

Appendix B2 D – Non-Technical Summary

1. Goods Delivery

Raw meat is delivered in Dolavs to site in HGVs which access the site by a dedicated entrance on Lower Philips Road, turning the vehicle in the manoeuvring area and reversing into the enclosed good receival bay. The receival bay is an enclosed building accessed by one of two fast acting roller shutter doors. No unloading shall take place until the access doors are fully closed. Vehicles are reloaded with clean Dolav bins prior to leaving the site via a dedicated exit to Lower Philips Road.

HGVs are then unloaded using a FLT with the raw meet being moved into the Raw Meat Reception Area. The raw meat is then inspected before being either processed or moved into dedicated refrigerated storage or freezer. Raw meat should not remain in this area for longer than 2 hours prior to storage in the freezer or chiller.

Rejected meat is quarantined pending a further review of the appropriate disposal actions.

The Raw Meat Reception Area is held under a slight negative pressure with the air passing through a series of filters, including an activated carbon filter before release to atmosphere.

2. Meat Preparation

Meat to be processed in the Chub, Retorts, or Treat Processes is prepared in a dedicated negatively pressurised room held below 10°C to minimise the generation of odours from the preparation process. The HVAC system in this area is designed for 2 air changes an hour. Foul air is treated through an activated carbon filter.

If the meat was frozen the frozen meats are broken up in the frozen block breakers before being inspected visually along with unfrozen raw meat to be processed. The meats are then minced following metal detection to the required product specifications.

Minced and blended meats are moved to the required process in stainless steel 300 litre Tote bins. No material is stored in tote bins and each bin is cleaned out daily.

3. Chub Manufacturing Process

Meat used in the Chub Process weighed in line with the recipe sheet then the meat is first prepared in meat blenders before the addition of other ingredients including poultry fats, grains and herbs.

The resulting mixture is then checked cooked and chilled in sealed pressure vessels and passed through metal detection before being processed in KP machines. The Chubs are then sorted and packaged.

Any packaging waste is collected and recycled.

In normal operation no odours are released in the cooking process however, the pressure cookers, KP machines and pumps are all located in an enclosed area to contain any accidental odorous releases. LEV is also installed to capture any accidental/fugitive emissions from the cooking vessels.

4. Retort Manufacturing Process

Meat used in the Retort Process is also weighed out in line with the recipe sheet then mixed with the dry and liquid ingredients in the meat preparation area before being cooked in the Retort cookers. Once cooked the meat is packaged and sealed in pots and passed through metal detection. Once sterilised the retorts are dried, coded and packaged and palletised for dispatch.

Water from the Retort Manufacturing process is captured and re-used on site in other processes such as the clean in place, boiler feed water, or other process requirements. LEV is also installed to capture any accidental/fugitive emissions from the cooking vessels.

Any packaging waste is collected and recycled.

5. Treat Manufacturing Process

5.1. Hot Dog Sticks

Meat used in the Hot Dog Sticks Process is also weighed out in line with the recipe sheet then mixed with the dry and liquid ingredients before being made into sausages in the vacuum extruders. The sausages are then heat treated in rack ovens before being packaged and passed through metal detection prior to further packaging and palletising.

Any packaging waste is collected and recycled.

The rack ovens shall be directly vented to atmosphere through a vent on the roof.

5.2. Treats Process

Meat used in the Treats Process is also weighed out in line with the recipe sheet then mixed with the dry and liquid ingredients before being formed into the required shape in a low pressure extruder and baked in moving ovens.

The baked treats are packaged and passed through metal detection prior to further packaging and palletising.

The moving ovens shall be directly vented to atmosphere through a vent on the roof.

Any packaging waste is collected and recycled.

6. Cleaning in Place / Wash Room

The wash room is a negatively ventilated room used to clean any machinery and equipment used in the manufacture of pet food. The wash room area is held under a slight negative pressure with the air discharged through a series of filters prior to release to atmosphere.

Some of the processes are cleaned using the CIP process. Caustic, sodium hypochlorite and organic acids are used in the CIP process and added to the recycled water for cleaning. Equipment cleaned using the CIP include pipes, pumps, mincers and blenders. Recovered water from the retort process is used in the CIP plant. The spent liquid from the CIP process is directed to the Effluent Treatment Plant.

All reagents for the CIP process are stored in the COSHH room whilst bulk containers used are stored on dedicated bunds.

7. Effluent Treatment Plant

The equipment is washed down daily with the effluent passing into drains and treated in a Dissolved Air Floatation (DAF) plant located in a separate building. The cleaned water shall be passed to the

sewer whilst sludge and floating layers are periodically removed by road tanker for disposal at an appropriate facility.

All reagents for the DAF plant are stored in the COSHH room whilst any bulk containers used are stored on dedicated bunds.

8. Ventilation

Areas with a high odour potential are held under negative pressure. To minimise the volume of air to be handled the most odorous areas have been separated and provided with HVAC systems complete with air filters including activated carbon filters. Treated air is either recirculated or released to atmosphere.

9. Product Storage and Dispatch

Packaged products ready for dispatch are stored in a dedicated finished goods warehouse located within the main building. These are moved from the warehouse via FLT to be loaded in the Goods Receiving or manoeuvring area.