

Environmental Protection Agency

§ 407.67

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 [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

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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, 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 fol-

lowing 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.