STATE OF MAINE
DEPARTMENT OF ENVIRONMENTAL PROTECTION
17 STATE HOUSE STATION AUGUSTA, MAINE 04333-0017

DEPARTMENT ORDER

Taste of Maine Potato Chip Company, LLC **Aroostook County** **Limestone, Maine** **A-1184-71-A-N**	**Departmental** **Findings of Fact and Order** **Air Emission License**

FINDINGS OF FACT

After review of the air emission license application, staff investigation reports, and other documents in the applicant's file in the Bureau of Air Quality, pursuant to 38 Maine Revised Statutes (M.R.S.) § 344 and § 590, the Maine Department of Environmental Protection (Department) finds the following facts:

I. REGISTRATION

A. Introduction

Taste of Maine Potato Chip Company, LLC (Taste of Maine) has applied for an Air Emission License for the operation of emission sources associated with their potato chip manufacturing facility.

The equipment addressed in this license is located at 190 North Cutt Road, Limestone, Maine.

B. Title, Right, or Interest

In their application, Taste of Maine submitted copies of a property lease demonstrating interest in the facility. Taste of Maine has provided sufficient evidence of title, right, or interest in the facility for purposes of this air emission license.

C. Emission Equipment

The following equipment is addressed in this air emission license:

Boilers

Equipment	Max. Capacity (MMBtu/hr)	Maximum Firing Rate	Fuel Type	Date of Manuf.	Date of Install.	Stack #
Boiler #1	3.0	32.2 gal/hr	Propane	2025	2025 Est.	1
Boiler #2	3.0	32.2 gal/hr	Propane	2025	2025 Est.	2
Boiler #3	3.0	32.2 gal/hr	Propane	2025	2025 Est.	3

Taste of Maine also has several small boilers not listed in the table above. These are considered insignificant emissions units because they are each rated below 1.0 MMBtu/hr, the heat input capacity level at or above which would require their inclusion in the license; therefore, these small boilers are not addressed further in this license.

Process Heaters

Equipment	Max. Input Capacity (MMBtu/hr)	Maximum Firing Rate	Fuel Type	Date of Manuf.	Date of Install.	Stack #
Fryer Heater #1	3.5	38.5	Propane	2024	2025 Est.	4
Fryer Heater #2	3.5	38.5	Propane	2024	2025 Est.	5
Fryer Heater #3	3.5	38.5	Propane	2024	2025 Est.	6
Fryer Heater #4	3.5	38.5	Propane	2024	2025 Est.	7

Process Equipment

Equipment	Production Rate	Pollution Control Equipment	Date of Manuf.	Date of Install.	Stack #
Fryer #1	1,778 lb/hr Raw, 500 lb/hr Finished	Mist Eliminator	2024	2025 Est.	8
Fryer #2	1,778 lb/hr Raw, 500 lb/hr Finished	Mist Eliminator	2024	2025 Est.	9
Fryer #3	1,778 lb/hr Raw, 500 lb/hr Finished	Mist Eliminator	2024	2025 Est.	10
Fryer #4	1,778 lb/hr Raw, 500 lb/hr Finished	Mist Eliminator	2024	2025 Est.	11

D. Application Classification

All rules, regulations, or statutes referenced in this air emission license refer to the amended version in effect as of the date this license was issued.

A new source is considered a major source based on whether or not total licensed annual emissions exceed the "Significant Emission" levels as defined in the Department's *Definitions Regulation*, 06-096 Code of Maine Rules (C.M.R.) ch. 100.

Pollutant	Total Licensed Annual Emissions (tpy)	Significant Emission Levels
PM	6.0	100
PM_{10}	7.4	100
$PM_{2.5}$	7.4	100
SO_2	0.4	100
NO_x	14.5	100
CO	8.4	100
VOC	1.4	100

The Department has determined the facility is a minor source, and the application has been processed through *Major and Minor Source Air Emission License Regulations*, 06-096 C.M.R. ch. 115.

E. Facility Classification

The facility is licensed as follows:

- As a natural minor source of criteria pollutants, because no license restrictions are necessary to keep facility emissions below major source thresholds for criteria pollutants; and
- As an area source of hazardous air pollutants (HAP), because the licensed emissions are below the major source thresholds for HAP.

II. BEST PRACTICAL TREATMENT (BPT)

A. Introduction

In order to receive a license, the applicant must control emissions from each unit to a level considered by the Department to represent Best Practical Treatment (BPT), as defined in *Definitions Regulation*, 06-096 C.M.R. ch. 100. Separate control requirement categories exist for new and existing equipment.

BPT for new sources and modifications requires a demonstration that emissions are receiving Best Available Control Technology (BACT), as defined in *Definitions Regulation*, 06-096 C.M.R. ch. 100. BACT is a top-down approach to selecting air emission controls considering economic, environmental, and energy impacts.

B. Process Description

Taste of Maine is proposing to build a potato chip manufacturing facility with emission units consisting of three propane-fired boilers which provide facility heat, and four deep fat fryers with associated propane heaters.

Raw potatoes are received by the facility by truck and stored in bins before processing. The potatoes are then washed to remove dirt and other loose debris before being peeled by abrasive roll peelers. After peeling, the potatoes are then sliced before the frying process.

The sliced potatoes are then routed to one of four fryers which have associated propane-fired heaters. Potato slices are fried in batches with each fryer having a capacity of 500 lbs of finished product per hour. Each batch fryer is equipped with a hood which keeps the area above the hot oil under a negative pressure and covered with steam when lowered into place to reduce oxidation in the oil. Attached to each hood is a mist eliminator which draws the particulate matter and volatile organic compound emissions through a stainless mesh which collects the oil mist before the exhaust is vented to atmosphere.

Once the frying process is complete, turning the potato slices into kettle-fried chips, they are then routed to an associated heated centrifuge which removes excess oil from the chips. The centrifuges each have propane heaters rated at 0.4 MMBtu/hr which maintains the oil at a high enough temperature so that it is more easily removed from the chips. The chips are then conveyed to a seasoning and packaging area.

C. Fuel Burning Equipment

Taste of Maine will operate three boilers for heat. Each boiler is rated at 3.0 MMBtu/hr and fires propane. The boilers are planned to be installed in 2025 and each exhaust through its own stack.

Taste of Maine also will operate four fryer heaters to heat the fryers listed below. Each fryer heater is rated at 3.5 MMBtu/hr and fires propane. The fryer heaters are planned to be installed in 2025 and the combustion emissions from each exhaust through its own stack.

1. BACT Findings

The following is a BACT analysis for control of emissions from Boilers #1, #2, and #3 and Fryer Heaters #1-#4.

a. Particulate Matter (PM, PM_{10}, $PM_{2.5}$)
Taste of Maine has proposed to burn only low-ash content fuels (propane) in Boilers #1, #2, and #3, and Fryer Heaters #1-#4. Additional add-on pollution controls are not economically feasible.

BACT for $PM/PM_{10}/PM_{2.5}$ emissions from Boilers #1, #2, and #3 and Fryer Heaters-#1-#4 is the emission limits listed in the tables below.

b. Sulfur Dioxide (SO_2)
Taste of Maine has proposed to fire only propane. The use of this fuel results in minimal emissions of SO_2, and additional add-on pollution controls are not economically feasible.

BACT for SO_2 emissions from Boilers #1, #2, and #3 and Fryer Heaters #1-#4 is the use of propane and the emission limits listed in the tables below.

c. Nitrogen Oxides (NO_x)

Taste of Maine considered several control strategies for the control of NO_x including Selective Catalytic Reduction (SCR), Selective Non-Catalytic Reduction (SNCR), water/steam injection, flue gas recirculation (FGR), and low-NO_x burners.

Both SCR and SNCR are technically feasible control technologies for minimizing NO_x. Both methods include injection of a NO_x reducing agent, typically ammonia or urea, into the boiler combustion gases, where the reagent reacts with NO_x to form nitrogen and water. Each technology is effective within a specific temperature range, 500 – 1,200 °F for SCR and 1,400 – 1,600 °F for SNCR. However, both SCR and SNCR have the negative environmental impact of emissions of unreacted ammonia. In addition, due to the initial capital cost and the annual operating costs, these systems are typically only considered cost effective for units larger than Boilers #1, #2, and #3 and Fryer Heaters #1-#4.

Water/steam injection and FGR can attain similar NO_x reduction efficiencies through lowering burner flame temperature and thereby reducing thermal NO_x formation. However, both control strategies reduce the boiler's fuel efficiency.

Low-NO_x burners control mixing of fuel and air in a pattern that keeps flame temperature lower and dissipates the heat quickly. The reduced flame temperature lowers the thermal NO_x emissions; the resulting lower oxygen levels in the flame also reduces fuel NO_x emissions.

Given that the total expected maximum NO_x emissions from operating Boilers #1, #2, and #3 and Fryer Heaters #1-#4 at 8,760 hr/yr each is less than 12 tpy, additional add-on pollution controls are not economically feasible.

BACT for NO_x emissions from Boilers #1, #2, and #3 and Fryer Heaters #1-#4 are the emission limits listed in the tables below.

d. Carbon Monoxide (CO) and Volatile Organic Compounds (VOC)

Taste of Maine considered several control strategies for the control of CO and VOC including oxidation catalysts, and thermal oxidizers.

Oxidation catalysts and thermal oxidizers both have high capital, maintenance, and operational costs considering the size of the boiler in question. These controls were determined to be economically infeasible.

BACT for CO and VOC emissions from Boilers #1, #2, and #3 and Fryer Heaters #1-#4 are the emission limits listed in the tables below.

e. Emission Limits

The BACT emission limits for Boilers #1, #2, and #3, and Fryer Heaters #1-#4 were based on the following:

$PM/PM_{10}/PM_{2.5}$	–	0.05 lb/MMBtu based on 06-096 C.M.R. ch. 115, BACT
SO_2	–	0.054 lb/10^3 gal based on AP-42 Table 1.5-1 dated 07/08
NO_x	–	13.0 lb/10^3 gal based on AP-42 Table 1.5-1 dated 07/08
CO	–	7.5 lb/10^3 gal based on AP-42 Table 1.5-1 dated 07/08
VOC	–	1.0 lb/10^3 gal based on AP-42 Table 1.5-1 dated 07/08
Visible Emissions	–	06-096 C.M.R. ch. 115, BACT

The BACT emission limits for Boilers #1, #2, and #3, and Fryer Heaters #1-#4 are the following:

Unit	Pollutant	lb/MMBtu
Boiler #1	PM	0.05
Boiler #2	PM	0.05
Boiler #3	PM	0.05
Fryer Heater #1	PM	0.05
Fryer Heater #2	PM	0.05
Fryer Heater #3	PM	0.05
Fryer Heater #4	PM	0.05

Unit	PM (lb/hr)	PM_{10} (lb/hr)	$PM_{2.5}$ (lb/hr)	SO_2 (lb/hr)	NO_x (lb/hr)	CO (lb/hr)	VOC (lb/hr)
Boiler #1	0.15	0.15	0.15	0.01	0.43	0.25	0.03
Boiler #2	0.15	0.15	0.15	0.01	0.43	0.25	0.03
Boiler #3	0.15	0.15	0.15	0.01	0.43	0.25	0.03
Fryer Heater #1	0.18	0.18	0.18	0.01	0.50	0.29	0.04
Fryer Heater #2	0.18	0.18	0.18	0.01	0.50	0.29	0.04
Fryer Heater #3	0.18	0.18	0.18	0.01	0.50	0.29	0.04
Fryer Heater #4	0.18	0.18	0.18	0.01	0.50	0.29	0.04

2. Visible Emissions

Visible emissions from Boilers #1, #2, and #3, and Fryer Heaters #1-#4 shall each not exceed 10% opacity on a six-minute block average basis.

3. New Source Performance Standards (NSPS): 40 C.F.R. Part 60, Subpart Dc

Due to the size of Boilers #1, #2, and #3 and that Fryer Heaters #1-#4 are not classified as boilers, they are not subject to *Standards of Performance for Small Industrial-*

Commercial-Institutional Steam Generating Units 40 C.F.R. Part 60, Subpart Dc for units greater than 10 MMBtu/hr manufactured after June 9, 1989. [40 C.F.R. § 60.40c]

4. National Emission Standards for Hazardous Air Pollutants (NESHAP): 40 C.F.R. Part 63, Subpart JJJJJJ

   Boilers #1, #2, and #3 and Fryer Heaters #1-#4 are not subject to the *National Emission Standards for Hazardous Air Pollutants for Industrial, Commercial, and Institutional Boilers Area Sources*, 40 C.F.R. Part 63, Subpart JJJJJJ. Boilers #1, #2, and #3 are gas-fired boilers and therefore exempt. Fryer Heaters #1-#4 are not boilers because they do not heat water or generate steam. [40 C.F.R. §§ 63.11159(e) and 63.11237]

D. Fryers

Taste of Maine proposes to operate Fryers #1-#4 to cook the potato slices into chips, each having a production capacity of 500 lb/hr of finished product. Each fryer consists of a tank of oil, heated by an associated propane-fired heater, and a vapor collection hood with a mist eliminator. The mist eliminator is designed to capture and control 99.99% of particulate matter emissions down to two microns, according to the manufacturer's specifications.

Batches of sliced potatoes are loaded into the fryer tank, followed by the hood lowering onto the tank which allows for a very high capture efficiency. As documented in the application materials, this process operates similarly to a continuous fryer with a sealed hood even though it is operated in batches.

The BACT analysis for the fryers considered many options for control of $PM/PM_{10}/PM_{2.5}$ including Fabric Filters, Wet Electrostatic Precipitators, Wet Scrubbers, and Mist Eliminators. It was determined that BACT for $PM/PM_{10}/PM_{2.5}$ from the fryers is the use of a fryer hood equipped with mist eliminators and shall include the operation and maintenance of the mist eliminators. The analysis also determined that with the proposed emission rate of 0.02 lb/ton of finished product, additional VOC emission controls were not practically or economically feasible. Taste of Maine has proposed to limit total fryer production to 7,488 tons/year of finished material.

The BACT emission limits for Fryers #1-#4 were based on the following:

PM	–	0.24 lb/ton based on AP-42 Table 9.13.3-2 dates 1/95
PM_{10}	–	0.60 lb/ton based on AP-42 Table 9.13.3-2 dates 1/95
$PM_{2.5}$	–	0.60 lb/ton based on AP-42 Table 9.13.3-2 dates 1/95
VOC	–	0.02 lb/ton based on AP-42 Table 9.13.3-3 dated 1/95
Visible Emissions	–	06-096 C.M.R. ch. 115, BACT

The BACT emission limits for Fryers #1-#4 are the following:

Unit	PM (lb/hr)	PM_{10} (lb/hr)	$PM_{2.5}$ (lb/hr)	VOC (lb/hr)
Fryer #1	0.06	0.15	0.15	0.01
Fryer #2	0.06	0.15	0.15	0.01
Fryer #3	0.06	0.15	0.15	0.01
Fryer #4	0.06	0.15	0.15	0.01

Visible Emissions from Fryers #1-#4 shall each not exceed 10% opacity.

E. General Process Emissions

Visible emissions from any general process source shall not exceed 20% opacity on a six-minute block average basis.

F. Fugitive Emissions

Taste of Maine shall not cause emissions of any fugitive dust during any period of construction, reconstruction, or operation without taking reasonable precautions. Such reasonable precautions shall be included in the facility's continuing program of best management practices for suppression of fugitive particulate matter. See 06-096 C.M.R. ch. 101, § 4(C) for a list of potential reasonable precautions.

Taste of Maine shall not cause or allow visible emissions within 20 feet of ground level, measured as any level of opacity and not including water vapor, beyond the legal boundary of the property on which such emissions occur. Compliance with this standard shall be determined pursuant to 40 C.F.R. Part 60, Appendix A, Method 22.

G. Annual Emissions

The table below provides an estimate of facility-wide annual emissions for the purposes of calculating the facility's annual air license fee and establishing the facility's potential to emit (PTE). Only licensed equipment is included, i.e., emissions from insignificant activities are excluded. Similarly, unquantifiable fugitive particulate matter emissions are not included except when required by state or federal regulations. Maximum potential emissions were calculated based on the following assumptions:

- Operating Boilers #1, #2, and #3 for 8,760 hr/yr each;
- Operating Fryer Heaters #1-#4 for 8,760 hr/yr each; and
- A maximum production rate of 7,488 tons/year of finished product from Fryers #1-#4.

This information does not represent a comprehensive list of license restrictions or permissions. That information is provided in the Order section of this license.

Total Licensed Annual Emissions for the Facility
Tons/year
(used to calculate the annual license fee)

	PM	PM_{10}	$PM_{2.5}$	SO_2	NO_x	CO	VOC
Boilers	2.0	2.0	2.0	0.2	5.7	3.3	0.5
Fryer Heaters	3.1	3.1	3.1	0.2	8.8	5.1	0.7
Fryers	0.9	2.3	2.3	-	-	-	0.2
Total TPY	**6.0**	**7.4**	**7.4**	**0.4**	**14.5**	**8.4**	**1.4**

Pollutant	Tons/year
Single HAP	7.9
Total HAP	19.9

III. AMBIENT AIR QUALITY ANALYSIS

The level of ambient air quality impact modeling required for a minor source is determined by the Department on a case-by-case basis. In accordance with 06-096 C.M.R. ch. 115, an ambient air quality impact analysis is not required for a minor source if the total licensed annual emissions of any pollutant released do not exceed the following levels and there are no extenuating circumstances:

Pollutant	Tons/Year
PM_{10}	25
$PM_{2.5}$	15
SO_2	50
NO_x	50
CO	250

The total licensed annual emissions for the facility are below the emission levels contained in the table above and there are no extenuating circumstances; therefore, an ambient air quality impact analysis is not required as part of this license.

This determination is based on information provided by the applicant regarding the expected construction and operation of the proposed emission units. If the Department determines that any parameter (e.g., stack size, configuration, flow rate, emission rates, nearby structures, etc.) deviates from what was included in the application, the Department may require Taste of Maine to submit additional information and may require an ambient air quality impact analysis at that time.

ORDER

Based on the above Findings and subject to conditions listed below, the Department concludes that the emissions from this source:

- will receive Best Practical Treatment,
- will not violate applicable emission standards, and
- will not violate applicable ambient air quality standards in conjunction with emissions from other sources.

The Department hereby grants Air Emission License A-1184-71-A-N subject to the following conditions.

Severability. The invalidity or unenforceability of any provision of this License or part thereof shall not affect the remainder of the provision or any other provisions. This License shall be construed and enforced in all respects as if such invalid or unenforceable provision or part thereof had been omitted.

STANDARD CONDITIONS

(1) Employees and authorized representatives of the Department shall be allowed access to the licensee's premises during business hours, or any time during which any emissions units are in operation, and at such other times as the Department deems necessary for the purpose of performing tests, collecting samples, conducting inspections, or examining and copying records relating to emissions (38 M.R.S. § 347-C).

(2) The licensee shall acquire a new or amended air emission license prior to beginning actual construction of a modification, unless specifically provided for in Chapter 115. [06-096 C.M.R. ch. 115]

(3) Approval to construct shall become invalid if the source has not commenced construction within eighteen (18) months after receipt of such approval or if construction is discontinued for a period of eighteen (18) months or more. The Department may extend this time period upon a satisfactory showing that an extension is justified, but may condition such extension upon a review of either the control technology analysis or the ambient air quality standards analysis, or both. [06-096 C.M.R. ch. 115]

(4) The licensee shall establish and maintain a continuing program of best management practices for suppression of fugitive particulate matter during any period of construction, reconstruction, or operation which may result in fugitive dust, and shall submit a description of the program to the Department upon request. [06-096 C.M.R. ch. 115]

(5) The licensee shall pay the annual air emission license fee to the Department, calculated pursuant to Title 38 M.R.S. § 353-A. [06-096 C.M.R. ch. 115] Payment of the annual air emission license fee for Taste of Maine is due by the end of February of each year. [38 M.R.S. § 353-A(3)]

(6) The license does not convey any property rights of any sort, or any exclusive privilege. [06-096 C.M.R. ch. 115]

(7) The licensee shall maintain and operate all emission units and air pollution systems required by the air emission license in a manner consistent with good air pollution control practice for minimizing emissions. [06-096 C.M.R. ch. 115]

(8) The licensee shall maintain sufficient records to accurately document compliance with emission standards and license conditions and shall maintain such records for a minimum of six (6) years. The records shall be submitted to the Department upon written request. [06-096 C.M.R. ch. 115]

(9) The licensee shall comply with all terms and conditions of the air emission license. The filing of an appeal by the licensee, the notification of planned changes or anticipated noncompliance by the licensee, or the filing of an application by the licensee for a renewal of a license or amendment shall not stay any condition of the license.
[06-096 C.M.R. ch. 115]

(10) The licensee may not use as a defense in an enforcement action that the disruption, cessation, or reduction of licensed operations would have been necessary in order to maintain compliance with the conditions of the air emission license.
[06-096 C.M.R. ch. 115]

(11) In accordance with the Department's air emission compliance test protocol and 40 C.F.R. Part 60 or other method approved or required by the Department, the licensee shall:

A. Perform stack testing to demonstrate compliance with the applicable emission standards under circumstances representative of the facility's normal process and operating conditions:
   1. Within sixty (60) calendar days of receipt of a notification to test from the Department or EPA, if visible emissions, equipment operating parameters, staff inspection, air monitoring or other cause indicate to the Department that equipment may be operating out of compliance with emission standards or license conditions; or
   2. Pursuant to any other requirement of this license to perform stack testing.

B. Install or make provisions to install test ports that meet the criteria of 40 C.F.R. Part 60, Appendix A, and test platforms, if necessary, and other accommodations necessary to allow emission testing; and

C. Submit a written report to the Department within thirty (30) days from date of test completion.

[06-096 C.M.R. ch. 115]

(12) If the results of a stack test performed under circumstances representative of the facility's normal process and operating conditions indicate emissions in excess of the applicable standards, then:

A. Within thirty (30) days following receipt of the written test report by the Department, or another alternative timeframe approved by the Department, the licensee shall re-test the non-complying emission source under circumstances representative of the facility's normal process and operating conditions and in accordance with the Department's air emission compliance test protocol and 40 C.F.R. Part 60 or other method approved or required by the Department; and

B. The days of violation shall be presumed to include the date of stack test and each and every day of operation thereafter until compliance is demonstrated under normal and representative process and operating conditions, except to the extent that the facility can prove to the satisfaction of the Department that there were intervening days during which no violation occurred or that the violation was not continuing in nature; and

C. The licensee may, upon the approval of the Department following the successful demonstration of compliance at alternative load conditions, operate under such alternative load conditions on an interim basis prior to a demonstration of compliance under normal and representative process and operating conditions.

[06-096 C.M.R. ch. 115]

(13) Notwithstanding any other provisions in the State Implementation Plan approved by the EPA or Section 114(a) of the CAA, any credible evidence may be used for the purpose of establishing whether a person has violated or is in violation of any statute, regulation, or license requirement. [06-096 C.M.R. ch. 115]

(14) The licensee shall maintain records of malfunctions, failures, downtime, and any other similar change in operation of air pollution control systems or the emissions unit itself that would affect emissions and that is not consistent with the terms and conditions of the air emission license. The licensee shall notify the Department within two (2) days or the next state working day, whichever is later, of such occasions where such changes result in an increase of emissions. The licensee shall report all excess emissions in the units of the applicable emission limitation. [06-096 C.M.R. ch. 115]

(15) Upon written request from the Department, the licensee shall establish and maintain such records, make such reports, install, use and maintain such monitoring equipment, sample such emissions (in accordance with such methods, at such locations, at such intervals, and in such a manner as the Department shall prescribe), and provide other information as the Department may reasonably require to determine the licensee's compliance status. [06-096 C.M.R. ch. 115]

(16) The licensee shall notify the Department within 48 hours and submit a report to the Department on a quarterly basis if a malfunction or breakdown in any component causes a violation of any emission standard (38 M.R.S. § 605). [06-096 C.M.R. ch. 115]

SPECIFIC CONDITIONS

(17) **Fuel Burning Equipment**

A. Boilers #1, #2, and #3 and Fryers #1-#4 are licensed to fire propane. [06-096 C.M.R. ch. 115, BACT]

B. Emissions shall not exceed the following:

Emission Unit	Pollutant	lb/MMBtu	Origin and Authority
Boiler #1	PM	0.05	06-096 C.M.R. ch. 115, BACT
Boiler #2	PM	0.05	06-096 C.M.R. ch. 115, BACT
Boiler #3	PM	0.05	06-096 C.M.R. ch. 115, BACT
Fryer #1	PM	0.05	06-096 C.M.R. ch. 115, BACT
Fryer #2	PM	0.05	06-096 C.M.R. ch. 115, BACT
Fryer #3	PM	0.05	06-096 C.M.R. ch. 115, BACT
Fryer #4	PM	0.05	06-096 C.M.R. ch. 115, BACT

C. Emissions shall not exceed the following [06-096 C.M.R. ch. 115, BACT]:

Emission Unit	PM (lb/hr)	PM_{10} (lb/hr)	$PM_{2.5}$ (lb/hr)	SO_2 (lb/hr)	NO_x (lb/hr)	CO (lb/hr)	VOC (lb/hr)
Boiler #1	0.15	0.15	0.15	0.01	0.43	0.25	0.03
Boiler #2	0.15	0.15	0.15	0.01	0.43	0.25	0.03
Boiler #3	0.15	0.15	0.15	0.01	0.43	0.25	0.03
Fryer Heater #1	0.18	0.18	0.18	0.01	0.50	0.29	0.04
Fryer Heater #2	0.18	0.18	0.18	0.01	0.50	0.29	0.04
Fryer Heater #3	0.18	0.18	0.18	0.01	0.50	0.29	0.04
Fryer Heater #4	0.18	0.18	0.18	0.01	0.50	0.29	0.04

D. Visible emissions from Boilers #1, #2, and #3 and Fryer Heaters #1-#4 shall each not exceed 10% opacity on a six-minute block average basis. [06-096 C.M.R. ch. 115, BACT]

(18) **Fryers**

A. Fryers #1-#4 shall be equipped with fryer hoods equipped with mist eliminators. [06-096 C.M.R. ch. 115, BACT]

B. Taste of Maine shall operate and maintain the fryer hoods and mist eliminators according to the manufacturer's written instructions. A copy of the manufacturer's written instructions shall be maintained on site along with records of all maintenance performed on the fryer hoods and mist eliminators. [06-096 C.M.R. ch. 115, BACT]

C. Taste of Maine shall limit the combined production of Fryers #1-#4 to 7,488 tons/year of product on a calendar year basis. [06-096 C.M.R. ch. 115, BACT]

D. Emissions shall not exceed the following [06-096 C.M.R. ch. 115, BACT]:

Emission Unit	PM (lb/hr)	PM_{10} (lb/hr)	$PM_{2.5}$ (lb/hr)	VOC (lb/hr)
Fryer #1	0.06	0.15	0.15	0.01
Fryer #2	0.06	0.15	0.15	0.01
Fryer #3	0.06	0.15	0.15	0.01
Fryer #4	0.06	0.15	0.15	0.01

E. Visible Emissions from Fryers #1-#4 shall each not exceed 10% opacity. [06-096 C.M.R. ch. 115, BACT]

(19) **General Process Sources**

Visible emissions from any general process source shall not exceed 20% opacity on a six-minute block average basis. [06-096 C.M.R. ch. 101, § 4(B)(4)]

(20) **Fugitive Emissions**

A. Taste of Maine shall not cause emissions of any fugitive dust during any period of construction, reconstruction, or operation without taking reasonable precautions. Such reasonable precautions shall be included in the facility's continuing program of best management practices for suppression of fugitive particulate matter. See 06-096 C.M.R. ch. 101, § 4(C) for a list of potential reasonable precautions.

B. Taste of Maine shall not cause or allow visible emissions within 20 feet of ground level, measured as any level of opacity and not including water vapor, beyond the legal boundary of the property on which such emissions occur. Compliance with this standard shall be determined pursuant to 40 C.F.R. Part 60, Appendix A, Method 22.

[06-096 C.M.R. ch. 101, § 4(C)]

(21) If the Department determines that any parameter value pertaining to construction and operation of the emissions units, including but not limited to stack size, configuration, flow rate, emission rates, nearby structures, etc., deviates from what was submitted in the application or ambient air quality impact analysis for this air emission license, Taste of Maine may be required to submit additional information. Upon written request from the Department, Taste of Maine shall provide information necessary to demonstrate AAQS will not be exceeded, potentially including submission of an ambient air quality impact analysis or an application to amend this air emission license to resolve any deficiencies and ensure compliance with AAQS. Submission of this information is due within 60 days of the Department's written request unless otherwise stated in the Department's letter. [06-096 C.M.R. ch. 115, § 2(O)]

DONE AND DATED IN AUGUSTA, MAINE THIS 19th DAY OF FEBRUARY 2025.

DEPARTMENT OF ENVIRONMENTAL PROTECTION

BY: _____ for _____
MELANIE LOYZIM, COMMISSIONER

The term of this license shall be ten (10) years from the signature date above.

[Note: If a renewal application, determined as complete by the Department, is submitted prior to expiration of this license, then pursuant to Title 5 M.R.S. § 10002, all terms and conditions of the license shall remain in effect until the Department takes final action on the license renewal application.]

PLEASE NOTE ATTACHED SHEET FOR GUIDANCE ON APPEAL PROCEDURES

Date of initial receipt of application: 8/13/24
Date of application acceptance: 9/3/24

Date filed with the Board of Environmental Protection:

This Order prepared by Chris Ham, Bureau of Air Quality.