

Demeter/Biodynamic Inspection Report for Processing: Alcohol for further processing and alcoholic spirits for human consumption			This product-specific document is only valid when read in conjunction with the 'General In- formation Form'.		
Company:		Demeter enterprise registration number:	Date of the inspection:		
No.	Std Section	Field	n/a	Yes	No
1	Availability of up to date Demeter/Biodynamic standards				
1.1		Are these standards available at the enterprise: Demeter/Biodynamic International Processing Standards, including Part B section X Demeter/Biodynamic alcohol, latest version?			
2	Ingredients				
2.1	5	Are raw materials limited to food materials or food by-products?			
2.2	3.1	Are all raw materials Demeter/Biodynamic certified?			
2.3		Have all pre-processed raw materials, been processed according to the Demeter/Biodynamic processing standards (e.g. fruit juice concentrates to Part B section 1, molasses or clear juice from sugar beets or cane according to Part B section IX)?			
2.4	Part A 3.1/3.3	Are all incoming materials handled according to the approved separation protocol?			
2.5	3.2	Are the yeast and any other fermentation aids documented GMO free?			
2.6		Are any other additives and processing aids approved?			
2.7		Do the aids and additives (excluding yeast) make up less than 1% of the fermenting must?			
3	Processing methods				
3.1	4.1.1	Before processing begins are all vessels, piping etc cleaned according to the separation protocol?			
	4.1.1.1	Are cereals for malting germinated in potable water			
		Malt is produced without the use of Sulphur treatment			
		Only indirect heat is used to dry the malt			
3.2	4.1.2	If diluted, is only potable water used?			
3.3	4.1.3	Is the fermentation process anaerobic?			
3.4	4.1.4	If re-used, is the yeast washed before re-use?			
3.5		If the yeast is recovered from certified organic production, is the content of certified organic must less than 5% of the volume of the Demeter ferment?			
3.6		Is yeast containing conventional must excluded?			
3.7	4.1.5	Is fractional steam distillation used?			
3.8	4.1.7	Are Demeter alcoholic spirits for human consumption flavoured using only certified Demeter ingredients?			
3.9		Have flavours with no Demeter certification been approved by the respective organization?			
3.10	4.1.9	Is all filtering done using only processing aids listed in Section 5.3			
4	Packaging and Labelling				
4.1	4.1.8	If to be used as an ingredient in food, is the alcohol stored in stainless steel or glass?			
4.2		If the alcoholic spirit is matured, please describe process and vessel material:			
4.3		Are plastic containers used only for non-food alcohol?			
4.4		Are only glass, cork or screw caps, and tin capsules used for bottling?			
4.5		Is the labelling of Demeter alcoholic spirits for human consumption <u>ONLY</u> as ingredients list labelling?			
4.6		Copies of labels have been supplied to Demeter International for approval?			
5	Non-compliances & Comments				
	No.	Name details about the type and extent of any non-compliances, with reasons. List your proposal for appropriate conditions! Note anything else which is important to know			

		about the operator! <u>Every 'No' response above requires an entry in this section.</u>			
6		List products recommended for Demeter/Biodynamic certification:			

<p>Declaration With his/her signature the undersigned declares that all the information recorded in this inspection report is accurate. The enterprise agrees to close out any and all non-compliances that may be communicated to it as a result of the inspection report by the certification office, and to document this in full. A copy of the inspection report is to remain when possible at the enterprise.</p>	
<p>..... place, date</p>	<p>..... Manager of the enterprise, or other person who has responsibility for that part of the enterprise covered by this report.</p>
<p>I herewith confirm that I had full access to all necessary information to produce this report</p>	
<p>..... place, date</p>	<p>..... Inspector</p>