FORM AQ216

BAKING LINE INFORMATION **ANSWER SHEET**

Facility Name: _____ Permit Number: _____

Baking Lines/Ovens:

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

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

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.

$$F = 0.95Y_i + 0.195t_i - 0.51S - 0.86t_s + 190 \text{ (in pounds of VOC per ton of dough)}$$

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