



State of Oregon
Department of
Environmental
Quality

BAKING LINE INFORMATION

Facility Name:

Permit Number:

Baking Lines/Ovens: Provide the following information for each baking line/oven:

- ID: Oven identification
- Dough type: Sponge, straight (non-leavened), bagel, etc.
- Product: Cookies, pretzels, bread type, etc.
- Capacity: Amount of dough, in tons, that can be baked in one hour
- Annual: Estimated amount of dough that will be baked in the oven
- Natural Gas: Estimated natural gas usage for the oven (million cubic feet)

ID	Dough Type	Products	Capacity (per hour)	Annual Throughput(tons/yr)	Natural Gas (MMCF)	
					Hour	Year

For Renewals:

Note here any changes to dough formulas since the last permit renewal or modification.

For New Permits:

Use the following equation to calculate an emission factor for each type of dough baked. Use the emission factor(s) to calculate VOC emissions on the Plant Site Emission Detail Sheet, Form AQ-402.

$$F = 0.95Y_i + 0.195t_i - 0.51S - 0.86t_s + 1.90 \text{ (in pounds of VOC per ton of baked bread)}$$

Where:

- Y_i = the initial baker's percent of yeast to the nearest tenth of a percent
- t_i = total yeast action time in hours to the nearest tenth of an hour
- S = final (spike) baker's percent of yeast to the nearest tenth of a percent
- t_s = spiking time in hours to the nearest tenth of an hour
- 1.90 = conversion constant