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## **Background Report Reference**

**AP-42 Section Number:** 9.11.1

**Background Chapter:** 2

**Reference Number:** 13

**Title:** Written Communication from D.C. Ailor, Director of Regulatory Affairs, National oilseed Processors association, Washington, D.C. to T. Lapp, Midwest Research Institute

September 1995

AP-42 Section	_____
Reference	_____
Report Sect.	<u>2</u>
Reference	<u>13</u>

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**DATE:** September 21, 1995

**TO:** Dallas Safriet

EPA/OAQPS

**cc:** Mark Calmes  
 Dennis Garceau  
 Larry Hendricks  
 Ron Moeller  
 Leroy Venne  
 Tom Lapp

Archer Daniels Midland Company  
 Archer Daniels Midland Company  
 Archer Daniels Midland Company  
 Cargill, Inc.  
 Cargill, Inc.  
 Midwest Research Institute

**RE:** Suggested Revisions to the Draft "Peanut Oil Processing" Section in the EPA's Revised Draft AP-42 Section on Vegetable Oil Manufacturing

Dallas:

As Ron Moeller and I promised you during our conference call earlier today, attached for your consideration in finalizing the AP-42 section on vegetable oil processing (Section 9.11.1), are suggested revisions to the draft "Peanut Oil Processing" section (Draft Section 2.2.4) in the revised draft AP-42 section (August 1995). Included with this memorandum are the following suggestions for Section 2.2.4:

- **Suggested text (see Attachment 1).** This text is offered as a complete substitute to the draft text contained in draft section 2.2.4.
- **Suggested Figure 2-6 (see Attachment 2).** This figure is offered as a complete substitute to draft Figure 2-6 contained in draft section 2.2.4.

Please remember in your review of the above that, as we have previously explained, NOPA does not represent the processors of peanut oil. However, two NOPA member companies do process peanuts - Archer Daniels Midland Company and Cargill, Inc. In light of the fact that NOPA's membership does include expertise on peanut oil processing, the fact that no peanut oil trade association has apparently stepped forward to work with you on the document, and our members' interest in working with you towards improving the document to the extent practicable, NOPA is submitting these suggestions to you for your consideration.

Please call me if you have any questions.

Sincerely,  
  
 David C. Ailor, P.E.  
 Director of Regulatory Affairs  
 Two Attachments

## ATTACHMENT 1

PEANUT OIL PROCESSING

Peanut oil is extracted from peanuts via a process similar to that used for other high oil content oilseeds. Peanut kernels are typically cracked into small pieces, conditioned (cooked), and prepressed through continuous screw presses or expellers where approximately 50% of the oil is removed. The prepressed peanut cake is then conveyed to extraction where the balance of the oil is removed by hexane extraction.

The hexane is removed from the oil by an evaporation and condensing system. The crude oil is stored for further processing or shipment. The extracted peanut cake is desolventized and the evaporated hexane is condensed for reuse. The extracted, desolventized peanut cake (now peanut meal) is dried, cooled, ground, sized and stored for shipment.

Figure 2-6 illustrates a typical peanut oil extraction process.

T003b.2

