

Appendix 9

Non Technical summary

Thatchers(Myrtle Farm) Limited

The site processes raw fruit into liquid then condensates to produce a concentrate, the concentrate is then either sold or fermented to produce a cider. The cider is then matured and blended . The cider is then either bottled, kegged or placed into cans and distributed.

The storage of the liquids is within bunded areas with only drainage to effluent processing. The washing of kegs is to food industry standards with the residual effluent going to neutralising and aerobic pre -treatment before discharge to Wessex Water.