

Chapter NR 225

CANNED AND PRESERVED FRUITS AND VEGETABLES

NR 225.01	Purpose.
NR 225.02	Applicability.
NR 225.03	Definitions.
NR 225.04	Compliance with effluent limitations and standards.
NR 225.06	Application of effluent limitations and standards.

NR 225.10	Effluent limitations, best practicable treatment.
NR 225.11	Effluent limitations, best available treatment.
NR 225.12	Standards of performance.
NR 225.13	Pretreatment standards.

NR 225.01 Purpose. The purpose of this chapter is to establish effluent limitations, standards of performance, and pretreatment standards for discharges of process wastes from the canned and preserved fruits and vegetables category of point sources and subcategories thereof.

Note: The authority for promulgation of this chapter is set forth in ch. NR 205.

History: Cr. Register, January, 1977, No. 253, eff. 2-1-77.

NR 225.02 Applicability. The effluent limitations, standards of performance, pretreatment standards, and other provisions of this chapter are applicable to pollutants or pollutant properties in discharges of process waste resulting from the production of canned fruits and vegetables in the following subcategories.

- c1d** Apple juice,
- c2d** Apple products, other than caustic peeled or dehydrated,
- c3d** Citrus products,
- c4d** Frozen white potato products,
- c5d** Dehydrated white potato products,
- c6d** Canned and preserved fruits,
- c7d** Canned and preserved vegetables, and
- c8d** Canned and miscellaneous specialties.

Note: Commodities and products included in subcategories c6d through c8d are listed in tables 1 and 2 of this chapter and defined in s. NR 225.03 c6d through c53d.

History: Cr. Register, January, 1977, No. 253, eff. 2-1-77.

NR 225.03 Definitions. The following definitions are applicable to terms used in this chapter. Definitions of other terms and meanings of abbreviations are set forth in ch. NR 205.

c1d XLargeY means a point source that processes a total annual raw material production of fruits, vegetables, specialties and other products that exceeds 9,080 kkg c10,000 tonsd per year.

c2d XMediumY means a point source that processes a total annual raw material production of fruits, vegetables, specialties and other products that is between 1,816 kkg c2,000 tonsd per year and 9,080 kkg c10,000 tonsd per year.

c3d XDaily maximum limitationY means the maximum quantity of suspended solids or of BOD which may be discharged in any one day.

c4d XDaily average limitationY means the maximum daily average quantity of suspended solids or of BOD which may be discharged in a 30 day period.

c5d XAnnual limitationY means the maximum quantity of suspended solids or of BOD which may be discharged for the entire processing season or calendar year.

c6d XAdded ingredientsY means the prepared sauces cprepared from items such as dairy products, starches, sugar, tomato sauce and concentrate, spices, and other related pre-processed ingredientsd which are added during the canning and freezing of fruits and vegetables.

c7d XApricotsY means the processing of apricots into the following product styles: canned and frozen, pitted and unpitted, peeled and unpeeled, whole, halves, slices, nectar, and concentrate.

c8d XBaby foodY means the processing of canned fresh fruits and vegetables, meats, eggs, fruit juices, cereal, formulated entrees, desserts and snacks using fresh, pre-processed, or any combination of these and other food ingredients necessary for the production of infant foods.

c9d XBeetsY means 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.

c10d XBroccoliY means the processing of broccoli into the following product styles: frozen, chopped, spears, and miscellaneous cuts.

c11d XCaneberriesY means 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.

c12d XCanned onionsY means the processing of onions into the following product styles: canned, frozen, and fried ccannedd, peeled, whole, sliced, and any other piece size but not including frozen, battered onion rings or dehydrated onions.

c13d XCarrotsY means 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.

c14d XCherries, brinedY means the processing of all varieties of cherries into the following product styles: canned, bottled and bulk, sweet and sour, pitted and unpitted, bleached, sweetened, colored and flavored, whole, halved and chopped.

c15d XCherries, sourY means the processing of all sour varieties of cherries into the following product styles: frozen and canned, pitted and unpitted, whole, halves, juice, and concentrate.

c16d XCherries, sweetY means the processing of all varieties of sweet cherries into the following product styles: frozen and canned, pitted and unpitted, whole, halves, juice and concentrate.

c17d XChips, cornY means 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 clbd of finished product is equivalent to 0.9 kg clbd of raw material.

c18d XChips, potatoY means the processing of fried chips, made from fresh or stored white potatoes, all varieties. In terms of finished potato chips, 1 kg clbd of finished product is equivalent to 4 kg clbd of raw material.

c19d XChips, tortillaY means the processing of fried corn, made by soaking, rinsing, milling, rolling into sheets, toasting and frying. In terms of finished tortilla chips, 1 kg clbd of finished product is equivalent to 0.9 kg clbd of raw material.

c20d XCorn, cannedY means the processing of corn into the following product styles: canned, yellow and white, whole kernel, cream style, and on-the-cob.

c21d XCorn, frozenY means the processing of corn into the following product styles: frozen, yellow and white, whole kernel and whole cob.

c22d XCranberriesY means the processing of cranberries into the following product styles: canned, bottled, and frozen, whole, sauce, jelly, juice and concentrate.

c23d XDehydrated onions and garlicY means 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.

c24d XDehydrated vegetablesY means 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.

c25d XDried fruitY means the processing of various fruits into the following product 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.

c26d XDry beansY means the production of canned pinto, kidney, navy, great northern, red, pink or related type, with and without formulated sauces, meats and gravies.

c27d XEthnic foodsY means 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.

c28d XGrape juice canningY means 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 1,000 kg c1,000 lbd of grapes is equivalent to 834 liters c100 gallonsd of grape juice.

c29d XGrape pressingY means 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 1,000 kg c1,000 lbd of grapes are equivalent to 834 liters c100 gallonsd of grape juice.

c30d XJams and jelliesY means 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.

c31d XLima beansY means the processing of lima beans into the following product styles: canned and frozen, green and white, all varieties and sizes.

c32d XMayonnaise and salad dressingY means the emulsi-

fied and nonemulsified 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.

c33d XMushroomsY means the processing of mushrooms into the following product styles: canned, frozen, dehydrated, all varieties, shapes and sizes.

c34d XOlivesY means 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.

c35d XPeachesY means 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.

c36d XPearsY means the processing of pears into the following product styles: canned, peeled, halved, sliced, diced, and any other cuts, nectar and concentrate but not dehydrated.

c37d XPeasY means the processing of peas into the following product styles: canned and frozen, all varieties and sizes, whole.

c38d XPickles, freshY means the processing of fresh cucumbers and other vegetables, all varieties, all sizes from whole to relish, all styles, cured after packing.

c39d XPickles, processedY means the processing of pickles, cucumbers, and other vegetables, all varieties, sizes, and types, made after fermentation and storage.

c40d XPickles, salt stationsY means the handling and subsequent preserving of cucumbers and other vegetables at salting stations or tank yards by salt and other chemical additions necessary to achieve proper fermentation for the packing of processed pickle products, and subsequent tank soaking.

c41d XPineapplesY means 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.

c42d XPlumsY means 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.

c43d XPotatoesY means:

cad The processing of sweet potatoes into the following product styles: canned, peeled, solid, syrup, and vacuum packed; and

cbd The processing of white potatoes into the following product styles: canned, peeled, white, all varieties, whole and sliced.

c44d XRaisinsY means the production of raisins from the following products: dried grapes, all varieties, bleached and unbleached, which have been cleaned and washed prior to packaging.

c45d XSauerkraut canningY means the draining and subsequent filling and canning of fermented cabbage and juice.

c46d XSauerkraut cuttingY means the trimming, cutting, and subsequent preparatory handling of cabbage necessary for and including brining and fermentation, and subsequent tank soaking.

c47d XSnap beansY means 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.

c48d XSoupsY means 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.

c49d XSpinachY means the processing of spinach and leafy greens into the following product styles: canned or frozen, whole leaf, chopped, and other related cuts.

c50d XSquashY means the processing of pumpkin and squash into canned and frozen styles.

c51d XStrawberriesY means the processing of strawberries into the following product styles: canned and frozen, whole, sliced, and pureed.

c52d XTomatoesY means 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.

c53d XTomato-starch-cheese canned specialtiesY means 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.

History: Cr. Register, January, 1977, No. 253, eff. 2-1-77.

NR 225.04 Compliance with effluent limitations and standards. Discharge of pollutants from facilities subject to the provisions of this chapter may not exceed, as appropriate:

c1d By July 1, 1977 effluent limitations representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available;

c2d By July 1, 1983 effluent limitations representing the degree of effluent reduction attainable by the application of the best available technology economically achievable;

c3d Pretreatment standards for discharges to publicly owned treatment works;

c4d Standards of performance for new sources.

History: Cr. Register, January, 1977, No. 253, eff. 2-1-77; r. and recr. Register, August, 1983, No. 322, eff. 9-1-83.

NR 225.06 Application of effluent limitations and standards. **c1d** The effluent limitations and standards set forth in this chapter shall be used in accordance with this section to establish the quantity or quality of pollutants or pollutant properties which may be discharged by a point source subject to the provisions of this chapter, except as:

cad They may be modified in accordance with subch. IV of ch. NR 220,

cbd They may be superseded by more stringent limitations and standards necessary to achieve water quality standards or meet other legal requirements, or

ccd They may be supplemented or superseded by standards or prohibitions for toxic pollutants or by additional limitations for other pollutants required to achieve water quality.

c2d Except as provided in subs. c5d and c6d, the quantities of suspended solids and BOD which may be discharged by a facility subject to the provisions of this chapter shall not exceed:

cad Daily maximum and daily average limitations determined for discharges resulting from processing in each of subcategories c1d through c5d;

cbd Daily maximum, daily average, and annual limitations determined for discharges resulting from the processing of each commodity or product in subcategories c6d through c8d in the case of facilities which discharge process waste waters continuously or intermittently during the processing season; or

ccd Annual limitations determined for discharge resulting

from the processing of each commodity or product in subcategories c6d through c8d in the case of facilities 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 department approval.

c3d The limitations described in sub. c2d shall be based on production and determined by multiplying the appropriate quantity of production for each commodity by the corresponding effluent limitation or standard set forth in table 1 or 2 of this chapter.

cad The production shall be in terms of product for commodities other than soup in subcategory c8d and in terms of raw material processed for other commodities.

cbd The production used to determine daily maximum and daily average limitations shall be the production for each commodity processed during the peak 30 consecutive day production period of the year for the facility.

ccd The production used to determine annual limitations shall be the production for each commodity during the entire processing season or calendar year.

c4d Discharge limitations for facilities subject to limitations covering more than one commodity or subcategory shall be the sum of limitations determined for the individual commodities or subcategories determined in accordance with subs. c2d and c3d.

c5d The effluent limitations and standards set forth in this chapter for subcategories c6d through c8d are applicable only to large and medium size point source facilities or plants.

c6d For the purposes of ss. NR 225.10 and 225.11 the effluent limitations and standards of this chapter are not applicable to:

cad Facilities which are single commodity 100% canned corn processing plants, or

cbd Facilities which are multi-commodity frozen vegetable processing plants with total annual raw material production less than 7,264 kkg c8,000 tonsd per year.

History: Cr. Register, January, 1977, No. 253, eff. 2-1-77; correction in c1d cad made under s. 13.92 c4d cbd 7, Stats., Register April 2018 No. 748.

NR 225.10 Effluent limitations, best practicable treatment. The following effluent limitations for all or specific subcategories when applied in accordance with s. NR 225.06 establish, except as provided in subch. IV of ch. NR 220, the quantity or quality of pollutants or pollutant properties which may be discharged by a facility subject to the provisions of this chapter after application to process wastes of the best practicable control technology currently available.

c1d The pH of all discharges resulting from processing in subcategories c1d through c5d shall be within the range of 6.0 to 9.0.

c2d The pH of all discharges resulting from processing in subcategories c6d through c8d shall be within the range of 6.0 to 9.5.

c3d The oil and grease content of all discharges resulting from processing in subcategory c8d shall not exceed 20 mg{l.

c4d The daily maximum, daily average, and annual limitations for suspended solids and BOD are set forth in table 1 in lbs{ 1,000 lbs or kg{ 1,000 kg of:

cad Product other than soup in subcategory c8d, and

cbd Raw material processed for commodities or products other than identified in par. cad.

History: Cr. Register, January, 1977, No. 253, eff. 2-1-77; correction in cintro.d made under s. 13.92 c4d cbd 7, Stats., Register April 2018 No. 748.

NR 225.11 Effluent limitations, best available treatment. The following effluent limitations for all specific subcat-

egories when applied in accordance with s. [NR 225.06](#) establish the quantity or quality of pollutants or pollutant properties which may be discharged by a facility subject to the provisions of this chapter after application to process wastes of the best available technology economically achievable:

c1d The pH of all discharges resulting from processing in subcategories c1d through c5d shall be within the range of 6.0 to 9.0.

c2d The pH of all discharges resulting from processing in subcategories c6d through c8d shall be within the range of 6.0 to 9.5.

c3d The oil and grease content of all discharges resulting from processing in subcategory c8d shall not exceed 10 mg/l.

c4d The daily maximum, daily average, and annual limitations for suspended solids and BOD are set forth in table 2 in lbs{ 1,000 lbs or kg{ 1,000 kg of:

cad Product other than soup in subcategory c8d, and

cbd Raw material processed for commodities or products other than identified in par. cad.

c5d The fecal coliform present in all discharges resulting from processing in subcategories c1d through c5d shall not exceed an MPN of 400{100 ml.

History: Cr. [Register, January, 1977, No. 253](#), eff. 2-1-77.

NR 225.12 Standards of performance. The effluent limitations set forth in s. [NR 225.11](#) establish the quantity or quality of pollutants or pollutant properties which may be discharged by a facility which is a source subject to the provisions of this chapter.

History: Cr. [Register, January, 1977, No. 253](#), eff. 2-1-77.

NR 225.13 Pretreatment standards. The pretreatment standards for discharges to publicly owned treatment works from sources subject to the provisions of this chapter shall be as set forth in ch. [NR 211](#).

History: Cr. [Register, January, 1977, No. 253](#), eff. 2-1-77; r. and recr. [Register, August, 1983, No. 332](#), eff. 9-1-83.

Table 1
BPT Effluent Limitations

Subcategory	Commodity or Product	Daily Maximum	BOD Daily Average	Annual	Suspended Solids		
					Daily Maximum	Daily Average	Annual
c1d	Apple juice	0.6	0.3	na	0.8	0.4	na
c2d	Apple products	1.1	0.55	na	1.4	0.7	na
c3d	Citrus products	0.8	0.4	na	1.7	0.85	na
c4d	Frozen white potatoes	2.8	1.4	na	2.8	1.4	na
c5d	Dehyd. white potatoes	2.4	1.2	na	2.8	1.4	na
c6d	Canned and preserved fruits						
	Apricots	3.0	1.81	1.26	5.36	3.74	2.33
	Caneberries	0.77	0.46	0.32	1.38	0.95	0.58
	Cherries, Brined	2.87	1.78	1.28	5.18	3.68	2.38
	Sour	1.77	1.11	0.81	3.2	2.3	1.52
	Sweet	1.12	0.69	0.49	2.01	1.43	0.92
	Cranberries	1.71	1.03	0.73	3.06	2.14	1.34
	Dried fruit	1.86	1.13	0.80	3.34	2.34	1.48
	Grape juice, canning	1.10	0.69	0.51	1.99	1.44	0.96
	pressing	0.22	0.14	0.10	0.40	0.29	0.18
	Olives	5.44	3.34	2.39	9.79	6.92	4.44
	Peaches	1.51	0.93	0.67	2.72	1.93	1.26
	Pears	1.77	1.12	0.83	3.21	2.32	1.55
	Pickles, fresh pack	1.22	0.75	0.53	2.19	1.54	0.99
	process pack	1.45	0.92	0.68	2.63	1.91	1.28
	salt stations	0.18	0.12	0.09	0.33	0.25	0.18
	Pineapples	2.18	1.33	0.96	3.85	2.76	1.81
	Plums	0.69	0.42	0.29	1.24	0.87	0.54
	Raisins	0.43	0.28	0.21	0.78	0.57	0.39
	Strawberries	1.79	1.06	0.74	3.19	2.20	1.35
	Tomatoes	1.21	0.71	0.49	2.15	1.48	0.90
c7d	Canned and preserved vegetables						
	Beets	1.01	0.71	0.57	1.88	1.47	1.12
	Broccoli	3.82	2.21	1.47	6.78	4.57	2.65
	Carrots	1.76	1.11	0.82	3.19	2.30	1.54
	Corn, canned	0.71	0.48	0.38	1.32	1.0	0.73
	frozen	1.45	0.84	0.56	3.13	2.30	1.57
	Dehyd. onion and garlic	2.45	1.46	0.98	4.49	3.02	1.76
	Dehyd. vegetables	2.98	1.76	1.21	5.30	3.65	2.21
	Dry beans	2.50	1.51	1.07	4.48	3.13	1.97
	Lima beans	3.68	2.19	1.51	6.56	4.53	2.76
	Mushrooms	3.01	1.78	1.22	5.36	3.68	2.22
	Onions ccannedd	3.09	1.83	1.25	5.51	3.78	2.28
	Peas	2.42	1.50	1.08	4.36	3.11	2.02
	Sauerkraut, canning	0.50	0.30	0.21	0.89	0.63	0.40
	cutting	0.08	0.05	0.04	0.14	0.11	0.08
	Snap beans	1.51	0.87	0.58	2.67	1.80	1.04
	Spinach	2.37	1.36	0.91	4.19	2.81	1.64
	Squash	0.90	0.59	0.46	1.64	1.23	0.87
	Potatoes	0.90	0.66	0.55	1.69	1.37	1.09
	Canned and miscellaneous						
c8d	specialties						
	Added ingredients	0.95	0.55	0.36	0.00	0.00	0.00
	Baby food	1.23	0.73	0.51	2.23	1.55	0.95
	Chips, corn	1.58	1.04	0.80	2.90	2.17	1.53
	potato	3.46	2.17	1.58	6.25	4.49	2.97
	tortilla	2.41	1.50	1.09	4.34	3.11	2.04
	Ethnic foods	2.39	1.41	0.96	4.23	2.91	1.73
	Jams and jellies	0.42	0.26	0.19	0.76	0.54	0.36
	Mayonnaise and dressings	0.37	0.24	0.17	0.67	0.49	0.33
	Soups	4.14	2.46	1.69	7.38	5.09	3.10
	Tomato-starch-cheese canned						
	specialties	1.37	1.08	0.72	3.31	2.23	1.30

Table 2
BAT Effluent Limitations and Standards of Performance

Subcategory, Commodity, or Product	Daily Maximum	BOD Daily Average	Annual	Size	Suspended Solids		
					Daily Maximum	Daily Average	Annual
c1d Apple juice	0.2	0.1	na		0.2	0.1	na
c2d Apple products	0.2	0.1	na		0.2	0.1	na
c3d Citrus products	0.14	0.07	na		0.2	0.1	na
c4d Frozen potato products	0.34	0.17	na		1.1	0.55	na
c5d Dehyd. potato products	0.34	0.17	na		1.1	0.55	na
c6d Canned and preserved fruits							
Apricots	1.261	0.938	0.485	M	2.278	1.309	0.986
				L	1.261	0.938	0.485
Caneberries	0.182	0.134	0.067	M	0.328	0.184	0.137
				L	0.182	0.134	0.067
Cherries, brined	0.763	0.621	0.423	M	1.438	1.013	0.872
				L	0.763	0.621	0.423
Cherries, sour	1.102	0.839	0.472	M	2.013	1.225	0.962
				L	1.102	0.839	0.472
Cherries, sweet	0.448	0.337	0.181	M	0.813	0.479	0.368
				L	0.448	0.337	0.181
Cranberries	0.620	0.465	0.248	M	1.124	0.660	0.505
				L	0.620	0.465	0.248
Dried fruit	0.733	0.556	0.308	M	1.337	0.805	0.627
				L	0.733	0.556	0.308
Grape juice, canning	0.766	0.583	0.326	M	1.399	0.849	0.666
				L	0.766	0.583	0.326
Grape juice, pressing	0.111	0.085	0.047	M	0.203	0.123	0.097
				L	0.111	0.085	0.047
Olives	2.285	1.606	0.796	M	3.926	2.191	1.613
				L	2.285	1.606	0.796
Peaches	0.766	0.583	0.324	M	1.397	0.844	0.660
				L	0.766	0.583	0.324
Pears	0.855	0.664	0.397	M	1.575	1.003	0.812
				L	0.855	0.664	0.397
Pickles, fresh pack	0.639	0.461	0.213	M	1.139	0.606	0.429
				L	0.639	0.461	0.213
Pickles, process pack	0.652	0.511	0.313	M	1.208	0.784	0.643
				L	0.652	0.511	0.313
Pickles, salt station	0.084	0.072	0.054	M	0.163	0.125	0.113
				L	0.084	0.072	0.054
Pineapples	1.476	1.111	0.599	M	2.681	1.585	1.220
				L	1.476	1.111	0.599
Plums	0.283	0.204	0.095	M	0.504	0.270	0.191
				L	0.283	0.204	0.095
Raisins	0.204	0.163	0.105	M	0.380	0.257	0.217
				L	0.204	0.163	0.105
Strawberries	0.619	0.449	0.210	M	1.105	0.594	0.423
				L	0.619	0.449	0.210
Tomatoes	0.524	0.378	0.173	M	0.933	0.495	0.349
c7d Canned and preserved vegetables							
Beets	0.682	0.548	0.361	M	1.242	0.852	0.722
				L	0.682	0.548	0.361
Broccoli	1.894	1.337	0.557	M	3.342	1.671	1.114
				L	1.894	1.337	0.557
Carrots	0.966	0.729	0.397	M	1.756	1.046	0.809
				L	0.966	0.729	0.397
Corn, canned	0.446	0.360	0.240	M	0.837	0.580	0.494
				L	0.446	0.360	0.240
Corn, frozen	0.987	0.778	0.485	M	1.832	1.204	0.994
				L	0.987	0.778	0.485
Dehyd. onion and garlic	1.159	0.837	0.387	M	2.067	1.102	0.781
				L	1.159	0.837	0.387
Dehyd. vegetables	1.781	1.288	0.598	M	3.178	1.699	1.206
				L	1.781	1.288	0.598
Dry beans	1.403	1.021	0.486	M	2.509	1.363	0.981
				L	1.403	1.021	0.486
Lima beans	1.753	1.258	0.566	M	3.117	1.633	1.138
				L	1.753	1.258	0.566
Mushrooms	1.188	0.862	0.406	M	2.122	1.146	0.820
				L	1.188	0.862	0.406
Onions ccanned	1.719	1.305	0.726	M	3.135	1.893	1.480
				L	1.719	1.305	0.726
Peas	0.995	0.758	0.427	M	1.818	1.108	0.871

				L	0.995	0.758	0.427	
	Sauerkraut, canning	0.260	0.194	0.100	M	0.470	0.270	0.202
				L	0.260	0.194	0.100	
	Sauerkraut, cutting	0.046	0.038	0.027	M	0.087	0.064	0.056
				L	0.046	0.038	0.027	
	Snap beans	1.048	0.747	0.326	M	1.858	0.955	0.653
				L	1.048	0.747	0.326	
	Spinach	1.176	0.830	0.346	M	2.075	1.038	0.611
				L	1.176	0.830	0.346	
	Squash	0.295	0.220	0.114	M	0.534	0.307	0.232
				L	0.295	0.220	0.114	
	Potatoes	0.572	0.476	0.342	M	1.090	0.803	0.707
				L	0.572	0.476	0.342	
c8d	Canned and miscellaneous specialties							
	Added ingredients	0.780	0.550	0.230	M	0.000	0.000	0.000
				L	0.000	0.000	0.000	
	Baby food	0.839	0.611	0.290	M	1.501	0.815	0.586
				L	0.839	0.611	0.290	
	Chips, corn	1.142	0.898	0.557	M	2.117	1.386	1.143
				L	1.142	0.898	0.557	
	Chips, potato	1.683	1.244	0.629	M	3.032	1.714	1.274
				L	1.683	1.244	0.629	
	Chips, tortilla	1.665	1.253	0.676	M	3.025	1.789	1.377
				L	1.665	1.253	0.676	
	Ethnic foods	1.588	1.143	0.520	M	2.826	1.491	1.046
				L	1.588	1.143	0.520	
	Jams and jellies	0.187	0.142	0.080	M	0.342	0.208	0.164
				L	0.187	0.142	0.080	
	Mayonnaise and dressing	0.210	0.163	0.097	M	0.386	0.245	0.198
				L	0.210	0.163	0.097	
	Soups	2.766	2.000	0.929	M	4.934	2.638	1.872
				L	2.766	2.000	0.929	
	Tomato-starch-cheese canned specialties	0.981	0.705	0.319	M	1.745	0.918	0.643

Note: The suspended solids limitations and standards for subcategories c6d through c8d in table 2 applicable to discharges from medium and from large size facilities are identified respectively by the letters M and L appearing in the size column. The BOD limitations and standards for subcategories c6d through c8d are applicable to discharges from both medium and large size facilities. Limitations and standards for subcategories c1d through c5d are applicable regardless of facility size.