

specified for conventional pollutants (which are defined in § 401.16) in § 406.102 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

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

Subpart A—Apple Juice Subcategory

Sec.

- 407.10 Applicability; description of the apple juice subcategory.
- 407.11 Specialized definitions.
- 407.12 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.
- 407.13 [Reserved]
- 407.14 Pretreatment standards for existing sources.
- 407.15 Standards of performance for new sources.
- 407.16 Pretreatment standards for new sources.
- 407.17 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT).

Subpart B—Apple Products Subcategory

- 407.20 Applicability; description of the apple products subcategory.
- 407.21 Specialized definitions.
- 407.22 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.
- 407.23 [Reserved]
- 407.24 Pretreatment standards for existing sources.
- 407.25 Standards of performance for new sources.
- 407.26 Pretreatment standards for new sources.
- 407.27 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT).

Subpart C—Citrus Products Subcategory

- 407.30 Applicability; description of the citrus products subcategory.
- 407.31 Specialized definitions.

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

407.33 [Reserved]

407.34 Pretreatment standards for existing sources.

407.35 Standards of performance for new sources.

407.36 Pretreatment standards for new sources.

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

Subpart D—Frozen Potato Products Subcategory

- 407.40 Applicability; description of the frozen potato products subcategory.
- 407.41 Specialized definitions.
- 407.42 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.
- 407.43 [Reserved]
- 407.44 Pretreatment standards for existing sources.
- 407.45 Standards of performance for new sources.
- 407.46 Pretreatment standards for new sources.
- 407.47 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT).

Subpart E—Dehydrated Potato Products Subcategory

- 407.50 Applicability; description of the dehydrated potato products subcategory.
- 407.51 Specialized definitions.
- 407.52 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.
- 407.53 [Reserved]
- 407.54 Pretreatment standards for existing sources.
- 407.55 Standards of performance for new sources.
- 407.56 Pretreatment standards for new sources.
- 407.57 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT).

§ 407.10

40 CFR Ch. I (7-1-24 Edition)

Subpart F—Canned and Preserved Fruits Subcategory

407.60 Applicability; description of the canned and preserved fruits subcategory.
407.61 Specialized definitions.
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 [Reserved]
407.64 Pretreatment standards for existing sources.
407.65 [Reserved]
407.66 Pretreatment standards for new sources.
407.67 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT).

Subpart G—Canned and Preserved Vegetables Subcategory

407.70 Applicability; description of the canned and preserved vegetables subcategory.
407.71 Specialized definitions.
407.72 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.
407.73 [Reserved]
407.74 Pretreatment standards for existing sources.
407.75 [Reserved]
407.76 Pretreatment standards for new sources.
407.77 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT).

Subpart H—Canned and Miscellaneous Specialties Subcategory

407.80 Applicability; description of the canned and miscellaneous specialties subcategory.
407.81 Specialized definitions.
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 [Reserved]
407.84 Pretreatment standards for existing sources.
407.85 [Reserved]
407.86 Pretreatment standards for new sources.
407.87 Effluent limitations guidelines representing the degree of effluent reduction

attainable by the application of the best conventional pollutant control technology (BCT).

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SOURCE: 39 FR 10864, Mar. 21, 1974, unless otherwise noted.

Subpart A—Apple Juice Subcategory

§ 407.10 Applicability; description of the apple juice subcategory.

The provisions of this subpart are applicable to discharges resulting from the processing of apples into apple juice or apple cider. When a plant is subject to effluent limitations covering more than one subcategory, the plant discharge limitation shall be set by proration limitations for each subcategory based on the total raw material covered by each subcategory.

§ 407.11 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.

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

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 practicable control technology currently available (BPT):

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD ₅	0.60	0.30
TSS	0.80	.40
pH	(¹)	(¹)

Environmental Protection Agency

§ 407.20

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
English units (pounds per 1,000 lb of raw material)		
BOD ₅	0.60	0.30
TSS	0.80	.40
pH	(¹)	(¹)

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 60 FR 33938, June 29, 1995]

§ 407.13 [Reserved]

§ 407.14 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 a point source subject to the provisions of this subpart.

Pollutant or pollutant property	Pretreatment standard
pH	No limitation.
BOD ₅	Do.
TSS	Do.

[40 FR 6436, Feb. 11, 1975, as amended at 60 FR 33938, June 29, 1995]

§ 407.15 Standards of performance for new sources.

The following standards of performance establish the quantity or quality of pollutants or pollutant properties, controlled by this section, which may be discharged by a new source subject to the provisions of this subpart:

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD ₅	0.20	0.10
TSS	0.20	.10
pH	(¹)	(¹)

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
English units (pounds per 1,000 lb of raw material)		
BOD ₅	0.20	0.10
TSS	0.20	.10
pH	(¹)	(¹)

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 41 FR 48737, Nov. 5, 1976]

§ 407.16 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.

[60 FR 33938, June 29, 1995]

§ 407.17 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 § 407.12 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

Subpart B—Apple Products Subcategory

§ 407.20 Applicability; description of the apple products subcategory.

The provisions of this subpart are applicable to discharges resulting from the processing of apples into apple products. The processing of apples into caustic peeled or dehydrated products is specifically excluded. When a plant is subject to effluent limitations covering more than one subcategory, the

§ 407.21

plant discharge limitation shall be set by proration limitations, for each subcategory based on the total raw material covered by each subcategory.

§ 407.21 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.

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

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 practicable control technology currently available (BPT):

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD ₅	1.10	0.55
TSS	1.40	.70
pH	(¹)	(¹)
English units (pounds per 1,000 lb of raw material)		
BOD ₅	1.10	0.55
TSS	1.40	.70
pH	(¹)	(¹)

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 60 FR 33938, June 29, 1995]

§ 407.23 [Reserved]

§ 407.24 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 a

40 CFR Ch. I (7-1-24 Edition)

point source subject to the provisions of this subpart.

Pollutant or pollutant property	Pretreatment standard
pH	No limitation.
BOD ₅	Do.
TSS	Do.

[40 FR 6437, Feb. 11, 1975, as amended at 60 FR 33938, June 29, 1995]

§ 407.25 Standards of performance for new sources.

The following standards of performance establish the quantity or quality of pollutants or pollutant properties, controlled by this section, which may be discharged by a new source subject to the provisions of this subpart:

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD ₅	0.20	0.10
TSS	0.20	.10
pH	(¹)	(¹)
English units (pounds per 1,000 lb of raw material)		
BOD ₅	0.20	0.10
TSS	0.20	.10
pH	(¹)	(¹)

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 41 FR 48737, Nov. 5, 1976]

§ 407.26 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.

[60 FR 33938, June 29, 1995]

§ 407.27 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

Environmental Protection Agency**§ 407.35**

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 § 407.22 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

**Subpart C—Citrus Products
Subcategory**

§ 407.30 Applicability; description of the citrus products subcategory.

The provisions of this subpart are applicable to discharges resulting from the processing of citrus into citrus products. When a plant is subject to effluent limitations covering more than one subcategory, the plant discharge limitation shall be set by proration limitations for each subcategory based on raw material covered by each subcategory.

§ 407.31 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.

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

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 practicable control technology currently available (BPT):

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD5	0.80	0.40

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
TSS	1.70	0.85
pH	(¹)	(¹)
English units (pounds per 1,000 lb of raw material)		
BOD5	0.80	0.40
TSS	1.70	0.85
pH	(¹)	(¹)

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 60 FR 33938, June 29, 1995]

§ 407.33 [Reserved]

§ 407.34 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 a point source subject to the provisions of this subpart.

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

[40 FR 6437, Feb. 11, 1975, as amended at 60 FR 33938, June 29, 1995]

§ 407.35 Standards of performance for new sources.

The following standards of performance establish the quantity or quality of pollutants or pollutant properties, controlled by this section, which may be discharged by a new source subject to the provisions of this subpart:

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD5	0.14	0.07

§ 407.36

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
TSS	0.20 (¹)	.10 (¹)
pH		
	English units (pounds per 1,000 lb of raw material)	
BOD ₅	0.14	0.07
TSS	0.20 (¹)	.10 (¹)
pH		

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 41 FR 48737, Nov. 5, 1976]

§ 407.36 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.

[60 FR 33939, June 29, 1995]

§ 407.37 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 § 407.32 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

Subpart D—Frozen Potato Products Subcategory

§ 407.40 Applicability; description of the frozen potato products subcategory.

The provisions of this subpart are applicable to discharges resulting from the processing of white potatoes into frozen potato products. When a plant is subject to effluent limitations covering

40 CFR Ch. I (7-1-24 Edition)

more than one subcategory, the plant discharge limitation shall be set by proration limitations for each subcategory based on the total raw material covered by each subcategory.

§ 407.41 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.

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

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 practicable control technology currently available (BPT):

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
	Metric units (kilograms per 1,000 kg of raw material)	
BOD ₅	2.80	1.40
TSS	2.80 (¹)	1.40 (¹)
pH		
	English units (pounds per 1,000 lb of raw material)	
BOD ₅	2.80	1.40
TSS	2.80 (¹)	1.40 (¹)
pH		

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 60 FR 33939, June 29, 1995]

§ 407.43 [Reserved]

§ 407.44 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

Environmental Protection Agency**§ 407.52**

publicly owned treatment works by a point source subject to the provisions of this subpart.

Pollutant or pollutant property	Pretreatment standard
pH	No limitation.
BOD ₅	Do.
TSS	Do.

[40 FR 6437, Feb. 11, 1975, as amended at 60 FR 33939, June 29, 1995]

§ 407.45 Standards of performance for new sources.

The following standards of performance establish the quantity or quality of pollutants or pollutant properties, controlled by this section, which may be discharged by a new source subject to the provisions of this subpart:

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD ₅	0.34	0.17
TSS	1.10	.55
pH	(¹)	(¹)
English units (pounds per 1,000 lb of raw material)		
BOD ₅	0.34	0.17
TSS	1.10	.55
pH	(¹)	(¹)

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 41 FR 48737, Nov. 5, 1976]

§ 407.46 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.

[60 FR 33939, June 29, 1995]

§ 407.47 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 § 407.42 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

Subpart E—Dehydrated Potato Products Subcategory
§ 407.50 Applicability; description of the dehydrated potato products subcategory.

The provisions of this subpart are applicable to discharges resulting from the processing of white potatoes into dehydrated potato products. When a plant is subject to effluent limitations covering more than one subcategory, the plant discharge limitation shall be set by proration limitations for each subcategory based on the total raw material covered by each subcategory.

§ 407.51 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) [Reserved]

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

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 practicable control technology currently available (BPT):

§ 407.53

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD ₅	2.40	1.20
TSS	2.80	1.40
pH	(¹)	(¹)
English units (pounds per 1,000 lb of raw material)		
BOD ₅	2.40	1.20
TSS	2.80	1.40
pH	(¹)	(¹)

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 60 FR 33939, June 29, 1995]

§ 407.53 [Reserved]**§ 407.54 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 a point source subject to the provisions of this subpart.

Pollutant or pollutant property	Pretreatment standard
pH	No limitation.
BOD ₅	Do.
TSS	Do.

[40 FR 6437, Feb. 11, 1975, as amended at 60 FR 33939, June 29, 1995]

§ 407.55 Standards of performance for new sources.

The following standards of performance establish the quantity or quality of pollutants or pollutant properties, controlled by this section, which may be discharged by a new source subject to the provisions of this subpart:

40 CFR Ch. I (7-1-24 Edition)

Effluent characteristic	Effluent limitations	
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—
Metric units (kilograms per 1,000 kg of raw material)		
BOD ₅	0.34	0.17
TSS	1.10	.55
pH	(¹)	(¹)
English units (pounds per 1,000 lb of raw material)		
BOD ₅	0.34	0.17
TSS	1.10	.55
pH	(¹)	(¹)

¹ Within the range 6.0 to 9.0.

[39 FR 10864, Mar. 21, 1974, as amended at 41 FR 48737, Nov. 5, 1976]

§ 407.56 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.

[60 FR 33939, June 29, 1995]

§ 407.57 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 § 407.52 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

Subpart F—Canned and Preserved Fruits Subcategory

SOURCE: 41 FR 16277, Apr. 16, 1976, unless otherwise noted.

Environmental Protection Agency

§ 407.61

§ 407.60 Applicability; description of the canned and preserved fruits subcategory.

The provisions of this subpart are applicable to discharges resulting from the processing of the following fruit products: Apricots; caneberries; sweet, sour and brined cherries; cranberries; dried fruit; grape juice canning and pressing; olives; peaches; pears; fresh and processed pickles, and pickle salting stations; pineapples; plums; raisins; strawberries; and tomatoes. When a plant is subject to effluent limitations covering more than one commodity or subcategory, the plant discharge limitation shall be set by proration of limitations for each subcategory or commodity based on the total production covered by each commodity or subcategory.

§ 407.61 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 *apricots* shall include the processing of apricots into the following product styles: Canned and frozen, pitted and unpitted, peeled and unpeeled, whole, halves, slices, nectar, and concentrate.

(c) The term *caneberries* shall include the processing of the following berries: Canned and frozen blackberries, blueberries, boysenberries, currants, gooseberries, loganberries, ollalieberries, raspberries, and any other similar cane or bushberry but not strawberries or cranberries.

(d) The term *cherries, sweet* shall include the processing of all sweet varieties of cherries into the following products styles: Frozen and canned, pitted and unpitted, whole, halves, juice and concentrate.

(e) The term *cherries, sour* shall include the processing of all sour varieties of cherries into the following products styles: Frozen and canned, pitted and unpitted, whole, halves, juice and concentrate.

(f) The term *cherries, brined* shall include the processing of all varieties of cherries into the following brined product styles: Canned, bottled and bulk, sweet and sour, pitted and unpitted,

bleached, sweetened, colored and flavored, whole, halved and chopped.

(g) The term *cranberries* shall mean the processing of cranberries into the following product styles: Canned, bottled, and frozen, whole, sauce, jelly, juice and concentrate.

(h) The term *dried fruit* shall mean the processing of various fruits into the following products styles: Air, vacuum, and freeze dried, pitted and unpitted, blanched and unblanched, whole, halves, slices and other similar styles of apples, apricots, figs, peaches, pears, prunes, canned extracted prune juice and pulp from rehydrated and cooked dehydrated prunes; but not including dates or raisins.

(i) The term *grape juice canning* shall mean the processing of grape juice into the following products and product styles: Canned and frozen, fresh and stored, natural grape juice for the manufacture of juices, drinks, concentrates, jams, jellies, and other related finished products but not wine or other spirits. In terms of raw material processed 1000 kg (1000 lb) of grapes are equivalent to 834 liters (100 gallons) of grape juice.

(j) The term *grape pressing* shall mean the washing and subsequent handling including pressing, heating, and filtration of natural juice from all varieties of grapes for the purpose of manufacturing juice, drink, concentrate, and jelly but not wine or other spirits. In terms of raw material processed 1000 kg (1000 lb) of grapes are equivalent to 834 liters (100 gallons) of grape juice.

(k) The term *olives* shall mean the processing of olives into the following product styles: Canned, all varieties, fresh and stored, green ripe, black ripe, spanish, sicilian, and any other styles to which spices, acids, and flavorings may have been added.

(l) The term *peaches* shall mean the processing of peaches into the following product styles: Canned or frozen, all varieties, peeled, pitted and unpitted, whole, halves, sliced, diced, and any other cuts, nectar, and concentrate but not dehydrated.

(m) The term *pears* shall mean the processing of pears into the following product styles: Canned, peeled, halved,

§ 407.62

sliced, diced, and any other cuts, nectar and concentrate but not dehydrated.

(n) The term *pickles, fresh* shall mean the processing of fresh cucumbers and other vegetables, all varieties, all sizes from whole to relish, all styles, cured after packing.

(o) The term *pickles processed* shall mean the processing of pickles, cucumbers and other vegetables, all varieties, sizes and types, made after fermentation and storage.

(p) The term *pickles, salt stations* shall mean the handling and subsequent preserving of cucumbers and other vegetables at salting stations or tankyards, by salt and other chemical additions necessary to achieve proper fermentation for the packing of processed pickle products. Limitations include allowances for the discharge of spent brine, tank wash, tank soak, and cucumber wash waters. At locations where both salt station and process pack operations (§ 407.61(o)) occur, additive allowances shall be made for both of these sources in formulation of effluent limitations. The effluent limitations are to be calculated based upon the total annual weight (1000 lb, kkg) of raw product processed at each of the salt station and process pack operations. Allowances for contaminated stormwater runoff should be considered in NPDES permit formulation on a case-by-case basis.

(q) The term *pineapples* shall mean the processing of pineapple into the following product styles: Canned, peeled, sliced, chunk, tidbit, diced, crushed, and any other related piece size, juice and concentrate. It also specifically includes the on-site production of by-products such as alcohol, sugar or animal feed.

(r) The term *plums* shall mean the processing of plums into the following product styles: Canned and frozen, pitted and unpitted, peeled and unpeeled, blanched and unblanched, whole, halved, and other piece size.

(s) The term *raisins* shall mean the production of raisins from the following products: Dried grapes, all varieties, bleached and unbleached, which have been cleaned and washed prior to packaging.

40 CFR Ch. I (7-1-24 Edition)

(t) The term *strawberries* shall mean the processing of strawberries into the following product styles: Canned and frozen, whole, sliced, and pureed.

(u) The term *tomatoes* shall mean the processing of tomatoes into canned, peeled, whole, stewed, and related piece sizes; and processing of tomatoes into the following products and product styles: Canned, peeled and unpeeled paste, concentrate, puree, sauce, juice, catsup and other similar formulated items requiring various other pre-processed food ingredients.

(v) The term *medium* shall mean a point source that processes a total annual raw material production of fruits, vegetables, specialties and other products that is between 1,816 kkg (2,000 tons) per year and 9,080 kkg (10,000 tons) per year.

(w) The term *large* shall mean a point source that processes a total annual raw material production of fruits, vegetables, specialties and other products that exceeds 9,080 kkg (10,000 tons) per year.

(x) The term *annual average* shall mean the maximum allowable discharge of BOD₅ or TSS as calculated by multiplying the total mass (kkg or 1000 lb) of each raw commodity processed for the entire processing season or calendar year by the applicable annual average limitation.

(y) The terms *maximum for any one day* and *average of daily values for thirty consecutive days* shall be based on the daily average mass of material processed during the peak thirty consecutive day production period.

[41 FR 16277, Apr. 16, 1976, as amended at 44 FR 22464, Apr. 16, 1979]

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

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 practicable control technology currently available (BPT):

(a) The following limitations establish the quantity of BOD₅ controlled by

Environmental Protection Agency

§ 407.62

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. 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.

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

Commodity (fruits)	BOD ₅ effluent limitations		
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average shall not exceed—
Apricots	3.00	1.81	1.26
Caneberries	0.77	0.46	0.32
Cherries:			
Brined	2.87	1.78	1.28
Sour	1.77	1.11	0.81
Sweet	1.12	0.69	0.49
Cranberries	1.71	1.03	0.73
Dried fruit	1.86	1.13	0.80
Grape juice:			
Canning	1.10	0.69	0.51
Pressing	0.22	0.14	0.10
Olives	5.44	3.34	2.39
Peaches	1.51	0.93	0.67
Pears	1.77	1.12	0.83
Pickles:			
Fresh pack	1.22	0.75	0.53
Process pack	1.45	0.92	0.68
Salt stations	0.25	0.18	0.15
Pineapples	2.13	1.33	0.96
Plums	0.69	0.42	0.29
Raisins	0.43	0.28	0.21
Strawberries	1.79	1.06	0.74
Tomatoes	1.21	0.71	0.94

(b) The following limitations establish the quantity of TSS 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. Any fruit processing plant which continuously or intermittently discharges process waste water during the processing sea-

son 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.

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

Commodity (fruits)	TSS effluent limitations		
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average shall not exceed—
Apricots	5.36	3.74	2.33
Caneberries	1.38	0.95	0.58
Cherries:			
Brined	5.18	3.68	2.38
Sour	3.20	2.30	1.52
Sweet	2.01	1.43	0.92
Cranberries	3.06	2.14	1.34
Dried fruit	3.34	2.34	1.48
Grape juice:			
Canning	1.99	1.44	0.96
Pressing	0.40	0.29	0.18
Olives	9.79	6.92	4.44
Peaches	2.72	1.93	1.26
Pears	3.21	2.32	1.55
Pickles:			
Fresh pack	2.19	1.54	0.99
Process pack	2.63	1.91	1.28
Salt stations	0.42	0.33	0.25
Pineapples	3.85	2.76	1.81
Plums	1.24	0.87	0.54
Raisins	0.78	0.57	0.39
Strawberries	3.19	2.20	1.35
Tomatoes	2.15	1.48	0.90

(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.

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

[41 FR 16277, Apr. 16, 1976, as amended at 44 FR 22464, Apr. 16, 1979; 60 FR 33939, June 29, 1995]

§ 407.63**§ 407.63 [Reserved]****§ 407.64 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 16277, Apr. 16, 1976, as amended at 60 FR 33939, June 29, 1995]

§ 407.65 [Reserved]**§ 407.66 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 16277, Apr. 16, 1976, as amended at 60 FR 33939, June 29, 1995]

§ 407.67 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 § 407.62 of this subpart for the best practicable control technology currently available (BPT).

40 CFR Ch. I (7-1-24 Edition)

ant control technology (BCT): The limitations shall be the same as those specified for conventional pollutants (which are defined in § 401.16) in § 407.62 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

Subpart G—Canned and Preserved Vegetables Subcategory

SOURCE: 41 FR 16281, Apr. 16, 1976, unless otherwise noted.

§ 407.70 Applicability; description of the canned and preserved vegetables subcategory.

The provisions of this subpart are applicable to discharges resulting from the processing of the following vegetable products: Beets; broccoli; carrots; canned and frozen corn; dehydrated onions and garlic; dehydrated vegetables; dry beans; lima beans; mushrooms; canned onions; peas; sauerkraut canning and cutting; snap beans; spinach; squash; and canned potatoes. 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.

§ 407.71 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 *beets* shall include the processing of beets into the following product styles: Canned and peeled, whole, sliced, diced, French style, sections, irregular, and other cuts but not dehydrated beets.

(c) The term *broccoli* shall include the processing of broccoli into the following product styles: Frozen, chopped, spears, and miscellaneous cuts.

(d) The term *carrots* shall include the processing of carrots into the following product styles: Canned and frozen, peeled, whole, sliced, diced, nuggets,

Environmental Protection Agency**§ 407.71**

crinkle cut, julienne, shoestrings, chunks, chips and other irregular cuts, and juices but not dehydrated carrots.

(e) The term *corn, canned* shall mean the processing of corn into the following product styles: Canned, yellow and white, whole kernel, cream style, and on-the-cob.

(f) The term *corn, frozen* shall mean the processing of corn into the following product styles: Frozen, yellow and white, whole kernel and whole cob.

(g) The term *dehydrated onions and garlic* shall mean the processing of dehydrated onions and garlic into the following product styles: Air, vacuum, and freeze dried, all varieties, diced, strips, and other piece sizes ranging from large sliced to powder but not including green onions, chives, or leeks.

(h) The term *dehydrated vegetables* shall mean the processing of dehydrated vegetables in the following product styles: Air, vacuum and freeze dried, blanched and unblanched, peeled and unpeeled, beets, bell peppers, cabbage, carrots, celery, chili pepper, horseradish, turnips, parsnips, parsley, asparagus, tomatoes, green beans, corn, spinach, green onion tops, chives, leeks, whole, diced, and any other piece size ranging from sliced to powder.

(i) The term *dry beans* shall mean the production of canned pinto, kidney, navy, great northern, red, pink or related type, with and without formulated sauces, meats and gravies.

(j) The term *lima beans* shall mean the processing of lima beans into the following product styles: Canned and frozen, green and white, all varieties and sizes.

(k) The term *mushrooms* shall mean the processing of mushrooms into the following product styles: Canned, frozen, dehydrated, all varieties, shapes and sizes.

(l) The term *canned onions* shall mean the processing of onions into the following product styles: Canned, frozen, and fried (canned), peeled, whole, sliced, and any other piece size but not including frozen, battered onion rings or dehydrated onions.

(m) The term *peas* shall mean the processing of peas into the following product styles: Canned and frozen, all varieties and sizes, whole.

(n) The term *squash* shall include the processing of pumpkin and squash into canned and frozen styles.

(o) The term *sauerkraut cutting* shall mean the trimming, cutting, and subsequent preparatory handling of cabbage necessary for and including brining and fermentation, and subsequent tank soaking.

(p) The term *sauerkraut canning* shall mean the draining and subsequent filling and canning of fermented cabbage and juice.

(q) The term *snap beans* shall mean the processing of snap beans into the following product styles: Canned and frozen green, Italian, wax, string, bush, and other related varieties, whole, French, fancy, Extra Standard, Standard, and other cuts.

(r) The term *spinach* shall mean the processing of spinach and leafy greens into the following product styles: Canned or frozen, whole leaf, chopped, and other related cuts.

(s) The term *potatoes* shall mean the processing of sweet potatoes into the following product styles: Canned, peeled, solid, syrup, and vacuum packed. The following white potato product styles are also included: Canned, peeled, white, all varieties, whole and sliced.

(t) The term *medium* shall mean a point source that processes a total annual raw material production of fruits, vegetables, specialties and other products that is between 1,816 kkg (2,000 tons) per year and 9,080 kkg (10,000 tons) per year.

(u) The term *large* shall mean a point source that processes a total annual raw material production of fruits, vegetables, specialties and other products that exceeds 9,080 kkg (10,000 tons) per year.

(v) The term *annual average* shall mean the maximum allowable discharge of BOD₅ or TSS as calculated by multiplying the total mass (kkg or 1000 lb) of each raw commodity processed for the entire processing season or calendar year by the applicable annual average limitation.

(w) The terms *maximum for any one day* and *average of daily values for thirty consecutive days* shall be based on the daily average mass of raw material

§ 407.72

processed during the peak thirty consecutive day production period.

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

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 practicable control technology currently available (BPT):

(a) The following limitations establish the quantity of BOD₅ 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. 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. 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.

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

Commodity (vegetables)	BOD ₅ effluent limitations		
	Max- imum for any 1 day	Average of daily values for 30 con- secutive days shall not ex- ceed—	Annual average shall not ex- ceed—
Beets	1.01	0.71	0.57
Broccoli	3.83	2.21	1.47
Carrots	1.76	1.11	0.82
Corn:			
Canned	0.71	0.48	0.38
Frozen	1.45	0.84	0.56
Dehydrated onion/garlic	2.45	1.46	0.98

40 CFR Ch. I (7-1-24 Edition)

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

Commodity (vegetables)	BOD ₅ effluent limitations		
	Max- imum for any 1 day	Average of daily values for 30 con- secutive days shall not ex- ceed—	Annual average shall not ex- ceed—
Dehydrated vegetables	2.98	1.76	1.21
Dry beans	2.50	1.51	1.07
Lima beans	3.68	2.19	1.51
Mushrooms	3.01	1.78	1.22
Onions (canned)	3.09	1.83	1.25
Peas	2.42	1.50	1.08
Sauerkraut:			
Canning	0.50	0.30	0.21
Cutting	0.08	0.05	0.04
Snap beans	1.51	0.87	0.58
Spinach	2.37	1.36	0.91
Squash	0.90	0.59	0.46
Potatoes	0.90	0.66	0.55

(b) The following limitations establish the quantity of TSS controlled by the 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. 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 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. 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.

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

Commodity (vegetables)	TSS effluent limitations		
	Max- imum for any 1 day	Average of daily values for 30 con- secutive days shall not ex- ceed—	Annual average shall not ex- ceed—
Beets	1.88	1.47	1.12
Broccoli	6.78	4.57	2.65

Environmental Protection Agency

§ 407.77

[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]

§ 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
BOD ₅	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
BOD ₅	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

§ 407.80

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-

40 CFR Ch. I (7-1-24 Edition)

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.

Environmental Protection Agency**§ 407.82**

(k) The term *tomato-starch-cheese canned specialties* shall mean canned specialties resulting from a combination of fresh and pre-processed tomatoes, starches, cheeses, spices, and other flavorings necessary to produce a variety of products similar to but not exclusively raviolis, spaghetti, tamales, and enchiladas.

(l) The term *medium* shall mean a point source that processes a total annual raw material production of fruits, vegetables, specialties and other products that is between 1,816 kkg (2,000 tons) per year and 9,080 kkg (10,000 tons) per year.

(m) The term *large* shall mean a point source that processes a total annual raw material production of fruits, vegetables, specialties and other products that exceeds 9,080 kkg (10,000 tons) per year.

(n) The term *annual average* shall mean the maximum allowable discharge of BOD₅ or TSS, as calculated by multiplying the total mass (kkg or 1000 lb) of each final product produced for the entire processing season or calendar year by the applicable annual average limitation.

(o) The terms *maximum for any one day* and *average of daily values for thirty consecutive days* shall be based on the daily average mass of final product produced during the peak thirty consecutive day production period.

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

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 practicable control technology currently available (BPT):

(a) The following limitations establish the quantity of BOD₅ 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. 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. 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.

[Metric units, kg/kkg of final product; English units, lb/1,000 lb of final product]

Commodity (specialties)	BOD ₅ effluent limitations		
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average shall not exceed—
Added ingredients	0.95	0.55	0.36
Baby food	1.23	0.73	0.51
Chips:			
Corn	1.58	1.04	0.80
Potato	3.46	2.17	1.58
Tortilla	2.41	1.50	1.09
Ethnic foods	2.39	1.41	0.96
Jams/jellies	0.42	0.26	0.19
Mayonnaise and dressings	0.37	0.24	0.17
Soups	4.14	2.46	1.69
Tomato-starch-cheese canned specialties	1.87	1.08	0.72

(b) The following limitations establish the quantity of TSS 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. 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.

§ 407.83

[Metric units, kg/kg of final product; English units, lb/1,000 lb of final product]

Commodity (specialties)	TSS effluent limitations		
	Maximum for any 1 day	Average of daily values for 30 consecutive days shall not exceed—	Annual average shall not exceed—
Added ingredients	0.00	0.00	0.00
Baby food	2.23	1.55	0.95
Chips:			
Corn	2.90	2.17	1.53
Potato	6.25	4.49	2.97
Tortilla	4.34	3.11	2.04
Ethnic foods	4.23	2.91	1.73
Jams/jellies	0.76	0.54	0.36
Mayonnaise and dressings	0.67	0.49	0.33
Soups	7.38	5.09	3.10
Tomato-starch-cheese canned specialties	3.31	2.23	1.30

(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.

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 exceed 10 mg/l.
pH	At all times within the range 6.0 to 9.5.

[41 FR 16284, Apr. 16, 1976, as amended at 60 FR 33939, June 29, 1995]

§ 407.83 [Reserved]

§ 407.84 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.
Oil and grease	Do.

40 CFR Ch. I (7-1-24 Edition)

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

§ 407.85 [Reserved]

§ 407.86 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.
Oil and grease	Do.

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

§ 407.87 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 § 407.82 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 24997, July 9, 1986]

PART 408—CANNED AND PRESERVED SEAFOOD PROCESSING POINT SOURCE CATEGORY

Subpart A—Farm-Raised Catfish Processing Subcategory

Sec.

408.10 Applicability; description of the farm-raised catfish processing subcategory.