



A. Facility Information

The street address of the facility and the mailing address of the facility	279 Guelph Street Georgetown, Ontario L7G 4B3, Canada
NPRI and O. Reg. 127/01 Identification Numbers	NPRI ID: 4540 O.Reg. 127/01 ID: N/A
Primary Operations	Dairy Product Manufacturing
The two- and four-digit North American Industry Classification System (NAICS) codes and the six-digit NAICS Canada code	<ul style="list-style-type: none"> · NAICS 2 Code: 31 - Manufacturing · NAICS 4 Code: 3115 - Dairy Product Manufacturing · NAICS 6 Code: 311511 - Fluid Milk Manufacturing
Facility Contact	Victor Pavlovski Plant Manager 279 Guelph Street Georgetown, Ontario L7G 4B3, Canada (905)873-1118 Victor.pavlovski@saputo.com

B. Toxic Substance Accounting

The Facility has prepared Toxic Substance Reduction Plans for the following prescribed Toxic Substances:

Substances	CAS #
Nitric Acid	7697-37-2
Nitrate Ion	NA

Nitric Acid containing chemicals are commonly used in food processing equipment cleaning such as cleaned-in-place (CIP) and cleaned-out-of-place (COP) systems. At the Georgetown facility, the cleaning agent containing Nitric Acid is the Envirocid. These cleaning methods are an additional and mandatory mechanism of process control to enhance the ability to better clean and sanitize production equipment to a greater degree of food safety and quality assurance. Cleaning operations must be performed strictly according to a carefully worked

out procedure in order to attain the required degree of cleanliness. This means that the sequence must be exactly the same every time.

Nitrate Ion is then released from the neutralization of the Nitric Acid contained in the main cleaning chemical, Envirocid, used in the CIP systems at the facility. The amount released is calculated from the amount of Envirocid neutralized with the assumption that all of it is disassociated. This is also proportionate to the amount of CIP's and to the production volumes.

C.Accounting Details

Toxic Substance	CAS No.	Unit	Use	Creation	Contained in Product
Nitrate ion	NA-17	Tonnes	0	45.94	0
Nitric acid	7697-37-2	Tonnes	46.68	0	0

D.Annual Report Certification Statement

As of December 18, 2015, I, Victor Pavlovski, certify that I have read the toxic substance reduction plans for the toxic substances referred to below and am familiar with their contents, and to my knowledge the plans are factually accurate and comply with the Toxics Reduction Act,2009 and Ontario Regulation 455/09 (General) made under that Act.

Victor Pavlovski, Plant Manager



A. Facility Information

The street address of the facility and the mailing address of the facility	861, Clyde Avenue Ottawa, Ontario K1Z 5A4, Canada
NPRI and O. Reg. 127/01 Identification Numbers	NPRI ID: 10913 O.Reg. 127/01 ID: N/A
Primary Operations	Dairy Product Manufacturing
The two- and four-digit North American Industry Classification System (NAICS) codes and the six-digit NAICS Canada code	· NAICS 2 Code: 31 - Manufacturing · NAICS 4 Code: 3115 - Dairy Product Manufacturing · NAICS 6 Code: 311511 - Fluid Milk Manufacturing
Facility Contact	Annie Archambault Plant Manager 861, Clyde Avenue Ottawa, Ontario K1Z 5A4, Canada (613)728-1751 annie.archambault@saputo.com

B. Toxic Substance Accounting

The Facility has prepared Toxic Substance Reduction Plans for the following prescribed Toxic Substances:

Substances	CAS #
Nitric Acid	7697-37-2
Nitrate Ion	N/A
Sulphuric Acid	7664-93-9

Nitric Acid containing chemicals are commonly used in food processing equipment cleaning such as cleaned-in-place (CIP). These cleaning methods are an additional and mandatory mechanism of process control to enhance the ability to better clean and sanitize production equipment to a greater degree of food safety and quality assurance. Cleaning operations must be performed strictly according to a carefully worked out procedure in order to attain the



required degree of cleanliness. This means that the sequence must be exactly the same every time.

Nitrate Ion is then released from the neutralization of the Nitric Acid contained in the main cleaning chemical, Envirocid, used in the CIP systems at the facility. The amount released is calculated from the amount of Envirocid neutralized with the assumption that all of it is disassociated. This is also proportionate to the amount of CIP's and to the production volumes.


C. Accounting Details

Toxic Substance	CAS No.	Unit	Use	Creation	Contained in Product
Nitrate ion	NA-17	Tonnes		18.65	0
Nitric acid	7697-37-2	Tonnes	18.95	0	0
Sulphuric acid	7664-93-9	Tonnes	23.80	0	0

D. Annual Report Certification Statement

As of December 15, 2015, I, Annie Archambault, certify that I have read the toxic substance reduction plans for the toxic substances referred to below and am familiar with their contents, and to my knowledge the plans are factually accurate and comply with the Toxics Reduction Act, 2009 and Ontario Regulation 455/09 (General) made under that Act.

Annie Archambault, Plant Manager



A. Facility Information

The street address of the facility and the mailing address of the facility	284 Hope Street RR#2 Tavistock, Ontario NOB 2R0, Canada
NPRI and O. Reg. 127/01 Identification Numbers	NPRI ID: 5579 O.Reg. 127/01 ID: N/A
Primary Operations	Dairy Product Manufacturing
The two- and four-digit North American Industry Classification System (NAICS) codes and the six-digit NAICS Canada code	<ul style="list-style-type: none"> · NAICS 2 Code: 31 - Manufacturing · NAICS 4 Code: 3115 - Dairy Product Manufacturing · NAICS 6 Code: 311515 - Butter, Cheese, and Dry and Condensed Dairy Product Manufacturing
Facility Contact	Campbell.appleton@saputo.com Plant Manager 284 Hope Street RR#2 Tavistock, Ontario NOB 2R0, Canada (519) 655-2337 campbell.appleton@saputo.com

B. Toxic Substance Accounting

The Facility has prepared Toxic Substance Reduction Plans for the following prescribed Toxic Substances:

Substances	CAS #
Nitric Acid	7697-37-2
Nitrate Ion	NA-17
Sulphuric Acid	7664-93-9
PM10	NA-M09

Nitric Acid containing chemicals are commonly used in food processing equipment cleaning such as cleaned-in-place (CIP) and cleaned-out-of-place (COP) systems. These cleaning methods are an additional and mandatory mechanism of process control to enhance the ability to better clean and sanitize production equipment to a greater degree of food safety and quality assurance. It must be kept in mind that food manufacturers are always obliged to maintain high hygienic standards; this applies both to the equipment and, naturally, to the staff involved in production.

Addition of caustic or acid is based on the conductivity of the wash solution, which is constantly and automatically monitored. When the system requires chemical to bring up the conductivity to the set value, it calls for a peristaltic pump to pump chemical for a set amount of time. If the conductivity level is not reached in the allotted time, the system will alarm, warning of the failure.

Circulatory cleaning-in-place (CIP) systems adapted to the various parts of a processing plant have been developed to achieve good cleaning and sanitation results. Cleaning operations must be performed strictly according to a carefully worked out procedure in order to attain the required degree of cleanliness. This means that the sequence must be exactly the same every time. The cleaning cycle includes generally the following stages:

- Recovery of product residues by scraping, drainage and expulsion with water or compressed air;
- Pre rinsing with water to remove loose dirt;
- Cleaning with detergent, containing Nitric Acid;
- Rinsing with clean water;
- Disinfection by heating or with chemical agents (optional); if this step is included, the cycle ends with a final rinse, if the water quality is good. Each stage requires a certain length of time to achieve an acceptable result.

Nitrate Ion is then released from the neutralization of the Nitric Acid contained in the main cleaning chemical, used in the CIP systems at the facility. The amount released is calculated from the amount of Nitric Acid neutralized with the assumption that all of it is disassociated. This is also proportionate to the amount of CIP's and to the production volumes.

C. Accounting Details

Toxic Substance	CAS No.	Unit	Use	Creation	Contained in Product
Nitrate ion	NA-17	Tonnes	—	53.50	0
Nitric acid	7697-37-2	Tonnes	54.37	0	0
Sulphuric acid	7664-93-9	Tonnes	55.46	0	0
PM10 - Particulate Matter <= 10 Microns	NA-M09	Tonnes	—	8.237	0

D. Annual Report Certification Statement

As of December 15, 2014, I, Campbell Appleton, certify that I have read the toxic substance reduction plans for the toxic substances referred to below and am familiar with their contents, and to my knowledge the plans are factually accurate and comply with the Toxics Reduction Act, 2009 and Ontario Regulation 455/09 (General) made under that Act.

Campbell Appleton, Plant Manager





A. Facility Information

The street address of the facility and the mailing address of the facility	7, RIVERSIDE DR., P.O. BOX 627 TRENTON, ON, K8V 5R7
NPRI and O. Reg. 127/01 Identification Numbers	NPRI ID: 11853 O.Reg. 127/01 ID: N/A
Primary Operations	Dairy Product Manufacturing
The two- and four-digit North American Industry Classification System (NAICS) codes and the six-digit NAICS Canada code	· NAICS 2 Code: 31 - Manufacturing · NAICS 4 Code: 3115 - Dairy Product Manufacturing · NAICS 6 Code: 311515 - Butter, Cheese, and Dry and Condensed Dairy Product Manufacturing
Facility Contact	Trevor Braun Plant Manager 7, RIVERSIDE DR., P.O. BOX 627 TRENTON, ON, K8V 5R7 (613) 392-6792 Trevor.Braun@saputo.com

B. Toxic Substance Accounting

The Facility has prepared Toxic Substance Reduction Plans for the following prescribed Toxic Substances:

Substances	CAS #
Nitric Acid	7697-37-2
Nitrate Ion	NA-17
PM10	NA-M09

Nitric Acid containing chemicals are commonly used in food processing equipment cleaning such as cleaned-in-place (CIP). These cleaning methods are an additional and mandatory mechanism of process control to enhance the ability to better clean and sanitize production equipment to a greater degree of food safety and quality assurance. Cleaning operations must be performed strictly according to a carefully worked out procedure in order to attain the

required degree of cleanliness. This means that the sequence must be exactly the same every time.

Nitrate Ion is then released from the neutralization of the Nitric Acid contained in the main cleaning chemical, Enviroid, used in the CIP systems at the facility. The amount released is calculated from the amount of Enviroid neutralized with the assumption that all of it is disassociated. This is also proportionate to the amount of CIP's and to the production volumes.

The grated and powdered cheeses produced at the Trenton facility are produced by removing the moisture. The PM10 are generated mainly during the cheese drying production. Particulate emissions from the dryer are controlled by a wet scrubber which collects the particulate matter prior to releasing it into the air. Due to the nature of the Toxic Substance, the substance can never be “used” in the Facility process.

For the purpose of the required TRA Quantification, Accounting and Reporting exercise for the Toxic Substance, the calculated “release” values have been assumed to be equal to the amount “created” for each emission source, despite the fact that some of these releases are controlled releases. S.12(6) of O. Reg. 455/09 provides considerations for determining the “Best Available Methods” for tracking and quantifying the Toxic Substance

C. Accounting Details

Toxic Substance	CAS No.	Unit	Use	Creation	Contained in Product
Nitrate ion	NA-17	Tonnes	0	17.27	0
Nitric acid	7697-37-2	Tonnes	17.55	0	0
Sulphuric acid	7664-93-9	Tonnes	23.80	0	0

D. Annual Report Certification Statement

As of December 15, 2015, I, Trevor Braun, certify that I have read the toxic substance reduction plans for the toxic substances referred to below and am familiar with their contents, and to my knowledge the plans are factually accurate

and comply with the Toxics Reduction Act, 2009 and Ontario Regulation 455/09 (General) made under that Act.

Trevor Braun, Plant Manager