

Demeter/Biodynamic Inspection Report for Processing: Cooking Oils & Fats		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 VIII: Standards for the certification of Demeter cooking oils and fats, latest version?			
2	Ingredients, processing aids and additives				
2.1	1.2	Are all processing aids used contained on the list of allowable products (asbestos/chlorine free filter material, diatomaceous earth, nitrogen)? Please state filter material used, if any.			
2.2	1.2	Are restricted processing aids used according to the stated restriction?			
2.3	1.3	Are all additives, except organic lecithin in margarine production, excluded?			
3	Processing methods for <u>cold-pressed</u> oil production				
3.1	2.1.1	Does the maximum temperature of the seed oil, measured at the press outlet, not exceed 60°C?			
3.2		Are other specific oil maximum pressing temperatures complied with: Olive oil: 27°C; saffron and pumpkin seed oil: 50°C?			
3.3		Is roasting the seeds before pressing limited to the processing of pumpkin seed oil, sesame oil and nut oils only?			
3.4	2.1.2	Is there a guarantee that the following prohibited methods are not used: - Extraction with solvents from organic chemistry - chemical modification (hydrogenation, ester modification) - pre-warming of the raw material - mucilage removal using mineral or organic acids - treatment with active charcoal - acid removal - colour removal or bleaching?			
4	Processing methods for <u>other</u> oils and fats				
4.1	2.2.1	Is steam treatment/deodorising of oils and fats at a maximum temperature of 230°C)			
4.2		Are all steam treatments carried out only once on any one product?			
5	Processing methods for margarine				
5.1	2.4	Is the use of hardened (hydrogenated) fat and flavours excluded?			
5.2		Are processing methods limited to emulsification, pasteurisation and crystallisation?			
6	Residues				
6.1		Analysis confirms that the residues of plasticisers (softeners) in the oils are less than the BNN orientation values?			
7	Labelling and dispatch				
7.1	2.2.3	If steam treatment/deodorising is used, is it declared on all packed units for consumers and processors?			
7.2		If oils are pressed from roasted seeds are they additionally labelled as "cold pressed oil from roasted seed"?			

8 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>

9 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