

<b>Demeter/Biodynamic Inspection Report for Processing: Bread, Cakes &amp; Pastries</b>		<b>This product-specific document is only valid when read in conjunction with the 'General Information Form'.</b>
Company:	Demeter/Biodynamic enterprise registration number:	Date of the inspection:

No	Std Sect	Field	N/a	Yes	No
<b>1</b>	<b>Availability of up to date Demeter/Biodynamic International standards</b>				
1.1		Are these standards available at the enterprise: Demeter/Biodynamic International Processing Standards, Part B section III: Standards for the certification of Demeter bread, cakes and pastries (Latest version)?			
<b>2</b>	<b>Origin of the grain</b>				
2.1	1.1	Is the grain used for processing solely from Demeter/Biodynamic certified producers?			
<b>3</b>	<b>Ingredients</b>				
3.1	1.1.1	Are dried milk products excluded?			
3.2	Part A Sect 5.4	Do all sweeteners comply with Part A section 5.4?			
3.3	1.1.3.1	Are micro-organism raising agents limited to baking ferments, sour dough produced by the bakery and yeast?			
3.4		If conventional yeast is used as a raising agent because organic yeast or yeast grown on an organic substrate is not available, is there written conformation that it is not genetically modified?			
3.5	1.1.3.2	Are chemical raising agents limited to E501 for ginger and honey bread and tartaric acid baking powder?			
3.6		Are phosphates excluded from all raising agents?			
3.7	1.1.5	Are oils for deep frying limited to organic or Demeter/Biodynamic peanut or palm oil?			
3.8	1.1.6	Is chocolate for coatings either Demeter/Biodynamic or certified organic?			
3.9		If lecithin is present in chocolate, is it not genetically modified?			
3.10	1.1.7	Do all fruit preparations used meet the requirements of Part I section 1.3.4 of the Processing Standards?			
<b>4</b>	<b>Additives and aids</b>				
4.1	1.2.1	Are setting (thickening) agents limited to E406 Agar-agar, E410 Carob bean gum, E412 Guar gum and non-amidated Pectin (E440a), free of phosphates, calcium sulphate and refined sugar?			
4.2	1.2.1	Is gelatine used only for yoghurt, cottage cheese and cream preparations?			
4.3	1.1.3.2	Is grain starch the only carrier used in the tartaric acid baking powder?			
4.4	1.2.2	Is the solution of sodium hydroxide (E524) used for Brezel and salt bakery products limited to 4%?			
4.5	1.2.3	Are flavourings for fancy baking solely pure etheric oils or pure extracts identical with the parent material, extracted using pressure, water/steam, vinegar, oil, ethanol or CO2 only?			
4.6		Is the use of baking improvers in the production of small bakery items, baguettes, rusks and toast limited to wheat gluten (but not in wheat free products)?			
4.7		If acerola powder is used is it accompanied by a GMO free declaration?			
4.8		If fruit juices, malt and soya flour are used are they in Demeter quality?			
4.9		Are all ingredients and additives in baking improvers allowed in these standards and declared in full in the declaration as required for the labelling of wrapped and loose Demeter/Biodynamic bakery products?			
<b>5</b>	<b>Processing methods</b>				
5.1	2.1	If milling of the grain to flour uses a hammer mill, is the mill equipped with an effective cooling system?			
5.2	2.4	Are microwave ovens excluded from the thawing of frozen fruit to be used in bakery products?			
5.3		Is the freezing of baked bread and bakery products excluded?			
5.4		If speciality products e.g. biscuits are frozen are they sold only as frozen food?			
5.5	2.5	Are high frequency infrared ovens excluded from baking all Demeter/Biodynamic products?			

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5.6	2.6	Are single use aluminium baking forms excluded?			
5.7	2.6	If coated tins or trays are used is the surface free of all surface damage?			
5.8	1.3.1	Are non-stick agents limited to grain flours, plant oils and fats, butter and other animal fats and wax?			
5.9	1.3.2	Is baking paper or baking foil used solely to prevent sticking of small bakery items – salt brezels, buns, biscuits etc?			
<b>6</b>	<b>Labelling</b>				
6.1	3	Are Demeter/Biodynamic bread and bakery products, whether wrapped or loose, accompanied by an ingredients list which is available to all customers, retailers and distributors?			
<b>7</b>	<b>Non-compliances &amp; Comments</b>				
	No.	<b>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></b>			
<b>8</b>	<b>List products recommended for Demeter/Biodynamic certification:</b>				

**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>..... place, date</p>	<p>..... <b>Manager of the enterprise, or other person who has responsibility for that part of the enterprise covered by this report.</b></p>
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**I herewith confirm that I had full access to all necessary information to produce this report.**

<p>..... place, date</p>	<p>..... <b>Inspector</b></p>
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