

Artisan Chef Manufacturing Company

Fact Sheet – March 8, 2021

Who is Artisan Chef Manufacturing Company:

Multigrains Bakeries (Multigrains), is a bread baking facility located at 117 Water Street, in Lawrence for many years. Recently, Multigrains has evolved into a state-of-the-art baking facility with both national and international distribution, achieving one of the company's many goals of being an international supplier of artisan and whole grain signature breads to the Far East. Multigrains is now operating as Artisan Chef Manufacturing Company (Artisan Chef) and will continue to be a multi-faceted food manufacturer of various artisan, made from scratch, restaurant quality products. Artisan Chef employs 150 people who operate forty-four rack ovens and three deck ovens at the Lawrence facility.

What services and products do they provide:

Artisan Chef produces prepared foods, fresh pastas, sauces, authentic Neapolitan pizzas and artisan breads. Many of these products are the same or similar to those produced by Multigrains, some new products will be developed to respond to changing customer demand.

Environmental Compliance History:

In 2012, Multigrains submitted an Air Quality (AQ) plan application and received an AQ Plan Approval (Approval No. NE-012-004) from the Massachusetts Department of Environmental Protection (MassDEP) for the installation and operation of forty-four rack ovens and three deck ovens. The facility has operated in compliance with the requirements of the AQ Plan Approval. There have been no citations by local, state, or federal regulators.

Current and Proposed Operations:

Artisan Chef currently produces mainly bread and pizza products. To address future customer demand, Artisan Chef will be producing pastas, sauces, and prepared foods in addition to its existing pizza and bread business for various customers all over the United States and Canada.

Artisan Chef currently operates under Air Plan Approval NE-12-004, which limits volatile organic compounds (VOC) emissions to 31.1 tons per year without the use of any pollution control. The VOC emissions released from the Artisan Chef facility are ethanol. Ethanol is also called ethyl alcohol, grain alcohol, drinking alcohol or spirits. Ethanol is released/emitted as a by-product during the activation process of yeast during the bread making process.

Artisan Chef has submitted a new AQ plan application proposing to remove all but eight of its existing rack ovens and installing two new deck ovens and one new tunnel oven. Artisan Chef has also proposed the installation of an air pollution control device to reduce the release of ethanol (VOC) to the ambient air in Lawrence.

The installation of the air pollution control device will dramatically reduce ethanol (VOC) emissions to approximately 3.5 tons per year – an overall reduction of nearly ninety percent (90%).

Public Participation:

MassDEP is reviewing the Permit Application from Artisan Chef and will consider public input in that process. Upon completion of the technical review of the proposed project, MassDEP will issue a proposed decision for 30 day public comment.

Any questions or comments pertaining to the Artisan Chef proposed permit should be directed to Edward J. Braczyk, Permit Chief, Bureau of Air and Waste at Edward.Braczyk@mass.gov.

Environmental Justice (EJ):

The Artisan Chef/Multigrains Facility is located at 117 Water Street in Lawrence. The Facility is located in an EJ community.

