



Non-Technical Summary – C&D Larkshall

C&D Foods Larkshall are applying for a new bespoke permit.

Local Authority Permit Reference Number: PPCA047

ABP Food Group Overview

C&D Foods is part of the ABP Food Group (ABP). ABP is one of Europe's leading privately owned agribusiness companies. ABP is the UK and Ireland's largest beef processor, and also operates substantial renewable, pet food and protein divisions. ABP currently employs in excess of 10,000 people at over 35 processing facilities around the world including C&D Foods. ABP operates a number of Environmental Agency licensed processing facilities in the United Kingdom.

Existing Site

C&D Foods Larkshall is primarily a dry pet food facility which has the capacity of 138 tonnes per day. The variety and amount of end product created varies according to commercial need.

Raw materials are delivered to the site via tankers and stored on site before discharged to the weighing scales – minor ingredients including vitamins and minerals. A twin trace conveyor transports the mix via a 12" elevator to the grinders. The grinders exhaust to the atmosphere through a bag filter, discharge via screw conveyor to the mixer hoppers and then to the feed bin.

From the feed bin the cereal mix is fed by screw conveyor to the live bin and then to a container where steam and water are added prior to entering the extruder. Chilled, processed, and human grade meats are added to the cereal mix. The processed meats are brought on site in food grade 18 tonne insulated tanks situated outside the shill room and kept at a temperature between 0°C and 4°C until required. From the tanks the processed meat is transferred to the meat holding tank. After each production run using meat the entire meat line is washed out and the wastewater is returned to the insulated meat tanks.

The various mixes are extruded at a temperature of approximately 150°C and emissions are contained by a hood which vents to atmosphere via a cyclone. From the extruder the product is passed through the drying ovens which is vented to the atmosphere via a cyclone. From the drying ovens the product is moved by conveyor belt and a 9" elevators to a sieve. The product is then transferred to a bin and the sieves to a tote bin.



Larkshall

The bin the product is fed through a screw where fat coating and flavourings are added. Fats and flavourings are stored in separated tanks. After coating has ended, the product is fed via screw conveyors to the cooler which exhausts to the atmosphere via cyclone. After cooling the finished product is fed by 9" elevator through storage bins and into tote bags before final packaging. All external doors of the building housing the extrusion and packing process shall be kept closed during the operation of the plant.

All process wastewater arising from the facility drains into the foul water storage tanks which are always emptied before capacity by a licenced 3rd party haulier.

Stormwater arising from the site and clean yard areas flows into the landlord's (Abrey Farms) sewer system.

The site operates a robust in-house environmental management system and is a member of the Climate Change Levy agreement.

Permit Application

C&D Larkshall is applying for an environmental permit as the facility has been classed as an 'A1 installation'. C&D Larkshall activity does not fit the conditions of a standard rule permit so has applied for a bespoke permit under Schedule 1; *"6.8 1 Part A(1)(d)(iii)(aa) – animal and vegetable raw materials(other than milk only) both in combined and separate products with a finished product production capacity in tonnes per day greater than- 75 if A is equal to 10 or more."*