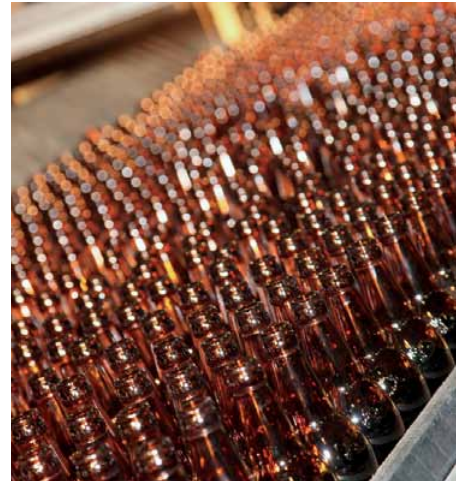


Know the Risks - Work Safely with CO₂



In addition to its vital role in photosynthesis, respiration and carbon cycle, carbon dioxide (CO₂) has many industrial applications. Both solid and liquid CO₂ are used in refrigeration and cooling. In the beverage industry, CO₂ gives the fizz to the drinks and prevents bacterial and fungal growth in soft drinks, beer and wine. CO₂ is an environmentally friendly propellant in aerosols and due to its unreactive nature it is used as an inert gas in various processes, packaging and fire extinguishers, to mention some applications. CO₂ is produced in combustion processes of carbon containing material.

In addition to its excellent refrigerant properties, the safety and the non-flammable nature of CO₂ have already been realized in the early days of refrigeration. CO₂ is one of the natural refrigerants that does not harm the ozone layer and has no or negligible climate impact. CO₂ has replaced the restricted CFC, HCFC and HFC refrigerants, which cause ozone depletion and are powerful greenhouse gases.

CO₂ Exposure Limits in the Working Environment

CO₂ is a non-toxic and non-flammable gas. However, it does not support life and exposure to elevated CO₂ concentrations can induce a risk to life. The leakage of odorless and colorless CO₂ refrigerant cannot be detected without proper sensors. Although CO₂ is considered to be a non-toxic gas, CO₂ concentration

can reach dangerously high levels in poorly ventilated spaces.

There are guidelines and regulations related to the acceptable levels of CO₂ in working environments. For example, the U.S. Occupational Safety & Health Administration, OSHA, has set limitation to CO₂ exposure. The permissible exposure limit (PEL) describes the maximum daily human exposure to a substance allowed in a workroom's air over an 8-hour shift.

PEL for CO₂ is 5 000 ppm measured as time weighted average (TWA) level of exposure. In addition, the American Conference of Governmental Industrial Hygienists, ACGIH, has set the short-term exposure limit to 30,000 ppm of CO₂.

Risks of CO₂

CO₂ is always present in the atmosphere at a low level of approximately 400 ppm. However, high concentrations of CO₂ are extremely dangerous. Drowsiness is experienced under continuous CO₂ exposure at a level of 10,000 ppm (1%). At 2-3% of CO₂ heaviness in the chest is experienced and breathing becomes more frequent and deeper. Headache and sweating will also develop during the exposure. Levels above 5% of CO₂ are considered toxic. At 4-5% of CO₂, breathing becomes uncomfortable and lack of oxygen starts causing dizziness. At 6% of CO₂ the sensory processing abilities start deteriorating after some minutes. Less than one minute of exposure to 10-15% of CO₂ results quickly in unconsciousness. When the CO₂ level is between 17 and 30%, fatal exposure occurs in less than one minute.

At all places where CO₂ gas or CO₂ ice is used, produced, shipped or stored, the levels of CO₂ can rise dangerously high and the environment must be monitored with an appropriate sensor.

Selecting the Location for the CO₂ Measurement

When measuring CO₂ for the safety of the personnel, the CO₂ transmitter should be installed as close as possible to potential leakage points for early detection. Transmitters

should also be placed in all human occupied spaces. When designing the CO₂ safety monitoring solution, the geometry of the monitored area should be considered, taking into account ventilation and air flow in the space. The number and location of the CO₂ transmitters should always be based on risk assessment of the monitored area.

Get familiar with Vaisala's reliable and accurate CO₂ transmitters at www.vaisala.com/GMT220

Typical Concentrations and Effects

Effect	CO ₂ Concentration
Typical atmosphere	350 - 450 ppm
Acceptable indoor air quality	600 - 800 ppm
Tolerable indoor air quality	1000 ppm
Average exposure limit over 8 hours	5000 ppm
Concern, short exposure only	6000 - 30000 ppm
Increased respiration and headache	3 - 8 %
Nausea, vomiting, unconsciousness	10 % +
Sudden unconsciousness, death	20 % +

VAISALA

For more information, visit www.vaisala.com or contact us at sales@vaisala.com

Ref. B211122EN-A ©Vaisala 2011

This material is subject to copyright protection, with all copyrights retained by Vaisala and its individual partners. All rights reserved. Any logos and/or product names are trademarks of Vaisala or its individual partners. The reproduction, transfer, distribution or storage of information contained in this brochure in any form without the prior written consent of Vaisala is strictly prohibited. All specifications — technical included — are subject to change without notice.

CO₂ Measurements in Breweries and Wineries



Carbon dioxide safety measurement is especially needed in breweries.

Carbon dioxide is used for the carbonation of beverages. CO₂ is the gas that gives the fizz to soft drinks and sparkling wines. In breweries, CO₂ is recovered as a by-product of fermentation. As high concentrations of CO₂ are clearly hazardous, most countries, including the USA, have set workplace exposure limits. Carbon dioxide monitoring is essential for employee safety in the brewing and carbonated drinks industry.

Carbon dioxide can be a safety hazard. When CO₂ rises, people start feeling tired. Very high concentrations can lead to unconsciousness or even death. Occupations where carbon dioxide can rise to dangerous levels include the brewing and carbonated drinks industries, as well as wineries. It is therefore vital to measure the level of carbon dioxide in every place where there is a risk of CO₂ build-up or leakage.

Most countries have set workplace exposure limits for CO₂. For instance, in the United States, OSHA's (Occupational Safety & Health Administration, U.S. Department of Labor) general exposure limit of CO₂ to not exceed 5,000 ppm during an eight hour working shift.

Carbon dioxide safety measurement is especially needed in beverage production, because the fermentation tanks have pressure relief valves. If

the pressure in the tanks builds up too high, the gas will exit through these valves. There is also a risk that gas can leak from the tanks or pipelines.

Measuring CO₂ in Breweries

Carbon dioxide is generated as a natural process of fermentation and is found in most brewing tanks and around filler machines, packaging and closer areas. Excessive levels of carbon dioxide can displace oxygen, causing asphyxiation.

Breweries throughout the world therefore pose unique challenges to employee safety. There are various areas within a brewery where fermentation gases may collect, becoming a hazard to employees.

In some breweries, CO₂ is recovered as a by-product of fermentation. It can then be purified and compressed for further use. In beverage production the gas for carbonation is usually delivered by gas suppliers, because it has to be very clean in order not to affect the taste.

Confined spaces are among the most hazardous places in breweries. They include beer storage tanks, brew kettles, vats, sumps, pits and other confined areas where carbon dioxide may be present.



Safe CO₂ Levels in Wineries

Similar problems arise at wineries. During the fermentation process, wine grape sugar is metabolized by yeast which converts the sugar to water, alcohol and carbon dioxide. During the active fermentation process, concentrations of carbon dioxide within the headspace of a fermenting tank may reach levels approaching 100 % by volume.

From the trucking in and crushing of freshly harvested grapes to the final aging and bottling process, care must be taken to protect people from potential hazards. Areas of concern within wineries include pits, sumps and storage tanks, as well as fermentation rooms, barrel cellars

and bottling rooms. Carbon dioxide is one of the main gas hazards.

The dangers posed by this type of CO₂ build-up include the displacement of oxygen and the potential asphyxiation of employees, as well as the dangers of being exposed to high concentrations of carbon dioxide for extended periods of time.

In wineries, too, the average exposure limit of CO₂ should be kept below 5,000 ppm during an eight hour working shift. In addition, during the active fermentation process, closed buildings should be monitored for carbon dioxide build-up before entering, as concentrations may exceed safe levels.

CO ₂ %	Symptoms
2 - 3	Symptoms of simple asphyxia occur
3 - 8	Increased respiration and heart rate, headache
< 10	Headache, nausea, vomiting, unconsciousness
10 >	Unconsciousness in less than 1 minute, death

Table 1. Effects of CO₂ overexposures.
Sources: NIOSH / OSHA and University of California.

The following exposure limits are recommended		
PEL-OSHA 5000 ppm	9000 mg/m ³	TWA
TLV-ACGIH 5000 ppm 30000 ppm	9000 mg/m ³ 54000 mg/m ³	TWA STEL
REL-NIOSH 5000 ppm 30000 ppm	9000 mg/m ³ 54000 mg/m ³	TWA STEL

Table 2. Recommended exposure limits.

PEL	Permissible Exposure Limit
TWA	Time Weighted Average
TLV	Threshold Limit Value
STEL	Short Term Exposure Limits
REL	Recommended Exposure Limit
OSHA	Occupational Safety and Health Administration
ACGIH	American Conference of Governmental Industrial Hygienists
NIOSH	National Institute for Occupational Safety and Health

VAISALA

Please contact us at www.vaisala.com/requestinfo



Scan the code for more information

Ref. B211529EN-A ©Vaisala 2016
This material is subject to copyright protection, with all copyrights retained by Vaisala and its individual partners. All rights reserved. Any logos and/or product names are trademarks of Vaisala or its individual partners. The reproduction, transfer, distribution or storage of information contained in this brochure in any form without the prior written consent of Vaisala is strictly prohibited. All specifications — technical included — are subject to change without notice.

www.vaisala.com