

Demeter/Biodynamic Inspection Report for Processing: Meat and Meat Products		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
1	Availability of up to date Demeter/Biodynamic International standards				
1.1		Are these standards available at the enterprise: Demeter/Biodynamic International Processing Standards, Part B section VI (Meat and meat products) latest version?			
2	Origin of the raw materials, transport and slaughter				
2.1		Are animals solely from Demeter certified producers processed?			
2.2		Is the use of electrical goods, sedatives or other chemical or synthetic materials, before, during or after transport forbidden?			
2.3		Are the animals given sufficient food and water during the waiting time?			
2.4		Are the animals quickly and effectively stunned? After stunning are they allowed to bleed completely?			
2.5		Throat cutting regulations that are to be found in some religions are permitted for that consumer group. With the exception of stunning, are the animals allowed to bleed completely?			
3	Processing: ingredients, aids and additives				
3.1	2.1.2	Are sweeteners restricted to table honey, whole cane sugar, raw sugar, maple syrup and grain and starch sugars?			
3.2	2.1.3	Are preparations and extracts of spices, extracts of meat and yeast and flavour enhancers excluded?			
3.3	2.1.3	Have written statements been obtained to confirm that irradiation or methyl bromide have not been used in the disinfection of the herbs and spices.			
3.4	2.2.3	Are starter cultures excluded from the pickling solution?			
3.5		Is written confirmation available from the supplier of mould cultures showing that they are not from genetically modified micro-organisms?			
3.6	2.2.4	If artificial casings are used, are they declared on the labelling?			
3.7	2.2.1	Are the natural casings thoroughly cleaned with lactic acid or vinegar and cooking salt?			
4	Processing methods				
4.1		It is not permitted to produce Demeter and/or certified organic goods together with conventional goods. The only exceptions are steam sterilisation, smoking and ageing in cool rooms. Is there a clear separation and labelling policy to rule out mix-ups?			
4.2	3.1	Is the use of tenderising materials, or of electrical treatments to tenderise the meat excluded?			
4.3	3.2	Is there no spraying of the carcasses with brine solutions, or with food-grade acid?			
4.4	3.3	If meat cannot be processed directly for technical reasons and is frozen is it used at the first available opportunity?			
4.5	3.4	Citrates are not used to prevent blood clotting?			
4.6	3.4	Dried blood plasma, blood plasma, and blood serum as additives in sausages are excluded?			
4.7	3.5	Jellied meats (e.g. brawn) may be produced from natural aspic and boiled up rind; is only certified organic aspic powder used?			
4.8	3.6	Does the production of salt cured meat exclude the use of nitrite salts, E 252 salt-petre, E 300 ascorbic acid, E 575 (Glucono-delta-lactone: GdL) and food-grade acid?			

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4.9	3.7	The use of milk protein and other cutting aids is excluded in the production of scalded sausages			
4.10		Citrates (e.g. sodium citrate E331) can be used for the production of scalded sausages if processing of the warm meat is not possible (In cases where the butcher cannot slaughter the animals himself, but rather has to process bought in sides of meat). Has the respective organisation been informed in writing, of all the details?			
4.11		If citrates are used are they declared in the ingredients list on the label?			
4.12	3.8	Are all additives (including dried milk products) excluded from the production of sausages for cooking in boiling water?			
4.13	3.9	Are rapid maturing processes such as the use of E 575 (GdL) excluded in the production of sausages to be eaten raw?			
4.14	3.9	If wine is used for the production of sausages to be eaten raw, is it declared on the label?			
4.15	3.10	Is the production of pressed meat using meat off-cuts excluded?			
4.16	3.11	Is smoking carried out using hardwoods and no tropical species?			
4.17		Is smoking carried out at less than 70 degrees C?			
4.18	3.12	Preserved meats are in white metal cans or glass only?			
4.19		If cans are used are they welded and not soldered?			
4.20		Are containers made of plastic, aluminium, or plastic- aluminium laminates excluded?			
5	Non-compliances & Comments				
	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:				
6.1					
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.					
..... place, date	 Manager of the enterprise, or other person who has responsibility for that part of the enterprise covered by this report.			
I herewith confirm that I had full access to all necessary information to produce this report					
..... place, date	 Inspector			