

Demeter/Biodynamic Inspection Report for Processing Milk & milk 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 International standards				
1.1		Are these standards available at the enterprise: Demeter International Processing Standards, Part B section VII (milk and milk products) latest version?			
2	Origin of the milk				
2.1	1	Is the milk transported by dedicated tankers, or in tanks labelled for Demeter/Biodynamic milk?			
2.2	2	Is milk storage in Demeter/Biodynamic designated tanks, with no possibility of confusion with organic or conventional milk?			
2.3	3.1	Is only milk with Demeter/Biodynamic certification used??			
3	Processing: ingredients				
3.1	3.1.1.1	Are starter cultures bred and multiplied in the enterprise in Demeter/Biodynamic milk?			
3.2	3.1.1	Are genetically modified microorganisms excluded?			
3.3	3.1.1	Are production details of brought in starter cultures available in writing?			
3.4	3.1.4	Are only sweeteners listed in part A table 5.4 used?			
3.5	3.1.6	Do all herbs and spices used meet the requirements of part B section V of the DI processing standards?			
3.6	3.1.7	Do all fruit preparations meet the requirements of part B section I of the DI processing standards?			
4	Processing: Additives				
4.1	3.2.1	Is calcium carbonate used solely for the production of sour milk cheese, and in no other cheese production?			
4.2	3.2.1	Is sodium bicarbonate excluded from sour milk cheese production?			
4.3	3.2.2	Are coatings used for hard cheeses, sliceable cheeses and semi-hard cheeses restricted to beeswax, natural hard paraffin wax and micro fine waxes?			
4.4	3.2.2	Are all the waxes listed in 4.3 free from all other additives?			
4.5	3.2.2	Are all the waxes listed in 4.3 free from all colourings?			
4.6	3.2.3	Are the smoking agents limited to suitable native woods, pinecones, herbs and other plant types?			
4.7	4.2	Is colouring with beta-carotene excluded from butter production?			
4.8	4.3	Is Betacarotin and Lactoflavin excluded from cheese and sour milk cheese production?			
5	Processing: methods				
5.1	4.1	Are aluminium vats excluded as storage or processing vessels?			
5.2		Is pasteurisation the only heat treatment used (sterilisation and UHT/ESL methods are excluded)?			
5.3	4.1	Does the milk have a positive peroxidase index after heat treatment?			
5.4		Are homogenisation processes excluded?			
5.5		Does the Demeter/Biodynamic milk have a degree of homogenisation of less than 30%?			
5.6		Does milk labelled as non-homogenised have a degree of homogenisation of less than 10%?			
5.7		Have the test results and labels been seen?			
5.8		Is there NO enriching with milk proteins, vitamins etc?			
5.9	4.2	For ease of spreading butter , are only physical methods used for cream ripening?			
5.10		Is butter production using indirectly acidified butter (NIZO method) excluded?			
5.11		Is butter in cold storage for no longer than six months?			
5.12		Is cold storage butter NOT mixed with fresh butter?			

5.13	4.3	Are fresh and curd cheeses made with the addition solely of starter cultures and rennet?			
5.14		Is centrifugal whey separation excluded?			
5.15		Is the amount of salt added to sour milk cheese less than 2.5%			
5.16	4.5/4.6	Is heating in the production of sour milk products including yoghurt, kefir, buttermilk and sweet milk products less than 95°C / 10 min?			
5.17		Is UHT and ESL processing excluded?			
5.18		Is homogenisation using a homogeniser excluded – partial homogenisation of yoghurt only by using a centrifuge?			
5.19		Dry matter increase ONLY by addition of powdered milk, or evaporation under vacuum/downdraft, multi-stage evaporator?			
5.20		Buttermilk has NO additional water?			
5.21		The finished milk products are NOT heated?			
5.22	4.7	Is there NO enrichment of cream with milk proteins?			
5.23		The cream is not homogenised?			
5.24		Does the cream have a positive peroxidase index after heat treatment?			
5.25	4.9	Is milk powder (with the exception of milk powder from horses and goats) used solely as an ingredient in processed products?			
5.26	4.10	Cheese is purified using separation and filtration methods only?			
5.27		Reduction of microbial contamination is solely by pasteurisation or centrifuging?			
5.28		Is the cheese curdled without using pure acid?			
5.29		Is sterilisation of the brine bath using anti-microbial agents (e.g. sodium hypochlorite, hydrogen peroxide etc) excluded?			
5.30		As additions to the cheese, are only pure herbs, or extracts from pure herbs used?			
5.31	4.11	For ice cream are the thickening agents limited to carob bean gum, pectin, guar gum and agar agar?			
5.32		Are all colourings, and flavourings (except pure extracts), excluded from ice cream?			
6	Packaging				
6.1	3.2.2	Is plastic film for covering the outer layer of sliceable cheese and semi-hard cheese free from potassium sorbate, calcium sorbate, and natamycin?			
7	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>			
8	List products recommended for Demeter/Biodynamic certification:				

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