

§ 407.73

[Metric units, kg/kkg of raw material; English units, lb/1,000 lb of raw material]

Commodity (vegetables)	TSS effluent limitations		
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average shall not exceed—
Carrots	3.19	2.30	1.54
Corn:			
Canned	1.32	1.00	0.73
Frozen	3.13	2.30	1.57
Dehydrated onion/garlic	4.49	3.02	1.76
Dehydrated vegetables	5.30	3.65	2.21
Dry beans	4.48	3.13	1.97
Lima beans	6.56	4.53	2.76
Mushrooms	5.36	3.68	2.22
Onions (canned)	5.51	3.78	2.28
Peas	4.36	3.11	2.02

[Metric units, kg/kkg of raw material; English units, lb/1,000 lb of raw material]

Commodity (vegetables)	TSS effluent limitations		
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average shall not exceed—
Sauerkraut:			
Canning	0.89	0.63	0.40
Cutting	0.14	0.11	0.08
Snap beans	2.67	1.80	1.04
Spinach	4.19	2.81	1.64
Squash	1.64	1.23	0.87
Potatoes	1.69	1.37	1.09

(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 practicable control technology currently available. The effluent limitations do not apply to single-commodity 100 percent canned corn processing plants of all sizes, and multi-commodity 100 percent frozen vegetable processing plants with total annual raw material production less than 7,264 kkg (8,000 tons) per year.

Effluent characteristic	Effluent limitations
pH	At all times within the range 6.0 to 9.5.

[41 FR 16281, Apr. 16, 1976, as amended at 60 FR 33939, June 29, 1995]

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§ 407.73 [Reserved]

§ 407.74 Pretreatment standards for existing sources.

Any existing source subject to this subpart that introduces process wastewater pollutants into a publicly owned treatment works must comply with 40 CFR part 403. In addition, the following pretreatment standard establishes the quantity or 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.

Pollutant or pollutant property	Pretreatment standard
BOD5	No limitation.
TSS	Do.

[41 FR 16281, Apr. 16, 1976, as amended at 60 FR 33939, June 29, 1995]

§ 407.75 [Reserved]

§ 407.76 Pretreatment standards for new sources.

Any new source subject to this subpart that introduces process wastewater pollutants into a publicly owned treatment works must comply with 40 CFR part 403. In addition, the following pretreatment standard establishes the quantity or 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 limitation.
TSS	Do.

[41 FR 16281, Apr. 16, 1976, as amended at 60 FR 33939, June 29, 1995]

§ 407.77 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT).

Except as provided in §§125.30 through 125.32, any existing point source subject to this subpart shall

achieve the following effluent limitations representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT): The limitations shall be the same as those specified for conventional pollutants (which are defined in § 401.16) in § 407.72 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

Subpart H—Canned and Miscellaneous Specialties Subcategory

SOURCE: 41 FR 16284, Apr. 16, 1976, unless otherwise noted.

§ 407.80 Applicability; description of the canned and miscellaneous specialties subcategory.

The provisions of this subpart are applicable to discharges resulting from the processing of the following specialty products: Added ingredients; baby food; corn, potato, and tortilla chips; ethnic foods; jams and jellies; mayonnaise and dressings; soups; and tomato-starch-cheese canned specialties. When a plant is subject to effluent limitations covering more than one commodity or subcategory, the plant discharge limitations shall be set by proration of limitations for each subcategory or commodity based on the total production covered by each commodity or subcategory.

§ 407.81 Specialized definitions.

For the purpose of this subpart:

(a) Except as provided below, the general definitions, abbreviations and methods of analysis set forth in 40 CFR part 401 shall apply to this subpart.

(b) The term *added ingredients* shall mean the prepared sauces (prepared from items such as dairy products, starches, sugar, tomato sauce and concentrate, spices, and other related preprocessed ingredients) which are added during the canning and freezing of fruits and vegetables.

(c) The term *baby foods* shall mean the processing of canned fresh fruits and vegetables, meats, eggs, fruit juices, cereal, formulated entrees, des-

serts and snacks using fresh, pre-processed, or any combination of these and other food ingredients necessary for the production of infant foods.

(d) The term *chips, potato* shall mean the processing of fried chips, made from fresh or stored white potatoes, all varieties. In terms of finished potato chips, 1 kg (lb) of finished product is equivalent to 4 kg (lb) of raw material.

(e) The term *chips, corn* shall mean the processing of fried corn, made by soaking, rinsing, milling and extruding into a fryer without toasting. In terms of finished corn chips, 1 kg (lb) of finished product is equivalent to 0.9 kg (lb) of raw material.

(f) The term *chips, tortilla* shall mean the processing of fried corn, made by soaking, rinsing, milling, rolling into sheets, toasting and frying. In terms of finished tortilla chips, 1 kg (lb) of finished product is equivalent to 0.9 kg (lb) of raw material.

(g) The term *ethnic foods* shall mean the production of canned and frozen Chinese and Mexican specialties utilizing fresh and pre-processed bean sprouts, bamboo shoots, water chestnuts, celery, cactus, tomatoes, and other similar vegetables necessary for the production of the various characteristic product styles.

(h) The term *jams and jellies* shall include the production of jams, jellies and preserves defined as follows: The combination of fruit and fruit concentrate, sugar, pectin, and other additives in an acidic medium resulting in a gelatinized and thickened finished product.

(i) The term *mayonnaise and salad dressings* shall be defined as the emulsified and non-emulsified semi-solid food prepared from the combining of edible vegetable oil with acidifying, and egg yolk containing ingredients, or gum and starch combinations to which certain colorings, spices, and flavorings have been added.

(j) The term *soups* shall mean the combination of various fresh and pre-processed meats, fish, dairy products, eggs, flours, starches, vegetables, spices, and other similar raw ingredients into a variety of finished mixes and styles but not including dehydrated soups.