

## A. FACILITY INFORMATION

The Parmalat Rakely plant operates as a dairy product (yogurt) manufacturing facility. The main facility processes consist of raw material receiving and storage, pre-processing, production and final storage and shipping.

Address	25 Rakely Court
	Etobicoke, Ontario
	M9C 5G2
Spatial Coordinates	Zone 17, 612406 m E, 4833768 m N
NPRI/MOE IDs	NPRI = 4535
	MOE = 10738
No. of Employees	150
Primary Operation	Dairy Production Plant
NAICS Code(s)	31 – Manufacturing
	3115 – Dairy Product Manufacturing
	311515 – Butter, Cheese and Dry and Condensed Dairy Product
	Manufacturing
Facility Contact	Mr. Tony Cugliari
	Parmalat Canada Inc.
	VP, Legal Affairs and General Counsel
	405 The West Mall, 10 <sup>th</sup> Floor
	Etobicoke, Ontario
	M9C 5J1
	Phone: (416) 620-3639
	Email: <u>tony_cugliari@parmalat.ca</u>
Parent Company	Parmalat Canada Inc.
	405 The West Mall, 10 <sup>th</sup> Floor
	Etobicoke, Ontario
	M9C 5J1



## B. TOXIC SUBSTANCE ACCOUNTING

Substances Reported	CAS#	Primary Use/Source
NPRI Part 1 Substances		
Nitric acid	7697-37-2	Clean-in-place chemicals
Nitrate ion	NA - 17	Clean-in-place process
Sulphuric acid	7664-93-9	Wastewater treatment

# Accounting Details

	Accounting Quantities				
Substance/Category	2012	2013	Annual Co	mparison	Reason for Change
	(tonne)	(tonne)	(tonne)	(%)	
Nitric acid					
Used	>10 to 100	>10 to 100	(-)>1 to 10	(-)34.5	Decreased usage of products containing nitric acid
Created	0	0	0	0	n/a
Contained in Product	0	0	0	0	n/a
Released to Air	0	0	0	0	n/a
Released to Water	0	0	0	0	n/a
Transfer for Disposal	0	0	0	0	n/a
Transfer for Recycle	0	0	0	0	n/a



	Accounting Quantities				
Substance/Category	2012	2013	Annual Co	mparison	Reason for Change
	(tonne)	(tonne)	(tonne)	(%)	
Nitrate ion					
Used	0	0	0	0	n/a
Created	>10 to 100	>10 to 100	(-)>1 to 10	(-)34.5	Decreased usage of products containing nitric acid
Contained in Product	0	0	0	0	n/a
Released to Air	0	0	0	0	n/a
Released to Water	0	0	0	0	n/a
Transfer for Disposal	16.54	10.83	(-)5.710	(-)34.5	Decreased usage of products containing nitric acid
Transfer for Recycle	0	0	0	0	n/a
Sulphuric acid					
Used	>10 to 100	>10 to 100	(-)>10 to 100	(-)29.2	Decreased usage for neutralization of wastewater
Created	0	0	0	0	n/a
Contained in Product	0	0	0	0	n/a
Released to Air	0	0	0	0	n/a
Released to Water	0	0	0	0	n/a
Transfer for Disposed	0	0	0	0	n/a
Transfer for Recycle	0	0	0	0	n/a



# C. TOXIC SUBSTANCE REDUCTION PLANNING

#### **Objectives & Targets**

Substance	Objectives & Targets	Reduction Option Progress
Nitric acid	While Parmalat Canada, Inc. has not identified any reduction options as technically and economically feasible, the facility will continue to monitor industry standards for the use of nitric acid in CIP systems.	No reduction options to be implemented.
Nitrate ion	While Parmalat Canada, Inc. has not identified any reduction options as technically and economically feasible, the facility will continue to monitor industry standards for the use of nitric acid in CIP systems which creates nitrate ion.	No reduction options to be implemented.
Sulphuric acid	Although no options for reducing the use of sulphuric acid were identified as technically and economically feasible, Parmalat intends to reduce the risk of over usage due to equipment failure through training programs.	Parmalat continues to ensure that spare parts are available in the event of equipment failure, where feasible. Implementation is consistent with the steps described in the plan.

Annual Report Certification Statement

As of May 28, 2014, I certify that I have read the report(s) on the toxic substance reduction plan(s) for Nitric acid, Nitrate ion and Sulphuric acid, and am familiar with its/their contents and to my knowledge the information contained in the report(s) is factually accurate and the report complies/reports comply with the Toxics Reduction Act, 2009 and Ontario Regulation 455/09 (General) made under the Act.

Bruce Shurtleff Director, Plant Operations

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