

Category		Title
NFR	2.H.2	Food and beverages industry
SNAP	040605 040606 040607 040608 040625 040626 040627	Bread Wine Beer Spirits Sugar production Flour production Meat, fish etc. frying / curing
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### Coordinator

Jeroen Kuenen

Contributing authors (including to earlier versions of this chapter)

M.A. Emmott, Stephen Richardson and Mike Woodfield

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# 1 Overview

This chapter addresses NMVOC emissions from food and beverages manufacturing, except emissions from vegetable oil extraction (it is good practice to report emissions from this activity in source category 3.D.3). Emissions from food manufacturing include all processes in the food production chain which occur after the slaughtering of animals and the harvesting of crops. Emissions from drink manufacturing include the production of alcoholic beverages, especially wine, beer and spirits. Emissions from the production of other alcoholic drinks are not covered in this edition. It is good practice to include emissions from the distribution of alcoholic beverages.

# **2** Description of sources

### 2.1 Process description

Food manufacturing may involve the heating of fats and oils and foodstuffs containing them, the baking of cereals, flour and beans, fermentation in the making of bread, the cooking of vegetables and meats, and the drying of residues. These processes may occur in sources varying in size from domestic households to manufacturing plants.

When making any alcoholic beverage, sugar is converted into ethanol by yeast. This is fermentation. The sugar comes from fruit, cereals or other vegetables. These materials may need to be processes before fermentation. For example, in the manufacture of beer, cereals are allowed to germinate, then roasted and boiled before fermentation. To make spirits, the fermented liquid is then distilled. Alcoholic beverages, particularly spirits and wine, may be stored for a number of years before consumption.



Figure 2-1 Process scheme for source category 2.H.2 Food and beverages industry

### 2.2 Techniques

#### 2.2.1 Food manufacturing

Food processing may occur in open vessels without forced ventilation, closed vessels with periodic purge ventilation or vessels with continuous controlled discharge to atmosphere. In the larger plants, the discharges may be extremely odorous and consequently emission may be controlled using endof-pipe abatement.

#### 2.2.2 Drink manufacturing

#### Preparation of feedstock

Cereals used in the production of beer and some spirits are usually allowed to germinate before use. This process is called malting, and results in the conversion of starch into sugars.

Germinated cereals may then be roasted. The length of roasting varies depending on the type of grain and the type of beverage to be produced.

Before fermentation, cereals are often boiled in water to produce wort, which is then filtered to separate out the solid residues.

Grapes and other fruit used to make alcoholic beverages, are pressed to recover their juice, which is filtered to remove solid residues. Red wine is fermented with the grape skins remaining in the vat for the initial fermentation. The liquid wine is run off when the required colour and tannin have been obtained, and the remainder of the liquid is obtained by pressing.

The solid residues may be further processed into food for animals.

#### Fermentation

Fermentation occurs in large fermenting vessels and typically lasts for from one to three days. Some vessels are sealed, recirculating the carbon dioxide. Others, normally in smaller plants, vent to atmosphere via a water trap.

The yeast strain used for fermentation depends on the beverage.

The specific gravity of the fermenting mixture is measured regularly as an indication of the sugar content and thereby the degree of fermentation. Temperature controls may need to be used as most fermentation will only take place at 5-30°C.

### Distillation

After separating solids from the fermented product, distillation may be used to recover the alcohol and other volatile organic species. Additional flavourings may be added either before or after distillation. More than one stage of distillation may be used. The final distillate can now either be diluted to give a standard alcohol content and bottled, or, in the case of whisky, brandy, some gins and other spirits, undergo a period of storage (maturation) during which the flavour develops.

### Maturation

Wine is transferred to wooden casks after fermentation. Every 3 months the wine is decanted ("racked") from one cask to another to remove the sediment which collects during maturation. After maturation, which may take from a few weeks to several years, the wine is bottled (Burroughs and Bezzant, 1980).

Some spirits are transferred to wooden casks after distillation. Whisky and brandy are stored for a minimum of three years (usually longer). Some other spirits, such as gin, may occasionally be stored for shorter periods before sale. The final product is diluted to the appropriate alcohol strength and bottled.

### 2.3 Emissions

### 2.3.1 Food manufacturing

Emissions occur primarily from the following sources:

- the cooking of meat fish and poultry, releasing mainly fats and oils and their degradation products;
- the processing of sugar beet and cane and the subsequent refining of sugar;
- the processing of fats and oils to produce margarine and solid cooking fat;
- the baking of bread, cakes biscuits and breakfast cereals;
- the processing of meat and vegetable by-products to produce animal feeds;
- the roasting of coffee beans.

Where cooking or putrefaction is not involved, such as the production of fresh and frozen foods, emissions are considered negligible. Emissions from the pasteurisation of milk and the production of cheeses are also considered negligible.

#### 2.3.2 Drink manufacturing

Emissions may occur during any of the four stages which may be needed in the production of an alcoholic beverage.

During preparation of the feedstock, the most important emissions appear to occur during the roasting of cereals and the drying of solid residues.

During fermentation, alcohol and other NMVOCs are carried out with the carbon dioxide as it escapes to atmosphere. In some cases, the carbon dioxide may be recovered, reducing the emission of NMVOC as a result.

During the distillation of fermentation products emissions are to be expected, but very little data is available. Losses occur as a result of poor maintenance and the use of old plant.

During maturation NMVOCs evaporate from the stored beverage. The mass of emission will be proportional to the length of the maturation period.

Some losses of spirit are to be expected during transfer of spirit to barrels for storage. The UK Customs & Excise allow for a maximum loss of 0.1% of alcohol production (Passant, 1993).

### 2.4 Controls

For food manufacturing, control techniques typically involve incineration or biological treatment, resulting in more than 90% destruction of NMVOCs.

For drink manufacturing, techniques for controlling emissions during the drying of residues exist and may involve condensers or bio-filters. Few if any control technologies are known for the evaporation of NMVOCs during maturation.

# 3 Methods

### 3.1 Choice of method

Figure 3-1 presents the procedure to select the methods for estimating process emissions from the Food and Beverages Industry. The basic idea is:

- If detailed information is available: use it
- If the source category is a key category, a Tier 2 or better method must be applied and detailed input data must be collected. The Decision Tree directs the user in such cases to the Tier 2 method, since it is expected that it is more easy to obtain the necessary input data for this approach than to collect facility level data needed for a Tier 3 estimate
- The alternative of applying a Tier 3 method, using detailed process modelling is not explicitly included in this decision tree. However, detailed modelling will always be done at facility level and results of such modelling could be seen as "Facility data" in the decision tree.

Figure 3-1 Decision tree for source category 2.H.2 Food and beverages industry



### 3.2 Tier 1 default approach

### 3.2.1 Algorithm

The Tier 1 approach for process emissions from the food and beverages industry uses the general equation:

$$E_{pollutant} = AR_{production} \times EF_{pollutant}$$
(1)

This equation is applied at the national level, using annual national total food and beverages production.

The Tier 1 emission factors assume an averaged or typical technology and abatement implementation in the country and integrate all different sub-processes in the food and beverages production.

In cases where specific abatement options are to be taken into account a Tier 1 method is not applicable and a Tier 2 ort Tier 3 approach must be used.

### 3.2.2 Default emission factors

The Tier 1 approach needs emission factors for all relevant pollutants. These emission factors integrate all sub-processes within the industry from the feed of raw material to the final shipment of the products off site. The default emission factor for NMVOC emissions from food and beverages production, as given in Table 3-1, has been derived from the Tier 2 emission factors for NMVOC presented in an earlier version of the Guidebook, all recalculated to kg/Mg product produced. A very large 95% confidence interval has been applied to this factor, because of the variety in the emission factors for the processes that are included in this source category.

Only the process emissions are to be taken into account in this source category. Emissions originating from combustion activities within the industry are to be reported in the relevant chapter for combustion (source category 1.A.2.e).

Tier 1 default emission factors								
	Code	Name						
NFR Source	2.H.2	Food and beverages indu	stry					
Category								
Fuel	NA	NA						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, HCB							
Not estimated	TSP, PM10, PM2.5, BC							
Pollutant	Value	Unit	95% confidence Reference interval					
			Lower Upper					
NMVOC	2	kg/Mg product produced	0.3	150	Guidebook (2006)			

Table 3-1	Tier 1 emission factors for source category 2.H.2 Food and beverages industry
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#### 3.2.3 Activity data

The relevant activity statistics are based on the national production figures, including:

• total production of home-killed meat, including meat subsequently canned;

- total fish and seafood landed;
- total production of poultry meat;
- total sugar production;
- total production of fats excluding butter;
- total production of bread;
- total production of cakes, biscuits and breakfast cereals;
- total production of compound feedstuffs for cattle, pigs, poultry and other animals;
- total weight of beans roasted to produce coffee;
- total production of wine;
- total production of beer and cider;
- total production of spirits.

The principal information source for these production data will be the country's national statistics of production.

International statistics for drink manufacturing activities are also provided by the World Drink Trends, 1993. NTC Publications Ltd., ISBN 1 870562 63 1.

For use in Tier 1, the total mass of these products has to be determined by adding all the production figures together.

### 3.3 Tier 2 technology specific approach

#### 3.3.1 Algorithm

The Tier 2 approach is similar to the Tier 1 approach. To apply the Tier 2 approach, both the activity data and the emission factors need to be stratified according to the different techniques that may occur in the country. In the case of food and beverages production, these techniques are the various kinds of food and beverages produced (e.g. bread, sugar, wine, beer).

The approach followed to apply a Tier 2 approach is as follows:

Stratify the food and beverages production in the country to model the different product and process types occurring in the national food and beverages industry into the inventory by

- defining the production using each of the separate product and/or process types (together called "technologies" in the formulae below) separately and
- applying technology specific emission factors for each process type:

$$E_{pollutant} = \sum_{technologies} AR_{productiontechnology} \times EF_{technologypollutant}$$
(2)

where:

AR<sub>production,technology</sub> = the production rate within the source category, using this specific technology

EFtechnology,pollutant =

the emission factor for this technology and this pollutant

A country where only one technology is implemented will result in a penetration factor of 100 % and the algorithm reduces to:

$$E_{pollutant} = AR_{production} \times EF_{technologypollutant}$$

where:

Epollutant	=	the emission of the specified pollutant
ARproduction	=	the activity rate for the food and beverages production
EFpollutant	=	the emission factor for this pollutant

The emission factors in this approach still will include all sub-processes within the industry between the feeding of raw materials until the produced food and beverages are shipped to the customers.

#### 3.3.2 Technology specific emission factors

This section provides NMVOC emission factors for different food and beverage products manufactured in the industry. All emission factors are taken from an earlier version of the Guidebook, and the original reference to these factors is not always clear. Again, the tables below only include emissions from the processes within the industry; emissions from combustion activities are not included and it is good practice to report these in source category 1.A.2.e.

This section has been split in two separate parts: the first part discusses the original referenced (background) emission factors used to derive the default emission factors. The latter are presented in the second part of this section, for food as well as for drinks. It is recommended to use the productbased default emission factors in the second part of this section, relevant activity statistics for these factors are more likely to be available.

Emission factors presented in this section are based on the following assumptions:

- 0.15 tonne of grain is required to produce 1 tonne of beer (Passant, 1993).
- Malt whiskies are typically matured for ten years. Grain whiskies are typically matured for six years. It is assumed that brandy is matured for three years and that other spirits are not matured.
- Beer is considered to be typically 4% alcohol by volume and to weigh 1 tonne per m<sup>3</sup>.
- If no better data is available, spirits are assumed to be 40% alcohol by volume.
- Alcohol (ethanol) has a density of 789 kg/m<sup>3</sup>.

#### **Background emission factors**

Annai Teno	Anima rendering							
		Tier 2 emission fac	tors					
	Code Name							
NFR Source Category	2.H.2	Food and beverages	ndustry					
Fuel	NA							
SNAP (if applicable)	040605	Bread						
Technologies/Practices	Animal rer	ndering						
Region or regional conditions								
Abatement	uncontrolled							
Net and backle								
Not applicable	NUX, CO, S	SUX, NH3, PD, CO, Hg, A	S, Cr, Cu, I	NI, Se, ZN,	Aldrin, Chiordane,			
	Toyanhan				E Benzo(a)pyrene			
	Renzo(h)fl	uoranthene Benzo(k)fl	uoranthe	ne Indenc	(1 2 3-cd)pyrene Total 4			
	PAHs							
Not estimated	TSP, PM10	), PM2.5, BC						
Pollutant	Value	Unit	95% confidence Reference interval					
			Lower	Upper				
NMVOC	0.33	kg/Mg meat	0.11	0.98	Passant (1993)			

### Table 3-2Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Animal rendering

# Table 3-3Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Fish meal processing

Tier 2 emission factors						
	Code Name					
NFR Source Category	2.H.2	Food and beverages	industry			
Fuel	NA					
SNAP (if applicable)	040605	Bread				
Technologies/Practices	Fish meal	processing				
Region or regional conditions						
Abatement technologies	uncontrolled					
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC					
Pollutant	Value	Unit	95% cor	fidence	Reference	
			Lower	Upper		
NMVOC	1	kg/Mg fish	0.35	3.1	Passant (1993)	

	Tier 2 emission factors						
	Code	Name					
NFR Source Category	2.H.2 Food and beverages industry						
Fuel	NA						
SNAP (if applicable)	040605 040606	040605 Bread 040606 Wine					
Technologies/Practices	Grain dryi	ng					
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% cor inte	95% confidence Reference interval			
			Lower	Upper			
NMVOC	1.3	kg/Mg grain dried	0.13	13	US EPA (1985)		

### Table 3-4Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Grain drying

### Table 3-5Tier 2 emission factors for source category 2.H.2 Food and drink, Hop processing

Tier 2 emission factors							
	Code Name						
NFR Source Category	2.H.2 Food and beverages industry						
Fuel	NA						
SNAP (if applicable)	040607	Beer					
Technologies/Practices	Barley Ma	lting					
Region or regional							
conditions							
Abatement							
technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% confidence interval		Reference		
			Lower	Upper			
NMVOC	0.55	g/Mg barley	0.055	5.5	Passant (1993)		

Tier 2 emission factors						
	Code Name					
NFR Source Category	2.H.2	Food and beverages	industry			
Fuel	NA					
SNAP (if applicable)	040606	Wine				
Technologies/Practices	Hop proce	essing				
Region or regional						
conditions						
Abatement						
technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC					
Pollutant	Value	Unit	95% con	fidence	Reference	
			interval			
			Lower	Upper		
NMVOC	7.8	g/Mg beer	2.8	22	UBA (1981)	

#### Table 3-6 Tier 2 emission factors for source category 2.H.2 Food and drink, Hop processing

### Table 3-7Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Fermentation

Tier 2 emission factors						
	Code Name					
NFR Source Category	2.H.2	Food and beverages	industry			
Fuel	NA					
SNAP (if applicable)	040606 Wine 040607 Beer 040608 Spirits					
<b>Technologies/Practices</b>	Fermenta	tion				
Region or regional conditions						
Abatement technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC					
Pollutant	Value	Unit	95% confidence interval		Reference	
			Lower	Upper		
NMVOC	2	kg/Mg alcohol	0.7	6	Passant (1993)	

Tier 2 emission factors							
	Code	Name					
NFR Source Category	2.H.2	Food and beverages	industry				
Fuel	NA						
SNAP (if applicable)	040606 Wine 040607 Beer 040608 Spirits						
Technologies/Practices	Casking						
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% confidence Reference				
			interval				
NMVOC	0.5	kg/Mg alcohol	0.17	1.5	Passant (1993)		

# Table 3-8Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Casking

Table 3-9	Tier 2 emission factors for source category 2.H.2 Food and beverages industry,
	Maturation

Tier 2 emission factors						
	Code Name					
NFR Source Category	2.H.2	Food and beverages	industry			
Fuel	NA					
SNAP (if applicable)	040606 040607 040608	Wine Beer Spirits				
<b>Technologies/Practices</b>	Maturatio	n				
Region or regional conditions						
Abatement technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC					
Pollutant	Value	Unit	95% cor inte	ifidence rval	Reference	
			Lower	Upper		
NMVOC	20	kg/Mg alcohol	10	40	Passant (1993)	

Reference

Vrins (1999)

Handling of agricultural products							
Tier 2 emission factors							
	Code	Name					
NFR Source Category	2.H.2	Food and beverages industry					
Fuel	NA						
SNAP (if applicable)							
Technologies/Practices	Handling of agricultural products (grains, soya)						
Region or regional conditions							
Abatement	uncontro	blled					
technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene,						

### Table 3-10Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Handling of agricultural products

### Default emission factors based on products: food

PAHs

Value

24

TSP, PM10, PM2.5, BC

g/ton

Not estimated

Pollutant

PM10

This subsection present the Tier 2 emission factors for the food products based on the products produced. These are expected to be more useful than the background emission factors presented in the preceding section, because better activity statistics will be available for these factors.

Unit

95% confidence

interval

Upper

70

Lower

8

Table 3-11	Tier 2 emission factors for source category 2.H.2 Food and beverages industry,
	Bread (typical)

Tier 2 emission factors						
	Code	Name				
NFR Source Category	2.H.2	Food and beverages	industry			
Fuel	NA					
SNAP (if applicable)	040605	Bread				
Technologies/Practices	Bread, typ	ical				
Region or regional conditions	Europe					
Abatement technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10	), PM2.5, BC				
Pollutant	Value	Unit	95% con inte	95% confidence Reference interval		
			Lower	Upper		
NMVOC	4.5	kg/Mg bread	0.45	45	Guidebook (2006)	

		Tier 2 emission fac	tors			
	Code Name					
NFR Source Category	2.H.2	Food and beverages	industry			
Fuel	NA					
SNAP (if applicable)	040605	Bread				
Technologies/Practices	Bread, typ	pical				
Region or regional conditions	North Am	erica				
Abatement technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC					
Pollutant	Value	Unit	95% confidence Reference interval			
			Lower	Upper		
NMVOC	8	kg/Mg bread	0.8	80	Guidebook (2006)	

### Table 3-12Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Bread (typical)

#### Sponge-dough bread

It is not typical to use the sponge dough process in the manufacturing of bread in Europe. For completeness however, the default emission factors are presented here.

# Table 3-13Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Sponge-dough

Tier 2 emission factors						
	Code	Name				
NFR Source Category	2.H.2 Food and beverages industry					
Fuel	NA					
SNAP (if applicable)	040605	Bread				
Technologies/Practices	Sponge-do	ough bread				
Region or regional conditions						
Abatement technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10	), PM2.5, BC				
Pollutant	Value	Unit	95% confidence Reference interval			
			Lower	Upper		
NMVOC	8	kg/Mg bread	2.7	24	Henderson (1977)	

		Tier 2 emission fac	tors		
	Code	Name			
NFR Source Category	2.H.2	Food and beverages	industry		
Fuel	NA				
SNAP (if applicable)	040605	Bread			
Technologies/Practices	White bre	ad			
Region or regional conditions					
Abatement technologies					
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs				
Not estimated	TSP, PM10	), PM2.5, BC			
Pollutant	Value	Unit	95% confidence Reference interval		
			Lower	Upper	
NMVOC	4.5	kg/Mg bread	1.5	14	Bouscaren (1992)

### Table 3-14Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>White bread

# Table 3-15Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>White bread (shortened process)

Tier 2 emission factors						
	Code	Name				
NFR Source Category	2.H.2 Food and beverages industry					
Fuel	NA					
SNAP (if applicable)	040605	Bread				
Technologies/Practices	White breashortened	ad l process				
Region or regional conditions						
Abatement technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC					
Pollutant	Value	Unit	95% confidence interval		Reference	
			Lower	Upper		
NMVOC	2	kg/Mg bread	0.7	6	Bouscaren (1992)	

Tier 2 emission factors						
Code	Name					
2.H.2	2.H.2 Food and beverages industry					
NA						
040605	Bread					
Wholemea	al bread					
NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
TSP, PM10, PM2.5, BC						
Value	Unit	95% confidence interval		Reference		
3	kg/Mg bread	1	9	Bouscaren (1992)		
	Code 2.H.2 NA 040605 Wholemea NOx, CO, 3 Chlordecc Toxaphen Benzo(b)ff PAHs TSP, PM10 Value	Tier 2 emission fac         Code       Name         2.H.2       Food and beverages         NA       040605       Bread         040605       Bread       Wholemeal bread         NOx, CO, SOx, NH3, Pb, Cd, Hg, A       Chlordecone, Dieldrin, Endrin, He         Toxaphene, HCH, DDT, PCB, HCB       Benzo(b)fluoranthene, Benzo(k)f         PAHs       TSP, PM10, PM2.5, BC         Value       Unit         3       kg/Mg bread	Tier 2 emission factors         Code       Name         2.H.2       Food and beverages industry         NA       Food and beverages industry         040605       Bread         Wholemeal bread       Wholemeal bread         NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, I         Chlordecone, Dieldrin, Endrin, Heptachlor, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCC Benzo(b)fluoranthene, Benzo(k)fluoranthe PAHs         TSP, PM10, PM2.5, BC         Value       Unit       95% coninter         3       kg/Mg bread       1	Tier 2 emission factors         Code       Name         2.H.2       Food and beverages industry         NA       O40605       Bread         040605       Bread       Vholemeal bread         NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabro Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/I Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indence PAHs         TSP, PM10, PM2.5, BC <b>Value Unit 95% confidence</b> interval         3       kg/Mg bread       1       9		

# Table 3-16Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Wholemeal bread

# Table 3-17Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Light Rye bread

Tier 2 emission factors						
	Code	Name				
NFR Source Category	2.H.2	Food and beverages	industry			
Fuel	NA					
SNAP (if applicable)	040605	Bread				
<b>Technologies/Practices</b>	Light Rye	bread				
Region or regional conditions						
Abatement technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC					
Pollutant	Value	Unit	95% confidence Reference			
			inte	rval		
			Lower	Upper		
NMVOC	3	kg/Mg bread	1	9	Bouscaren (1992)	

Tier 2 emission factors						
	Code	Name				
NFR Source Category	2.H.2 Food and beverages industry					
Fuel	NA					
SNAP (if applicable)	040605	Bread				
Technologies/Practices	Cakes, bis	cuits and breakfast cer	eals			
Region or regional conditions						
Abatement technologies						
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC					
Pollutant	Value	Unit	95% confidence Reference			
			Lower	Upper		
NMVOC	1	kg/Mg product	0.1	10	Guidebook (2006)	

### Table 3-18Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Cakes, biscuits and breakfast cereals

# Table 3-19Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Meat, fish and poultry

Tier 2 emission factors							
	Code Name						
NFR Source Category	2.H.2	Food and beverages	industry				
Fuel	NA						
SNAP (if applicable)	040627	Meat, fish etc. frying	/ curing				
Technologies/Practices	Meat, fish	and poultry					
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, S Chlordeco Toxaphen Benzo(b)fl PAHs	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10	), PM2.5, BC					
Pollutant	Value	Unit	95% confidence Reference interval				
			Lower	Upper			
NMVOC	0.3	kg/Mg product	0.03	3	Guidebook (2006)		

Tier 2 emission factors							
	Code	Name					
NFR Source Category	2.H.2	Food and beverages	industry				
Fuel	NA	·					
SNAP (if applicable)	040625	Sugar production					
Technologies/Practices	Sugar						
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, S Chlordecc Toxaphen Benzo(b)fl PAHs	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% confidence Reference interval				
			Lower	Upper			
NMVOC	10	kg/Mg sugar	1	100	Guidebook (2006)		

### Table 3-20Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Sugar

# Table 3-21Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Margarine and solid cooking fats

Tier 2 emission factors							
	Code Name						
NFR Source Category	2.H.2	Food and beverages i	ndustry				
Fuel	NA						
SNAP (if applicable)							
Technologies/Practices	Margarir	ne and solid cooking fat	S				
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% cor inte	Reference			
			Lower	Upper			
NMVOC	10	kg/Mg product	1	100	Guidebook (2006)		

Tier 2 emission factors							
	Code	Code Name					
NFR Source Category	2.H.2	Food and beverages i	ndustry				
Fuel	NA						
SNAP (if applicable)							
Technologies/Practices	Animal f	eed					
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO Chlordeo Toxaphe Benzo(b) PAHs	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% confidence Reference interval				
			Lower	Upper			
NMVOC	1	kg/Mg feed	0.1	10	Guidebook (2006)		

# Table 3-22Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Animal feed

# Table 3-23Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Coffee roasting

Tier 2 emission factors								
	Code Name							
NFR Source Category	2.H.2	Food and beverages i	ndustry					
Fuel	NA							
SNAP (if applicable)								
Technologies/Practices	Coffee ro	basting						
Region or regional conditions								
Abatement technologies								
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs							
Not estimated	TSP, PM10, PM2.5, BC							
Pollutant	Value	Unit	95% confidence Reference interval					
			Lower	Upper				
NMVOC	0.55	kg/Mg beans	0.18	1.7	Rentz et al. (1991)			

#### Default emission factors based on products: drinks

This subsection present the Tier 2 emission factors for alcoholic beverages based on the products produced. These are expected to be more useful than the background emission factors presented in section 0 because better activity statistics will be available.

Table 3-24	Tier 2 emission factors for source category 2.H.2 Food and beverages industry,
	Wine

Tier 2 emission factors							
	Code Name						
NFR Source Category	2.H.2	Food and beverages	industry				
Fuel	NA						
SNAP (if applicable)	040606	Wine					
Technologies/Practices	Wine	ed colour					
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10	), PM2.5, BC					
Pollutant	Value	Unit	95% confidence Reference interval				
			Lower	Upper			
NMVOC	0.08	kg/hl wine	0.008	0.8	Guidebook (2006)		

### Table 3-25Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Red Wine

	Tier 2 emission factors							
	Code Name							
NFR Source Category	2.H.2	Food and beverages	industry					
Fuel	NA							
SNAP (if applicable)	040606	Wine						
Technologies/Practices	Red whine							
Region or regional conditions								
Abatement technologies								
Not applicable	NOx, CO, S Chlordeco Toxaphen Benzo(b)fl PAHs	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10	), PM2.5, BC						
Pollutant	Value	Unit	95% confidence Reference interval					
			Lower	Upper				
NMVOC	0.08	kg/hl wine	0.03	0.24	Guidebook (2006)			

Tier 2 emission factors							
	Code	Name					
NFR Source Category	2.H.2	Food and beverages	industry				
Fuel	NA	•					
SNAP (if applicable)	040606	Wine					
Technologies/Practices	White win	e					
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, S Chlordeco Toxaphen Benzo(b)fl PAHs	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10	), PM2.5, BC					
Pollutant	Value	Unit	95% confidence Reference interval				
			Lower	Upper			
NMVOC	0.035	kg/hl wine	0.012	0.11	Guidebook (2006)		

### Table 3-26Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>White Wine

### Table 3-27Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Beer

Tier 2 emission factors							
	Code Name						
NFR Source Category	2.H.2	Food and beverages	industry				
Fuel	NA						
SNAP (if applicable)	040607	Beer					
Technologies/Practices	Beer (inclu	uding de-alcoholized)					
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, S Chlordeco Toxaphen Benzo(b)fl PAHs	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs					
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Value Unit 95% confidence Reference					
			Lower	Upper			
NMVOC	0.035	kg/hl beer	0.012	0.11	Guidebook (2006)		

	Tier 2 emission factors							
	Code	Code Name						
NFR Source Category	2.H.2	Food and beverages	industry					
Fuel	NA	•						
SNAP (if applicable)	040608	Spirits						
Technologies/Practices	Spirits	·						
	unspecifie	ed sort						
Region or regional conditions								
Abatement								
technologies								
Not applicable	NOx, CO,	SOx, NH3, Pb, Cd, Hg, A	s, Cr, Cu, l	Ni, Se, Zn,	Aldrin, Chlordane,			
	Chlordeco	one, Dieldrin, Endrin, He	eptachlor,	Heptabro	mo-biphenyl, Mirex,			
	Toxaphen	e, HCH, DDT, PCB, HCB	, PCP, SCC	P, PCDD/I	<sup>=</sup> , Benzo(a)pyrene,			
	Benzo(b)f	luoranthene, Benzo(k)f	luoranthe	ne, Indeno	o(1,2,3-cd)pyrene, Total 4			
	PAHs							
Not estimated	TSP, PM10	), PM2.5, BC						
Pollutant	Value	Unit	95% con	fidence	Reference			
			interval					
			Lower	Upper				
NMVOC	15	kg/hl alcohol	1.5	150	Guidebook (2006)			

### Table 3-28Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Spirits

# Table 3-29Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Malt Whisky

Tier 2 emission factors									
	Code	Code Name							
NFR Source Category	2.H.2	Food and beverages indust	ry						
Fuel	NA	•							
SNAP (if applicable)	040608	Spirits							
Technologies/Practices	Malt whisky								
Region or regional conditions									
Abatement technologies									
Not applicable	NOx, CO, S Endrin, Hep Benzo(a)py PAHs, HCB	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs, HCB, PCP, SCCP							
Not estimated	TSP, PM10, PM2.5								
Pollutant	Value	Unit	95% confidence interval Reference						
			Lower	Upper					
NMVOC	15	kg/hl alcohol	7.5	30	Guidebook (2006)				

Tier 2 emission factors							
	Code	Name					
NFR Source Category	2.H.2	Food and beverages industry					
Fuel	NA						
SNAP (if applicable)	040608 Spirits						
Technologies/Practices	Grain whisky						
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% confidence interval		Reference		
			Lower	Upper			
NMVOC	7.5	kg/hl alcohol	3.8	15	Guidebook (2006)		

# Table 3-30Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Grain Whisky

# Table 3-31Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Brandy

Tier 2 emission factors							
	Code	Name					
NFR Source Category	2.H.2	Food and beverages industry					
Fuel	NA						
SNAP (if applicable)	040608	040608 Spirits					
Technologies/Practices	Brandy						
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% confidence		Reference		
			interval				
NMVOC	3.5	kg/hl alcohol	1.2	11	Guidebook (2006)		
	2.5				24.46.555(2000)		

Tier 2 emission factors							
	Code	Name					
NFR Source Category	2.H.2	Food and beverages industry					
Fuel	NA						
SNAP (if applicable)	040608	040608 Spirits					
Technologies/Practices	Other spirits						
Region or regional conditions							
Abatement technologies							
Not applicable	NOx, CO, SOx, NH3, Pb, Cd, Hg, As, Cr, Cu, Ni, Se, Zn, Aldrin, Chlordane, Chlordecone, Dieldrin, Endrin, Heptachlor, Heptabromo-biphenyl, Mirex, Toxaphene, HCH, DDT, PCB, HCB, PCP, SCCP, PCDD/F, Benzo(a)pyrene, Benzo(b)fluoranthene, Benzo(k)fluoranthene, Indeno(1,2,3-cd)pyrene, Total 4 PAHs						
Not estimated	TSP, PM10, PM2.5, BC						
Pollutant	Value	Unit	95% confidence interval		Reference		
			Lower	Upper			
NMVOC	0.4	kg/hl alcohol	0.13	1.2	Guidebook (2006)		

### Table 3-32Tier 2 emission factors for source category 2.H.2 Food and beverages industry,<br/>Other spirits

### 3.3.3 Abatement

A number of add on technologies exist that are aimed at reducing the emissions of specific pollutants. The resulting emission can be calculated by replacing the technology specific emission factor with an abated emission factor as given in the formula:

$$EF_{technologyabated} = (1 - \eta_{abatement}) \times EF_{technologyunabated}$$
(4)

For the activities in the food industry, it is assumed that abatement equipment reduces the emissions by 90% (Guidebook, 2006). However, no specification of the equipment is given.

No further information is available on abatement efficiencies of reduction measures in the food and beverages industry.

#### 3.3.4 Activity data

The relevant activity statistics are based on the national production figures, including:

- total production of home-killed meat, including meat subsequently canned;
- total fish and seafood landed;
- total production of poultry meat;
- total sugar production;
- total production of fats excluding butter;
- total production of bread;
- total production of cakes, biscuits and breakfast cereals;
- total production of compound feedstuffs for cattle, pigs, poultry and other animals;

- total weight of beans roasted to produce coffee;
- total production of wine;
- total production of beer and cider;
- total production of spirits.

The principal information source for these production data will be the country's national statistics of production.

International statistics for drink manufacturing activities are also provided by the World Drink Trends, 1993. NTC Publications Ltd, ISBN 1 870562 63 1.

### 3.4 Tier 3 emission modelling and use of facility data

Tier 3 is not available for this source category.

### **4** Data quality

### 4.1 Completeness

No specific issues.

### 4.2 Avoiding double counting with other sectors

No specific issues.

### 4.3 Verification

#### 4.3.1 Best Available Technique emission factors

There is a BREF document available for the Food and Drink industry (European Commission, 2006). However, this document only describes BAT for this sector and does not suggest numerical values for the emissions.

### 4.4 Developing a consistent time series and recalculation

No specific issues for Tier 1 and 2

For Tier 3 using facility level data, it might occur that a different selection of facility level data is included in different years. This can lead to time series inconsistencies. Moreover, PRTR data generally are available for specific years only. Splicing such recent reported data under EPRTR/EPER with historical data could be used to get consistent time series. Splicing could be used for both the activity data and the country specific emission factors.

Unexpected discontinuities in time series can occur when specific food and beverage works come into operation or are closed in specific years. If this happens, it is good practice to clearly document such explanations in the inventory archives.

### 4.5 Uncertainty assessment

Uncertainties in the emissions from the production of food and beverages are generally expected to be greater than a factor of 2. All Tier 1 and Tier 2 emission factors provided in this Guidebook have a 95% confidence interval with them.

The uncertainty in emissions from spirits will also be greater than a factor of 2 unless the type of spirit produced is identified. If this is the case, then the uncertainty in emissions from spirits will be less than a factor of 2.

#### 4.5.1 Emission factor uncertainties

No specific issues.

#### 4.5.2 Activity data uncertainties

No specific issues.

### 4.6 Inventory quality assurance/quality control QA/QC

No specific issues.

### 4.7 Gridding

For food processing, major facilities may be identified and national emissions could be disaggregated based on plant capacity or employment. For the emissions remaining, it is good practice to disaggregate data by population.

The manufacture of most beverages is associated with particular regions of a country. The lowest level of accuracy is obtained by disaggregating the net emission according to population density. Greater accuracy is achieved by identifying regions where particular beverages are produced and confining the distribution of emissions to those regions.

### 4.8 Reporting and documentation

No specific issues.

### **5** References

Bouscaren, M.R. (1992), Commission of the European Community Corinair Inventory Default Emission Factors Handbook, CITEPA

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# 6 Point of enquiry

Enquiries concerning this chapter should be directed to the relevant leader(s) of the Task Force on Emission Inventories and Projection's expert panel on combustion and industry. Please refer to the TFEIP website (<u>www.tfeip-secretariat.org/</u>) for the contact details of the current expert panel leaders.