetables subcategory (Subpart G), and the canned and miscellaneous specialties subcategory (Subpart H) of the canned and preserved fruits and vegetables processing industry point source category which are being promulgated by EPA simultaneously with publication of this proposed regulation. The information contained in the preamble to the interim final regulation is incorporated herein by reference. The proposed regulation set forth below proposes pretreatment standards for pollutants introduced into publicly owned treatment works. The proposal will establish for each subpart the extent of application of effluent limitations to existing sources and to new sources which discharge to publicly owned treatment works. The regulation is intended to be complementary to the general regulation for pretreatment standards for existing ' sources set forth at 40 CFR 128. The general regulation was proposed July 19, 1973 (38 FR 19236), and published in the final form on November 8, 1973 (38 FR 30982). The regulation proposed below applies to users of publicly owned treatment works which fall within the description of the point source category to which the limitations and standards apply. However, the proposed pretreatment regulation applies to the introduction of pollutants which are directed into a publicly owned treatment works, rather than

to discharges of pollutants to navigable waters.

The general pretreatment standard divides pollutants discharged by users of publicly owned treatment works into two broad categories; "compatible" and "incompatible." Compatible pollutants are generally not subject to specific numerical pretreatment standards. However, 40 CFR 128.131 (prohibited wastes) may be applicable to compatible pollutants. Additionally, local pretreatment requirements may apply (See 40 CFR 128.110). Incompatible pollutants are subject generally to pretreatment standards as provided in 40 CFR 128.133.

Sections 407.64, 407.74 and 407.84 of the regulation proposed below are intended to implement the intent of section 128.133, by setting forth specific numeric limitations for particular pollutants subject to pretreatment requirements.

Questions were raised during the public comment period on the proposed general pretreatment standard (40 CFR 128) about the propriety of applying a standard based upon best practicable control technology currently available to all plants subject to pretreatment stand-ards. In general, EPA believes the analysis supporting the effluent limitations and guidelines is adequate to make a determination regarding the application of those standards to users of publicly owned treatment works. However, to ensure that those standards are appropriate in all cases, EPA now seeks additional comments focusing upon the application of effluent limitations guidelines to users of publicly owned treatment works.

The report entitled "Development Document for Interim Final and Proposed Effluent Limitations Guidelines and New Source Performance Standards for the Fruits, Vegetables, and Specialties Segment of the Canned and Preserved Fruits and Vegetables Processing Industry Point Source Category" details the analysis undertaken in support of the regulation being proposed herein and is available for inspection in the EPA Public Information Reference Unit, Room 2404, 401 M Street, S.W., Washington, D.C. 20460, at all EPA regional offices. A supplementary analysis prepared for EPA of the possible economic effects of the interim final and proposed regulation is also available for inspection at these locations. Copies of both of these documents are being sent to persons or institutions affected by the proposed regulation or who have placed themselves on a mailing list for this purpose (see EPA's Advance Notice of Public Review Procedures, 38 F.R. 21202, August 6, 1973). An additional limited number of copies of both reports are available. Persons wishing to obtain a copy may write the Environmental Protection Agency, Effuent Guidelines Division (WH-552), 401 M Street, S.W., Washington, D.C. 20460, Attention: Distribution

When this regulation is promulgated, revised copies of the Development Docu-

ment will be available from the Superintendent of Documents, Government Printing Office, Washington, D.C. 20402. Copies of the Economic Analysis will be available through the National Technical Information Service, Springfield, Virginia 22151.

(c) Summary of public participation. A full listing of participants and discussion of comments and responses is included in the preamble of the interim final regulation for the canned and preserved fruits subcategory, the canned and preserved vegetables subcategory, and the canned and miscellaneous specialties subcategory of the canned and preserved fruits and vegetables processing industry point source category being simultaneously promulgated by EPA and are incorporated herein by reference.

Interested persons may participate in this rulemaking by submitting written comments in triplicate to the Environmental Protection Agency, Effluent Guidelines Division (WH-552), 401 M Street, S.W., Washington, D.C. 20460, Attention: Distribution Officer. Comments on all aspects of the proposed regulations are solicited. In the event comments are in the nature of criticisms as to the adequacy of data which are available, or which may be relied upon by the Agency, comments should identify and, if possible, provide any additional data which may be available and should indicate why such data are essential to the development of the regulations. In the event comments address the approach taken by the Agency in establishing a standard of performance or pretreatment standard. EPA solicits suggestions as to what alternative approach should be taken and why and how this alternative better satisfies the detailed requirements of sections 306 and 307 (b) and (c) of the Act.

A copy of all public comments will be available for inspection and copying at the EPA Public Information Reference Unit, Room 2404, 401 M Street, S.W., Washington, D.C. 20460. A copy of pre-liminary draft contractor report, the Development Document and economic study referred to above, and certain supplementary materials supporting the study of the industry concerned will also be maintained at this location for public review and copying. The EPA information regulation, 40 CFR Part 2, provides that a reasonable fee may be charged for copying.

All comments received within thirty days of publication of this notice in the Federal Register will be considered. Steps previously taken by the Environmental Protection Agency to facilitate public response within this time period are outlined in the advance notice concerning public review procedures published on August 6, 1973 (38 F.R. 21202).

Dated: October 3, 1975.

John Quarles, Acting Administrator.

PART 407—CANNED AND PRESERVED FRUITS AND VEGETABLES PROCESSING INDUSTRY POINT SOURCE CATEGORY

Subpart F-Canned and Preserved Fruits
Subcategory

Sec.
407.62 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.

407.63 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best available technology economically achievable.

407.64 Pretreatment standards for existing

407.65 Standards of performance for new sources.

407.66 Pretreatment standards for new sources.

Subpart G—Canned and Preserved Vegetables Subcategory

407.72 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.

technology currently available.

407.73 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best available technology economically achievable.

407.74 Pretreatment standards for existing sources.

407.75 Standards of performance for new sources.

407.76 Pretreatment standards for new sources.

Subpart H—Canned and Miscellaneous Specialties Subcategory

407.82 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.

407.83 Efficient limitations guidelines representing the degree of officient reduction attainable by the application of the best available technology economically achievable.

407.84 Pretreatment standards for existing sources.

407.85 Standards of performance for new sources.

407.86 Pretreatment standards for new sources.

Subpart F—Canned and Preserved Fruits Subcategory

§ 407.62 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology current available.

In establishing the limitations set forth in this section, EPA took into account all information it was able to collect, develop and solicit with respect to factors (such as age and size of plant, raw materials, manufacturing processes, products produced, treatment technology available, energy requirements and costs) which can affect the industry subcategorization and effluent levels established. It is, however, possible that data which would affect these limitations have not been available and, as a result,

these limitations should be adjusted for certain plants in this industry. An individual discharger or other interested person may submit evidence to the Regional Administrator (or to the State, if the State has the authority to issue-NPDES permits) that factors relating to the equipment or facilities involved, the process applied, or other such factors related to such discharger are fundamentally different from the factors considered in the establishment of the guidelines. On the basis of such evidence or other available information, the Regional Administrator (or the State) will make a written finding that such factors are or are not fundamentally different for that facility compared to those specified in the Development Document. If such fundamentally different factors are found to exist, the Regional Administrator or the State shall establish for the discharger effluent limitations in the NPDES permit either more or less stringent than the limitations established herein, to the extent dictated by such fundamentally different factors. Such

limitations must be approved by the Administrator of the Environmental Protection Agency. The Administrator may approve or disapprove such limitations, specify other limitations, or initiate proceedings to revise these regulations.

(a) The following limitations establish the quantity of BOD5 controlled by this section, which may be discharged by a "medium" existing point source subject to the provisions of this subpart after application of the best practicable control technology currently available. Any fruit processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day BOD5 limitations. Fruit processing plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average BOD5 limitations.

Commodity (fruits) Maximum for any 1 day Average of daily values for 30 consecutive days shall not exceed	alues re period ot
Apricots 2.03 1.94 Caneberries 0.78 0.51 Cherries: 0.71 0.71 Swet 1.00 0.71 Sour 1.70 1.00 Brined 2.77 1.81 Cranberries 1.03 1.00 Dried fruit 1.83 1.19 Gape jutice: 1.02 0.67 Pressing 0.22 0.14 Ollves 0.31 3.47 Peaches: 3.34 3.47	0.33 0.47 0.74 1.19 0.71 0.78
Cancherries 0.78 0.51 Cherries: 1.00 0.71 Sweet 1.76 1.00 Brined 2.77 1.81 Cranberries 1.63 1.00 Dried fruit 1.83 1.19 Grape julce: 1.62 0.67 Pressing 0.22 0.14 Olives 5.31 3.47 Peaches: 5.31 3.47	0.33 0.47 0.74 1.19 0.71 0.78
Cherries: 1.09 0.71 Sweet 1.76 1.09 Sour 1.76 1.09 Brined 2.77 1.81 Cranberries 1.68 1.09 Dried fruit 1.83 1.19 Grape julice: 2.20 0.67 Pressing 0.22 0.14 Olives 5.31 3.47 Peaches: 3.24 3.24	0.47 0.74 1.19 0.71 0.78
Sweet	0.74 1.19 0.71 0.78
Brined 2.77 1.81 Cranberries 1.63 1.09 Dried fruit 1.83 1.19 Grape juice: 3.22 0.67 Pressing 0.22 0.14 Ollves 5.31 3.47 Peaches: 3.24 3.24	1.19 0.71 0.78
Brined 2.77 1.81 Cranberries 1.63 1.09 Dried fruit 1.83 1.19 Gape jutice: 3 1.19 Canning 1.02 0.67 Pressing 0.22 0.14 Ollves 5.31 3.47 Peaches:	0.71 0.78
Cranberries 1.63 1.00 Dried fruit 1.83 1.19 Grape juice: 1.02 0.07 Canning 1.02 0.07 Pressing 0.22 0.14 Olives 5.31 3.47 Peaches:	0.78
Dried fruit 1.63 1.19 Grape Juice: 1.02 0.67 Canning 1.02 0.14 Ollves 2.31 3.47 Peaches: 2.31 3.47	0.78
Grape Julico: 1,62 0,67 Canning 0,22 0,14 Olives 5,31 3,47 Peaches: 2,20 3,47	
Canning 1.02 0.67 Pressing 0.22 0.14 Ollves 5.31 3.47 Peaches: 3.47	0.45
Pressing 0.22 0.14 Ollves 5.31 3.47 Peaches:	
Ollves 5.31 3.47 Peaches:	0.00
Peaches:	2.29
	20
	0.78
Canned 1.81 1.18	0.10
Frozen	0.30
Pears	0.75
Pickles:	
Fresh pack 1.19 0.78 Process pack 1.30 0.91	0.51
Process pack 1.30 0.01	0,62
Salt stations	0,10
Pineapples 1.78 1.16	0.75
Plums 0.63 0.44	0, 23
Raisins 0.41 0.27	0.18
Strawbernes 1.75 1.13	0.73
Tomatoes:	
Peeled	0.50 0.19
English units (lb/1,000 lb of raw material)	
Apricots 2.93 1.91	1,26
Apricols 2.73 1.75 Canebernes 0.78 0.51	0.33
Cherries:	0.00
Sweet 1.00 0.71	0.47
Sour	0.74
Brined 277 1.81	1.19
Granberries 1.63 1.00	0.71
	0.78
Grape juice: 1.62 0.67	0.45
Country 1.62 0.67	
Pressing 0,22 0,14 Ollyes 2,31 3,47	0.00
	2,29
Peaches: Canned 1.81 1.18	0.78
Frozen 0,80 0,52	0.33
Frozen 0,60 0,62 Pears 1.71 1.12	0.75
Pickles:	
Fresh pack 1.19 0.78	0,51
Process pack 1.33 0.91	0.62
Salt stations: 0.20 0.14	0, 10
Pincapples 1.78 1.16	0.73
Plums 0.63 0.41	0.23
Raisins 0,41 0,27	0.13
Strawberries 1.75 1.13	0.73
Tomatoes:	44.0
Peeled 1.20 0.78	0.23
Products 0.31	0.19
±1044070	~ -9

(b) The following limitations establish the quantity of TSS controlled by this section, which may be discharged by a "medium" existing point source subject to the provision of this subpart after application of the best practicable control technology currently available. Any fruit processing plant which continuously or intermittently discharges process waste water during the processing season shall.

meet the annual average, maximum thirty day average, and maximum day TSS limitations. Fruit processing plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average TSS limitations.

_	TS	TSS effluent limitations	
Commodity (fruits)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire dischargo period shall not exceed—
Metric units (kg/kkg of	raw material)		
Apricots	4, 68	3,35	2, 6
Cancherries	1.21	0,85	0.0
Cherries:			
Sweet	1.78	1.32	0.9
80ur	2.82	2.11	1.5
Brined:	4.48	3.29	2.4
Franberries	2.67 2.92	1.92 2.12	1.4 1.6
Oried fruit	2,92	2, 12	1. 0
Franciulce:	1,70	1.28	0.9
Canning Pressing	0.36	0.26	~ 0.1
Pressing	8.64	6. 26	4.6
Peaches:	0.01	0.00	3.1
Canned	2.93	2, 15	1.8
Frozen	1.38	1.07	Õ. ?
Cars	2.90	2.21	1.8
Haltlant			-•
Fresh pack Process pack Process pack Salt stations Huapples	1.93	1.41	1.0
Process pack	2.33	1.82	1.9
Salt stations	0.43	0.33	0.1
ineapples	2.82	2,03	1.8
lums	1.07	0.78	0, 8
Raisins	0.72	0.55	0.8
Raisinstrawberries	2.60	1.88	1.8
Comatoes:	4 00	4.00	
PeeledProducts	1.85 0.71	1.30 0.48	1. 0 0. 4
English units (lb/1,000 lb	of raw material)		
Apricots	4,68	3,35.	2, (
Cancberries	1.21	0.85	0.0
Cherries:			
Sweet	1.78	1.32	√0.1
Sour	2.82	2.11	1.0
Brined	4.48	3. 29	2.4
Cranberries	2, 67 2, 8 2	1.92 2.12	1.1
Orled fruit	2.72	2, 14	1.
Grape juice:	1.70	1.28	0.1
Canning Pressing Pres	0.36		0.
Olives	8.64	6.36	4.
Peaches:	0, 01	0.00	-4.
Canned	2, 93	2,15	1.
Frozen	1,38	1.07	0,
Pears	2,90	2, 21	1,
Pickles:			_
Fresh pack	1.93	1.41	1.
Process pack	2,38		1.
Proces pack Balt stations Plocapples	0.43	0.38	0.
Pincapples	2.82	2.63	1.
Phims	1.0/	0.78	0.
Raisins	0,72 2,63	0, 55 1, 83	0.: 1.:
Strawberries	2.63	1.63	1.
Tomatoes:	1.85	1.30	1.
Peeled	1. 85 0. 71	1. 30 0.48	0.
Products	V. 11	v. 40	V

(c) The following limitations establish the quality of pH controlled by this section, which may be discharged by a "medium" existing point source subject to the provisions of this subpart after application of the best practicable control technology currently available.

Effluent characteristic Effluent limitations

pH_____ At all times within the range 6.0 to 9.5.

§ 407.63 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best available technology economically achievable.

(a) The following limitations establish the quantity of BOD5 controlled by this section, which may be discharged by an existing point source subject to the provisions of this subpart after application of the best available technology econom-

ically achievable. Any fruit processing ploying long term waste stabilization, plant which continuously or intermittently discharges process waste water during the processing season shall meet processing season and released at a conthe annual average, maximum thirty day average, and maximum day BOD5 limitations. Fruit processing plants em-

processing season and released at a controlled rate with state approval, shall meet only the annual average BOD5 limitations.

	во	D5 effluent limitat	llons
Commodity (Iruits)	Maximum fer any 1 day	Average of daily values for 30 consecutive days chall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metric units (kg/kkg o	raw material)		
Apricots: Medium	0.977	0,619	0,200
LargeCaneberries:	0.977	0.619	0.300 0.003
Medium	0.217 0.217	0. 137 0. 137	0.03
Sweet: Medium	0.370 0.370	0.237 0.237	0.121 0.121
Sour: Medium	0.857	0,542	0,231 0,261
Large	0.837 0.871	Q.512 Q.376	0.229
LargeCranberries:	0, 671 0, 617	0.376 0.320	0.229 0.163
Medium Large Dried fruit;	0.517	0,339	0.165
Medium	0.633 0.633	- 0.316 0.316	0, 203 0, 203
Canning: Medium	0.403	0,301	0.140
Lorge Pressing: Modium	0.469 0.000	0.301 0.030	0.140 0.027
LargeOlives: Medium	0.083 1.826	0,000	0.027 0.549
LargePeaches:	1.826	1, 154 1, 154	0.519
Canned: Medium Large	0.890 0.800	0.510 0.510	0.244 0.244
Frozen: Medium Large	0.277 0.277	0.257 0.257	0.141
Pears: Medium	0.631	0.373	0.141 0.165
Large Pickles: Fresh pack:	0.631	0.573	- 0.193-
Medium Large	0,430 0,539	0,302 0,302	0.150 0.159
Process pack: Medium	0,208 0,208	0.323 0.323	0.163 0.163
Salt station: Medium Large	8	6)	9 0
Pineapples: Medium	0.830	0.834	0.257
LargePlums: Medium	0.889 0.233	0.634 0.146	0.257 0.006
Large Raisns: Medium	0.233 0.165	0.146	0.000
Large. Etrawberries:	0.165	010	0.003 0.006
Medium. Large. Tomatocs:	0. 523 0. 523	0 330 0 330	0.150 0.150
-Peeled: Medium Large	0.375 0.375	0.236 0.233	0.108
Products:	0.231 0.231	0.175	0.108 0.073
Large		0.175	0.075
English units (lb/1,000 lb	of row material)		
Apricots: Medium	0.077	0.619	0.300
Large	0.977 0.217	0.619 0.137	0.003 0.003
Large	0.217	ŭ 137	0.03

Commodity (fruits)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of dally values for entiro discharge period shall not exceed—
Cherries:			
MediumLarge	0, 370	0.237	0, 121
	0, 370	0.237	0, 121
Sour: Medium Largo.	0.857	0.542	0, 261
	0.857	0.542	0, 261
Brined: Medium Largo	0,571	0, 376	0, 229
	0,571	0, 376	0, 229
Cranberies: Medium Largo.	0.517	0, 339	0, 165
	0.517	0, 330	0, 165
Dried fruit: Medium Large	0,539	0.316	0, 203
	0,539	0.316	0, 203
Grape juice: Canning: Medium	0.469	0.301	0, 140
Large	0, 469	0.301	0, 140
	0, 089	0.056	0, 027
LargeOlives:	0, 089	0.056	0, 027
	1, 826	1.154	0, 549
LargePoaches:	1.826	1.154	0.549
Medium Largo	0, 806	0. 510	0. 244
	0, 806	0. 510	0. 244
Frozen: Mcdlum Largo	0. 277	0, 257	0. 141
	0. 277	0, 257	0. 141
Pears: Medium Large.	0.531	0, 373	0. 195
	0.581	0, 373	0. 195
Pickles: Fresh pack: Medium Large.	0. 580	0.362	0, 159
	0. 580	0.362	0, 159
Process pack: Medlum Large	0.503	0.323	0. 163
	0.508	0.323	0. 163
Salt stailon: Medium Large	(i)	(i) (i)	(1)
Pineapples: Medium Large	0.880	0,554	0. 257
	0.889	0,551	0. 257
Plums: Medium Larro	0. 233	0.146	0.000
	0. 233	0.146	0.006
Raisins: Medium Largo.	0, 165 0, 165	0,109	0, 066 0, 066
Strawberries: Medium Large	0.526 0.526	0.330	
Tomates: Peeled: Modium	0.375		
Largo Products: Medium	0.375 0.281	0. 236 0. 236 0. 175	0, 103 0, 075
Largo	0.281	0. 175	0.075

¹ No discharge.

(b) The following limitations establish the quantity of TSS controlled by this section, which may be discharged by an existing point source subject to the provisions of this subpart after application of the best available technology economically achievable. Any fruit entire processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the thirty day TSS limitate employing I where all to water a controlled shall meet to limitations.

meet the annual average, maximum thirty day average, and maximum day TSS limitations. Fruit processing plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average TSS limitations

TSS efficent limitations

•		o constant mantan	
Commodity (truits)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metric units (kg/kkg o	(raw material)		
Apricots:		7.00	0,622
Medium	1.923 0.977	0 013 T 034	0.200
MediumLarge	0.415 0.217	0.221 0.137	0.134 0.063
Cherries: Sweet: Medium	0.723	0.400	0.244
LargeSour:	0.370	0.237	0.121
Medium Large Brined:	1.635 0.837	0.052 0.542	0.844 0.261
MediumLarge	1.323 0. <i>6</i> 71	0.974 0.376	0.423 0.229
Cranberries Medium Large Large	1.044 0.517	0.615 0.330	0.336 0.165
Dried fruit: Medium	1.122 0.639	0.701	0.360
Large Grape juice: Canning:	0.839	0.315	0.203
MediumLarre	0.918 0.409	0.496 0.301	0.297 0.149
Pressing: Medium Lure	0.175 0.069	0.009 0.009	0.036 0.027
Olives: Medium	3.564	1.080	1.149
LargePeaches: Canned:	1.836	1.154	0.549
MediumLarge	1. <i>577</i> 0.806	0.880 0.810	0.509 0.244
Frozen: Medium Large	0.563 0.277	0,313 0,237	0.274 0.141
Pears: Medium	1,200 0,481	0.755 0.373	0.383 0.383
Large Pickles: Fresh pack:			
Médium Large	1.072 0.650	0.830 0 .362	0.343 0.129
Process pack: Medium Largo	1,023 0,503	0.613 0.323	0.331 0.103
Salt station: Medium Large	6)	° 8	8
Pineapples: Medium	1.690 0.880	0.507	0.546
Plums: Medium		0.234 0.224	0.227 0.142
LargeRaisins:	0.233	0.346	0.006
Medium	0.383 0.383	0.281 0.109	0.122 0.006
MediumLarge	0,996 0,620	0. <i>5</i> 19 0. 33 0	0.322 0.150
Tomatoes: Peeled: Medium	0,712	0.373	0.230
Products:	0.375 0.514	0.230	0.108
Medium	0.251	Q 247 Q 175	0.167 0.075
English units (1b/1,000 lt	of raw material)		
Apricots:	1.923	1,031	0.622
Medium		0.019	0.300
Medium	0.415 0.217	0, 221 0, 137	0.134 0.003
Sweet: Medium	0.753	0.400	0.244
Large Sour: Medium	0.370 1. <i>0</i> 50		0.121 0.544
Large Brined:	0.827	0,512	0.261
MediumCranberries:	1.323 0.671	0, 974 0, 376	0.423 0.229
MediumLaige	1.0H 0.517	0, 613 0, 330	0.336 0.165

Commodity (fruits)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of dally values for entire discharge period shall not exceed—
Dried fruit:			
Medium	1.122	0.701	0.360
Large	0. 539	0.316	0, 203
Grape julco: Cauning:			
Medium	0, 918	0.496	0.207
Pressing:	0.469	0.301	0.149
Medium	0.175	0,099	0,058
Large	0.089	0.056	0.027
Olives:	3,564	1,980	1,149
Large	1.826	1. 154	0.549
Peaches:			
Canned:	1,577	0.880	0,509
Large	0.800	0.510	0.244
Frozen: Medium	0.563	0.313	0, 274
Largo	0.277	0.257	0. 141
Pears:	1 000	0.755	0, 383
MediumLarge	1, 209 0, 581	0.755 0.373	0. 083 0. 195
Pickles:	**-*-		*****
Fresh pack: Medium	1.072	9,530	0.318
Large	0.580	0.362	0. 159
Process Pack:	1 000	0.010	0.004
MediumLarge	1. 028 0. 508	0. 613 0. 323	0, 331 0, 163
Salt station:			**
Medium	8	(3)	8
Pineapples:	(9)	(-)	(4)
Medium	1.690	0.907	0.518
LargePlums:	0, 860	0.554	0.257
Medium	0.437	0.224	0.143
Large	0, 233	0, 146	0.068
Raisins: Medium	0, 383	0, 281	0, 123
Large	0.165	0. 199	0.036
Strawberries: Medium	0.996	0.510	0, 323
Large	0.526	0. 330	0, 150
Tomatoes:			
Peeled: Medium	0.712	0.373	0, 230
Large	0. 375	0. 236	0. 108
Products:	0.514	0, 247	0, 167
Large	0.281	0. 175	0.075

¹ No discharge.

(c) The following limitations establish the quality of pH and quantity of fecal coliforms controlled by this section, which may be discharged by a "medium" or "large" existing point source subject to the provisions of this subpart after application of the best available technology economically achievable.

Effluent	Effluent	
characteristic	limitations	
pH	At all times within the range 6.0 to 9.5.	
Fecal coliform	MPN shall not exceed 400 counts per 100 ml.	

§ 407.64 Pretreatment standards for existing sources.

The pretreatment standards under section 307(c) of the Act for an existing source within the canned and preserved fruits subcategory, which is a user of a publicly owned treatment works (and which would be a new source subject to section 306 of the Act, if it were to discharge pollutants to the navigable waters), shall be the standard set forth in 40 CFR 128, except that, for the purpose of this section, 40 CFR 128.121, 128.122, 128.132, and 128.133 shall not apply. The following pretreatment standard establishes the quantity and quality of pol-

lutants or pollutant properties controlled by this section which may be discharged to a publicly owned treatment works by any existing point source subject to the provisions of this subpart.

Pollutant or pollutant property	Pretreatmen t standard
BOD5N	limitations.
TSS	Do.
pH	Do.
Fecal coliform	

§ 407.65 Standards of performance for new sources.

The following standards of performance establish the quantity of BOD5 controlled by this section, which may be discharged by a new point source subject to the provisions of this subpart. Any fruit processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day BOD5 limitations. Fruit processing plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average BOD5 limitations.

	ВОТ	I efficent limitat	lons
Commodity (truits)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metric units (kg/kkg of raw	material)		
Apricots:	0.977	0,619	0,300
Medium Large Caneberries:	0.077	0.013	0.300
Medium Large	0, 217 0, 217	0.137 0.137	0, 063 0, 663
Cherries: Sweet:			
Medium	0.370 0.370	0.237 0.237	0. 121 0. 121
Sour: Medium	0.857	0.642	0.261 0.261
LargeBrined:	0. 257 0. 871	0.542 0.576	0,229
Medium	ã 171.	તે કરે ઠે	0.229
Medium Large	0, 517 0, 517	0,339 0,339	0.165 0.163
Dried fruit: Medium	0.839	6.345	0.203
LargeGrape puice:	0.633	0.316	0,203
Canning: Medium	0.409	0, 201 0, 201	0.140
Pressing:	0.069 0.069	0.331 0.036	0, 140 0: 027
Medium Large Olives:	0.003	a acc	0.637
Medium Largo	1.836 1.836	1, 154 1, 154	0.549 0.549
Peaches: Canned:			
Medium Large	0.800 0.800	0,510 0,510	0.244 0.244
Frozen: Medium	0.277	0.237	0.141
Pears:	0.277	0.237	0, 141 0, 195
Medium Large	0.281 0.281	0, 373 0, 373	0. 195
Pickles: Fresh pack:	0.680	0,262	0,159
LargeProcess pack:	0.680	0.362	0, 159
Medium Large	0.50S 0.50S	0.323 0.323	0.163 0.163
Salt station: Medium	8	8	8
LargePincapples:	() 0.880	(v) 0.834	0.257
Medium Large Plums:	0.880	iii o	0.257
MediumLarge	0,233 0,233	0, 145 0, 146	0.006 0.006
Raisins: . Medium	0.165	0,109	0.666
Large	0.165	-0.109	0.066
Large	0.220 0.23.0	0, 330 0, 330	0, 150 0, 160
Tomatoes: Peeled:	0.375	0,238	0.108
Medium Large Products:	0.375	0.20	0.108
Medium Large	0.281 0.281	0. 175 0. 175	0.073 0.075
English units (lb/1,000 lb of r			
Engush uma (10/1,000 to 011	aw material)		
Apricots: Medium	0.977	0.619	0.300
LargeCaneberries:	. Q. 977	0.619	0.300
Medium	0.217 0.217	0. 137 0. 137	0.0G
Cherries: Sweet: Medium	0,370	0,237	0.121
LargeSour:	0.370	0.237	õ. 121
Medium Large	0.857 0.757	0,543 0,642	0. 261 0. 261
Brined: Medium	0.571	0,376	0.222
LargeCranberries:	~0.671	0.376	0.229
MediumLarge	0.517 0.517	0, 330 0, 330	0.165 0.165

Commodity (fruits)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Dried fruit:			
Medium	0, 539	0.346	0.203
Large	0. 539	0.346	0, 203
Grape juice:			
Canning:	A 100	0.004	
MediumLarga	0. 469 0. 469	0, 301 0, 301	0, 140 0, 140
Pressing:	0.103	0.001	V. 140
_ Medium	0.089	0.056	0,027
Largo	0.089	0.056	0.027
Olives:	1.826	1, 154	0,549
MediumLarge	1. 826 1. 826	1, 154	0.549
Peaches:	21020	2,101	0.05
Canned:			
Medium	0.806 0.806	0.510 0.510	0. 244 0. 244
Frozen:	0.800	0.510	U. 241
Medium	0.277	0, 257	0.141
Lorgo	0.277	0, 257	0. 141
Pears:	0.504	0.000	
MedlumLarge	0.581 0.581	0, 373 0, 373	0, 195 0, 195
Pickles:	0.001	0.010	0, 100
Fresh pack:			
Medium	0.580	0.362	0.159
Process pack:	0.580	0.362	0, 159
Medium.	0.508	0, 323	0.163
Large	0.508	0.323	0. 163
Salt station:		445	***
Medium		8	8
Pineapples:		(7)	(4)
Medium	0.880	0.554	0, 257
Large	0.880	0.554	0. 257
Plums:	0, 233	0.146	0.068
MediumLarge	0, 233	0. 146 0. 148	0.066
Raisins:	41-00	*****	*****
Medium	0. 165	0. 100	0.068
Large	0, 165	0. 100	0,066
Strawberries: Medium	0, 526	0.330	0, 150
Large	0.526	0.330	0.150
Tomatoes;			
Peeled:	0.375	0.000	D 100
MediumLarge	0.375 0.375	- 0.236 0.236	0, 103 0, 108
Products:	V. 010	V4 200	v. 105
Medium	0.281	0. 175	0.075
Large	0.281	0.175	0.075

¹ No discharge.

(b) The following standards of performance establish the quantity of TSS controlled by this section, which may be discharged by a new point source subject to the provision of this subpart. Any fruit processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average,

maximum thirty day average, and maximum day TSS limitations. Fruit processing plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and discharged at a controlled rate with state approval, shall meet only the annual average TSS limitations.

	TSS effluent limitations		
Commodity (fruits)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metric units	(kg/kkg of raw material)		
Apricots: Medium Largo. Caneberries: Medium Largo. Cherries: Sweet: Medium Largo. Sour: Medium Largo. Brined: Medium Largo.	1, 923 0, 977 0, 415 0, 217 0, 758 0, 370 1, 696 0, 857 1, 323 0, 571	0, 610 0, 221 0, 137 0, 460 0, 237 0, 952 0, 542 0, 974	0. 622 0. 300 0. 134 0. 063 0. 244 0. 121 0. 544 0. 201 0. 423

Commodity (fruits)	Maximum for any 1 day	Average of daily values for 20 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not execed—
Cranbernes:	1.044	0.618	0,335
Medium	0.517	0.330	0,165
Dried fruit: Medium Large.	1.122 0.633	0.701 0.315	0,360 0,203
Grape julee: Canning: Medium	0.018	0.496	0.297
Large	0.469	0.00	0.149
	0.175	0.000	0.026
MediumOlives:	0.000	0.036	0.627
	3.561	1.030	1.149
Medium Large Peaches:	1.826	i.iži	0.513
Canned: Medium	1. <i>577</i>	0.850	0,509
	0.896	0.510	0,241
Frozen: Medium Large	0.563	- 0.313	0.274
	0.277	0.257	0.141
Pears: Medium	1, 200	0.733	0.333
	0, 451	0.373	0.195
Pickles: Fresh Pack: Medium	1.072	0.530	0.243
LargeProcess pack: Aredium	0.650	6 či3	0.159
	1.025	6 363	0.331
LargeSalt station:	90.00	0.323	0.1ය
Medlum	()	(1)	ල
LargePincapples:	છે	0.507	(1)
Medium	1.630		0.545
Large Plums: Medlum	0,839 0,437	0.224	0.257 0.142
Large	0.233	0.146	0.006
	0.353	0.281	0.122
LargeStrawberdes:	6 550		0.006
Medium	6 100		0.322
Large Tomstoes: Peeled:	0.526	0.330	0.129
Medium Large. Products:	0.712 9.375	0.373 0.238	0,230 0,168
Nedium	0, 514	0, 217	0, 167
Large	0, 281	0, 175	0, 075
English units (lb/t,000 lb	(leirotem wer lo		
Apricots:	1.923	1.094	0.622
Large	Q 415	0.619 0.221	0.300 0.134
LargeCherries: Sweet:	0.217	0.137	0.003
Medium Large Sour:	0, 72S 0, 370	0.450 0.237	0, 244 0, 121
Medium	1. CSO	0.932	0, 541
	0. 857	0.512	0, 261
Medium	1.323	0. 974	0, 423
	0.671	0. 376	0, 220
Medium	1.044	0, 618	0,328
	0.517	0, 330	0,165
Medium	1.122	0,701	0, 300
	0.633	0,316	0, 203
Canning: Medium	0.918	0, 406	0,297
	0.469	0, 391	Q.140
Pressing: Medium Large	0.175	0.009	0.626
	0.063	0.00	0.627
Olives: Medium Large	3.564 1.820	1.020	1, 149 0, 549
Peaches: Canned: Medium	1.577	0,830	0, 209
Large Frozen: Medium	008.0 233.0		0.244 0.274
Large	0.277	0.227	0.141

Commodity (fruits)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Apars:			
Medium?	1, 209	0.755	0. 333
Large	0.581	0.373	0. 195
Pickles:			
Fresh pack:			A 919
Medium	1.072	0. 530 0. 362	0.318 0.159
Large	0.580	0.302	O. 199
Process pack: Medium	1, 028	0.613	0:331
Large	0.508	0.323	0, 163
Salt station:	4000	*****	**
Medlum	(1) (1)	0	(1)
Large	(1)	(1)	(1)
Pineapples:			
Medium	1.690	0.907	0, 546 0,-257
Large	0.880	0.554	0.201
Plums:	0, 437	0, 224	0.142
	0.437	0. 146	0.008
LargeRolsins:	V. 200	W 110	0.000
Medium	0.383	0, 281	0.122
Larre	0. 165	0.100	0.066
Strawberries:			
Medium	0.926	0.519	
_ Large	0. 526	0, 330	0. 150
Tomatoes:			
Pecled:	0,712	0.373	0, 230
MediumLarge	0.712	0, 236	
Products:	2.010	3.200	
Medium	0.514		
Large	0.231	0. 175	0.075
_ ··· V			

¹ No discharge.

(c) The following standards of performance establish the quality of pH and quantity of fecal coliforms controlled by this section, which may be discharged by a "medium" or "large" new point source subject to the provisions of this subpart.

Effluent characteristic	Effluent limitations
pH	At all times within
•	the range 6.0 to 9.5.
Fecal coliform	MPN shall not exceed
	400 counts per 100 ml.

§ 407.66 Pretreatment standards for new sources.

The pretreatment standards under section 307(c) of the Act for a new source within the canned and preserved fruits subcategory, which is a user of a publicly owned treatment works (and which would be a new source subject to section 306 of the Act, if it were to discharge pollutants to the navigable waters) shall be the standard set forth in 40 CFR 128, except that, for the purpose of this section, 40 CFR 128.121, 128.122, 128.132, and 128.133 shall not apply. The following pretreatment standard establishes the quantity and quality of pollutants or pollutant properties controlled by this section which may be discharged to a publicly owned treatment works by a new point source subject to the provisions of this subpart.

Pollutant of pollutant property	standa r d
BOD5	No limitations.
pHFecal coliform	Do. 55 Do.

Subpart G—Canned and Preserved Vegetables Subcategory

§ 407.72 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.

In establishing the limitations set forth in this section, EPA took into account all information it was able to collect, develop and solicit with respect to factors (such as age and size of plant, raw materials, manufacturing processes, products produced, treatment technology available, energy requirements and costs) which can affect the industry subcategorization and effluent levels established. It is, however, possible that data which would affect these limitations have not been available and, as a result, these limitations should be adjusted for certain plants in this industry. An individual discharger or other interested person may submit evidence to the Regional Administrator (or to the State, if the State has the authority to issue NPDES permits) that factors relating to the equipment or facilities involved, the process applied, or other such factors related to such discharger are fundamentally different from the factors considered in the establishment of the guidelines. On the basis of such evidence or other available information, the Regional Administrator (or the State) will make a written finding that such factors are or are not fundamentally different for that facility compared to those specified in the Development Document. If such fundamentally different factors are found to exist, the Regional Administrator or the State shall establish for the discharger effluent limitations in the NPDES permit either more or less stringent than the limitations established herein, to the extent dictated by such fundamentally different factors. Such limitations must be approved by the Administrator of the Environmental Protection Agency. The Administrator may approve or disapprove such limitations, specify other limitations, or initiate proceedings to revise these regulations.

(a) The following limitations establish the quantity of BOD5 controlled by this section, which may be discharged by a "medium" existing point source subject to the provisions of this subpart after application of the best practicable control technology currently available.

Any vegetable processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day BOD5 limitations. Vegetable processing plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average BOD5 limitations. Effluent limitations for the cauliflower subcategory are based upon pounds (1b) or kilograms (kg) of pollutant per 1000 pounds (lb) or kilograms (kkg) of final product

	BOD5 effluent limitations		
Commodity (vegetables)	Maximum for any 1 day	Average of daily values for 20 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metrio units (kg/kkg of	raw material)		
AsparagusBeets	0.83 0.81	0.53 0.54	0.24 0.29
Droppoli	3.61	0.54 2.34	1.47
Brussels sprouts	1.23	0.81	0.51
Carrots	1.25 1.73	J. 14	0.78
Brussels sprouts Carrots Cuuliflower	1.03	1.28	0.81
Com:	0.50	0.40	
Canned Frozen Dehydrated onion/garlic Dehydrated vegetables Dry beaus Lima beaus Mushrooms Onions (canned)	0.70 1.83	0.45	0.32
Tolyndroid onion gorlia	2.63	1.21 1.55	0.83 0.03 1.19 1.65
Debythated veretables	2.40 2.91	1.83	1.19
Dry hears	248	1.60	1.65
Tima beans	3.61	2.33	1.52
Mushrooms	200	2.33 1.94	1.21
Onions (canned)	3.17	2.07	1.33
Peas:			
Canned	2.74	1.79	1.13
Frozen	26	1.33 2.58	0.83 1.69
Pimentos	3.17	2.03	1.09
Sanerkrant: Canning	0.43	0.32	0.21
Cutting	0.07	0.01	0.03
Snap beans:		••••	
Canned	1.16	0.75	0.47
Frozen.	2.12	1.37	. 0.83
Spinach:		• • •	
Canned	3.02	1.93 1.14	1.23 0.72
FrozenSquash	1.77 0.80	0.57	0.40
Squash notate	0.78	ũ.cs	0.40
Sweet potato	1.30	0.80	0.60
English units (1b/1,000 lb	of raw material)		
Asparagus	0.85	0.55	0.34
	0.81	0.51	0.34 0.33
Broccoli	3.01	2.31	1.47
Brussels sprouts	1.25 1.73 1.73	0.81	0.51
Carrots	1.73	1.14	0.76
Beets Broccoli Brussels sprouts Carrots Caruliflower	1.13	1.23	0.81
Com:	0.70	0.45	0.32
Canned	1.83	1.24	0.83
Frozen Penydrated onfon/garlle. Dehydrated vegetables Dry beans	2.40	1.24 1.55	0.03
Dehydrated veretables	201	7 22	0.68 1.19
Dry beans	2.40	- 1.00 2.30 1.94	1.03
		2.33	1.52
Mushrooms Onions (canned)	2.93	1.94	1.21 1.35
Onions (canned)	3.17	2.07	1.35
Peas:	2.74	1 20	- 1.18
Canned Frozen	263	1 33	1.63
Pimentos	3.97	1.79 1.33 2.63	0.83 1.69
Sanerkraut:	~ "		
Canning	0.49	0.32	0.21
Cutting	0.07	0.04	0.03
Snap beans:			
Canned	1.16	0.75	0.47
Vallitu		1.37	0.83
Frozen	2.12		
Frozen Spinach:			1 22
Frozen Spinach:	3.02	1.05	1.23 0.72
Frozen Spinach: Canned Frozen	3.02		1.23 0.72 0.40
Frozen Spinach:		1.65 1.14	0.72

section, which may be discharged by a "medium" existing point source subject to the provisions of this subpart after application of the best practicable control technology currently available. Any vegetable processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day TSS limitations. Vegeta-

(b) The following limitations estabble processing plants employing long lish the quantity of TSS controlled by the term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average TSS limitations. Effluent limitations for the cauliflower subcategory are based upon pounds (lb) of kilograms (kg) of pollutant per 1000 pounds (lb) or kilograms (kkg) of final product.

	'TS	S eMuent limitati	ons
Commodity (vegetables)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metric units (kg/kkg of r	aw material)		
Asparagus	1.26	0.85	0.7
Broccoli Brussels sprouts	1.55	1.27	0.7
Proceoff	5.37 1.85	3, 65 1, 26	3.1 1.0
arrofs	2.91	2.19	i.i
auliflower	2.93	1.99	î.:
orn:			
Canned	1.28	1.03	0.
Frozenehydrated onion/garlio	3. 16	2.37 2.42	1.
ehydrated onion/garlic	3.56	2.42	2.0
envdrated vegetables	4.32	2.93 2.83	2.
ry beansima beans	3.92 5.64	2.83 3.99	2. 3.
ima peans	4.59	3. 21	2.
(ushroomsonions (canned)	5.09	3.71	2.
eas:	0.03	0.11	24
Canned	4.44	3.26	2.
Frozen	3.33	2,47	1.
imentos	6.35	4.62	3,
auci alauc.	0.00	0.57	•
Canning	0.78	0.57	0. 0.
Cutting	0.12	0.10	0.
nap beans: 	1.73	1.17	1.
Frozen	3.25	2,27	ī.
pinach:			
Canned	4.49	3.05	2,
Frozen	2.62	1.78	1.
quash	1.57	1.25	0. 0.
weet potato	1.67 2.39	1.48 1.93	0. 1.
English units (lb/1,000 lb	of raw material)		
2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2			
ksparagus	1.26	0.85	Q.
Boots	1.55 5.37	1.27	0.
roccoll Brussels sprouts	5.37	3.65	3.
arrots	- 1.85 2.91	1.26 2.10	1.
auliflower	A4 0 L	24 10	î.
QUILLY 1/ UL	2.93	1.99	
'orn•	2.93	1.99	••
	2.93 1.28	1.99	
Cannod	2.93 1.28 3.16	1.99	0. 1.
Canned	2.93 1.28 3.16	1.99	0. 1. 2.
Canned	2.93 1.28 3.16	1.99	0. 1. 2. 2.
Canned. Frozen Prozen Ochydrated onion/garlic Ochydrated vegetables	2. 93 1. 28 3. 16 3. 56 4. 32 3. 92	1.99	0. 1. 2. 2. 2.
Canned	2. 93 1. 28 3. 16 3. 50 4. 32 3. 92 5. 64	1. 99 1. 03 2. 37 2. 42 2. 93 2. 83 3. 99	0. 1. 2. 2. 2. 3.
Canned	2. 93 1. 28 3. 16 3. 50 4. 32 3. 92 5. 64	1. 99 1. 03 2. 37 2. 42 2. 93 2. 83 3. 93 3. 21	0. 1. 2. 2. 2. 3.
Canned. Frozen. Pehydrated onlon/garlic. Dehydrated vegetables. Dehy	2. 93 1. 28 3. 16 3. 50 4. 32 3. 92 5. 64	1. 99 1. 03 2. 37 2. 42 2. 93 2. 83 3. 99	0. 1. 2. 2. 2. 3.
Canned Frozen Prozen Oehydrated onion/garlic Oehydrated vegetables Pry beans Ama beans (ushrooms nions (canned)	2. 93 1. 28 3. 16 3. 50 4. 32 3. 92 5. 64	1. 99 1. 03 2. 37 2. 43 2. 93 3. 99 3. 21 3. 71	0. 12. 2. 2. 2. 2. 2. 2.
Canned. Frozen Prozen Pehydrated onion/garlic Pehydrated vegetables Pry beans Ama beans Lushrooms Iushrooms Iulons (eanned)	2.93 1.28 3.16 3.56 4.32 3.92 5.64 4.59 5.09	1. 99 1. 03 2. 37 2. 93 2. 93 3. 99 3. 21 3. 71 3. 26	0. 1. 2. 2. 2. 3. 2. 2.
Canned. Frozen. Dehydrated onlon/garllo- Dehydrated vegetables. Dehy	2.93 1.28 3.16 3.56 4.32 3.92 5.64 4.59 5.09	1. 99 1. 03 2. 37 2. 43 2. 93 3. 99 3. 21 3. 71	0.1 22 2.2 3.2 2.2 2.3 3.3
Canned. Frozen. Pehydrated onlon/garlic. Dehydrated vegetables. Frozen. Jushrooms. Jushr	1. 28 3. 16 3. 56 4. 32 3. 92 5. 64 4. 59 5. 09 4. 44 3. 33 6. 35	1. 99 1. 03 2. 37 2. 43 2. 93 2. 83 3. 99 3. 21 3. 71 3. 26 2. 47 4. 62	0. 11 22 2. 2. 2. 2. 2. 2. 2. 3. 3. 2. 2. 3.
Canned Frozen Proben Pr	1.28 3.16 3.56 4.32 5.64 4.50 5.00 4.44 3.33 6.35	1. 99 1. 08 2. 37 2. 42 2. 93 3. 99 3. 21 3. 71 3. 26 2. 47 4. 62	0.1.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.2.
Canned. Frozen. Dehydrated onlon/garllo. Dehydrated vegetables. John beans. John beans. John (samed). Canned. Frozen. Pilmentos. John (samed). John (samed). Canned. John (samed). John	1.28 3.16 3.56 4.32 5.64 4.50 5.00 4.44 3.33 6.35	1. 99 1. 03 2. 37 2. 43 2. 93 2. 83 3. 99 3. 21 3. 71 3. 26 2. 47 4. 62	0. 1. 2. 2. 2. 2. 2. 2. 2. 2. 3. 3. 2. 2. 3. 3. 3. 4. 4. 4. 5. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6.
Canned. Frozen. Dehydrated onion/garlic. Dehydrated vegetables. Pry beans. Ama beans. Man beans. Moshrooms. Prozen. Planed. Prozen. Planentos. auerkraut: Canning. Cutting. Citting. Inap beans:	1.28 3.56 4.32 3.92 5.61 4.59 5.00 4.44 3.33 6.35	1. 99 1. 03 2. 37 2. 43 2. 93 2. 83 3. 99 3. 21 3. 71 3. 26 2. 47 4. 62 0. 67 0. 10	0. 1. 2. 2. 2. 2. 2. 2. 2. 3. 3. 0. 0.
Canned. Frozen. Dehydrated onlon/garllo- Dehydrated vegetables. Jory beans. Jory beans. Jord beans. Jo	2.93 1.28 3.16 3.56 4.32 3.92 5.64 4.59 4.50 4.44 3.33 6.33 6.37 0.78	1. 99 1. 03 2. 37 2. 42 2. 93 3. 99 3. 21 3. 71 3. 26 2. 47 4. 62 0. 57 0. 10	0.1.2.2.2.2.2.3.2.2.2.1.3.0.0.0.
Canned. Frozen. Dehydrated onlon/garlic. Dehydrated vegetables. John beans. Jo	2.93 1.28 3.16 3.56 4.32 3.92 5.64 4.59 4.50 4.44 3.33 6.33 6.37 0.78	1. 99 1. 03 2. 37 2. 42 2. 93 2. 83 3. 99 3. 21 3. 71 3. 26 2. 47 4. 62 0. 67 0. 10	0.1.2.2.2.2.2.3.2.2.2.1.3.0.0.0.
Canned. Frozen. Pelydrated onlon/garllo- Dehydrated vegetables. Pry beans. Aima beans. Mushrooms. Pulons (canned). Canned. Frozen. Pilmentos. Sauerkraut: Canning. Cutting. Sinap beans: Oanned. Frozen. Prozen. Pinapibans: Oanned. Frozen. Pinapibans: Canned. Frozen. Prozen. Pinapibans: Canned. Frozen. Prozen.	2. 93 1. 28 3. 16 3. 56 4. 32 2. 3. 92 5. 64 4. 59 5. 00 4. 44 3. 33 6. 35 0. 78 0. 12 1. 73 3. 25	1. 99 1. 03 2. 37 2. 42 2. 93 3. 29 3. 21 3. 71 3. 26 2. 47 4. 62 0. 67 67 10 1. 17 2. 27 3. 05	0. 11 2. 2. 2. 2. 2. 1. 3. 0. 0.
Canned. Frozen. Dehydrated onion/garlic. Dehydrated vegetables. Jry beans. Ama beans. Man beans. Man beans. Canned. Frozen. Prozen. Prozen. Canned. Frozen. Dehydrated vegetables. Dehy	1.28 3.16 3.56 4.32 3.92 5.64 4.59 5.09 4.44 3.33 6.35 0.78 0.12 1.73 3.25	1. 99 1. 08 2. 37 2. 42 2. 93 2. 83 3. 99 3. 21 3. 71 3. 26 2. 47 4. 62 0. 67 0. 10 1. 17 2. 27 3. 05 1. 78	0. 1. 2. 2. 2. 2. 2. 2. 3. 3. 0. 0.
Frozen Dehydrated onion/garile. Dehydrated vegetables Pry beans. Jima beans Mushrooms Dulons (canned) Peas: Canned Frozen Pauerkraut: Canning Cutting Snap beans: Oanned Frozen Spinach: Canned	1. 28 3. 16 3. 56 4. 32 2. 3. 92 5. 64 4. 59 5. 09 4. 44 3. 33 6. 35 0. 78 0. 12 1. 73 3. 25	1. 99 1. 03 2. 37 2. 42 2. 93 3. 29 3. 21 3. 71 3. 26 2. 47 4. 62 0. 57 0. 10 1. 17 2. 27 3. 05 1. 78 1. 125	0.1 1.2 2.2 2.3 2.2 2.3 2.2 2.1 3.0 0.1 1.1
Canned Frozen Dehydrated onion/garlic Dehydrated vegetables Dry beans Jima be	1. 28 3. 16 3. 56 4. 32 2. 3. 92 5. 64 4. 59 5. 09 4. 44 3. 33 6. 35 0. 78 0. 12 1. 73 3. 25	1. 99 1. 08 2. 37 2. 42 2. 93 2. 83 3. 99 3. 21 3. 71 3. 26 2. 47 4. 62 0. 67 0. 10 1. 17 2. 27 3. 05 1. 78	0. 1. 2. 2. 2. 2. 2. 2. 3. 3. 0. 0. 1. 1.

the quality of pH controlled by this section, which may be discharged by a "medium" existing point source subject to the provisions of this subpart after application of the best practicable control technology currently available.

Effluent characteristic pH __

Effluent limitations

At all times within the range 6.0 to 9.5.

§ 407.73 Effluent limitations guidelines representing the degree of effluent reduction attainable by the applica-tion of the best available technology economically achievable.

The following effluent limitations establish the quantity of BOD5 controlled by this section, which may be discharged by an existing point source subject to the

(c) The following limitations establish provisions of this subpart after application of the best available technology economically achievable. Any vegetable processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day BOD5 limitations. Vegetable processing plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average BOD5 limitations. Effluent limitations for the cauliflower subcategory are based upon pounds (1b) or kilograms (kg) of pollutant per 1000 pounds (lb) or kilograms (kkg) of final product.

	BOD5 efficent limitations						
Commodity (regetables)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entiro dicherre period thall not exceed—				
Metrio units (kg/kkg of raw material)							
Asparagus:	0.280	TICS	0.070				
Medlum Large Bests:	0.200	ดิเฉี	0.070				
Medium	0.375 0.375	0.250 0.250	0.163 0.163				
Broccoli: Medium	1.03 1.03	1.020 1:020	0.431 0.431				
Large	1.63	1.027	0.420				
Carrots:	1.037	1.027	0.420				
Medium	0.810 0.810	0:518 0.518	0.206 0.206				
Cauliflower: Medium Large	2,350 2,350	1.460 1.360	0. <i>191</i> 0.597				
Corn: Canned:							
Medium	0.179 0.179	Q.118 Q.118	0.072 0.072				
Frozen: Medium Large	0.833 0.833	0.503	0.262 0.262				
Dehydrated onion/garlic: Medium	0.917	0,632	0.261				
Large. Dehydrated vegetables: Medium.	0.917 1.465	0.532 0.915	0.261 0.400				
Large Dry beans:	1.465	0.915	0.400				
MediumLarge	1,193 1,193	0, 747 0, 747	0.332 0.332				
Lima beans: Medium Larga	1.457 1.457	• 0,609 0,000	0.395 0.395				
Mushrooms:	1,000	0.627	0.280				
LargetOnions (canned):	1,000	0.627	0.250				
Medlum Large Peas:	1.377 1.277	0.831	0.413				
Canned: Medium	1.02 1.02	0.634	0.339				
Large Frozen: Medium	0.837	0.634 0.842	10.333 0.237				
LargePimentos:	0.837	0,542	0,257				
Medium	2,001 2,001	1,231 1,231	0.586 0.586				
Sauerkraut: Canning: Medium	0.225	0,143	0.071				
Large	0,225 0,225	0,143	0.071				
Medium Largo Snap beans:	0,027 0,027	0.017 0.017	0'003 0'003				
Canned: Medium.	0.791	0.432	0.206				
Frozen:	0.791 1.066	0.492 0.667	0.206 0.234				
Medium	1.068	0.667	0.294				

PROPOSED RULES

Commodity (vegetables)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Spinach: Canned:			
Modium Largo Frozon:	0.852 0.852	0. 532 0. 532	0, 231 0, 231
Medium Large	1.037 1.037	0. 645 0. 615	0. 272 0. 272
Squash: Modium Largo	0. 251 0. 251	0. 16ò 0. 160	0. 079 0. 070
Bweet potato:	0.384	0.261	0. 186
Large	0. 384 0. 385 0. 385	0. 261 0. 260 0. 260	0. 186 0. 177 0. 177
English units (1b/1,000 lb	of raw material)		
Asparagus: Medium	0.280	0. 163	0.070
Largo	0. 280 0. 375	0. 163 0. 250	0, 070 0, 100
LargeBroccoli:	0. 375	0.250	0, 100
Medium Largo Brussels sprouts:	1. 639 1. 639	1. 020 1. 020	0. 431 0. 431
Modium	1. 657 1. 657	1. 027 1. 027	0.420 0.420
Carrots: Medium Large	0.810 0.810	0. 518 0. 518	0, 26 0, 26
Cauliflower: Medium	2, 356 2, 356	1.460 1.460	0.59
Corn: Canned:			0.597
Medium Large Frozen:	0. 179 0. 179	0. 118 0. 118	0. 07: 0. 07:
Medium Large	0. 893 0. 893	0. 563 0. 563	0. 262 0. 262
Dehydrated onion/garlie: Medlum Lorge.	0. 947 0. 947	0.592 0.592	0, 261 0, 261
Dehydrated vegetables: Medium	1,465 1,465	0.915	0. 400
Large	1, 193	0. 915 0. 747	0. 400 0. 332
Large Lima beans; Medium	1, 193 1, 457	0.747	0. 333 0. 303
Largo Mushrooms:	1.457	0.909	0.39
Modium "Large " Large Control (canned):	1.000 1.000	0,627 0,627	0. 28 0. 28
Medium Large	1,397 1,397	0.891 0.891	0, 44 0, 41
Peas: Camed: Medium	1,022	0,,654	0, 33
Larga	1,022	0.654	0. 33
Medium	0, 857 0, 857	0.542 0.542	0. 25° 0. 25°
Medium Larga Sauerkraut:	2,004 2,004	1, 251 1, 351	0. 580 0. 580
Canning: Medium	0.225	0.143	0.07
Large. Cutting: Medium	0.225 0.027	0, 143 0, 017	0.07
Largo	0.027	0.017	0.00
Medium Large	0.791 0.791	0.492 0.492	0.20 0.20
Frozen: Medium Largo.	1.066 1.066	0.667 0.667	0.29
Spinach: Canned:			0.29
Modium Largo Frozeu:	0.852° 0.852°	0.532 0.532	0, 23; 0, 23;
MediumLargo	1.037 1.037	0.645 0.645	0. 272 0. 272
Iquash: Medium Large	0.251 0.251	0.160 0.160	0.079 0.079
Weet potato: Medium	0.384	0,261	0.186
Marge. Wilte potato (canned): Medium	0.384 0.385	0, 261 0, 260	0. 186 0. 177
Large	0.385	0.260	0.17

the quantity of TSS controlled by this section, which may be discharged by any existing point source subject to the pro-visions of this subpart after application of the best available technology eco-nomically achievable. Any vegetable processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day

(b) The following limitations establish TSS limitations. Vegetable processing the quantity of TSS controlled by this plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and re-leased at a controlled rate with state approval, shall meet only the annual average TSS limitations. Effluent limitations for the cauliflower subcategory are based upon pounds (ib) or kilograms (kg) of pollutant per 1000 pounds (ib) or kilograms (kkg) of final product.

	TSS efficient limitations		
Commodity (vegetables)	Maximum for any 1 day	Average of daily values for 20 concecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metric units (kg/kkg of	raw material)		
Asparagus:			0.169
MediumLarge	0.502 0.280	0,210 0,163	0. 1¢3 0. 070
Beets: Medium Larce	0.019 0.375	0.719 0.20	0, 291 0, 103
Broccoli: Medium	2.903	1.337	0.ជោ
-Large Brussels sprouts:	1.03	1.020	0.431 0.928
Medium	2.943 1.67	1.300 1.027	0.420
Carrots: Medium Largo	1,665 0,810	1.01S 0.518	0, 535 0, 206
Cauliflower: Medium	4, 174	1.852	1.357
LargeCorn:	2,356	1.460	0.137
Canned: Medium	0.415	0.203	0.132
Frozen:	Q 179 1.719	0.118 0.023	0.072 0.535
Medium	0.833	ធីវិធី	0.262
Lama	1.750 0.047	0.874 0.192	0.570 0.261
Dehydrated vegetables:	2.703	1.331	0.877
Large	1.463 2.223	0.915	0.400 0.722
Medium Large Lima beans:	118	1,126 0.747	0.332
Medium. Large.	2.631 1.457	1,308 0,000	0.869 0. 835
Mushrooms:	1.872	0.930	0,606
Onions (canned):	1,000	0.627	0.250
MediumLarge	2.833 1.837	1.652 0.831	0.911 0.449
Peas: Canned: Medium	2.111	1.303	0.678
LargeFrozen:	1.023	223	0.233
Medium	1.670 0.837	0.925 0.642	0.539 0.257
Pimentos: Medium	8.836	2.001	1.233
LargeSauerkraut:	2,004	1.251	0.686
Canning: Medium Large	0,430 0,225	0.203 0.143	0.145 0.071
Cutting: Medium	0.037	ã.037	0.018
Large	0.027	0.017	0,009
Canned: Medium	1.425	0.600	0.463 0.203
Large Frozen: Medium	1.950	0,432	0,512
Large	1.066	0.007	0.294
Canned: Medium	1.567	0.700	0.508
LargeFrozen: Medium	9.853 1.870	0, 833 0, 877	0.231 0.609
Large	1.037	0.615	0.272
Medium Large	0.505 0.251	ō. <i>297</i> 0.100	0.162 0.079

PROPOSED RULES

Commodity (vegetables)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual averago of daily values for entire discharge period shall not exceed—
Sweet potato: Medium	1.013	0,850	0, 320
White potato (canned):	0.384	0. 261	0.180
Medium	0.981 0.385	0.799 0.260	0.310 0.177
English units (lb/1,000 lb	of raw material)		
Asparagus:	0.509	0, 210	0, 163
Medium	0. 502 0. 280	0.163	0.070
MediumLargo	0.919 0.375	0.719 0.250	0. 291 0. 103
Broccoli:	2, 965 1, 639	1.387 1.020	0, 963 0, 431
Large	2.943	1.300	0.953
Large Carrots:	1, 657	1.027	0, 420
MediumLarge	1. 665 0. 810	1. 018 0. 518	0, 53 5 0, 266
Cauliflower: Medium Large	4. 174 2. 356	1.852 1.460	1.357 0.597
Corn: Canned: Medium	0.415	0. 205	0.132
Large Frozen: Medium	0. 179 1. 719	0. 118 0. 923	0.072 0.555
Large Dehydrated onion/garlic:	0.893	0, 563	0, 262 0, 570
Medium Large Dehydrated vegetables:	0.947	0.874 0.592	0.261
Medium Large Dry beans:	2.705 1.465	1.331 0.915	0.877 0.400
Medium Large	2. 228 1. 193	1. 126 0. 747	0. 722 0. 332
Lima beans: Medium Large	2. 681 1: 457	1.308 0.909	0.869 0.395
Mushrooms: Medium Large.	1.872 1.000	0. 950 0. 627	0.606 0.280
Onions (canned):	2.833	1.692	0.911
Large		0.891	
Medium == Large Frozen:	2.111 1.022	1. 303 0. 654	
Medium Large		0. 925 0. 542	
Pimentos: Medium Large		2.094 1.251	
Sauerkraut: Canning: Medium		0, 263	0.145
LargeCutting:	0.225	0. 143	0.071
Medium Large Snap beans:	0. 057 0. 027	0. 037 0. 017	
Canned: Medium Large.	1. 425 0. 791		
Frozen; Medium	1.980	0.989	0.612
LargeSpinach: Canned:			
Medlum			
Medlum Large	1.876 1.037		
Squash: Medium Largo			
Sweet potato: Medlum	1.013	0.856	0. 320
White potato (canned): Medium	0.981	0.799	0.310
Large.	. 0.335	0.260	0.177

(c) The following limitations establish the quality of pH-controlled by this section, which may be discharged by a "medium" or "large" existing point source subject to the provisions of this subpart after application of the best available control technology economically achievable.

Effluent characteristic	Effluent limitations
pH	At all times within the range 6.0 to 9.5.
Fecal coliform	MPN shall not ex- ceed 400 counts per

§ 407.74 Pretreatment standards for existing sources.

The pretreatment standards under section 307(c) of the Act for an existing source within the canned and preserved vegetables subcategory, which is a user of a publicly owned treatment works (and which would be a new source subject to section 306 of the Act, if it were to discharge pollutants to the navigable waters) shall be the standard set forth in 40 CFR 128, except that, for the purpose of this section, 40 CFR 128.121, 128.132, and 128.133 shall not apply. The following pretreatment standard establishes the quantity and quality of pollutants or pollutant properties controlled by this section which

(c) The following limitations establish may be discharged to a publicly owned equality of pH controlled by this sectreatment works by any existing point on, which may be discharged by a source subject to the provisions of this neclium" or "large" existing point subpart.

Pollutant or pollutant	P	retreatment
property		standard
BOD5	No	limitations
TSS		Do.
pH		Do.
Fecal coliform		Do.

§ 407.75 Standards of performance for new sources.

The following standards of performance establish the quantity of BOD5 controlled by this section, which may be discharged by a new point source subject to the provisions of this subpart. Any vegetable processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day BOD5 limitations. Vegetable processing plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average BOD5 limitations. Effluent limitations for the cauliflower subcategory are based upon pounds (lb) or kilograms (kg) of pollutants per 1000 pounds (lb) or kilograms (kkg) of final product.

	BOD5 efficient limitations		
Commodity (vegetables)	Miximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
hotric mits (kg/k/kg ol	raw materal)		
Asparagus:			
MediumLarge	0,280 0,280	0.163 0.163	0.070 0.070
Beets: Medium Lurge	0.875 0.875	0,220 6,230	0.103 0.103
Broccoli: Medium. Larco	1.60 1.60	1.000	0.431 0.431
Brussels sprouts:	1,637	1.027	0,420
LargeCarrots: Medium	1.637 0.810	0,518	0.420 0.266
Large Canliflower: Medium	0.810 2.836	0.518 1.460	0.206 0.197
LargeCorn:	286	1.460	9.697
Canned: Medium Large	0, 179 0, 179	0,118 0,118	0, 072 0, 072
Frozen: Medium Large	0.833 0.833	0.5G3 0.5G3	0, 202 0, 202
Dehydrated onion/garlic: Medlum	Q.947 Q.947	0,592 0,592	0,261 0,261
Dehydrated vegetables: Medium	1,463 1,463	0.915 0.915	0,400 0,400
Dry beans: Medlum	1.133	0.747 Q.747	0,333 0,332
Lima Beans: Medium Larre.	1.457 1.457	0.909	9, 395 0, 395
Mushrooms: Medium	1,000	0.627	0.250 0.250
LargeOnions (canned): Medium	1.277 1.277	0.831 0.831	0.449 0.449

Commodity (vegetables)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Peas: Canned:			
MediumLarge	1.022 1.022	0.654 0.654	0. 339 0. 339
Frozen: Medium	0.857 0.857	·0.542 0.542	0, 257 0, 257
LargePimentos: Medium	2.004	1.251	0.586
LargoSauerkraut:	2,004	1.251	0, 586
Canned: MediumLarge	0, 225 0, 225	0. 143 0. 143	0.071 0.071
Cutting: Medium	0.027	0.017	0.000
Large	0.027	0.017	0.002
MediumLarge	0.791 0.791	0.492 0.492	0, 208 0, 206
Frozen: Medium	1.068	0.667	0.294
Large. Spinach: Canned:	.1.068	0.667	0.234
MediumLarge_	0.852 0.852	0, 532 0, 532	0. 231 0. 231
Frozen: Medium	1.037 1.037	-0, 645 0, 645	0.272 0.273
Large Squash: Medium	0.251	0.160	0.079
Large	0. 251 0. 334	0. 160 0. 261	0, 079 0, 186
Medium Large White potato (canned):	0.334	0.261	0.183
Medium Large	0. 335 0. 385	0, 260 0, 260	0, 177 0, 177
English units (lb/1,000 l	b of raw material)	
Asparagus: Medium	0. 280	0.163	
LargeBeets:	0, 280	0. 163 0. 250	0, 070 0, 103
Medium Large Broccoli:	0.375	0.250	0, 103
Medium Large.	1, 639 1, 639	1. 020 1. 020	0, 431 0, 431
Brussels sprouts: Medium Large.	1.657 1.657	1.027 1.027	0.420 0.420
Carrots:	0,810		
Large Carilinower: Medium			
LargeCorn:		1.460	0.597
Canned: MedlumLarge	0, 179 0, 179	0. 118 0. 118	
Frozen:, Medium	0.893	0.563	0.262
Large	0.893		
Medium Large Debydrated vegetables;	0. 947 0. 947		
MediumLarge	. 1.465		
Dry beans: Medium	1. 193		
Large			0.395
Large	1.457	0.909	
Medium	1.000 1.000		
Medium Large. Peas:	. 1.397		
Canned: Medium Large,	: 1.022 1.022		
Frozen: Medium	. 0.857	0.542	0.257
Pimentos:			
Large		1. 251	
Frozen: Medium Large Pimentos: Medium	. 0.857 0.857 . 2.004	0. 542 0. 542 1. 251	

Commodity (vogetables)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
		. ·	
Sauerkraut: Canning:			
Medium	0.225	0.143	0.071
	0.225	0.143	0.071
Cutting:	فتشبل	6.147	601
	0.027	0.017	0,000
Largo	0.027	0.017	0.003
Snap beans:			
Canned:			
Medium.	0.791	0.422	0.203
Large	0.701	0.472	0.206
Frozen:			
Medium	1.003	0.007	0.294
Large.	1,055	0.637	0.234
Spinach:			
Canned:	0.000	A 734	0.001
Medium	0.853 0.853	0.533 0.533	0.231 0.231
Frozen:	ucous	u.au.	1.21
rozen: Medium	1.037	0.615	0,272
	1.037	0.615	0.272
Large	2.001	~~~	
Medium	0.251	0.100	0,079
Large	0.251	0.160	0.079
Sweet potato:		*	
. Medium	0.234	0.201	0.186
Large	0.331	0.201	0.185
White potato (canned):			
Medium	0.235	0.200	0.177
Large	0.235	0.20	0.177

(b) The following limitations establish the quantity of TSS controlled by the section, which may be discharged by a new point source subject to the provisions of this subpart. Any vegetable processing plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day TSS limitations. Vegetable processing plants em-

ploying long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average TSS limitations. Effluent limitations for the cauliflower subcategory are based upon pounds (lb) or kilograms (kg) of pollutants per 1000 pounds (lb) or kilograms (kkg) of final product.

	TS3 efficent Umitations		
Commodity (vegetables)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metric units (kg/kkg of	raw material)		
Asparagus:			
Medium	0,502	0.210	0.103
Large	0.230	0.103	0.070
Beets:			
Medium	0.913	0.719	0.251
	0.375	0.250	0.103
Broccoli:	4010	رسي	w.100
	2.965	1.337	0.963
Medium	1.63	1.00	0.431
Large	Lw	1.440	Can
Brussels sprouts:			0.933
Medium	2013	1.322	
Large	1.637	1.027	0.420
Carrots:			
Medium	1.63	1.013	0.633
Large	0.810	0.515	0.206
Canliflower:			
Medium.	4.174	1,832	1.337
Large	2 333	1,450	0.537
Corn:	-1010		
Canned:			
Medium	0.415	0.203	0.132
		0.115	0.073
Large	0.115	W 215	Œ 0.2
Frozen:	1 710	0.923	0 ಟ್ರಾ
Medium	1.719		0.202
Large Dehydrated onlon/garlic:	0.833	0.563	UL 2004
Dehydrated onlonigariic:			
Medium	1.775	0.874	0.570
Large	0.917	0. 572	0.261
Dehydrated vegetables:			
Médium	2.703	1.331	0.877
Large	1,455	0.915	0.400
Dry beans:			
Medium	2.233	1, 126	0.722
Large	2.223 1.193	0.747	0.332
Lima beans:			
Medium	2.031	1,308	0.800
	1.457	200	0.335
Large	** 301	r M	C 03-3
Mushrooms:	A	A 444	0.006
Medium.	1.873	0.00	
Large	1,000	0.627	0.230

Commodity (vegetables)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Onlons (canned): Medium Large Peas:	2, 833	1. 692	0. 911
	1, 397	0. 891	0. 419
Canned: Medium Large.	2, 111	1,303	0. 678
	1, 022	0,654	0. 339
Frozen: MediumLarge	1. 670	0.925	0.539
	0. 857	0.542	0.257
Pimentos: Medium Large.	3.836	2. 094	1. 239
	2,001	1, 251	0. 586
Sauerkraut: Canning: Medium	0.450	0. 263	0. 145
Large	0. 225	0.143	0.071
Medium Large Snap beans:	0. 057	0. 037	0. 018
	0. 027	0. 017	0. 009
.Canned: MediumLarge	1. 425	0,660	0. 463
	0. 791	0,492	0. 206
Frozen: Medium Large	1.980	0. 989	0.642
	1.066	0. 667	0.291
Spinach: Canned:			
Medium Large Frozen:	1, 567	0.760	0. 508
	0, 852	0.532	0. 231
Medium	1.876	0. 877	0. 609
	1.037	0. 615	0. 272
Medium	0, 505	0. 297	0, 162
	0, 251	0. 160	0, 070
Medium	1. 013	0. 856	0. 320
	0. 384	0. 261	0. 186
White potato (canned): Medium Large	0. 981	0. 799	0, 310
	0. 385	0. 260	0, 177
English units (1b/1,000 lb of re	w material)		
Asparagus: Mcdium	0.502	0. 210	0.163
LargeBeets: Medium	0. 280	0. 163	0, 070
	0. 919	0. 719	0, 291
Large Broccoli: Medium	0. 375 2. 965) 0. 250 1. 387	0. 103 0. 963
LargeBrussels sprouts:	1, 639	1. 020	0. 431
	2, 943	1. 309	0. 958
Medium Large Carrots:	1, 657	1. 027	0.420
Medium Largo Cauliflower:	1, 665 0, 810	1, 018 0, 518	0, 535 0, 266
Medium	4, 174	1.852	1. 357
	2, 356	1.460	0. 597
Canned: Medium Large	0. 415	0, 205	0. 132
	0. 179	0, 118	0. 072
	1.719	0. 928	0, 555
Medium	0.893	0. 563	0, 262
	1.756	0. 874	0, 570
LargeDebydrated vegetables:	0. 947	0.592	0, 261
Medium	2. 705	1.831	0, 877
Large. Dry beans: Medium	1. 465 2. 228	0. 915 1. 126	0, 400 0, 722
LargeLima beans:	1. 193	0.747	0. 322
Medium ————————————————————————————————————	2. 681	1.308	0. 869
	1. 457	0.909	0. 895
Medium 7 Large 9 Onions (canned):	1.872 1.000	0. 950 0. 627	0. 606 0. 280
Medium Largo Peas:	2, 833 1, 897	1.692 0.891	0. 911 0. 449
Canned: Medium Largo	2.111	1.803	0. 678
	1.022	0.654	0. 339
Frozen: Medium	1.670	0.925	0. 539
Large	0.857	0. 542	0.257
	8.836	2. 094	1.239
Large	2.004	1,251	0. 586

Large 0.225 0.143 Cutting: 0.037 0.007 Medium 0.027 0.007 Snap beans: 0.027 0.017 Canned: 0.000 0.000 Medium 1.425 0.000 0.000 Large 0.701 0.422 0.000 Frozen: 1.000 0.000 0.000 0.000 Spinach: 0.000		Commodity (regatables)	Maximum for any 1 day	Average of daily values (or 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Canning:	Conservante				
Medium 0.450 0.253 0.123 Large 0.225 0.143 0.253 0.143 0.077 0.143 0.077 0.017 0.077 0.					
Large 0.225 0.143 Cuttling: 0.037 0.037 Medium 0.027 0.017 Snap beans:			0.450	0.203	0.145
Cuttling: Medium 0.077 0.007 Large. 0.027 0.017 0.007 Snap beans:					0.071
Medium		****************		~~~	~~
Large Q 027 Q 017 Q			0.037	0.037	0,013
Snap beans:	Larra				0,000
Medium	Enap beans:				*
Large 0.701 0.452 0.45	Canned:				
Frozen: Medium	Medium		1.425	0,00	0.483
Medium			.0.701	0.492	0.206
Large Large Local		-			
Spinach: Canned: Canned: 1.507 0.750 0.750 Large. 0.852 0.532 0.532 Frozen: 1.876 0.577 0.615 Large. 1.007 0.615 0.505 0.257 0.615 Squash: 0.505 0.257 0.610 0.6					0.613
Canned:	Largo		1.003	0.07	0.294
Medium					
Large Q. 853 Q. 532 Q. 533 Q.				0.700	0.503
Frozen: Medium	Medium		1.567	u.w	0.231
Medium			u sis	U SSE	uzu
Large 1.037 0.645 6			1 074	0.077	0.00
Squash: 0.505 0.277 0.271 Medium 0.505 0.277 0.201 Large 0.251 0.160 0.201 Sweet potato: 0.201 0.201 0.201 Medium 1.013 0.855 0.277					0.273
Medium	Canachi			u.o.	W-1,5
Large			0.505	0.207	0.102
Sweet potato: Medium 1.013 0.855				0.100	0.079
Medium 1.013 0.855 0					
			1.013	0.833	0.320
Large 0.321 0				ñxi	0.186
White potato (canned):					
Medium 0.31 0.793					C 310
Large 0.335 0.230			0.335	0.200	0.177

(c) The following limitations establish the quality of pH controlled by this section, which may be discharged by a "medium" or "large" new point source subject to the provisions of this subpart.

<i>E</i> ffluent	E¶luent
characteristic	limitations
pH	At all times within the range 6.0 to 9.5.
Fecal coliform	MPN shall not exceed
	400 counts per 100 ml.

§ 407.76 Pretreatment standards for new sources.

The pretreatment standards under section 307(c) of the Act for a new source within the canned and preserved vegetables subcategory, which is a user of a publicly owned treatment works (and which would be a new source subject to section 306 of the Act, if it were to discharge pollutants to the navigable waters) shall be the standard set forth in 40 CFR 128, except that, for the purpose of this section, 40 CFR 128.121, 128.122, 128.132, and 128.133 shall not apply. The following pretreatment standard establishes the quantity and quality of pollutants or pollutant properties controlled by this section which may be discharged to a publicly owned treatment works by a new point source subject to the provisions of this subpart.

Pollutant or pollutant property	Pretreatment standard
BOD5	No limitations.
TSS	Do.
pH	Do.
Fecal coliform	Do

Subpart H—Canned and Miscellaneous Specialties Subcategory

§ 407.82 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.

In establishing the limitations set forth by a "medium" existing point source in this section, EPA took into account all subject to the provisions of this subpart

information it was able to collect, develop and solicit with respect to factors (such as age and size of plant, raw materials, manufacturing processes, products produced, treatment technology available, energy requirements and costs) which can affect the industry subcategorization and effluent levels established. It is, however, possible that data which would affect these limitations have not been available and, as a result, these limitations should be adjusted for certain plants in this industry. An individual discharger or other interested person may submit evidence to the Regional Administrator (or to the State, if the State has the authority to issue NPDES permits) that factors relating to the equipment or facilities involved, the process applied, or other such factors related to such discharger are fundamentally different from the factors considered in the establishment of the guidelines. On the basis of such evidence or other available information, the Regional Administrator (or the State) will make a written finding that such factors are or are not fundamentally different for that facility compared to those specified in the Development Document. If such fundamentally different factors are found to exist, the Regional Administrator or the State shall establish for the discharger effluent limitations in the NPDES permit either more or less stringent than the limitations established herein, to the extent dictated by such fundamentally different factors. Such limitations must be approved by the Administrator of the Environmental Protection Agency. The Administrator may approve or disapprove such limitations, specify other limitations, or initiate proceedings to revise these regulations.

(a) The following limitations establish the quantity of BOD5 controlled by this section, which may be discharged by a "medium" existing point source subject to the provisions of this subpart

after application of the best practicable control technology currently available. Any food specialty plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day BOD5 limitations. Food specialty plants employing long term waste stabilization, where all or a por-

tion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average BOD5 limitations. Effluent limitations for the soups subcategory are based upon pounds (lb) or kilograms (kg) of pollutant per 1000 pounds (lb) or kilograms (kkg) of raw ingredients.

	во:	D5 effhænt limitat	ions
Commodity (specialties)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of dally values for entire discharge period shall not exceed—
Metric units (kg/kkg of	final product)		
Added ingredientsBaby food	- 1.30 1.00	0, 80 0, 65	0.33 0.42
Potato	3.35 1.84 2.88 1.74 0.30 0.34 4.10	2.10 1.22 1.59 1.13 0.26 0.23 2.68 1.14	1.47 0.85 1.26 0.73 0.17 0.15 1.71 0.72
English units (1b/1,000 lb	of final product)		
Added ingredients	1.30 1.00	0, 80 0, 65	0.33 0.42
Polato Corn Tortilla Ethms foods Jams/jellies Mayonnaise and dressings Soups Tomato-starch-cheese canned specialties	3. 35 1. 84 2. 88 1. 74 0. 39 0. 34 4. 10 1: 77	2. 19 1, 22 1, 89 1, 13 0, 26 0, 23 2, 60 1, 14	1.47 0.85 1.26 0.73 0.17 0.15 1.71 0.72

(b) The following limitations establish the quantity of TSS controlled by this section, which may be discharged by a "medium" existing point source subject to the provisions of this subpart after application of the best practicable control technology-currently available. Any food specialty plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day

TSS limitations. Food specialty plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average TSS limitations. Effluent limitations for the soups subcategory are based upon pounds (lb) or kilograms (kg) of pollutant per 1000 pounds (lb) or kilograms (kkg) of raw ingredients.

	TS	S effluent limitati	ons
Commodity (specialtics)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entiro discharge period shall not exceed—
Metric units (kg/kkg of	final product)		
Added ingredientsBaby food	0.00 1.56	0.00 1.11	0.00 0.87
Chips: Potato Corn Tortilla Ethnic foods Jams/jellies	3.34 4.79 2.70 0.68	4. 22 2. 07 3. 59 1. 91 0. 53	2.96 1.66 2.54 1.51 0.35
Mayonnaise and dressings	0. 60 6. 34 2. 62	0.47 4.47 1.78	0. 31 3. 56 1. 52

Commodity (specialties)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annusi average of daily values for entire discharge period shall not exceed—
English units (b)/1,000 ib	of final product)		
Added ingredients Baby food	0,00 1,66	0.00 1.11	0.60 0.87
Chips: Potato	6.03 4.70 2.70 0.00 0.34 2.00	4.22 2.67 3.01 0.63 0.47 4.47 1.78	2.98 1.66 2.51 1.51 0.35 0.31 3.66 1.52

(c) The following limitations establish the quantity of oil and grease and quality of pH controlled by this section, which may be discharged by a "medium" existing point source subject to the provisions of this subpart after application of the best practicable control technology currently available.

§ 407.83 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best available technology economically achievable.

The following limitations establish the quantity of BOD5 controlled by this sec-

tion, which may be discharged by an existing point source subject to the provisions of this subpart after application of the best available technology economically achievable. Any food specialty plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day BOD5 limitations. Food specialty plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average BOD5 limitations. Effuent limitations for the soups subcategory are based upon pounds (lb) or kilograms (kg) of pollutants per 1000 pounds (lb) of kilograms (kkg) of raw ingredients.

	во	D5 eMuent Umita	llons
Commodity (specialties)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entiro discharge period shall not exceed—
Metrio units (kg/kkg of	final product)		
Added ingredients:			
Modium. Large. Baby food:	0°03	0.400	0.161
	0°03	0.400	0.161
Medium Large. Chips:	0,424	0.267	0.125
	0,424	0.267	0.125
Potato: Medium Larga Corn:	1.494	0,693	0.438
	1.494	0,672	0.436
Medium Large Tortilia:	1.031	0'03	0.300
	1.031	0'03	0.366
Medium Large Ethnle foods:	1.578	1.010	0.431
	1.578	1.010	0.431
Medium Largo Jams/ellies:	0. <i>631</i>	0.433	0,20 0
	0. <i>631</i>	0.433	0,20 0
Medium Large Mayonnaise and dressings:	0, 166	9, 120	0.067
	0, 150	0, 120	0.067
Medium Large Souns:	0,201	0, 130	0,071
	0,201	0, 130	0. 0 71
Medium Large Tomato-starch-cheese cannod specialities:	2.203	1.436	0.619
	2.203	1.435	0.619
Medium	0.723	0.451	0.197
	0.728	0.451	0.197

Commodity (specialties)	Maximum for any 1 day	values for 30 consecutive days shall not exceed—	of daily values for entire discharge period shall not exceed—
English units (lb/1,000 ll	of final product)		
Added ingredients: Medium Large Baby food:	0.652	0. 400	0. 164
	0.652	0. 400	0. 104
Medium	0.424	0.267	0, 125
	0.424	0.267	0, 125
Potato: Medium Large Corn:	1.404	0.892	0. 436
	1.404	0.892	0. 436
Medium		0. 662	0. 350
Large		0. 662	0. 350
Tortilla: Medium Large Ethnic foods:		1.010 1.010	0. 481 0. 481
Medium		0.438	0, 200
Large		0.438	0, 200
Jams/jellies: Medium Large Mayonnaise and dressings:	0.186	-0.120	0.067
	0.186	0.120	0.067
Medium Large South		0.130 0.130	0.071 0.071
Medium		1.430 1.436	0. 640 0. 640
Medium Large Lar		0. 451 0. 451	0. 197 0. 197

(b) The following limitations establish the quantity of TSS controlled by this section, which may be discharged by an existing point source subject to the provisions of this subpart after application of the best available technology economically achievable. Any food specialty plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day TSS limita-

tions. Food specialty plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average TSS limitations. Effluent limitations for the soups subcategory are based upon pounds (lb) or kilograms (kg) of pollutants per 1000 pounds (lb) or kilograms (kkg) of raw ingredients.

Average of daily Annual average

•	TS	TSS effluent limitations		
Commodity (specialties)	Maximum for any I day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entiro discharge period shall not exceed—	
Metric units (kg/kkį	g of final product)			
Added ingredients:				
	0.00	0.00	0.00	
Medium				
Large	0.00	0.00	0.00	
Baby food:		_		
Medium	*0.818	0.444	0. 264	
Large		0, 267	0. 125	
Chips potato:		V	00	
	2.784	1, 596	0,836	
Medium				
Large	1.404	0.892	0.436	
Corn:				
Medium	2,519	1, 362	0, 693	
		0.662	0. 350	
Large	1,001	0.002	0.000	
Tortilla:				
Medium	3.119	1.733	1.007	
Large	1,598	1.010	0.481	
Ethnic foods:		-,		
	1,326	0,698	0,428	
Medium				
Large	0.697	0, 438	0, 200	
Jams/iellies:				
Medium	0.404	0, 270	0, 129	
Large		0. 120	0.067	
Mayonnaise and dressings:	0.100	0.220	0.00.	
	0.400	0.004	4 100	
Medium			0. 138	
Large	0. 201	0. 130	0.071	
Soups:				
Medium	4.288	2, 175	1, 389	
			0. 640	
Large	2,232	1, 100	0.010	
Tomato-starch-cheese canned specialties:				
Medium	1.339		0.434	
Large		0.454	0. 197	

Commodity (specialtics)	Maximum for any 1 day	Average of daily values for 20 consecutive days shall not exceed—	Annual average of daily values for entire discharge period thall not exceed—
English units (ib/1,000 lb	of final product)		
Added ingredients: Medium Large	0.00	0,00	0.00 0.00
Baby food: Medium Laree.	0.818	0,444	0.264
	0.421	0,277	0.125
Chips: Potato: Medium Large.	2.781	1.503	0.806
	1.401	0.603	0.436
Corn: Medium Large Tortilln:	2.519	1,202	0.033
	1.031	0,662	0.330
Medium Large Ethnue foods:	3, 119	1.733	1.007
	1, 523	1.010	0.481
Medium Large Jams/jellies: Medium	1.325 0.637 0.401	0.0% 0.433 0.270	0.423 0.200 0.129
Large Mayonnaiso and dressings: Medium	0. 183	0.129	0.057
	0. 433	0.231	0.123
LargeSoups:	0.201	0.139	0.071
Medium	4.233	2.175	
Large. Tomato-starch-cheese canned specialities: Medium	1.333	1.425 0.634	0.610 0.431
Large	0.723	. 0.451	0.107

(c) The following limitations establish the quantity of oil and grease and fecal coliform, and quality of pH controlled by this section, which may be discharged by a "medium" or "large" existing point source subject to the provisions of this subpart.

characteristic	Effluent limitations
Oil and grease	Shall not exceed 20 mg/1.
ph	At all times within the range 6.0 to 9.5.
Fecal coliform	MPN shall not exceed 400 counts per 100 ml.

§ 407.84 Pretreatment standards for existing sources.

The pretreatment standards under section 307(c) of the Act for an existing source within the canned and miscellaneous specialties subcategory, which is a user of a publicly owned treatment works (and which would be a new source subject to section 306 of the Act, if it were to discharge pollutants to the navigable waters) shall be the standard set forth in 40 CFR 128, except that, for the purpose of this section, 40 CFR 128.121, 128.122, 128.132, and 128.133 shall not standard establishes the quantity and quality of pollutants or pollutant properties controlled by this section which

may be discharged to a publicly owned treatment works by any existing point source subject to the provisions of this subpart.

Pretreatment standard No limitations. Do. Do. Do.
Do.

§ 407.85 Standards of performance for new sources.

The following standards of performance establish the quantity of BOD5 controlled by this section, which may be discharged by a new point source subject to the provisions of this subpart. Any food specialty plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day BOD5 limitations. Food specialty plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season, shall meet only the annual average BOD5 limitations. Effluent limitations for the soups subcategory are based upon pounds (lb) or kilograms (kg) of pollutants per 1000 pounds (lb) or kilograms (kkg) of raw ingredients.

_	BO	D5 effluent limitat	lons
Commodity (specialties)	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average of daily values for entire discharge period shall not exceed—
Metric units (kg/kkg of	final product)		
Added ingredients: Medium	0.652	0.400	0, 164
LargeBaby food:	0. 652		Ŏ. 16 <i>i</i>
Medium Large	0, 424 0, 424	0, 267 0, 267	0. 125 0. 125
Chips: Potato:	V. 121	0.20	0,220
Medium	- 1.404 - 1.404	0,892 0,892	0. 430 0. 430
LargeCorn: Mcdium	1.031	0,662	0, 350
Large	1.031	0.662	0.350
Tortilla: Medium	1.598 1.598	1.010 1.010	0. 481 0. 481
LargeEthnic foods:	0,697	0.438	0. 200
Medium	0.697	0.438	0, 200
Jams/jeliles: Medium	0. 186 0. 186	0. 120 0. 120	0. 067 0. 067
Large Mayonnaise and dressings:	0. 201	0.120	0.007
MediumLarge	0, 201	0.130	0. 07
Boups: Medium	2, 292 2, 292	1.436 1.436	0. 610 0. 610
Large	0,728	0.454	0, 197
MediumLarge	0,728	0.454	0.19
English units (lb/1,000 lb	of final product)		
Added ingredients:			
Medium	0. 652 0. 652	0. 400 0. 400	
MediumBaby food:	0. 652 0. 652 0. 424		0.16
Medium Large Baby food: Medium Large	0.652	0.400	0.16 0.12
Medium Large Baby food: Medium Large Chips: Potato:	0, 652 0, 424 0, 424	0. 400 0. 267 0. 267	0. 16 0. 12 0. 12
Medium Large Baby food: Medium Large Chips: Potato: Medium Large	0. 652 0. 424	0. 400 0. 207	0. 16 0. 12 0. 12 0. 43
Medium Large Baby food: Medium Large Chips: Potato: Medium Large Corn: Medium	0. 652 0. 424 0. 424 1. 401 1. 401	0. 400 0. 207 0. 267 0. 892 0. 892 0. 662	0.16 0.12 0.12 0.43 0.43
Medium Large Baby food: Medium Large Chips: Potato: Medium Large Corn: Medium Large Tortilla:	0. 652 0. 424 0. 424 1. 401 1. 401 1. 031	0. 400 0. 267 0. 267 0. 892 0. 892 0. 662 0. 662	0. 16 0. 12 0. 12 0. 43 0. 43 0. 35
Medium Large Baby food: Medium Large Chips: Potato: Medium Large Corn: Medium Large Tortilia: Medium Large	0. 652 0. 424 0. 424 1. 401 1. 401	0. 400 0. 207 0. 267 0. 892 0. 892 0. 662	0.16 0.12 0.12 0.43 0.43 0.35 0.35
Medium Large Baby food: Medium Large Chips: Potato: Medium Large Corn: Medium Large Tortilla: Medium Large Tortilla: Medium Large Ethnic foods: Medium	0. 652 0. 424 0. 424 1, 401 1. 404 1. 631 1. 538 1. 558 0. 697	0. 400 0. 267 0. 267 0. 892 0. 892 0. 662 1. 010 1. 010	0.16 0.12 0.12 0.43 0.43 0.35 0.35 0.49
Medium Large Baby food: Medium Large Chips: Potato: Medium Large Corn: Medium Large Cortilla: Medium Large Tortilla: Medium Large Fibnic foods: Medium Large Sample fibnic foods: Medium Large Jarge Jarge Jarge Jarge Jarge Jarge Jarge	0. 652 0. 424 0. 424 1. 401 1. 631 1. 631 1. 508 1. 508 0. 697 0. 697	0. 400 0. 267 0. 267 0. 892 0. 892 0. 662 1. 010 1. 010 0. 438 0. 438	0.16 0.12 0.13 0.43 0.43 0.35 0.35 0.49 0.49
Medium Large Baby food: Medium Large Chips: Potato: Medium Large Corn: Medium Large Tortilla: Medium Large Ethnie foods: Medium Large Ethnie foods: Medium Large Samplellies: Medium Large Large Large Large Large Large	0. 652 0. 424 0. 424 1, 401 1. 404 1. 631 1. 538 1. 558 0. 697	0. 400 0. 267 0. 267 0. 892 0. 892 0. 662 1. 010 1. 010	0.16 0.12 0.43 0.43 0.35 0.35 0.49 0.49
Medium Large Baby food:	0. 652 0. 424 0. 423 1. 401 1. 031 1. 031 1. 503 1. 558 0. 697 0. 697 0. 186 0. 186	0. 400 0. 267 0. 207 0. 892 0. 662 0. 662 1. 010 0. 438 0. 438 0. 120 0. 120 0. 120	0.16 0.12 0.13 0.43 0.43 0.35 0.35 0.45 0.49 0.20 0.20
Medium Large Baby food: Medium Large Chips: Potato: Medium Large Corn: Medium Large Tortilla: Medium Large Tortilla: Medium Large Ethuic foods: Medium Large Ethuic foods: Medium Large Mayomaiso and dressings: Medium Large Mayomaiso and dressings: Medium Large Medium Large Mayomaiso and dressings: Medium Large Medium	0. 652 0. 424 0. 423 1. 404 1. 031 1. 031 1. 558 1. 558 0. 697 0. 697 0. 186 0. 186	0. 400 0. 267 0. 267 0. 892 0. 892 0. 662 1. 010 0. 438 0. 438 0. 120 0. 120 0. 130 0. 130	0.16 0.12 0.43 0.43 0.43 0.45 0.45 0.45 0.45 0.46 0.46 0.66 0.66 0.66
Large. Baby food: Medium. Large. Chips: Potato: Medium. Large. Corn: Medium. Large. Tortilla: Medium. Large. Fithule foods: Medium. Large. Ethule foods: Medium. Large. Ethule foods: Medium. Large. Medium.	0. 652 0. 424 0. 423 1. 401 1. 031 1. 031 1. 503 1. 558 0. 697 0. 697 0. 186 0. 186	0. 400 0. 267 0. 267 0. 892 0. 892 0. 662 1. 010 1. 010 0. 433 0. 438 0. 120 0. 120 0. 130 0. 130 1. 436	0.16 0.12 0.43 0.43 0.43 0.35 0.45 0.45 0.45 0.45 0.40 0.00

(b) The following limitations establish the quantity of TSS controlled by this section, which may be discharged by a new point source subject to the provisions of this subpart after application of the best available technology economically achievable. Any food specialty plant which continuously or intermittently discharges process waste water during the processing season shall meet the annual average, maximum thirty day average, and maximum day TSS limitations.

Food specialty plants employing long term waste stabilization, where all or a portion of the process waste water discharge is stored for the entire processing season and released at a controlled rate with state approval, shall meet only the annual average TSS limitations. Effluent limitations for the soups subcategory are based upon pounds (lb) or kilograms (kg) of pollutants per 1000 pounds (lb) of kilograms (kkg) of raw ingredients.

_	TS.	S efficent limitati	0113
Commodity (specialties)	Maximum for any 1 day	Average of daily values for 20 consecutive days shall not exceed—	Annual average of daily values for entire discharge periodischarge periodischarge exceed—
Metric units (kg/kkg of	final product)		
ided ingredients:	0.00	0.00	0.0
Large	0.00	8.6	ãč
Aby food: Medium	0,818	0.444	0.5
Largehips:	0.424	0.207	0.1
Potato:	6.004	1 500	
MediumLarge	2.781 1.401	1,596 0,892	0.4 0.4
Corn: Medium	2.519	1.203	0.6
Large	1.031	0.662	ā.
Tortilla:	3.119 1.698	1.733 1.010	1.0
Largethnic foods:		1.019	a.
Medium	1.325 0. <i>07</i> 7	0. Ø3 0. 433	Q.
Largems/jellles:	_		
Medium Large avonnaise and dressings:	0.404 0.183	0,270 0,120	Q.; Q.(
ayour and an arranged	0.433	0.231	0.1
Medium	0.433 0.201	0. 130	ũ
ups: Medium	4.233 2.203	2,175	1.
Large	2.203	1.423	Q
Medium	1.333 0.723	0,634 0,434	Q. Q.
English units (lb/1,000 lb	of final product)		-
ddad ingradiants			
dded ingredienis:	0.00	0.00	0.
Large	ų.u	0.00	Q.
Medium Large Baby food: Medium	0.818 -0.818	0.00 0.444	Q. Q.
Medium Large aby food: Medium Large hips:	ų.u	0.00	Q. Q.
Medium	0.818 0.424 2.784	0.00 0.444 0.267	a. a. a.
Medium Large by food: Medium Large hips: Potato: Medium Large	0.818 0.424	0.00 0.444 0.227 1.653 0.892	0. 0. 0. 0.
Medium Large aby food: Medium Large hips: Potato: Medium Large Medium Medium Medium Medium Medium	2.784 1.404 2.510	0.00 0.444 0.227 1.633 0.832 1.362	0. 0. 0. 0.
Medium	2.784 1.404 2.519 1.031	0.00 0.444 0.227 1.653 0.872 1.362 0.663	0. 0. 0. 0. 0.
Medium Large	2.784 1.404 2.510	0.00 0.444 0.227 1.633 0.832 1.362	0. 0. 0. 0. 0.
Medium Large. bips: Potato: Medium Large. Indium Large. Orn: Medium Large. Tortilla: Medium Large. Tortilla: Medium Large. Indium Large. Indium Large. Tortilla: Medium Large. Medium Large. Indium Large.	2.784 2.784 1.404 2.610 1.631 3.110 1.593	0.00 0.444 0.227 1.533 0.622 1.323 0.663 1.733 1.010	0. 0. 0. 0. 0. 1. 0.
Medium	2.818 0.424 2.784 1.404 2.510 1.031	0.00 0.444 0.227 1.653 0.652 1.362 0.663	0. 0. 0. 0. 0. 1. 0.
Medium Large	0.00 0.818 0.424 2.784 1.404 2.519 1.031 3.119 1.533 1.533 0.077	0.00 0.444 0.227 1.623 0.622 1.323 0.622 1.733 1.010 0.423	0. 0. 0. 0. 0. 0. 0. 0.
Medium Large	0.00 0.818 0.424 2.784 1.494 2.510 1.031 3.119 1.533 0.037 0.404 0.189	0.00 0.444 0.227 1.693 0.692 1.362 0.662 1.733 1.010 0.03	0. 0. 0. 0. 0. 0. 0. 0. 0.
Medium Large aby food: Medium Large hips: Potato: Medium Large orn: Medium Large Tortilla: Medium Large think foods: Medium Large	0.00 0.818 0.424 2.784 1.404 2.610 1.631 3.119 1.533 1.533 0.637 0.404 0.159	0.00 0.444 0.227 1.523 0.622 1.733 1.010 0.023 0.433 0.433	0. 0. 0. 0. 0. 0. 0. 0.
Medium Large	0.00 0.818 0.424 1.404 2.619 1.631 3.119 1.533 0.637 0.404 0.159	0.00 0.444 0.227 1.633 0.622 1.323 0.622 1.733 1.010 0.023 0.423 0.120 0.234 0.120	0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0.
Medium Large	0.00 0.818 0.424 2.784 1.404 2.610 1.631 3.119 1.533 1.533 0.637 0.404 0.159	0.00 0.444 0.227 1.523 0.622 1.733 1.010 0.023 0.433 0.433	0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0
Medium Large aby food: Medium Large lips: Potato: Medium Large orn: Medium Large Tortilla: Medium Large Tortilla: Medium Large Interes	0.818 0.424 2.784 1.404 2.519 1.601 3.119 1.503 1.305 0.607 0.404 0.199 0.201 4.203 2.202	0.00 0.444 0.227 1.523 0.622 1.733 1.010 0.023 0.423 0.120 0.120 0.234 0.120 2.175 1.423	0. 0. 0. 0. 1. 0. 0. 0. 0.
Medium Large by food: Medium Large bips: Potato: Medium Large orn: Medium Large Tortilla: Medium Large Tortilla: Medium Large Uarge Tortilla: Medium Large Uarge Uarge Uarge Uarge Uarge Medium Large Uarge Medium Large	0.00 0.818 0.424 1.404 2.619 1.631 3.119 1.533 0.637 0.404 0.159	0.00 0.444 0.257 1.653 0.652 1.362 0.663 1.763 1.010 0.033 0.120 0.120 0.120 0.120 0.120	1. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0. 0.

(c) The following limitations establish the quantity of oil and grease and fecal coliform, and quality of pH controlled by this section, which may be discharged by a "medium" or "large" new point source subject to the provisions of this subpart.

Effluent characteristic	Effluent limitations
Oil and grease	Shall not exceed 20 mg/l.
pH	At all times within the range 6.0 to 9.5.
Fecal coliform	MPN shall not exceed 400 counts per 100 ml.

§ 407.86 Pretreatment standards for new sources.

The pretreatment standards under section 307(c) of the Act for a new source within the canned and miscellaneous specialties subcategory, which is a user

of a publicly owned treatment works (and which would be a new source subject to section 306 of the Act, if it were to discharge pollutants to the navigable waters) shall be the standard set forth in 40 CFR 128, except that, for the purpose of this section, 40 CFR 128.121, 128.122, 128.132, and 128.133 shall not apply. The following pretreatment standard establishes the quantity and quality of pollutants or pollutant properties controlled by this section which may be discharged to a publicly owned treatment works by a new point source subject to the provisions of this subpart.

Pollutant or pollu- tant property	Pretreatment standard
BOD5 TSS Oil and greace	Do. Do.
PH	Do. Do. 20-4 10-20-75:8:45 am