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Vegetable Oil Production (Meal Processing)

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Office of Air Quality
Planning and Standards
Research Triangle Park NC 27711

EMB Report 79-VEG-6h
October 1979

Air

11767



Vegetable Oil Production (Meal Processing)

Emission Test Report Cargill, Incorporated Fayetteville, NC

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DRAFT

VEGETABLE OIL EXTRACTION PLANT
MEAL SAMPLING AND OPACITY TEST
CARGILL, INC.
FAYETTEVILLE, NORTH CAROLINA

JULY 12 AND 13, 1979

Prepared by:

PEDCo Environmental, Inc.
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79-VEG-6H
Contract No. 68-02-2811
Task No. 19

PN 3333-S

Project Technical Manager: Nancy McLaughlin

U.S. Environmental Protection Agency
Emission Measurement Branch

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SECTION 1

INTRODUCTION

As part of the program to gather emissions data from vegetable oil extraction plants, on July 12 and 13, 1979, personnel from PEDCo Environmental, Inc., and the Research Triangle Institute conducted a survey at the Cargill, Inc. vegetable oil extraction plant in Fayetteville, North Carolina. The purpose of this visit was to collect meal samples (to be analyzed for hexane content), monitor processing conditions, and to check selected stacks for visible emissions. Meal samples and stack opacity readings were taken by personnel from PEDCo Environmental, Inc. Research Triangle Institute personnel were on hand to monitor the process conditions.

Meal samples were taken from conveyors after each of the following process steps:

1. Desolventizer-toaster (D T)
2. Meal dryer
3. Meal cooler
4. Meal grinder

Meal samples were taken in triplicate each hour for five hours on July 12 and two hours on July 13. A total of nine different sites were checked for stack opacity according to the procedures of EPA Method 9 in the Federal Register.*

* Federal Register, Vol. 42, No. 160, August 18, 1977.

SECTION 2

SUMMARY OF RESULTS

2.1 MEAL SAMPLES

Table 2-1 presents the average hexane content for each of the triplicate samples on both a wet and dry meal basis. The dry weight of the meal was determined by placing the sample in a drying oven after analysis and reweighing the sample after the moisture and hexane had been driven off. The average change in hexane concentration from wet to dry meal basis was 29 percent for the D.T., 20 percent for the meal dryer, 16 percent for the meal cooler, and 4 percent for the grinder samples.

Except for initial high values, concentrations remained fairly consistent through the sampling period. The average values were 812 $\mu\text{g/g}$ of wet meal at the D T , 598 $\mu\text{g/g}$ of wet meal at the dryer; 697 $\mu\text{g/g}$ of wet meal at the cooler, and 444 $\mu\text{g/g}$ of wet meal at the grinder.

It should be noted here that the sample stability for this method has not yet been verified and the initial samples at each site were analyzed two weeks before the other samples were analyzed.

The laboratory analysis report showing the concentrations, sample weights, and dates of analysis for each sample is in

TABLE 2-1. HEXANE CONCENTRATION IN MEAL VS. TIME
CARGILL, INC. - FAYETTEVILLE, N.C.

JULY 12 AND 13, 1979

Sample date/ time	Average hexane concentration ^a							
	D T ^b		Dryer		Cooler		Grinder	
	Wet µg/g	Dry µg/g	Wet µg/g	Dry µg/g	Wet µg/g	Dry µg/g	Wet µg/g	Dry µg/g
7/12/79								
10:20	1037	1267	833	1030	1093	1233	793	- ^c
11:20	633	873	827	1097	777	943	420	477
12:20	950	1300	677	840	853	1043	453	573
1:20	740	1400	297	370	427	500	343	413
2:20	780*	1155*	480	580	537	657	373	453
7/13/79								
9:50	893	1200	503	623	570	660	333	393
10:55	<u>650</u>	<u>837</u>	<u>570</u>	<u>700</u>	<u>623</u>	<u>737</u>	<u>393</u>	<u>467</u>
Average	812	1147	598	749	697	825	444	463

^a Average of triplicate samples.

^b D T - Desolventizer-toaster.

^c Dry weight not recorded.

* Avg of 2 samples in replicate, 3rd sample value was extremely high & not used

Appendix B of this report. The sampling log sheet is in Appendix A.

2.2 STACK OPACITY ✓

Stack opacity was read by a qualified observer according to the procedures of Method 9 of the Federal Register* at the following sites:

<u>Location</u>	<u>Type of Control Device</u>
Dryer vent	Cyclone
Cooler	Cyclone
Extraction building vent	None
Hexane extraction vent	None
Prep. building general vent No. 1	Baghouse
Prep. building general vent No. 2	Baghouse
Prep. building general vent No. 3	Baghouse
Flaker	Cyclone
Flaker	Cyclone

In all cases opacity was zero. Appendix C contains the data sheets for the opacity readings.

* Federal Register, Vol. 42, No. 160, August 18, 1977.

SECTION 3

SAMPLING AND ANALYTICAL PROCEDURES

3.1 MEAL SAMPLES

The meal sampling and analytical technique was adopted from a volitilization head-space sampling procedure developed at Texas A&M University.¹ Sample bottles used were 100 ml glass serum bottles with septum caps, tare weighed in the lab with two layers of filter paper in the bottom of each. In the field just prior to sampling, 0.5 ml of water was added to wet the filter paper, using an automatic pipette. A long handled scoop was used to take a sample from the conveyor belt. A small portion of this scoop was then transferred to each of the triplicate samples using a small spoon and a funnel. Septum caps were replaced immediately on the samples. An aluminum cap was then crimped tightly over the septum for a final seal. Each bottle was then weighed to determine the amount of sample collected. Meal samples were stored in a cooler with ice for shipment back to the PEDCo laboratory and stored in a refrigerator until analysis. Ideally a 2.0 gram sample should be taken each time. However, sampling had to be done quickly to prevent evaporation losses, and the actual sample weight varied from 1.0 g to 4.0 g.

¹P. J. Wan, M. Chittwood, C. M. Cater, "Determination of Residual Hexane in Solvent Extracted Meal," Food Protein R&D Center, Texas A&M University.

Analysis was done by placing the sample bottle into a sand-bath for two hours at 125°C and then gradually cooling the sample to room temperature. A 1.0 ml head space sample is then injected into a gas chromatograph. Calibration standards are made by adding a known amount of 99 mole percent n-hexane to processed meal that has been completely dried. To determine the dry weight of the meal sampled after analysis, the samples were placed in a drying oven uncapped and reweighed after the moisture and hexane had been driven off.

3.2 OPACITY READINGS

Opacity was read by a qualified observer using the procedures of Federal Register* Method 9. Readings were taken every 15 seconds over ^{two 6}~~3-12~~ minute periods at each site.

Federal Register, Vol. ³⁹~~47~~, No. ²¹⁹~~15~~, November 12, 1974.
~~August 18, 1977.~~

APPENDIX B
MEAL SAMPLES LABORATORY ANALYSIS REPORT

~~B-1~~

DATA SHEET

Plant: Cargill, Fayetteville, N.C.

Date: 7/12/79 - 7/13/79

<u>Date</u> <u>Analysis</u>	<u>Sample No. - Location</u>	<u>Sample</u> <u>Date</u>	<u>Time</u>	<u>Wet Wt.</u> <u>(g)</u>	<u>Wet</u> <u>(µg/g)</u>	<u>Dry</u> <u>(µg/g)</u>
8/15/79	264 D.T.	7/12/79	10:21	2.53	1100	1300
8/15/79	265 D.T.	7/12/79	10:21	2.28	1100	1400
8/15/79	266 D.T.	7/12/79	10:21	2.09	910	1100
8/15/79	267 Dryer	7/12/79	10:23	2.39	880	1000
8/15/79	268 Dryer	7/12/79	10:23	2.45	730	890
8/15/79	269 Dryer	7/12/79	10:23	1.35	890	1200
8/16/79	270 Cooler	7/12/79	10:30	2.64	980 ✓	1100
8/16/79	271 Cooler	7/12/79	10:30	1.78	1300	1400
8/16/79	272 Cooler	7/12/79	10:30	2.66	1000	1200
8/16/79	274 Grinder	7/12/79	10:35	2.10	780	740 ①
8/16/79	275 Grinder	7/12/79	10:35	2.02	770	690 ①
8/16/79	276 Grinder	7/12/79	10:35	1.94	830	770 ①
8/31/79	277 Dryer	7/12/79	11:20	2.46	730	890
8/31/79	278 Dryer	7/12/79	11:20	1.70	870	1200
8/31/79	279 Dryer	7/12/79	11:20	2.33	880	1200
8/31/79	280 ② D.T.	7/12/79	11:25	1.81	830	1200
8/31/79	281 D.T.	7/12/79	11:25	2.57	600	740
8/31/79	282 ② D.T.	7/12/79	11:25	2.21	560	680
8/31/79	283 Cooler	7/12/79	11:28	2.57	820	970
8/31/79	284 Cooler	7/12/79	11:28	2.42	780	920
8/31/79	285 Cooler	7/12/79	11:28	1.73	730	940
8/31/79	286 Grinder	7/12/79	11:30	2.32	420	460
8/31/79	287 Grinder	7/12/79	11:30	2.23	420	490
8/31/79	288 Grinder	7/12/79	11:30	2.37	420	480
9/4/79	289 D.T.	7/12/79	12:15	1.95	1000	1400
9/4/79	290 D.T.	7/12/79	12:15	2.01	940	1300
9/4/79	291 D.T.	7/12/79	12:15	2.08	910	1200
9/4/79	292 Dryer	7/12/79	12:18	2.50	750	930
9/4/79	293 Dryer	7/12/79	12:18	4.11	660	810
9/4/79	294 Dryer	7/12/79	12:18	2.71	620	780
9/4/79	297 Cooler	7/12/79	12:23	2.68	760	830
9/4/79	298 Cooler	7/12/79	12:23	1.40	990	1300
9/4/79	299 Cooler	7/12/79	12:23	2.12	810	1000

① Dry weight not recorded correctly.

② Reanalysis of this sample yielded same results.

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DATA SHEET

200 to 300 g
100 to 200 g

Plant: Cargill, Fayetteville, N.C.

Date: 7/12/79 - 7/13/79

Date Analysis	Sample No. - Location	Sample Date	Time	Wet Wt. (g)	Wet (µg/g)	Dry (µg/g)
9/5/79	300 Grinder	7/12/79	12:25	1.74	440	570
9/5/79	301 Grinder	7/12/79	12:25	2.08	470	590
9/5/79	302 Grinder	7/12/79	12:25	2.68	450	560
9/5/79	303 ② D.T.	7/12/79	1:18	2.73	960	2000
9/5/79	304 D.T.	7/12/79	1:18	1.77	753	660
9/5/79	305 ② D.T.	7/12/79	1:18	1.93	520	800
9/5/79	306 Dryer	7/12/79	1:23	2.22	260	320
9/5/79	307 Dryer	7/12/79	1:23	1.76	300	380
9/5/79	308 Dryer	7/12/79	1:23	2.21	330	410
9/5/79	309 Cooler	7/12/79	1:25	2.39	390	480
9/5/79	310 Cooler	7/12/79	1:25	2.33	520	610
9/5/79	311 Cooler	7/12/79	1:25	2.78	370	410
9/5/79	312 Grinder	7/12/79	1:28	2.76	310	380
9/5/79	313 Grinder	7/12/79	1:28	2.37	340	410
9/5/79	314 Grinder	7/12/79	1:28	2.84	380	450
9/5/79	315 ② D.T.	7/12/79	2:20	1.92	2000	3100
9/5/79	316 D.T.	7/12/79	2:20	2.18	970	1500
9/5/79	317 ② D.T.	7/12/79	2:20	2.08	590	810
9/5/79	318 Dryer	7/12/79	2:24	3.98	440	510
9/5/79	319 Dryer	7/12/79	2:24	1.99	530	650
9/5/79	320 Dryer	7/12/79	2:24	1.85	470	580
9/5/79	321 Cooler	7/12/79	2:21	2.24	630	790
9/5/79	322 Cooler	7/12/79	2:21	2.65	480	560
9/5/79	323 Cooler	7/12/79	2:21	2.43	500	620
9/6/79	324 Grinder	7/12/79	2:28	2.32	380	470
9/6/79	325 Grinder	7/12/79	2:28	2.70	340	410
9/6/79	326 Grinder	7/12/79	2:28	2.54	400	480
9/6/79	327 D.T.	7/13/79	9:50	2.79	930	1300
9/6/79	328 D.T.	7/13/79	9:52	3.19	870	1100
9/6/79	329 D.T.	7/13/79	9:53	2.11	880	1200
9/6/79	330 Dryer	7/13/79	9:55	3.06	470	610
9/6/79	331 Dryer	7/13/79	9:57	3.18	530	650
9/6/79	332 Dryer	7/13/79	9:58	3.00	510	610

② Reanalysis of this sample yielded same results.

DATA SHEET

Plant: Cargill, Fayetteville, N.C.

Date: 7/12/79 - 7/13/79

<u>Date analysis</u>	<u>Sample No. - Location</u>	<u>Sample Date</u>	<u>Time</u>	<u>Wet Wt. (g)</u>	<u>Wet (μg/g)</u>	<u>Dry (μg/g)</u>
9/6/79	333 Cooler	7/13/79	9:59	3.71	480	560
9/6/79	336 Cooler	7/13/79	9:59	3.49	580	670
9/6/79	337 Cooler	7/13/79	10:01	3.16	650	750
9/6/79	338 Grinder	7/13/79	10:02	3.64	350	400
9/6/79	339 Grinder	7/13/79	10:02	2.97	300	350
9/6/79	340 Grinder	7/13/79	10:03	2.81	350	430
9/6/79	341 D.T.	7/13/79	10:55	3.57	600	770
9/6/79	342 D.T.	7/13/79	10:55	1.90	620	800
9/6/79	343 D.T.	7/13/79	10:57	3.69	730	940
9/6/79	344 Dryer	7/13/79	10:58	3.20	550	660
9/6/79	345 Dryer	7/13/79	10:59	3.13	650	820
9/6/79	346 Dryer	7/13/79	10:59	3.01	510	620
9/6/79	347 Cooler	7/13/79	10:59	2.45	700	840
9/6/79	348 Cooler	7/13/79	11:01	3.17	610	710
9/6/79	349 Cooler	7/13/79	11:02	3.31	560	660
9/6/79	350 Grinder	7/13/79	11:05	3.74	380	450
9/6/79	351 Grinder	7/13/79	11:05	3.84	380	450
9/6/79	352 Grinder	7/13/79	11:05	3.50	420	500

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VEGETABLE OIL EXTRACTION PLANT
MEAL SAMPLING AND OPACITY TEST
CARGILL, INC.
FAYETTEVILLE, NORTH CAROLINA

JULY 12 AND 13, 1979

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SECTION 1
INTRODUCTION

As part of the program to gather emissions data from vegetable oil extraction plants, on July 12 and 13, 1979, personnel from PEDCo Environmental, Inc., and the Research Triangle Institute conducted a survey at the Cargill, Inc. vegetable oil extraction plant in Fayetteville, North Carolina. The purpose of this visit was to collect meal samples (to be analyzed for hexane content), monitor processing conditions, and to check selected stacks for visible emissions. Meal samples and stack opacity readings were taken by personnel from PEDCo Environmental, Inc. Research Triangle Institute personnel were on hand to monitor the process conditions.

Meal samples were taken from conveyors after each of the following process steps:

1. Desolventizer-toaster (D T)
2. Meal dryer
3. Meal cooler
4. Meal grinder *Finished meal*

Meal samples were taken in triplicate each hour for five hours on July 12 and two hours on July 13. A total of nine different sites were checked for stack opacity according to the procedures of EPA Method 9 in the Federal Register.*

* Federal Register, Vol. 42, No. 160, August 18, 1977.

SECTION 2

SUMMARY OF RESULTS

2.1 MEAL SAMPLES

Table 2-1 presents the average hexane content for each of the triplicate samples on both a wet and dry meal basis. The dry weight of the meal was determined by placing the sample in a drying oven after analysis and reweighing the sample after the moisture and hexane had been driven off. The average change in hexane concentration from wet to dry meal basis was 29 percent for the D.T., 20 percent for the meal dryer, 16 percent for the meal cooler, and 4 percent for the grinder samples.

Except for initial high values, concentrations remained fairly consistent through the sampling period. The average values were 812 $\mu\text{g/g}$ of wet meal at the D T , 598 $\mu\text{g/g}$ of wet meal at the dryer; 697 $\mu\text{g/g}$ of wet meal at the cooler, and 444 $\mu\text{g/g}$ of wet meal at the grinder.

It should be noted here that the sample stability for this method has not yet been verified and the initial samples at each site were analyzed two weeks before the other samples were analyzed.

The laboratory analysis report showing the concentrations, sample weights, and dates of analysis for each sample is in

TABLE 2-1. HEXANE CONCENTRATION IN MEAL VS. TIME
CARGILL, INC. - FAYETTEVILLE, N.C.

JULY 12 AND 13, 1979

Sample date/ time	Average hexane concentration ^a							
	D T ^b		Dryer		Cooler		Grinder	
	Wet µg/g	Dry µg/g	Wet µg/g	Dry µg/g	Wet µg/g	Dry µg/g	Wet µg/g	Dry µg/g
7/12/79								
10:20	1037	1267	833	1030	1093	1233	793	- ^c
11:20	633	873	827	1097	777	943	420	477
12:20	950	1300	677	840	853	1043	453	573
1:20	740	1400	297	370	427	500	343	413
2:20	780*	1155*	480	580	537	657	373	453
7/13/79								
9:50	893	1200	503	623	570	660	333	393
10:55	<u>650</u>	<u>837</u>	<u>570</u>	<u>700</u>	<u>623</u>	<u>737</u>	<u>393</u>	<u>467</u>
Average	812	1147	598	749	697	825	444	463

^a Average of triplicate samples.

^b D T - Desolventizer-toaster.

^c Dry weight not recorded.

* Avg of 2 samples in replicate, 3rd sample value was extremely high & not used

Appendix B of this report. The sampling log sheet is in Appendix A.

2.2 STACK OPACITY ✓

Stack opacity was read by a qualified observer according to the procedures of Method 9 of the Federal Register* at the following sites:

<u>Location</u>	<u>Type of Control Device</u>
Dryer vent	Cyclone
Cooler	Cyclone
Extraction building vent	None
Hexane extraction vent	None
Prep. building general vent No. 1	Baghouse FF
Prep. building general vent No. 2	Baghouse FF
Prep. building general vent No. 3	Baghouse FF
Flaker	Cyclone
Flaker	Cyclone

In all cases opacity was zero. Appendix C contains the data sheets for the opacity readings.

* Federal Register, Vol. 42, No. 160, August 18, 1977.

SECTION 3

SAMPLING AND ANALYTICAL PROCEDURES

3.1 MEAL SAMPLES

The meal sampling and analytical technique was adopted from a volitilization head-space sampling procedure developed at Texas A&M University.¹ Sample bottles used were 100 ml glass serum bottles with septum caps, tare weighed in the lab with two layers of filter paper in the bottom of each. In the field just prior to sampling, 0.5 ml of water was added to wet the filter paper, using an automatic pipette. A long handled scoop was used to take a sample from the conveyor belt. A small portion of this scoop was then transferred to each of the triplicate samples using a small spoon and a funnel. Septum caps were replaced immediately on the samples. An aluminum cap was then crimped tightly over the septum for a final seal. Each bottle was then weighed to determine the amount of sample collected. Meal samples were stored in a cooler with ice for shipment back to the PEDCo laboratory and stored in a refrigerator until analysis. Ideally a 2.0 gram sample should be taken each time. However, sampling had to be done quickly to prevent evaporation losses, and the actual sample weight varied from 1.0 g to 4.0 g.

¹P. J. Wan, M. Chittwood, C. M. Cater, "Determination of Residual Hexane in Solvent Extracted Meal," Food Protein R&D Center, Texas A&M University.

Analysis was done by placing the sample bottle into a sand-bath for two hours at 125°C and then gradually cooling the sample to room temperature. A 1.0 ml head space sample is then injected into a gas chromatograph. Calibration standards are made by adding a known amount of 99 mole percent n-hexane to processed meal that has been completely dried. To determine the dry weight of the meal sampled after analysis, the samples were placed in a drying oven uncapped and reweighed after the moisture and hexane had been driven off.

3.2 OPACITY READINGS

Opacity was read by a qualified observer using the procedures of Federal Register* Method 9. Readings were taken every 15 seconds over ^{two 6} ~~12~~ minute periods at each site.

*Federal Register, Vol. ³⁹ ~~38~~, No. ²¹⁹ ~~15~~, November 12, 1974.
~~August 10, 1977~~.

APPENDIX A
MEAL SAMPLING LOG

Bottle #	① (g) with wt	UNIT OPERATION	DATE	TIME		
238	93.10					
239	92.80	Need clearer Title and table headings				
240	93.09					
241	92.63					
242	93.00					
243	92.76					
244	92.83					
245	92.66					
246	92.67					
247	92.60					
248	92.84					
249	92.98					
250	92.77					
251	93.13					
252	93.12					
253	93.15					
254	92.95					
255	92.87					
256	93.04					
257	93.01					
258	92.82					
259	93.00					
260	93.45					
261	93.01	9:40 3 MIN SHUTDOWN OF FLOW FROM PREP PLANT				
262	92.99					
263	92.83					
264	92.79	D.T.	7-12-79	10:29		
265	92.74	"	"	"		
266	92.66	"	"	"		
267	92.92	DRYER	"	10:23		
268	92.72	"	"	"		
269	92.79	"	"	"		
270	92.78	COOLER	"	10:30		
271	92.76	"	"	"		
272	92.73	"	"	"		
273 MISSING	92.91	GRINDER	"	10:35		
274	92.67	GRINDER	"	10:35		

Herman - Sayles

(g)

Bottle #	Grain wt				
275	92.70	GRINDER	7-12-79	10:35	
276	92.10	GRINDER	"	"	
277	92.71	DRYER	"	11:20	
278	92.91	DT	"	"	
279	93.41	"	"	"	
280	93.10	DRYER	"	11:25	
281	92.94	"	"	"	
282	93.08	"	"	"	
283	93.13	COOLER	"	11:28	
284	93.35	"	"	"	
285	93.14	"	"	"	
286	92.90	GRINDER	"	11:30	
287	92.90	"	"	"	
288	92.98	"	"	"	
289	92.56	D.T.	"	12:15	
290	92.93	"	"	"	
291	92.96	"	"	"	
292	92.52	DRYER	"	12:18	
293	93.12	"	"	"	
294	92.90	"	"	"	
295	93.03				
296	92.78				
297	93.04	COOLER	"	12:23	
298	93.27	"	"	"	
299	92.69	"	"	"	
300	92.90	GRINDER	"	12:25	
Unreadable data					
Unreadable title					

CARGILL INC. FAYETTEVILLE, MISSISSIPPI

CASCADE[®] L1-C2462

MEYANE - SOYBEAN MEAL

7/3/79

PRINTED IN U.S.A.

BOTTLE NUMBER	BOTTLE WT (g)	Need cleaner title Unreadable data		
301	92.75	GRINDER	7/12/79	12:25
302	92.75	"	"	"
303	92.77	D.T.	"	11:18
304	92.78	"	"	"
305	92.81	"	"	"
306	92.82	DRYER	"	1:123
307	92.83	"	"	"
308	92.74	"	"	"
309	93.00	COOLER	"	1:25
310	92.83	"	"	"
311	92.84	"	"	"
312	93.04	GRINDER	"	1:28
313	93.07	"	"	"
314	93.04	"	"	"
315	93.30	D.T.	"	2:20
316	93.43	"	"	"
317	92.97	"	"	"
318	93.00	DRYER	"	2:24
319	92.60	"	"	"
320	93.23	"	"	"
321	92.63	COOLER	"	2:26
322	92.81	"	"	"
323	92.49	"	"	"
324	93.80	GRINDER	"	2:28
325	93.21	"	"	"
326	93.07	"	"	"
327	92.85	D.T.	"	"
328	93.07	"	"	"
329	93.00	"	"	"
330	93.00	DRYER	"	"
331	92.72	"	"	"
332	92.80	"	"	"
333	92.98	"	"	"
334	92.82	MEYANE SAMPLE - STORAGE TANK MIXES WITH WORKING TANK		
335	93.00	"	"	"
336	92.63	COOLER	"	"
337	92.77	"	"	"

Bottle #				
338				
339	92.37	"		
340	93.17	"	"	
341	93.5	GRINDER	"	
342	93.00	"	"	
343	93.41	"	"	
344	93.20			
345	92.70			
346	92.46			
347	92.52			
348	92.76			
349	92.77	needs straight copy of data		
350	92.22			
351	90.95			
352	92.64			
353	92.40			
354	92.64	NEW HEXANE SAMPLE FROM TRUCK		
355	92.59	"		
356	92.45			
357	92.69			
358	92.34			
359	92.54			
360	92.58			
361	92.31			
362	92.28			
363	92.40			
364	92.47			
365	92.67			
366	92.66			
367	92.49			
368	92.43			
369	92.54			
370	92.76			
371	92.43			
372	92.42			
373	92.57			
374	92.48			

for F&D

SAMPLING LOG FOR MEAL SAMPLES
FAYETTEVILLE, NC
CARGILL, INC.

JULY 13, 1979 (2ND DAY OF TEST)

TESTING DONE BY

NANCY McLAUGHLIN (EPA)
CARL PARKER (RTI)

July 13, 1974
Casper, Wyoming

Bottle #	Time	Location	
327	09:50	D.T.	} Air Exposure Somewhat Excessive (Funnel clogged up)
328	9:52	"	
329	09:53	"	
330	09:55	DRYER	
331	9:57	"	
332	09:58	"	
333	9:59	COOLER	
336	9:59	"	
337	10:01	"	
338	10:02	GRINDER	
339	10:02	"	
340	10:03	"	
341	10:55	D.T.	
342		"	
343	10:57	"	
344	10:58	DRYER	
345		"	
346	10:59	"	
347	10:59	COOLER	
348	11:02	"	
349	11:02	"	
350		GRINDER	
351		"	
352	11:05	"	

334 } NO
335 } Bottles

Needs clearer copy

Funnel was too small for quick collection of sample (most clogged up in the narrow funnel). Before the 2nd run (#211-352) the funnel was slit for quicker sample collection. The slower sampling would tend to underrepresent the true ground water of the area.

APPENDIX B
MEAL SAMPLES LABORATORY ANALYSIS REPORT

~~B-1~~

DATA SHEET

Plant: Cargill, Fayetteville, N.C.

Date: 7/12/79 - 7/13/79

Date Analysis	Sample No. - Location	Sample Date	Time	Wet Wt. (g)	Wet (µg/g)	Dry (µg/g)
8/15/79	264 D.T.	7/12/79	10:21	2.53	1100	1300
8/15/79	265 D.T.	7/12/79	10:21	2.28	1100	1400
8/15/79	266 D.T.	7/12/79	10:21	2.09	910	1100
8/15/79	267 Dryer	7/12/79	10:23	2.39	880	1000
8/15/79	268 Dryer	7/12/79	10:23	2.45	730	890
8/15/79	269 Dryer	7/12/79	10:23	1.35	890	1200
8/16/79	270 Cooler	7/12/79	10:30	2.64	980 ✓	1100
8/16/79	271 Cooler	7/12/79	10:30	1.78	1300	1400
8/16/79	272 Cooler	7/12/79	10:30	2.66	1000	1200
8/16/79	274 Grinder	7/12/79	10:35	2.10	780	740 ①
8/16/79	275 Grinder	7/12/79	10:35	2.02	770	690 ①
8/16/79	276 Grinder	7/12/79	10:35	1.94	830	770 ①
8/31/79	277 Dryer	7/12/79	11:20	2.46	730	890
8/31/79	278 Dryer	7/12/79	11:20	1.70	870	1200
8/31/79	279 Dryer	7/12/79	11:20	2.33	880	1200
8/31/79	280 ② D.T.	7/12/79	11:25	1.81	830	1200
8/31/79	281 ② D.T.	7/12/79	11:25	2.57	600	740
8/31/79	282 ② D.T.	7/12/79	11:25	2.21	560	680
8/31/79	283 Cooler	7/12/79	11:28	2.57	820	970
8/31/79	284 Cooler	7/12/79	11:28	2.42	780	920
8/31/79	285 Cooler	7/12/79	11:28	1.73	730	940
8/31/79	286 Grinder	7/12/79	11:30	2.32	420	460
8/31/79	287 Grinder	7/12/79	11:30	2.23	420	490
8/31/79	288 Grinder	7/12/79	11:30	2.37	420	480
9/4/79	289 D.T.	7/12/79	12:15	1.95	1000	1400
9/4/79	290 D.T.	7/12/79	12:15	2.01	940	1300
9/4/79	291 D.T.	7/12/79	12:15	2.08	910	1200
9/4/79	292 Dryer	7/12/79	12:18	2.50	750	930
9/4/79	293 Dryer	7/12/79	12:18	4.11	660	810
9/4/79	294 Dryer	7/12/79	12:18	2.71	620	780
9/4/79	297 Cooler	7/12/79	12:23	2.68	760	830
9/4/79	298 Cooler	7/12/79	12:23	1.40	990	1300
9/4/79	299 Cooler	7/12/79	12:23	2.12	810	1000

① Dry weight not recorded correctly.

② Reanalysis of this sample yielded same results.

Needs straightly aligned copy

DATA SHEET

*PCD No should
have this value*

Plant: Cargill, Fayetteville, N.C.

Date: 7/12/79 - 7/13/79

Date Analysis	Sample No. - Location	Sample Date	Time	Wet Wt. (g)	Wet (µg/g)	Dry (µg/g)
9/5/79	300 Grinder	7/12/79	12:25	1.74	440	570
9/5/79	301 Grinder	7/12/79	12:25	2.08	470	590
9/5/79	302 Grinder	7/12/79	12:25	2.68	450	560
9/5/79	303 ② D.T.	7/12/79	1:18	2.73	960	2000
9/5/79	304 D.T.	7/12/79	1:18	1.77	453	660
9/5/79	305 ② D.T.	7/12/79	1:18	1.93	520	800
9/5/79	306 Dryer	7/12/79	1:23	2.22	260	320
9/5/79	307 Dryer	7/12/79	1:23	1.76	300	380
9/5/79	308 Dryer	7/12/79	1:23	2.21	330	410
9/5/79	309 Cooler	7/12/79	1:25	2.39	390	480
9/5/79	310 Cooler	7/12/79	1:25	2.33	520	610
9/5/79	311 Cooler	7/12/79	1:25	2.78	370	410
9/5/79	312 Grinder	7/12/79	1:28	2.76	310	380
9/5/79	313 Grinder	7/12/79	1:28	2.37	340	410
9/5/79	314 Grinder	7/12/79	1:28	2.84	380	450
9/5/79	315 ② D.T.	7/12/79	2:20	1.92	2000	3100
9/5/79	316 D.T.	7/12/79	2:20	2.18	970	1500
9/5/79	317 ② D.T.	7/12/79	2:20	2.08	590	810
9/5/79	318 Dryer	7/12/79	2:24	3.98	440	510
9/5/79	319 Dryer	7/12/79	2:24	1.99	530	650
9/5/79	320 Dryer	7/12/79	2:24	1.85	470	580
9/5/79	321 Cooler	7/12/79	2:21	2.24	630	790
9/5/79	322 Cooler	7/12/79	2:21	2.65	480	560
9/5/79	323 Cooler	7/12/79	2:21	2.43	500	620
9/6/79	324 Grinder	7/12/79	2:28	2.32	380	470
9/6/79	325 Grinder	7/12/79	2:28	2.70	340	410
9/6/79	326 Grinder	7/12/79	2:28	2.54	400	480
9/6/79	327 D.T.	7/13/79	9:50	2.79	930	1300
9/6/79	328 D.T.	7/13/79	9:52	3.19	870	1100
9/6/79	329 D.T.	7/13/79	9:53	2.11	880	1200
9/6/79	330 Dryer	7/13/79	9:55	3.06	470	610
9/6/79	331 Dryer	7/13/79	9:57	3.18	530	650
9/6/79	332 Dryer	7/13/79	9:58	3.00	510	610

② Reanalysis of this sample yielded same results.

DATA SHEET

Plant: Cargill, Fayetteville, N.C.

Date: 7/12/79 - 7/13/79

<u>Date Analysis</u>	<u>Sample No. - Location</u>	<u>Sample Date</u>	<u>Time</u>	<u>Wet Wt. (g)</u>	<u>Wet (ug/g)</u>	<u>Dry (ug/g)</u>
9/6/79	333 Cooler	7/13/79	9:59	3.71	480	560
9/6/79	336 Cooler	7/13/79	9:59	3.49	580	670
9/6/79	337 Cooler	7/13/79	10:01	3.16	650	750
9/6/79	338 Grinder	7/13/79	10:02	3.64	350	400
9/6/79	339 Grinder	7/13/79	10:02	2.97	300	350
9/6/79	340 Grinder	7/13/79	10:03	2.81	350	430
9/6/79	341 D.T.	7/13/79	10:55	3.57	600	770
9/6/79	342 D.T.	7/13/79	10:55	1.90	620	800
9/6/79	343 D.T.	7/13/79	10:57	3.69	730	940
9/6/79	344 Dryer	7/13/79	10:58	3.20	550	660
9/6/79	345 Dryer	7/13/79	10:59	3.13	650	820
9/6/79	346 Dryer	7/13/79	10:59	3.01	510	620
9/6/79	347 Cooler	7/13/79	10:59	2.45	700	840
9/6/79	348 Cooler	7/13/79	11:01	3.17	610	710
9/6/79	349 Cooler	7/13/79	11:02	3.31	560	660
9/6/79	350 Grinder	7/13/79	11:05	3.74	380	450
9/6/79	351 Grinder	7/13/79	11:05	3.84	380	450
9/6/79	352 Grinder	7/13/79	11:05	3.50	420	500

Needs straightly aligned copy

APPENDIX C
OPACITY DATA SHEETS

~~84~~

FIGURE 9-2 OBSERVATION RECORD

PAGE 2 OF 2

COMPANY OBSERVER
 LOCATION TYPE FACILITY
 TEST NUMBER POINT OF EMISSIONS
 DATE

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	59	Attached	Detached	
	0	0	0	0	0	0			
	1	0	0	0	0	0			
	2	0	0	0	0	0			
	3	0	0	0	0	0			
	4	0	0	0	0	0			
	5	0	0	0	0	0			
	6	0	0	0	0	0			
	7	0	0	0	0	0			
	8	0	0	0	0	0			
	9	0	0	0	0	0			
	10	0	0	0	0	0			
	11	0	0	0	0	0			
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FIGURE 9-2 OBSERVATION RECORD
(Continued)

PAGE OF

COMPANY OBSERVER
 LOCATION TYPE FACILITY
 TEST NUMBER POINT OF EMISSIONS
 DATE

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	59	Attached	Detached	
	30								
	31								
	32								
	33								
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[PT: Doc 74-28102 Filed 11-11-74; 9:45 am]

1. MEAL DRYER

FIGURE 9-2 OBSERVATION RECORD

PAGE 2 OF 2

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER _____
 TYPE FACILITY _____
 POINT OF EMISSIONS _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	59	Attached	Detached	
	0	0	0	0	0	0			
	1	0	0	0	0	0			
	2	0	0	0	0	0			
	3	0	0	0	0	0			
	4	0	0	0	0	0			
	5	0	0	0	0	0			
	6	0	0	0	0	0			
	7	0	0	0	0	0			
	8	0	0	0	0	0			
	9	0	0	0	0	0			
	10	0	0	0	0	0			
	11	0	0	0	0	0			
	12	0	0	0	0	0			
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FIGURE 9-2 OBSERVATION RECORD

PAGE 1 OF 1

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER _____
 TYPE FACILITY _____
 POINT OF EMISSIONS _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	59	Attached	Detached	
	30								
	31								
	32								
	33								
	34								
	35								
	36								
	37								
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[FR Doc. 74-28160 Filed 11-11-74; 9:48 am]

2. AERIAL COOLER

3. EXTRACTION BLDG
VENTILATION VENT

FIGURE 9-2 OBSERVATION RECORD

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER _____
 TYPE FACILITY _____
 POINT OF EMISSIONS _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	60	Attached	Detached	
1	0	0	0	0	0	0			
2	0	0	0	0	0	0			
3	0	0	0	0	0	0			
4	0	0	0	0	0	0			
5	0	0	0	0	0	0			
6	0	0	0	0	0	0			
7	0	0	0	0	0	0			
8	0	0	0	0	0	0			
9	0	0	0	0	0	0			
10	0	0	0	0	0	0			
11	0	0	0	0	0	0			
12	0	0	0	0	0	0			
13	0								
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15	0								
16	0								
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20	0								
21	0								
22	0								
23	0								
24	0								
25	0								
26	0								
27	0								
28	0								
29	0								

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER _____
 TYPE FACILITY _____
 POINT OF EMISSIONS _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	60	Attached	Detached	
30	0								
31	0								
32	0								
33	0								
34	0								
35	0								
36	0								
37	0								
38	0								
39	0								
40	0								
41	0								
42	0								
43	0								
44	0								
45	0								
46	0								
47	0								
48	0								
49	0								
50	0								
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52	0								
53	0								
54	0								
55	0								
56	0								
57	0								
58	0								
59	0								

[FR Doc. 74-36150 Filed 11-11-74; 8:48 am]

C-6

FIGURE 9-2 OBSERVATION RECORD

PAGE 2 OF 2

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER
 TYPE FACILITY
 POINT OF EMISSIONS

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	59	Attached	Detached	
0	0	0	0	0	0	0			
1	0	0	0	0	0	0			
2	0	0	0	0	0	0			
3	0	0	0	0	0	0			
4	0	0	0	0	0	0			
5	0	0	0	0	0	0			
6	0	0	0	0	0	0			
7	0	0	0	0	0	0			
8	0	0	0	0	0	0			
9	0	0	0	0	0	0			
10	0	0	0	0	0	0			
11	0	0	0	0	0	0			
12	0	0	0	0	0	0			
13									
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29									

FIGURE 9-2 OBSERVATION RECORD
 (Continued)

PAGE 3 OF 3

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER
 TYPE FACILITY
 POINT OF EMISSIONS

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	59	Attached	Detached	
30									
31									
32									
33									
34									
35									
36									
37									
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59									

[PR Doc:74-36150 Filed 11-11-74; 9:40 am]

4. MAIN VENT (MOS)

FIGURE 9-2 OBSERVATION RECORD

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER _____
 TYPE FACILITY _____
 POINT OF EMISSIONS _____

Hr.	Min.	Seconds				STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	Attached	Detached	
0	0	0	0	0	0			
1	0	0	0	0	0			
2	0	0	0	0	0			
3	0	0	0	0	0			
4	0	0	0	0	0			
5	0	0	0	0	0			
6	0	0	0	0	0			
7	0	0	0	0	0			
8	0	0	0	0	0			
9	0	0	0	0	0			
10	0	0	0	0	0			
11	0	0	0	0	0			
12	0	0	0	0	0			
13	0	0	0	0	0			
14	0	0	0	0	0			
15	0	0	0	0	0			
16	0	0	0	0	0			
17	0	0	0	0	0			
18	0	0	0	0	0			
19	0	0	0	0	0			
20	0	0	0	0	0			
21	0	0	0	0	0			
22	0	0	0	0	0			
23	0	0	0	0	0			
24	0	0	0	0	0			
25	0	0	0	0	0			
26	0	0	0	0	0			
27	0	0	0	0	0			
28	0	0	0	0	0			
29	0	0	0	0	0			

FIGURE 9-2 OBSERVATION RECORD
(Continued)

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER _____
 TYPE FACILITY _____
 POINT OF EMISSIONS _____

Hr.	Min.	Seconds				STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	Attached	Detached	
	30							
	31							
	32							
	33							
	34							
	35							
	36							
	37							
	38							
	39							
	40							
	41							
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[PR Doc 74-38150 Filed 11-11-74; 8:48 am]

FIGURE 9-2 OBSERVATION RECORD
(Continued)

COMPANY _____ OBSERVER _____
 LOCATION _____ TYPE FACILITY _____
 TEST NUMBER _____ POINT OF EMISSIONS _____
 DATE _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45		Attached	Detached	
	30								
	31								
	32								
	33								
	34								
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	59								

[PR Doc 74-36160 Filed 11-11-74; 8:46 am]

FIGURE 9-2 OBSERVATION RECORD
PAGE 2 OF 2

COMPANY _____ OBSERVER _____
 LOCATION _____ TYPE FACILITY _____
 TEST NUMBER _____ POINT OF EMISSIONS _____
 DATE _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45		Attached	Detached	
	0								
	1								
	2								
	3								
	4								
	5								
	6								
	7								
	8								
	9								
	10								
	11								
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	25								
	26								
	27								
	28								
	29								

FIGURE 9-2 OBSERVATION RECORD

FIGURE 9-2 OBSERVATION RECORD

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

COMPANY _____
 LOCATION _____
 TEST NUMBER _____
 DATE _____

OBSERVER
 TYPE FACILITY
 POINT OF EMISSIONS

OBSERVER
 TYPE FACILITY
 POINT OF EMISSIONS

Mr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	60	Attached	Detached	
1	0	0	0	0	0	0			
2	0	0	0	0	0	0			
3	0	0	0	0	0	0			
4	0	0	0	0	0	0			
5	0	0	0	0	0	0			
6	0	0	0	0	0	0			
7	0	0	0	0	0	0			
8	0	0	0	0	0	0			
9	0	0	0	0	0	0			
10	0	0	0	0	0	0			
11	0	0	0	0	0	0			
12	0	0	0	0	0	0			
13	0	0	0	0	0	0			
14	0	0	0	0	0	0			
15	0	0	0	0	0	0			
16	0	0	0	0	0	0			
17	0	0	0	0	0	0			
18	0	0	0	0	0	0			
19	0	0	0	0	0	0			
20	0	0	0	0	0	0			
21	0	0	0	0	0	0			
22	0	0	0	0	0	0			
23	0	0	0	0	0	0			
24	0	0	0	0	0	0			
25	0	0	0	0	0	0			
26	0	0	0	0	0	0			
27	0	0	0	0	0	0			
28	0	0	0	0	0	0			
29	0	0	0	0	0	0			

Mr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45	60	Attached	Detached	
30	0	0	0	0	0	0			
31	0	0	0	0	0	0			
32	0	0	0	0	0	0			
33	0	0	0	0	0	0			
34	0	0	0	0	0	0			
35	0	0	0	0	0	0			
36	0	0	0	0	0	0			
37	0	0	0	0	0	0			
38	0	0	0	0	0	0			
39	0	0	0	0	0	0			
40	0	0	0	0	0	0			
41	0	0	0	0	0	0			
42	0	0	0	0	0	0			
43	0	0	0	0	0	0			
44	0	0	0	0	0	0			
45	0	0	0	0	0	0			
46	0	0	0	0	0	0			
47	0	0	0	0	0	0			
48	0	0	0	0	0	0			
49	0	0	0	0	0	0			
50	0	0	0	0	0	0			
51	0	0	0	0	0	0			
52	0	0	0	0	0	0			
53	0	0	0	0	0	0			
54	0	0	0	0	0	0			
55	0	0	0	0	0	0			
56	0	0	0	0	0	0			
57	0	0	0	0	0	0			
58	0	0	0	0	0	0			
59	0	0	0	0	0	0			

[PR Doc. 74-38160 Paged 11-11-74:8:40 AM]

FIGURE 9-1
RECORD OF VISUAL DETERMINATION OF OPACITY

COMPANY CARGILL INC.
LOCATION FAYETTEVILLE N.C.
TEST NUMBER _____
DATE 7/12/79
TYPE FACILITY FLASKER
CONTROL DEVICE explosion

CLOCK TIME	Initial	Final
OBSERVER LOCATION	4.05	4.17
Distance to Discharge	10'	
Direction from Discharge	EAST	
Height of Observation Point	40' (approx)	
BACKGROUND DESCRIPTION	GRAY METAL	
WEATHER CONDITIONS	FROM EAST	
Wind Direction	6-9 MPH	
Wind Speed	86°F	
Ambient Temperature	100% OVERCAST	
SKY CONDITIONS (clear, overcast, & clouds, etc.)	NONE VISIBLE	
PLUME DESCRIPTION		
Color		
Distance Visible		
OTHER INFORMATION		

[illegible]

Readings ranged from _____ to _____ % opacity

The source was/was not in compliance with _____ at _____ the time evaluation was made.

8 ~~FLIPPER~~ FLIPPER
ASPIRATOR

FIGURE 9-2 OBSERVATION RECORD (Continued) PAGE 2 OF 2

COMPANY _____
LOCATION _____
TEST NUMBER _____
DATE _____

OBSERVER _____
TYPE FACILITY _____
POINT OF EMISSIONS _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45		Attached	Detached	
	30								
	31								
	32								
	33								
	34								
	35								
	36								
	37								
	38								
	39								
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[PR Doc. 74-26160 Filed 11-11-74; 8:45 am]

FIGURE 9-2 OBSERVATION RECORD PAGE 2 OF 2

COMPANY _____
LOCATION _____
TEST NUMBER _____
DATE _____

OBSERVER _____
TYPE FACILITY _____
POINT OF EMISSIONS _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45		Attached	Detached	
	0								
	1								
	2								
	3								
	4								
	5								
	6								
	7								
	8								
	9								
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C-16

COMPANY CARGILL INC.
LOCATION FAYETTEVILLE, N.C.
TEST NUMBER _____
DATE 7/12/79
TYPE FACILITY FLAKE
CONTROL DEVICE SCYCLONE

HOURS OF OBSERVATION 60
OBSERVER ROGER H. SCHUMER
OBSERVER CERTIFICATION DATE 5/16/79
OBSERVER AFFILIATION PEP
POINT OF EMISSIONS STACK W/IN HAT
HEIGHT OF DISCHARGE POINT 50'

Initial	Final
4:17	4:29
10'	
EAST	
90'	
GRAY METAL	
FROM EAST	
6-9 MPH	
86°F	
100% OVERCAST	
NOT VISIBLE	

CLOCK TIME

OBSERVER LOCATION
Distance to Discharge

Direction from Discharge

Height of Observation Point

BACKGROUND DESCRIPTION

WEATHER CONDITIONS
Wind Direction

Wind Speed

Ambient Temperature

SKY CONDITIONS (clear, overcast, % clouds, etc.)

PLUME DESCRIPTION
Color

Distance Visible

OTHER INFORMATION

SUMMARY OF AVERAGE OPACITY

[illegible]

Readings ranged from ___ to ___ % opacity

The source was/was not in compliance with ___ at the time evaluation was made.

9 ~~FLANER~~ FLANER
ASPIRATOR

FIGURE 9-2 OBSERVATION RECORD (Continued) PAGE ____ OF ____

COMPANY _____
LOCATION _____
TEST NUMBER _____
DATE _____

OBSERVER _____
TYPE FACILITY _____
POINT OF EMISSIONS _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45		Attached	Detached	
	30								
	31								
	32								
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[PR Doc. 74-36160 Filed 11-11-74; 8:46 am]

FIGURE 9-2 OBSERVATION RECORD PAGE 2 OF 2

COMPANY _____
LOCATION _____
TEST NUMBER _____
DATE _____

OBSERVER _____
TYPE FACILITY _____
POINT OF EMISSIONS _____

Hr.	Min.	Seconds					STEAM PLUME (check if applicable)		COMMENTS
		0	15	30	45		Attached	Detached	
	0								
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