

# Gentle Post Harvest Handling



# **1 General standard**

## **16 product specific standards**

Section 1 Standards for the certification of fruit and vegetable products

Section 2. Standards for the certification of nuts, seeds and kernels as processed products

Section 3. Standards for the certification of bread, cakes and pastries

Section 4. Standards for the certification of grain, cereal products, and pasta and tofu

Section 5. Standards for the treatment and processing of herbs and spices

Section 6. Standards for the certification of meat and meat products

Section 7. Standards for the certification of milk and milk products

Section 8. Standards for the certification of oils and fats

Section 9. Standards for the production of sweetening agents, confectionary, ice cream, and choco

Section 10. Standards for the certification of cosmetics and body care products

Section 11. Standards for the certification of textiles from fibers

Section 12. Standards for the certification of wine

Section 13. Standards for the certification of beer

Section 14. Standards for the making of distilled alcohol/spirits

Section 15. Standards for the making of cider and fruit wines

Section 16 Standards for the making of infant milk formula

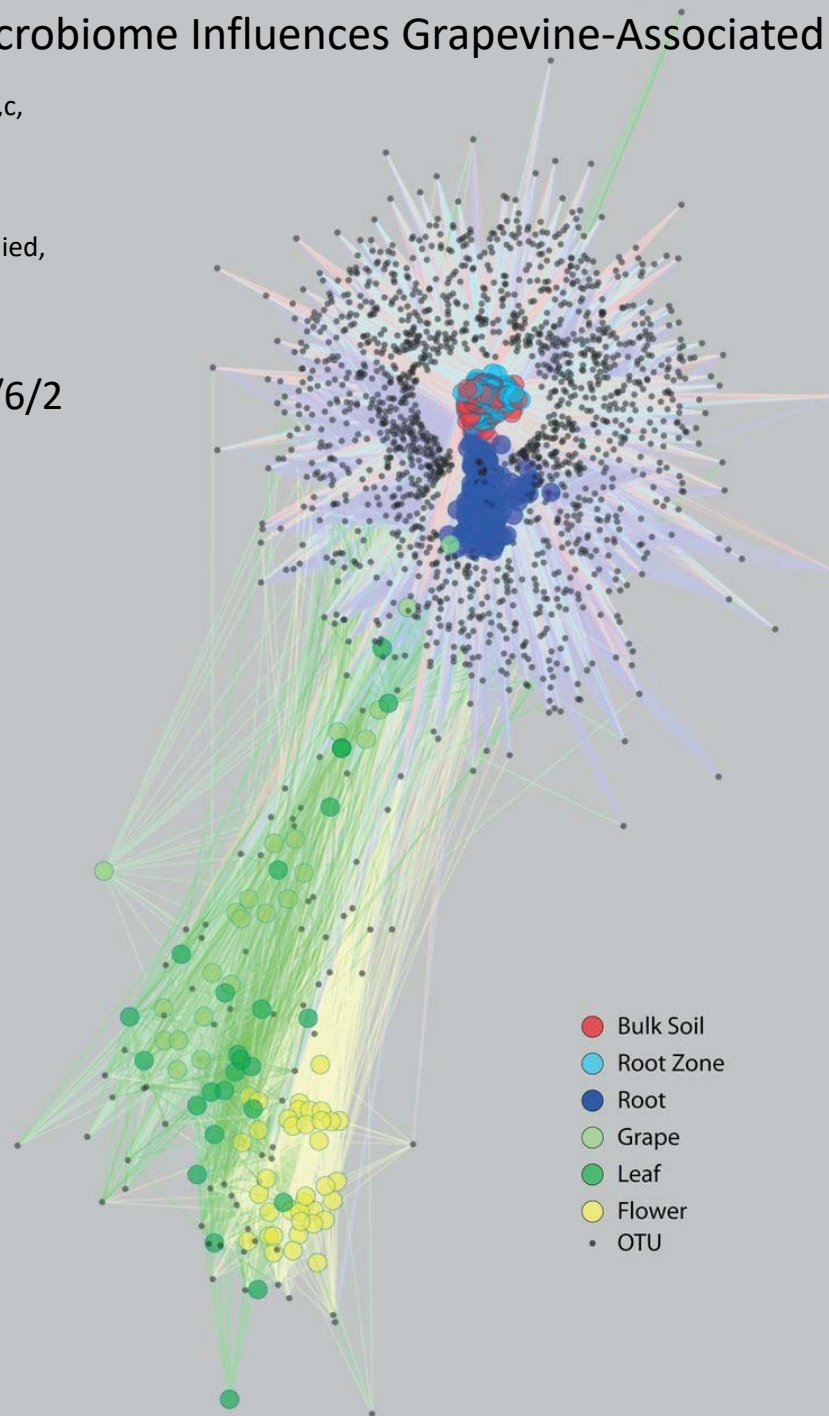
**It is important to review the applicable product specific standard in detail.**



## \*The Soil Microbiome Influences Grapevine-Associated Microbiota

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<http://mbio.asm.org/content/6/2/e02527-14.short>



The bacterial communities on grapes have the potential to influence the properties of the wine, contributing to a regional terroir.





As with grapes and wine there is also an expression of place and vitality that comes with any crop grown on a Biodynamic farm.

The Biodynamic method is based on the principle of the the farm being regenerative out of it's own living dynamics.

The Demeter Processing Standards stress not manipulating the agricultural ingredients that arise from a Biodynamic farm





Food Processing is in essence food preservation for foods not to be eaten fresh.

Through out the 16 categories close attention is paid to common food processing manipulations such as high heat, use of enzymes, homogenization, use of colorings, flavorings and additives/processing aids.

The goal always to allow the Biodynamic agricultural ingredients in the product to define the products quality and to maintain the vitality that these ingredients provide.





Any product labeled as Biodynamic or "made with Biodynamic" has a significant and verifiable amount of BD agricultural ingredients  
Biodynamic = 90%  
Made With Biodynamic= 70%  
Balance of ingredients must be certified organic or allowed non agricultural additives ( see Table 2 in Processing Standard)



## **Flavorings**

Pretending taste by adding flavors is not allowed. Pure extracts as well as herbs and spices may be used to round off the products.

Use of Microwave in processing is prohibited.

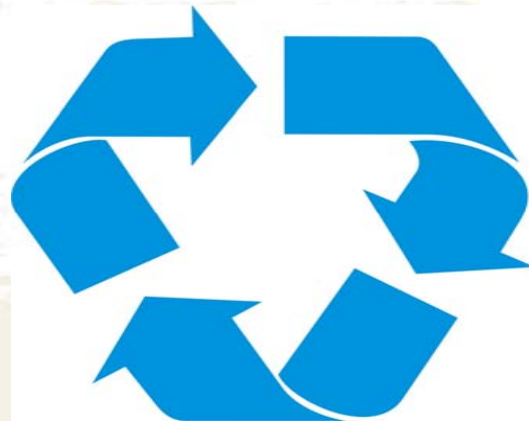


## Packaging

All packaging must be free of fungicides, preservatives, fumigants, insecticides, and not be a contamination source of any materials prohibited by this *Standard*.

Petroleum derived waxes are prohibited. Unstable (low density) plastics should not be used for lining or packaging. PVC (polyvinyl chloride) plastics are not permitted in packaging or storage containers. Precaution needs to be taken with the use of aluminum packaging, particularly with acidic and salty foods so that Aluminum does not leach from packaging into finished product. All packaging used for Demeter certified product must be shown to be recyclable.

All packaging used for Demeter certified product must be shown to be returnable on a local basis, or recyclable via common local methods available to the consumer nationally, such as curbside pick up or recycling centers. Demeter defines “recyclable” as defined by the Federal Trade Commission (FTC) Green Guide which notes a packaging as “recyclable” when at least 60% can be recycled via curbside or community recycling centers on a national level.





## 15. Genetically Modified Organisms

Ingredients, additives and packaging used with Demeter certified products need to be shown to not be from a known genetically engineered source, for example an ingredient from a genetically engineered crop variety, or genetically engineered additive such as enzymes, yeast etc. The Demeter Standard for products labeled and sold as Biodynamic is “none detected” when tested for a suspected GMO contaminant. If there is a reason to suspect a processed product contains ingredients that are from GMO production, or potentially contaminated from GMO agricultural production, the product to be commercially labeled as DEMETER/BIODYNAMIC will be tested to verify “none detected”.



## Environmental Concerns

The waste stream resulting from the processing of Demeter product must be handled in a manner that does not degrade the environment. For example directing organic waste towards compost/ soil fertility versus landfill.

Water use in processing must be done in a manner that focuses on water conservation. Water discharge from processing must be handled in a manner that does not pose a threat to the surrounding ecosystem. For example: treatment of nutrient rich wastewater, cooling of hot water, etc.







