

<b>Demeter/Biodynamic Inspection Report for Processing: Grain, Cereal Products, Pasta, and Tofu</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 IV (grain, cereal products and pastas) latest version?  If baking premixes are produced, Part B section III (bread, cakes and pastries), latest version.			
<b>2</b>	<b>Origin of the grain</b>				
2.1	2	Is the grain used for processing solely from Demeter/Biodynamic certified producers?			
<b>3</b>	<b>Ingredients, additives and processing aids</b>				
3.1		If partially prepared products are used as a starting point and then further processed, have they been produced to the Demeter/Biodynamic standards (additives, aids, etc...)			
3.2	Part A Sect 5.3	Are thickeners limited to E406 Agar-agar, E410 Carob bean gum, and E412 Guar gum?			
3.3	Part A Sect 5.4	Which sweeteners are used? Please specify. .....			
3.4	2.2	Baking premixes: As rising agents/cultures in baking premixes are only backing ferments, sour dough, dried sour dough granules, yeast, yeast products and/or tartaric acid baking powder used?			
3.5	2.2	Are rising agents included only in backing mixtures for small bakery items, baguettes, rusks, toast?			
3.6	2.2	Do these rising agents conform to the requirements of the DI processing standards section III Bread cakes and pastries?			
3.7	2.2	Are there no further additives used in baking premixes?			
3.8	2.2	Starch production: Is there no prevention of natural acidification in starch production through the use of antibiotics?			
3.9	2.2	Are the flavourings used extracts in certified organic quality e.g. etheric oils?			
3.10	3.2	If any inert atmosphere aids are used, are they restricted to N <sub>2</sub> , CO <sub>2</sub> and/or Argon?			
3.11	4.2/ 4.3	Tofu production: Please list all aids and additives:			
3.12	4.4	Is tofu smoked using hardwood/hardwood shavings/hardwood sawdust only?			
3.13	4.5	Are extrusion methods excluded in tofu production?			
<b>4</b>	<b>Processing methods</b>				
4.1	3.1	Is there no production of modified starch using chemicals or enzymes?			
4.2	3.1	Do extrusion techniques used to produce puffed grains for example, use Demeter/Biodynamic ingredients only?			
4.3	3.2	If pH adjustment is required, is it restricted to NaOH?			
4.4	3.2	Are NO isolated enzymes used?			
<b>5</b>	<b>Labelling</b>				
5.1	3.1	How are extruded products labeled? Please specify.			
<b>6</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>			

7		<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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