

Demeter/Biodynamic Inspection Report for Processing: Fruit & Vegetable Production			This product-specific document is only valid when read in conjunction with the 'General Information Form'.		
Company:		Demeter/Biodynamic enterprise registration number:	Date of the inspection:		
No.	Std Section	Field	n/a	Yes	No
<b>1</b>	<b>Availability of up to date International Demeter/Biodynamic standards</b>				
1.1		Are these standards available at the enterprise: Demeter International Processing Standards, Part B I: Standards for the certification of Demeter/Biodynamic fruit and vegetable products, including potatoes and potato products? (Latest version)?			
<b>2</b>	<b>Fruit</b>				
2.1	1	Is only fruit with Demeter/Biodynamic certification used?			
2.2	1.1	Are only non-chemical preservation methods used in storage (cool storage, humidity modification, controlled atmospheres)?			
<b>3</b>	<b>Ingredients, additives and processing aids</b>				
3.1	1.2.1.1	Are sweeteners restricted to honey, raw sugar, syrups or other non-isolated sweeteners (syrups, concentrates, malt extract, dried fruit)?			
3.2		Is Pectin (E440a) used as an additive only in fruit spreads?			
3.3		Is Agar-agar (E406), used only in fruit spreads (which also may contain no phosphates, calcium sulphate, or be preserved with sulphur dioxide)?			
3.4		Is carob bean gum (E410) used only in fruit spreads?			
3.5		Are enzymes free of chemical preservatives and certified in writing to be not genetically modified?			
3.6		Is starch of certified organic quality?			
3.7	Part A 5.2	Is there no taste modification though the addition of flavourings (pure extracts may be used)?			
3.8	1.2.2.2	Are filter materials asbestos/chlorine free?			
3.9		Are only CO <sub>2</sub> , N <sub>2</sub> and Argon used as cooling or controlled atmosphere agents?			
3.10		If plant oils and fats are used as non-stick agents in dried fruit production: Are they non-hydrogenated?			
<b>4</b>	<b>Processing methods according to product groups</b>				
4.1	1.3.1.1	Is final rinsing after washing done with potable water?			
4.2	1.3.2.1 also 1.3.2.2 1.3.2.3	Is dried or frozen fruit, or are fruit preserves treated only with natural acids e.g. lemon juice or lemon juice concentrate?			
4.3	1.3.2.1	If freeze-drying is used, has an exemption to do so been obtained?			
4.4		Is there no treatment of dried fruit with sulphur dioxide or sulphate solution?			
4.5		Frozen fruit: Is no ascorbic acid used?			
4.6		Frozen fruit: Is no saccharose in dried or syrup form used?			
4.7	1.3.2.3	Sterilised fruit preserves: Are allowable sweeteners used in the lowest concentrations?			
4.8	1.3.2.3	Sterilised fruit preserves: Is sterilization effected at high temperatures for short times?			
4.9	1.3.3.1	Fruit juices and unrefined juice extracts are not reconstituted from concentrates, and have no ingredients other than pure fruit juice?			
4.10		Is there no sweetening of fruit juices?			
4.11	1.3.3.3	No added sweeteners in juice concentrates except nectars and syrups?			
4.12	1.3.3.3	No acidity regulation with calcium carbonate in juice concentrates?			
4.13	Part A 5.2	Are there no flavourings added to fruit preparations which will be used as ingredients in other products?			
4.14	1.3.4.1	Are there no chemical preservatives in fruit preparations, which will be used as ingredients in other prod-			

		ucts?			
4.15	1.3.4.3	Fruit paste and pulp: are all additives excluded (apple may be sweetened with honey or raw sugar)?			
4.16	1.3.4.4	Are there no sweeteners in fruit spreads?			
4.17	1.3.4.5	Is evaporation to produce fruit spreads carried out under vacuum?			
<b>5</b>	<b>Vegetables</b>				
5.1	2	Are only vegetables with Demeter/Biodynamic certification used?			
5.2	2.1	Are solely technical storage methods used (no chemical preservatives, irradiation) e.g. controlled climate or atmosphere?			
<b>6</b>	<b>Ingredients, additives and processing aids</b>				
6.1	2.2.1	Is the salt used exclusively sea or rock salt without the addition of iodine and fluorine, and if it contains a free flowing agent other than E170, has written approval been obtained proving that it is impossible to use salt with E170, or with no free flowing agent?			
6.2		Is a written certificate available to confirm any starter cultures are not genetically modified?			
6.3		Are sweeteners restricted to honey, raw sugar, syrups, juices, dried fruit, malt extract) for the production of vinegars, lactic acid products and for fermentation?			
6.4	2.2.2	Are aids limited to asbestos/chlorine free filter material (for vegetable juices) diatomaceous earth, CO <sub>2</sub> and N <sub>2</sub> (for cooling or controlled atmosphere storage) and non-hydrogenated plant oils and fats?			
6.5	(2.3.3)	Does the use of diatomaceous earth for filtering vegetable juices have approval from Demeter International?			
<b>7</b>	<b>Processing of specific products</b>				
7.1	2.3.1.1	Is final washing done with potable water?			
7.2	2.3.2.1	Are the dried vegetables treated solely with natural acids (e.g. lemon juice) to prevent browning?			
7.3		Are freeze-drying methods used (Not allowed for water reduction after blanching)? Do they have written approval from Demeter International?			
7.4		Is there no use of High frequency drying?			
7.5		Is there no use of chemical moisture extraction?			
7.6		Is there no direct drying by burning fossil fuels?			
7.7		Is there no treatment with either sulphur dioxide or sodium sulphite?			
7.8		Are only natural acids used?			
7.9		Is there no use of calcium chloride in tomatoes?			
7.10	2.3.2.3	Fermented vegetables contain additions of sweeteners less than 1%?			
7.11		Are no preservatives used in fermented vegetables?			
7.12		Are lactic acid olives not treated with NaOH?			
7.13		Vegetables pickled in vinegar have no additions of isolated natural acids or chemical preservatives?			
7.14	2.3.2.4	Are frozen vegetables frozen as quickly as possible?			
7.15		Is there no extra liquid in the frozen vegetables?			
7.16	2.3.3	Are vegetable juices acidified solely with natural acids (cider vinegar, sauerkraut juice)?			
7.17	3.1	Fruit vinegar – no essences produced?			
7.18		Do the fruit vinegars have no caramel colouring, no sulphurous acid, no E536 (potassium hexacyanoferrate)			
7.19		Are synthetic methods excluded from vinegar production?			
7.20	3.2	Are no chemical preservatives used in tomato pulp?			
<b>8</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! Every 'No' response above requires an entry in this section.</b>			

<b>9</b>	<b>List products recommended for Demeter/Biodynamic certification:</b>	

<p><b>Declaration</b>          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>.....  <b>place, date</b></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>
<p>I herewith confirm that I had full access to all necessary information to produce this report.</p>	
<p>.....  <b>place, date</b></p>	<p>.....  <b>Inspector</b></p>