

SUSQUEHANNA RIVER BASIN COMMISSION

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Groundwater Withdrawal Application Summary

Source Name: Keystone Potato Well #2 SRBC Pending No.: 2023-087

This summary is only a portion of the application materials and is meant to provide general information about the proposed project.

1.1 Project Sponsor

Company Name: Keystone Potato Products LLC

Mailing Address Line 1: PO Box 27

Mailing Address Line 2:

City: Hegins State: PA ZIP Code: 17938

Contact Person:

First Name: Cory
Last Name: Schlegel

 Title:
 Project Manager

 Telephone:
 570-682-3709

 Fax:
 570-682-3259

Mobile:

E-mail: cschlegel@masserspuds.com

1.3 Existing and Projected Facility Water Use

The usage should be entered in million gallons per day (mgd) and rounded off to the nearest one thousand gallons (three decimal places).

0.14

Projected Design Year:

2036

| Total Project Water Usage | Existing Usage (mgd) | Projected Usage For Design Year (mgd): |
|--|----------------------|---|
| Maximum 30-day Average Water Demand: | r 0.108 | 0.14 |
| Maximum Daily Water Demand: | 0.196 | 0.26 |
| System Capacity: | 0.288 | 0.288 |
| 1.4 Requested Withdrawal Amount: | | |
| Estimated Daily Hours of Operation per Day (Ex. = 5): 24 | | |
| Maximum Instantaneous Withdrawa | l Rate (gpm): 200 | |
| Maximum 24-Hour Day (mgd): | 0.26 | |

2.2 Facility Location

Maximum 30-Day Average (mgd):

Please enter the address of the parcel where the Project Facility is located.

Street Address: 2317 Shermans Mountain Road

State: PA

County: Schuylkill

Municipality: Frailey Township

Zip Code: 17938

Subbasin: Lower Susquehanna

Application 2.1

Keystone Potato Products LLC

Project Facility Description

Keystone Potato Products LLC (KPP) is a food processing facility, located in Frailey Township, Schuylkill County, that converts raw potatoes into either dehydrated flake (i.e. instant mashed potatoes) or fresh cut (i.e. raw dices) potato products. KPP's year-round operations began in 2006. Today, the food production process involves the consumptive use of water to process up to 8-9 million pounds of raw potatoes per month into value-added potato products.

The facility uses water to wash the raw potatoes, to create steam for the peeling and cooking processes, and to provide direct contact cooling of the cooked potatoes. Water is also used for plant sanitation and general potable and sanitary needs. Approximately 80% of the water the plant uses for its processes is sent to an on-site waste water treatment plant (WWTP). The other 20% is lost to the atmosphere, primarily in the form of steam from the peeling and cooking processes. The WWTP treats the process water and discharges (to NPDES permitted limits) the treated water to the site's storm water retention basin where it is ultimately returned to the Susquehanna River Basin via the Swatara Creek Watershed.

KPP operates on a 24 hour production schedule, Monday through Friday. In 2017, a peak consumptive use rate of 0.108 occurred on August 7. 100% of the water for the facility is supplied from Well #2, which is drilled to a depth of 510' and extracts water directly from the abandoned underground anthracite mine workings beneath the site. Prior to use, the raw mine water is treated to DEP's Public Drinking Water standards. A 200,000 gallon above-ground tank is utilized as a buffer between the treatment system and the plant's demand.