

COMMUNITY UPDATE: August 27, 2009

Further to our community update on Tuesday the 25th, and after an analysis was performed on our process, we can confirm that we had some problems in our yeast handling process late last week that were related to elevated building temperatures.

This elevated building temperature is in turn a consequence of sealing up the buildings to minimize fugitive odour emissions. We have some work to do on balancing the newly-installed ventilation fans to reduce this problem, but in the interim we will be much more closely monitoring the odour of the yeast in the feed tanks. A rigorous testing plan has been implemented as well.

As is possible with the installation of any new equipment, our odour abatement program implementation had some unintended consequences that required procedural change at the facility. We initially thought that changes in odour emissions resulted when we stopped using the Ecolo additive in our scrubbers, but we are now confident that this temperature effect is the only possible significant contributor to any odour change we may have had late last week. The yeast drying circuit now has better diagnostic and preventative procedures in place.

It is not one hundred per cent certain this was the source of odours that may have been experienced late last week, but we wanted to let everyone know that it seems probable, and that we have identified how to anticipate and prevent further issues with the process. We apologize for any inconvenience this may have caused to you.

Status reports are posted on our website: www.amaizeinglygreen.com/community.

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