TOXICS REDUCTION ACT – Public Summary Report – 2013 Reporting Year

Parmalat Canada Inc. – Brampton Plant

A. FACILITY INFORMATION

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

Address	16 Shaftsbury Lane Brampton, Ontario L6T 4G7
Spatial Coordinates	Zone 17, 605234 m E, 4843444 m N
NPRI/MOE IDs	NPRI = 1845 MOE = n/a
No. of Employees	119
Primary Operation	Dairy Production Plant
NAICS Code(s)	31 – Manufacturing 3115 – Dairy Product Manufacturing 311511 - Fluid Milk Manufacturing
Facility Contact	Mr. Tony Cugliari Parmalat Canada Inc. VP, Legal Affairs and General Counsel 405 The West Mall, 10th Floor Etobicoke, Ontario M9C 5J1 Phone: (416) 620-3639 Email: tony_cugliari@parmalat.ca
Parent Company	Parmalat Canada Inc. 405 The West Mall, 10th 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

Substance/Category	Accounting Quantities				Reason for Change
	2012	2013	Annual Comparison		
	(tonne)	(tonne)	(tonne)	(%)	
Nitric acid					
Used	>10 to 100	>10 to 100	(-)>0 to 1	(-)0.9	n/a – quantities approximately the same
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

Substance/Category	Accounting Quantities				Reason for Change
	2012	2013	Annual Comparison		
	(tonne)	(tonne)	(tonne)	(%)	
Nitrate ion					
Used	0	0	0	0	
Created	>10 to 100	>10 to 100	(-)>0 to 1	(-)0.9	n/a – quantities approximately the same
Contained in Product	0	0	0	0	
Released to Air	0	0	0	0	
Released to Water	0	0	0	0	
Transfer for Disposal	98.20	97.35	(-)0.850	(-)0.9	n/a – quantities approximately the same
Transfer for Recycle	0	0	0	0	n/a
Sulphuric acid					
Used	>10 to 100	>10 to 100	(-)>1 to 10	(-)4.8	Decreased usage of sulphuric acid as part of the pH neutralization process.
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	Reduce the use of sulphuric acid through equipment modification and a change in operational practices.	pH target continues to be adjusted on an ongoing basis to be closer to the discharge limit. This was completed in 2013 prior to May 31, 2013. Project to replace pH balancing tank was delayed.

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.

John Siltala
Director, Plant Operations

(Digital signature on file)

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