The AUSTRALIAN DEMETER® bio-dynamic STANDARD
The Australian DEMETER Bio-Dynamic Standard
is additional to
Australian Government requirements detailed in the
National Standard for Organic and Bio-Dynamic Produce
(National Standard).

Any future alterations or additions to the National Standard has to be
met by operators using the DEMETER Word or Logo.

Certified by the
Bio-Dynamic Research Institute
Powelltown 3797 Australia
Accredited by the Australian Government
to other countries as an Approved Organic Certification Organisation

Registration right to

The Bio-Dynamic Research Institute based in Powelltown, Victoria, holds the
rights to the DEMETER Word and Trade Mark, and DEMETER Bio-Dynamic
Word and Trade Mark in Australia and is therewith subject to the provisions of
the Trade Marks Act 1995. The DEMETER Trade Mark was registered in
Australia in 1967 and has been in use since 1953 as a symbol of quality produce.

This document outlines the requirements for a product to carry the
DEMETER Word and/or Trademark or reference to DEMETER Bio-
Dynamic Quality.
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Chapter 1

INTRODUCTION

SCIENCE BEHIND THE SYMBOL

The Australian DEMETER Bio-Dynamic symbol is your assurance of quality product.

To fully appreciate what this represents, it is necessary to briefly describe the Bio-Dynamic method as it has evolved under Australian conditions and through practical application of the research conducted by the Bio-Dynamic Research Institute.

The Australian DEMETER Bio-Dynamic method uses biological-dynamic practices to activate the life of soil and plants. The bio-dynamic preparations used were originally described by Dr. Rudolf Steiner during the “Agriculture Course” given to land-owners and scientists between the 7th and 16th of June, 1924 in Silesia Germany. These are dynamically activating preparations and sprays, which when correctly made and applied, along with general farm management designed to allow their advantageous working, dramatically effect results in soil development, and plant dynamics (read more).

Under correct Australian DEMETER Bio-Dynamic Management, it is not necessary to rely on large applications of compost or organic matter, which, in practical terms, could not be applied on commercial multi-thousand hectare farms.

Evidence of the results of the Australian DEMETER Bio-Dynamic Method are shown in the photographs above. Photograph 1 – compacted soil, typical of agricultural today, and Photograph 2 - the same soil, within less than a year, and without the addition of any inputs other than one mechanical aeration, sowing down to pasture species and two applications of the basic soil activator spray prepared 500.

In a living soil, worms and microbes make new humus out of old organic matter,
clay particles, and with the contribution of their own bodies. Sustainability of Humus is guaranteed by the soil structure as depicted in photograph 2. Loss of soil structure results in loss of Humus.

To receive Australian DEMETER Bio-Dynamic certification a farm must demonstrate such soil structure development.

This is fundamental for the following reason:

By design of Nature, the water intake of plants and the intake of nutrients should be two different activities. The old dark roots are the water intake roots; the fine white hair roots are the feeder roots. Unlike humans or mammals, a plant has no independent warmth metabolism, so its activity is entirely governed by Sun Light and Warmth. Sun Warmth activates the plant and the plant responds by sending white hair roots into the humus to feed. As soon as the Sun withdraws and it is cooler, the roots slow down or cease feeding. A continuously changing interplay occurs - no science can ever predict what the needs of a plant are at any one moment. In naturally fed plants the feeding is determined by the Sun. In such a situation the plant never indulges, never eats too much and all it draws in is assimilated and converted into high quality nutrients. This process is possible in the biological soil condition shown in Photograph 2, where, for example, the plant can assimilate the element nitrogen into a nutritious protein. (read more)

On dead soils, like shown in Photograph 1, none of that natural feeding can take place. There is insufficient biological activity; there is no soil structure and no humus; worms and microbes are lacking. If plants are to grow on such a dead soil, water soluble fertilisers have to be applied for the basic nutrient requirements of the plant. Under these conditions, when the plant takes in its water requirements - irrespective of whether the Sun decrees to feed or not - the plant has to take in the water soluble elements. As consequence, far too much in elements (mineral salts) is taken into the plants, because this process is not Sun governed. Also, there must be balance of mineral salts and water in each cell, otherwise the plant would collapse. To compensate for such an excess of mineral salts the plant holds extra water in its cells. If there is too much mineral salt taken up, it remains unassimilated. Under this system, the element nitrogen is not assimilated into protein, but remains as nitrate salt. This is the reason for the giant cabbages and lettuces (lettuces as ‘crisp’ in leaf as a cabbage should be) coming from artificially fertilised market gardens. There is international documentation of nitrate poisoning, sterility problems with cattle, blue babies (methaemoglobinaemia) etc. on account of all this.

Exactly the same situation can arise when organic or biological farming is understood as simply applying animal manures and other organic substances in place of artificial fertilisers. Organic fertilisers or manures, eg the nitrogen in chicken manure, is just as water-soluble as nitrogen out of a fertiliser bag. The only addition is a small amount of organic matter. When such fertiliser is applied, after the first rain plants quickly become dark green. The growth result is huge, blue/black-green leaves and thick stems. This is indicative of nitrogen excess. Cow manure causes similar symptoms although a little less pronounced. It is noticeable when a cattle farmer does not harrow the cow pads - there is much growth around the cow pads, the leaves are dark green and the cows avoid eating these plants. The magnificent clover around the pads may be the only feed left in the paddock, but the cows choose not to eat it. They don’t eat it because it grows around their own manure - that is a fallacy - but because this dark green growth is bitter from excessive (unassimilated) mineral salts containing little in desirable food value and resulting in the typical nitrate problems.
Organic fertilisers work, basically, along the same lines as water soluble artificial fertilisers. Raw manure must be composted to the degree that the compost heap is as colloidal as worm casts (reference “Compost Making” Video by Peterson). Only at this stage is the compost safe to apply. Under such conditions there is nothing left which is water soluble without being encased in the colloid nature of Humus. Only then will plants not be force-fed.

**Organic manuring is manuring within the organisation of Nature.**  
**Humus is the basis thereof.**

To create humus and soil structure from the typical Soil 1 Photograph (almost all agricultural soils world wide are in this state), is much easier in countries where there is a conducive bio-geography (eg central and western Europe). In these countries, on wider acreage farming, green manuring could be undertaken. After ploughing in green manure, there is moisture and shade from newly growing weeds or crops ie. there are the essential conditions to incorporate the green manure in the soil. Climatically drier areas with less favourable/regular rainfall (eg. Australia, parts of USA, Africa and the Middle East) seldom have the conditions necessary to incorporate the green manure effectively into the soil. In these areas, without irrigation (and this applies to most of the wide acreage farms), the sun gradually burns the green manure up (termed “straw-fire”), with no increase in organic matter or humus in the soil.

Bio-Dynamic research and practice in Australia has produced a totally new concept of green manuring termed 'sheet composting': Namely, via Bio-Dynamic root activity stimulated by the soil sprays, deep underground soil structuring and humus creation through root activity takes place.¹ Once the roots in a soil like Photograph 2 go deeper, there is the exchange activity of the new plant growth, new root growth, old roots and plant waste turned into humus etc.²

For certification, a production method as basic Standard is required. “No artificial fertiliser and No synthetic chemicals” does not represent a Standard. Soil must be developed for Australian DEMETER Bio-Dynamic certification, and that requires considerable skill. During this process farmers become committed; they develop special farming skills, awareness and respect for Nature, and observation of soil, plants and animals.

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¹ Conducted by the Bio-Dynamic Research Institute: Organic Matter levels in the top soil profile (10cm) were increased from 0.9% to 11.4% in six years. At depth of 1.1m the organic matter was increased from negligible to 2.4% over the same period. (Further detailed in “Bio-Dynamic Agriculture Introductory Lectures, Volume 1, Lecture 2. Much more information is provided in the introduction to ‘Cosmo-Earthly Ecology and Green Manuring’, DVD 2006.)

² The Bio-Dynamic Method behind the DEMETER symbol is more fully explained in the publication “Bio-Dynamics Agriculture of the Future”, 2000.
With Australian DEMETER Bio-Dynamic quality certification more is required than just putting on organic fertilisers and calling this 'organic'.

DEMETER Bio-Dynamic certification requires a basic soil structure development.

Every aspect of general farm management and soil cultivation has to be reconsidered in the light of such insight.

DEMETER quality Bio-Dynamic farm practice produces healthy, living, structured soil. Healthy plants and animals are a result.
Chapter 2

DEMETER QUALITY ASSURANCE

A  INTRODUCTION

Australian agriculture is generally dependent on export. Australian farmers compete on world markets against highly subsidised US and EU farmers without receiving subsidies. Furthermore, some overseas natural farming organisations are subsidised for extension, advice and/or certification. Australian conditions require an economic inspection system. Any inspection system must give a quality guarantee to the consumer, without burdening the consumer with excessive extra costs.

In our experience, even the most comprehensive array of ‘Standards’ could not possibly cover all eventualities, therefore, our regulations are principle in nature. The commitment of the operator (farmer, processor, wholesaler, retailer, importer or exporter) to Australian DEMETER Bio-Dynamic Quality Produce is of paramount importance.

The Bio-Dynamic Agricultural Association of Australia (BDAAA) has a network of experienced senior farmer members, active or retired, in virtually all agriculturally productive areas of Australia, who act as inspectors for the Research Institute. They know every farm in their area and, furthermore, are conversant with prevailing local climatic conditions and current agricultural problems. For instance, they are aware of pest or fungal problems which, in prevailing climatic conditions, have to be expected, however little, even on naturally functioning properties.

Australian DEMETER Bio-Dynamic registration is not limited to members of the BDAAA. It is available to any farm and its owner/operator meeting the requirements of this Standard.

This Standard also details the requirements for DEMETER registration of processed products and their processor; wholesalers; retailers; and importers. Operators wishing to export DEMETER Products must also be listed with the Research Institute in order to obtain Organic Produce Certificates, which are part of the Australian Government requirements for export of Organic and Bio-Dynamic Produce.

As is the case with farmer registration, it is expected that the processor, wholesaler, retailer, importer or exporter is able to show his/her dedication and commitment to Australian DEMETER Bio-Dynamic quality products.

B  CERTIFICATION SYSTEM

B.1 The certification system of the Bio-Dynamic Research Institute involves:
   i) Inspection of the operator production/processing unit and/or premises to assess compliance with this Standard  
      - at least annually, and  
      - may also include random and unannounced inspections;
   ii) Random testing of soil, water and/or product for substances not compatible with the Standard.
B.2 The certification system is audited by the Australian Government (DAFF Organic Program), who provide Government-to-Government assurances that the Institute is implementing its duties. DAFF assesses that the Bio-Dynamic Research Institute certification system complies with:
   i) The National Standard for Organic and Bio-Dynamic Produce
   ii) The Export Control (Organic Produce Certification) Orders
   iii) The Administrative Arrangements, and
   iv) Importing Country Regulations

C APPLICATION FOR REGISTRATION AS A DEMETER TRADEMARK USER

C.1 When an operator believes he/she meets the requirements outlined in the National Standard for Organic and Bio-Dynamic Produce AND the requirements detailed in The Australian DEMETER Bio-Dynamic Standard (this Standard), he/she may apply to the Bio-Dynamic Research Institute for certification as a DEMETER Trademark user.

C.2 To apply for certification as a DEMETER Trademark user, an operator must complete and return to the Bio-Dynamic Research Institute the information requested in the application form provided by the Research Institute.

C.3 Upon receipt of an application for DEMETER Registration, an appointed officer of the Bio-Dynamic Research Institute will ensure all requested information has been completed.

C.3.1 If the necessary information has been supplied, and the submission appears to meet at least the minimum criteria required by the National Standard for Organic and Bio-Dynamic Produce and the Australian DEMETER Bio-Dynamic Standard, an officer representing the Bio-Dynamic Research Institute Council will either:
   a) arrange for an Institute inspector to inspect the operator and premises of the applicant, or
   b) appoint a suitably qualified person to inspect the operator and the operation.

   Note: An applicant or certified operator has no right to choose their own inspector. In applying for, or renewing, DEMETER certification the applicant/operator will agree to co-operate with the inspector appointed by the Research Institute.

C.3.2 If the necessary information has not been supplied, a letter requesting the outstanding information will be issued to the applicant.

C.4 The designated inspector will complete the appropriate Inspection Report, and present the report, along with his recommendations to the Bio-Dynamic Research Institute Review Committee.

C.5 The Review Committee will then determine whether the application for DEMETER Registration meets all of the requirements set out in this Standard.
Note: The certification process takes an average of three months from receipt of an application form, until the Review Committee indicates its decision. The procedure will be delayed if an inspector is unable to arrange an inspection within one month of receipt of the application.

C.6 If an applicant is successful he will be required to sign an Agreement with the Institute. Upon the Institute’s receipt of the signed agreement (one copy retained by the Institute and one copy returned to the applicant) a Certificate indicating that the applicant is recognised as an authorised user of the DEMETER Trademark will then be issued.

C.7 Where an applicant does not meet the requirements for DEMETER registration, a letter will be issued outlining where the deficiencies have occurred.

D MAINTAINING DEMETER REGISTRATION

D.1 So long as the authorised user continues to meet the requirements outlined in this Standard he/she will be eligible for a renewal of the certificate each year as outlined in this Standard.

D.2 As part of the certificate renewal process, each Authorised User of the DEMETER Trademark will be issued with a Trademark Renewal and Information Form before the end of each trademark year. The authorised user must provide the information requested on this form, and return the signed Renewal Form, along with the current certification fee, to the Institute.

D.3 Provided points D.1 and D.2 have been fulfilled, the Institute will send the authorised user a new DEMETER certificate to cover the new Trademark year.
Chapter 3

REQUIREMENTS FOR DEMETER CERTIFICATION

SECTION I
FARM AND FARM PRODUCE CERTIFICATION

FARM PRODUCTION REQUIREMENTS

The following requirements are additional to the Production Requirements outlined in Section 3 of the National Standard for Organic and Bio-Dynamic Produce.

The Australian DEMETER Bio-Dynamic Standard is intrinsically interwoven with the Bio-Dynamic Method. It is not intended to explain the Bio-Dynamic method comprehensively within the format of this DEMETER Standard, which is designed for inspection and certification purposes. The teaching of Bio-Dynamic practices, generally, is the responsibility of the Bio-Dynamic Agricultural Association of Australia (BDAAA). In this Standard reference is made to supporting literature and specific technical requirements.

I.1 DEMETER certification is not available for a farm per se, but is jointly for farm and owner/operator. It is expected that with the Bio-Dynamic farm conversion, an equivalent development takes place with the owner/operator: observation, conscience and consciousness for Nature, soils, plants, animals, farming skills, consumer awareness. Registration is for the farm and the specific owner/operator only and is not transferable without approval by the Research Institute.

I.2 Product certification is available in two grades:

a) DEMETER Certification

i) This level of certification requires at least three years of Bio-Dynamic Management. This is reflected by considerable Bio-Dynamic development of soil structure, humus levels and associated soil colour change, when assessed with consideration of optimum development potential and limitations imposed by soil and climatic conditions in the particular geographic regions. Plant expression must show upright activity and “glow” colour (reference “Bio-Dynamics Agriculture of the Future” and “Living Agriculture”).

b) DEMETER-in-Conversion.

i) Of importance is the primary and principle commitment of the operator to Nature and Bio-Dynamic farming; farming methods applied prior to Bio-Dynamic involvement; past history of and last use of chemicals and fertilisers; state of soil and early indications of soil and plant conversion to Bio-Dynamics.

ii) Provided the soil is showing soil coagulation and colour changes in response to Bio-Dynamic management (reference “Soil Conversion” Video), a farm and operator can receive “DEMETER Bio-Dynamic-in-Conversion” certification after one year of applying Bio-Dynamic management to his/her farming system.
iii) The “in-conversion” process is part of a development cycle. Therefore a farm and operator cannot remain at the “in-conversion” stage indefinitely. Farm management/development must result in the development of soil structure as required for DEMETER Certification.

I.3 The following flow chart summarises the requirements necessary for Farm produce to receive DEMETER Certification.
Section I A: General Bio-Dynamic Management Practice

The registered owner/operator agrees to carry out all Bio-Dynamic work on the farm. Where an employee is appointed for this work, the registered owner has to notify the Institute. Registration, where an employee is appointed, is dependent on the commitment and understanding of Bio-Dynamic practice by the employee being demonstrated to the Institute’s satisfaction.

A.1 Every farm shall apply 500 and the compost preparations (502-507) at least once a year to all areas of the farm. Where physical conditions, such as steep slopes or rocky or heavily timbered ground does not allow the spraying of preparations, such areas must be indicated on the copy of the farm map supplied to the Research Institute. In drought or other unsuitable weather conditions the operator must record any areas which could not be sprayed with the preparations.

A.2 Application of 500 must:
   i. coincide with the sowing of a crop, or
   ii. be applied on well grazed or cut pasture to ensure 500 reaches the soil, and
   iii. occur when the soil has enough moisture and warmth for plant growth.

A.3 501 shall be applied as often as climatic conditions indicate (Reference: Bio-Dynamic Agriculture Introductory Lectures Volume 1, Lecture 5).

A.4 The Bio-Dynamic preparations must be produced in areas of extreme winter coldness to enable the process of transubstantiation to occur (Reference: “Bio-Dynamics Agriculture of the Future”). Where operators make their own preparations, an initial inspection of the preparations – at the time of lifting – will be required, with the cost of this inspection to be carried by the applicant.

A.5 Stored 500 and the compost preparations must be insulated from the environment using at least 8cm of dry peatmoss as cavity (refer to diagrams in Appendix A). The storage box and container must be of natural material, and free from any contaminating substance eg glues. The box must be situated in a cool place and not near exhaust fumes or electricity.

A.6 During storage, 500 and the compost preparations must be maintained in the same moist colloid condition as when first removed from the ground. (Reference: ‘Bio-Dynamics Agriculture of the Future’.)

A.7 501 must be stored in a glass jar, with a loose fitting lid, which has access to early morning sunlight.

A.8 For 500 and 501 application the following must be met:
   i. 500 and 501 stirred by hand, or in stirring machines no larger than 60 gallons (270 litres), designed and tuned to perform as outlined in the video ‘Stirring and Stirring Equipment’. (Also reference “Living Knowledge” and “Bio-Dynamic Agriculture Introductory Lectures” Volume 1, Lecture 4.)
   ii. 500 is applied at a rate of 88 grams per hectare with a minimum of 32.7 litres of water per hectare. (11/4oz of 500 in a minimum of 3 gallons per acre.)
   iii. 501 is applied at a rate of 2.4 grams per hectare with a minimum of
32.7 litres of water per hectare. (1 gram of 501 in a minimum of 3 gallons per acre.)

iv. quality of water for stirring must be from the purest source on the farm, and may require special testing.

v. heating arrangements for the water is to be from a natural source of heat (eg wood or gas), not electricity. Water must be evenly heated and never allowed to exceed 35°C.

vi. stirring is for exactly one hour; to be undertaken outside and not near power lines; and at hours approved by the Institute (Reference: “Bio-Dynamics Agriculture of the Future” and “Bio-Dynamic Agriculture Introductory Lectures” Volume 3, Lecture 3).

vii. spraying to be undertaken with equipment as low in weight as possible to avoid compacting soil.

viii. spray outfit with diaphragm, roller or otherwise approved pump (not centrifugal):
   a) 500 sprayed at a maximum pressure of 56-70 KPa (8-10 P.S.I).
   b) 501 so as to produce a very fine misted spray; both with approved nozzels. No part of spray outfit must ever have been contaminated with chemicals. The preferred tank material is copper. Plastic or fibreglass tanks are not permitted.

ix. the application of 500 and 501 occurs within one hour following the completion of stirring. If this is not possible due to extenuating circumstances, then it must be applied within two hours following the completion of stirring.

A.9 all aspects of general farm management are made conducive to advantageous working of the Bio-Dynamic preparations. This includes, but is not limited to:
   a) soil brought to and maintained in an aerobic state
   b) soil cultivation undertaken in support of soil life (Reference: ‘Soil Cultivation’ video and ‘Cosmo-Earthly Ecology and Green Manure’ video.)
   c) rotational grazing of livestock combined with dynamic pasture management
   d) sufficient subdivision to allow c) above to occur
   e) slashing methods to ensure dynamic plant growth
   f) regular harrowing of manure after cattle rotations
   g) companion planting

A.10 Application of compost preparations to compost heaps to be as demonstrated in “Compost Making” Video.

Section I B: Soil Management Practices

B.1 All aspects of farm management must be designed to allow the advantageous working of the Bio-Dynamic preparations, thereby allowing the development of soil structure (Reference: “Soil Conversion” Video). This includes, but is not limited to:
   i. Soil Cultivation which supports soil structure development and soil life. (Reference “Soil Cultivation” Video.)
ii. Use of Green manure Crops and incorporation techniques to promote deep *in situ* development of humus. (Reference: ‘Cosmo-Earthly Ecology and Green Manure’ video.)

ii. Dynamic Pasture Management via slashing and/or rotational grazing.

B.2 Application of manure to the soil can be via:
   i. High quality colloidal compost (Reference: “Living Agriculture” and “Compost Making” Video), and/or
   iii. Sheet Composting (Reference “Bio-Dynamics Agriculture of the Future” and “Living Agriculture”)

B.3 Use of mulching material is restricted, and must comply with the following conditions:
   i. Any mulch used must be from natural materials that have not been treated with substances prohibited under this Standard.
   ii. Any mulch material remaining at the time of application of the bio-dynamic soil preparations must be removed before the application takes place.

Section I C: Crop and Pasture Production

C.1 Fundamental to plant health is a well structured soil. Under such soil conditions and in conjunction with the soil spray 500, plants develop white feeder roots which interact with the soil and feed from the humus component as indicated in Chapter 1 of this Standard. This finely balanced plant, root, soil and Sun Light and Warmth interaction is described more fully in “Bio-Dynamics Agriculture of the Future” and “Cosmo-Earthly Ecology and Green Manure”.

C.2 Permanent Pasture is an important management tool in developing soil structure and enabling transmutation of elements to occur:
   i. It must form the basis of grazing systems.
   ii. Broadacre cropping must be rotated with pasture phases.
   iii. Wherever climatically possible, it is to be established in orchard/vineyard culture.

C.3 Plants grown under the conditions outlined in C.1 above should be sufficiently healthy and vigorous to resist pest and disease attack. Where such soil conditions have been achieved and climatic conditions impede the vigour of plant growth, use of:
   i. 500 to stimulate root activity
   ii. 501 to increase light intake
   iii. Casuarina or Equisetium Tea to deter fungal activity may be used, as recommended by the Institute.

C.4 The Bio-Dynamic Method is a builder of Health rather than a healer of Sickness. Therefore as part of the tree/vine strengthening process it is strongly recommended that deciduous fruit trees and vines receive the Tree Spray each Winter.
Section I D: Livestock Production

D.1 Livestock must be managed and rotated in a manner which allows the dynamic activity of plant growth to maintain and enhance soil structure (Reference “Bio-Dynamics Agriculture of the Future”).

D.2 Livestock may graze on areas of the farm which due to physical restrictions cannot be sprayed with the preparations. Such areas must meet all other criteria of this Standard. The livestock require a minimum management period of six months on bio-dynamically treated areas before being marketed as DEMETER.

D.3 Feed/Fodder can be introduced only from the same or higher level certified DEMETER properties. The only exception to this is during drought or other extenuating circumstances (eg fire or floods) when:
   i) DEMETER-in conversion feed/fodder may be fed to DEMETER livestock, or
   ii) certified Organic feed/fodder may be fed to DEMETER-in-conversion livestock,
without the livestock, or their product losing certification status. However, where certified organic feed is fed to “DEMETER-in-conversion” stock, the farm will remain at the “in-conversion” level for a period of not less than six months from the time feeding of DEMETER product is reintroduced.

NOTE: The Institute strongly recommends that Bio-Dynamic Management of Livestock included the storage of at least 18 to 24 months of feed/fodder as an aid to buffer the unpredictability of the Australian climate, thereby reducing the need to implement the extenuating circumstances described above.

D.4 The feeding of meatmeal to livestock is not permitted.

D.5 The influence of dawn and dusk on the pineal gland of livestock is very important to their immunological and psychological functioning. Therefore the use of artificial lighting to increase production is not permitted.

D.6 Livestock introduced from non-DEMETER farms shall be placed in a quarantine area for a period of three weeks. Management of this area is detailed in the National Standard for Organic and Bio-Dynamic Produce.
   i) Only the carcasses of eventual offspring can be marketed under the DEMETER Trademark.
   ii) In the case of non-carcass products, the minimum management period required before being certified DEMETER is outlined in the National Standard for Organic and Bio-Dynamic Produce under the Section “Conversion of Livestock and Livestock Products”.
   iii) At the discretion of the Institute, product may be subject to testing prior to receiving certification. Cost of such testing is to be carried by the operator.

D.7 Where livestock require treatment using substances not permitted by the National Standard for Organic and Bio-Dynamic Produce (National Standard), the quarantine and management period detailed in the National Standard needs to be applied. Any such treatment, along with identification and subsequent management imposed before rejoining the livestock in question to the certified stock, must be recorded in the farm log book. Operators must not with-hold medication where it would result in
unnecessary suffering for the livestock, even if the use of such medication will cause the animal to lose its certification status.

**Section I E: Bees and Bee Products**

E.1 Bee products can be registered as DEMETER, provided the following are met:
   i) the hives are located on a certified DEMETER property, and
   ii) only certified land and native bush cover the five kilometre flight radius, and
   iii) the bees and their product are managed as outlined in the National Standard.

E.2 Where the certified area and bushland is insufficient to provide bees with a 5 kilometre flight radius, product can only be labelled as ‘Produced according to DEMETER guidelines’, provided the following conditions are met:
   i) Hives have to be located on a DEMETER certified property, or in native bush with close access to a certified property, and
   ii) Management is as outlined in the National Standard.

**Section I F: Inputs permitted under Bio-Dynamic Management**

F.1 Bio-Dynamic farms should operate as self-sufficient units. Medicinal application of major or minor elements should be made via soil or compost humus. Foliar fertilisation is not permitted.

F.2 A written request for use of any inputs must be made to the Research Institute before substances approved by the National Standard for Organic and Bio-Dynamic Produce are introduced onto DEMETER registered farms. Specific Bio-Dynamic practices and/or aids may suffice. Any approval for use will be given in writing by the Institute, and may contain conditions or restrictions to the requested input use.

F.3 Use of any inputs must be documented in a diary or farm record book, and their use reported in the annual General Information Form returned to the Institute before Certification renewal each year.

**Section I G: Sanitation of Equipment and Post Harvest Storage**

G.1 The use of good management practice is essential in ensuring clean equipment and a clean working environment. Use of brooms, air, water and steam are all acceptable methods for cleaning sheds and equipment where certified product is handled and/or stored. Appendix II Annex A of the National Standard for Organic and Bio-Dynamic Produce details permitted Sanitation Products. Areas and equipment shall be cleaned of any such products.

G.2 Acceptable Post Harvest/Storage Treatments are listed in Appendix II Annex B of the National Standard for Organic and Bio-Dynamic Produce.
Section I H: Contract Off-farm Storage/Packaging or Processing

H.1 Where a certified product must be stored and/or packaged, or undergoes processing off farm prior to being sold under the DEMETER label, and such activity is contracted by the farmer and not instigated by the handler/processor, the farmer remains responsible for the integrity of the DEMETER product.

Under these circumstances the handler/processor must satisfy all of the requirements outlined in this Standard under Section II Processing. These details will be provided to the Research Institute prior to the handling/processing activity being undertaken, in order for the Institute to undertake an inspection of the operation. However, as the handler/processor is acting under contract, only the DEMETER batch lot processed will be registered, and not the handling/processing plant per se.

H.2 The farmer responsible for the off-farm activities must attend the batch processing or appoint another person to oversee the activity, provided that person is reliably instructed.

H.3 The name of the person overseeing the process must be recorded on a PROCESSING FORM provided by the Institute (or similar, as approved by the Research Institute). The form must also record details of batch lots, including date and time of handling/processing and identification codes used when the DEMETER products were handled or processed. In the case of abattoirs, kill sheets are to provide this information. The nominated representative must also sign that each batch lot of certified product was handled or processed as per the flow chart provided to the Research Institute.

H.4 The farmer must be prepared to cover the cost of inspection and processing percentage of these off-farm facilities, and the cost of any product sample test that may be deemed necessary by the inspector or the Institute.

H.5 Where a number of registered farmers use the facilities, the premises must be certified as a DEMETER processing operation by the Institute.

Note: The Research Institute may accept the Organic Certification of a processor, provided the certification is issued by a DAFF approved organic certifying body, and the processor has provided the Institute with all details relating to their organic processing operation.

Section I I: Product Contamination and/or Testing

I.1 Areas, management practices or neighbouring activities which offer the potential for contamination of DEMETER products with substances not complying with this Standard must be reported to the Research Institute, along with the precautions taken to minimise this possibility occurring.

I.2 Any activity or event which results in the contamination of DEMETER products must be immediately notified to the Research Institute.

I.3 Initial inspection of new applications for Certification will include soil sampling for chemical residues. Where a soil test result indicates the presence of chemical residues, products will need to be tested to determine if the chemical is being transmitted to the farm product.
J.4 Whenever the Institute or an Inspector appointed by the Institute deems such necessary, testing of product for substances not compatible with this Standard will be arranged at a NATA (National Association of Testing Authorities) approved laboratory. Costs of the analysis have to be carried by the operator or applicant.

Section J: Use of the DEMETER Trademark on Product Labelling and Product Identification

The following requirements are additional to the Labelling and Advertising requirements outlined in Section 7 of the National Standard for Organic and Bio-Dynamic Produce.

J.1 An authorised user of the DEMETER Trademark must receive approval from the Institute in connection with any container or label, corporate or business name, stationery or promotional material which references the DEMETER word or Logo.

J.2 Any product certified by the Research Institute must:
   i) make reference to the Research Institute as certifier, and
   ii) carry the DEMETER logo, and
   iii) reference that the DEMETER word and/or logo is a registered Trademark, and
   iv) reference the name and contact details of the producer

As example of the above points, the following is the minimum required by the Institute on a product label:

![PRODUCT IDENTIFICATION](image)

Certified by the Bio-Dynamic Research Institute
Powelltown Victoria 3797

J.3 DEMETER produce certified by the Research Institute must also make reference to the term “Bio-Dynamic” as part of the product description. This may take the form of the following:

![Bio-dynamic Produce of Australia](image)

J.4 Identification of the certified product must be maintained throughout its storage, handling and transport. This is achieved for:
a) Packaged Product, by:
   i) complying with the labelling requirements of the Institute, and
   ii) consignment notices, invoices etc stating the product is a DEMETER certified product.

b) Bulk Product, by:
   i) maintaining clearly identifiable compartments/areas which prevent the co-mingling of certified and non-certified product, and
   ii) consignment notices, invoices etc stating the product is a DEMETER certified product.

J.5 Operators will also be required to have a product traceback system in place, via the use of a packing code or packing date or similar form of identification.
SECTION II
PROCESSING AND PROCESSED PRODUCT CERTIFICATION

PREPARATION OF PRODUCTS TO MAINTAIN DEMETER CERTIFICATION

The following requirements are additional to the Transport and Storage, Preparation, Packaging requirements outlined in Section 4 of the National Standard for Organic and Bio-Dynamic Produce.

II.1 Because of the range of activities that occur under the term 'Processing of DEMETER Produce', the Bio-Dynamic Research Institute does not endeavour to provide a list of rules about accepted processing procedures. Each type of processed product requires its own specific technique. Therefore each application for DEMETER Certification of processed product will be assessed on a case by case basis. Any information supplied to the Institute will be used for compliance purposes only, and treated as commercial-in-confidence.

II.2 The following flow chart summarises the requirements necessary for Processed Produce to receive DEMETER Certification.

- Raw Material to be processed is DEMETER Certified or 70% or more of the ingredients used are DEMETER certified.
- Processing Method
  - Must ensure that the product integrity and DEMETER quality is maintained.
  - This may also involve special evaluation with Chromatography, Crystallisation or other methods to evaluate dynamic food value.
  - Section A
- Environmental aspects of the processing operation are also considered.
  - Section C
- Produce Testing
  - At the discretion of the Institute or an appointed Institute Inspector, samples may be taken for analysis at a NATA accredited Laboratory. Cost of sampling to be carried by the applicant or authorised user.
  - Section D
- Use of Additives and/or Processing Aids only as approved by the Research Institute
  - Section A
- Substances Permitted for Sanitation and Cleaning of Equipment and Permitted Storage Practices
  - Section B
- Product Labelling must be approved by the Research Institute and Identification of the Certified product must be maintained throughout its processing, storage, handling and transport.
  - Section E

Quality Product
**Section II A: Processing Method**

A.1 In considering the requirements necessary to process DEMETER certified raw materials, three points are of main concern:
   i) that no contamination of the product occurs at any stage of storage, processing and handling,
   ii) that the dynamic quality of the product is maintained or enhanced by processing,
   iii) that processing practices support Ecologically Sustainable Development (ESD).

A.2 All aspects of the receiveal, handling, storage, processing, packaging and distribution of the product to be certified must be clearly identifiable throughout each of these operations.

A.3 Areas or activities which offer the potential for contamination of the DEMETER products with substances not complying with this Standard must be highlighted, along with the precautions taken to minimise this possibility occurring. Any activity or event which results in the contamination of DEMETER products must be immediately notified to the Research Institute.

A.4 The processing of food products shall be based on physical and/or biological methods, and may include such natural processes as smoking. Extraction processes using chemicals are not permitted. Acceptable processing and preservation methods are detailed in **Section 4** of the **National Standard for Organic and Bio-Dynamic Product**.

Note: UHT is **not** permitted under DEMETER certification.

A.5 The **National Standard for Organic and Bio-Dynamic Product** also details the conditions for use of additives and/or processing aids. Where there is a demonstrated need, only the substances listed in **Appendix III** of the **National Standard for Organic and Bio-Dynamic Product** may be used in certified product.

A.6 Suitability of substances used in processing of fibre will be assessed on their residual effect on the product, their toxicity or harm to humans and the environment, and their biodegradability in cases where they are released to the environment during or after processing.

A.7 Special laboratory tests; namely the Kolisko ‘Capillary Dynamolysis’, the Kolisko and Pfeiffer ‘Chromatography’, the Pfeiffer ‘Crystallisation’ and the Schwenk ‘Water Testing’ methods; were developed to document quality effects. These methods may be used by the Research Institute to evaluate the dynamic quality of DEMETER produce marketed in Australia. Such testing may be performed at any stage of the processing procedure. (Reference: ‘Bio-Dynamic Agriculture Introductory Lectures’; Volume 1 Lecture 3, and Volume 2 Lecture 8.)

A.8 The Institute may accept the process as presented; request modification to the operation; or require further detail or testing to satisfy itself that the dynamic quality of the product is maintained.
Section II B: Sanitation and Cleaning of Equipment and Permitted Storage Practices

B.1 The use of good management practice is essential in ensuring clean equipment and a clean working environment. Use of brooms, air, water and steam are all acceptable methods for cleaning areas and equipment where certified product is handled and/or stored. Appendix II Annex A of the National Standard for Organic and Bio-Dynamic Produce details permitted Sanitation Products.

B.2 In some cases a plug or flush of certified product will need to be used to aid in cleaning the processing equipment. Product used as a plug may not be sold as part of the final DEMETER certified product.

B.3 Acceptable Post Harvest/Storage Treatments are listed in Appendix II Annex B of the National Standard for Organic and Bio-Dynamic Produce.

Section II C: Environmental and Social Aspects of Processing

C.1 The commitment to and consciousness of the processor towards the environmental impact of the processing operation is also important. Therefore, operational management practices should include development and implementation of ecologically sustainable processing activities.

C.2 The Institute may request information on the factory’s effluent treatment procedures, including waste water treatment, solid waste disposal and/or air quality emission readings.

C.3 Other environmental aspects such as recycling of material and the efficient use of energy and water may also be considered.

C.4 In Australia there are laws and regulations relating to the working conditions and rights of employees such as; health and safety; minimum wages; injury insurance; equal opportunity; freedom of association and negotiation; anti-discrimination. The Institute expects that employees involved in the production or manufacture of DEMETER certified goods are protected within the framework of those laws and regulations and the fair intentions of the employer.

C.5 Where components of proposed DEMETER certified goods are manufactured outside Australia the Institute may request a report from a suitably qualified and independent organisation on the working conditions of employees carrying out the work.

Section II D: Produce Testing

D.1 Whenever the Institute or an Inspector appointed by the Institute deems such necessary, testing of product for substances not compatible with this Standard will be arranged at a NATA (National Association of Testing Authorities) approved laboratory. Costs to be carried by the processor.

Section II E: Use of the DEMETER Trademark on Product Labelling and Product Identification

E.1 All conditions/requirements detailed under Section I J: Use of the
DEMETER trademark on Product Labelling and Product Identification (page 20) also apply to processed DEMETER Certified product.

E.2 In addition to E.1 above, where a processed product contains ingredients which are not DEMETER certified products, the ingredient list must clearly indicate this. For example:

![Bio-Dynamic Ingredients: XXXXX Non-Bio-Dynamic Ingredients: XXXXX
(This will include any certified organic ingredients and the certifier.)

Bio-Dynamic Ingredients certified DEMETER by the Bio-Dynamic Research Institute. Powelltown. Vic. 3797]
SECTION III
WHOLESALING AND RETAILING CERTIFICATION

HANDLING OF DEMETER PRODUCTS TO MAINTAIN CERTIFICATION

III.1 Wholesalers or retailers who are able to demonstrate to the satisfaction of the Institute that they can store, handle and/or re-package the 
DEMETER certified product in a manner that ensures no contamination of the product with substances or product not complying with this 
Standard can also apply for registration as an Authorised User. Such certification will allow them the right to use and advertise the 
DEMETER Logo according to the conditions outlined in this Standard.

III.2 Areas, practices or activities which offer the potential for contamination of 
DEMETER products with substances not complying with this 
Standard must be reported to the Research Institute, along with the 
precautions taken to minimise this possibility occurring. Any activity or 
event which results in the contamination of DEMETER products must be 
immediately notified to the Research Institute.

III.3 The following flow chart summarises the requirements necessary for 
certified products to maintain their DEMETER status when being 
handled and sold by wholesalers or retailers.

DEMONTE Certified Produce
Must be clearly identified throughout transport, 
storage, handling and display.
This includes clear and accurate accountability of any 
bulk product repackaged into smaller lots

Substances permitted for Sanitation and 
Cleaning of Areas/Surfaces which 
contact the certified product 
and 
Permitted storage Practices

Section A

Produce Testing
At the discretion of the Institute or an appointed Institute Inspector samples may be 
taken for analysis at a NATA accredited Laboratory. Cost of sampling to be carried by 
the applicant or authorised user.

Section C

Use of Additives and/or Processing Aids 
only as approved by the Research 
Institute.

Note: where this occurs, the 
wholesaler/retailer will be required to 
register as a Processor.

SECTION II

Product Labelling must be approved by 
the Research Institute.

Chapter 4

Quality Product
Section III A: Identification of DEMETER Product

A.1 Identification of the certified product must be maintained throughout its storage, handling and transport. This is achieved for:
   a) Packaged Product, by:
      i) complying with the labelling requirements of the Institute, and
      ii) consignment notices, invoices etc stating the product is a DEMETER certified product.
   b) Bulk Product, by:
      i) maintaining clearly identifiable compartments/areas which prevent the co-mingling of certified and non-certified product, and
      ii) consignment notices, invoices etc stating the product is a DEMETER certified product.

A.2 Operators will also be required to have a product traceback system in place, via the use of a packing code or packing date or similar form of identification.

A.3 No separation of categories is required for packaged certified and non-certified foods. However, each DEMETER certified package must comply with the labelling requirements detailed under Section I J or Section II E of this Standard.

A.4 Display areas for non-packaged DEMETER certified product, for example: fruit, vegetables and meat; must be clearly identified from other organic and conventional produce. Such produce must display:
   a) reference to the Research Institute as certifier, and
   b) reference to “DEMETER Bio-Dynamic” or “DEMETER in-conversion Bio-Dynamic”, and
   c) reference that the DEMETER word and/or logo is a registered Trademark ie.®, and
   d) some form of traceback identification to the producer or processor of the bulk product.

A.5 Where a wholesaler/retailer wishes to package bulk DEMETER product into smaller lots, details of all aspects of handling, packaging, identification and accountability must be provided.

Section III B: Sanitation and Cleaning of Areas/Surfaces and Permitted Storage Practices

B.1 The use of good management practice is essential in ensuring clean equipment and a clean working environment. Use of brooms, air, water and steam are all acceptable methods for cleaning areas and equipment where certified product is handled, displayed and/or stored. Appendix II Annex A of the National Standard for Organic and Bio-Dynamic Produce refers to details of permitted Sanitation Products.

B.2 Acceptable Post Harvest/Storage Treatments are listed in Appendix II Annex B of the National Standard for Organic and Bio-Dynamic Produce.
Section III C: Produce Testing

C.1 Whenever the Institute or an Inspector appointed by the Institute deems such necessary, testing of product for substances not compatible with this Standard will be arranged at a NATA (National Association of Testing Authorities) approved laboratory. Costs to be carried by the applicant or Authorised User.
SECTION IV
IMPORTING AND IMPORTED PRODUCT CERTIFICATION

IMPORT REQUIREMENTS FOR PRODUCTS TO MAINTAIN THEIR DEMETER LABEL IN AUSTRALIA

The following requirements are additional to those detailed under Imported Products outlined in Section 8 of the National Standard for Organic and Bio-Dynamic Produce.

IV.1 Importers who are able to demonstrate to the satisfaction of the Institute that they can import, store, handle and/or re-package DEMETER certified product in a manner that ensures no contamination of the product with substances or product not complying with this Standard can also apply for registration as an Authorised User. Such certification will allow them the right to use and advertise the DEMETER WORD according to the conditions outlined in this Standard.

IV.2 Areas, practices or activities which offer the potential for contamination of DEMETER products with substances not complying with this Standard must be reported to the Research Institute, along with the precautions taken to minimise this possibility occurring. Any activity or event which results in the contamination of DEMETER products must be immediately notified to the Research Institute.

IV.3 The following flow chart summarises the requirements necessary for imported DEMETER Bio-Dynamic products to maintain their DEMETER status in Australia.

- **Imported DEMETER Certified Produce**
  - must have been produced under a production system that is recognised equivalent to the Australian DEMETER Bio-Dynamic Production Requirements detailed in this Standard.
  - **Section A**

- **Imported DEMETER Certified Produce**
  - must be clearly identified throughout transport, storage, handling and sale.
  - This includes clear and accurate accountability of any bulk product repackaged into smaller lots.
  - NB: Where an importer also processes the product, the importer must be registered as a Processor.
  - **Section II**

- **Produce Testing**
  - At the discretion of the Institute or an appointed Institute Inspector samples may be taken for analysis at a NATA accredited Laboratory. Cost of sampling to be carried by the applicant or authorised user.
  - **Section C**

- **Product Labelling**
  - must be approved by the Research Institute.
  - **Section D**

Certified by: Name of Recognised DEMETER Certifying Organisation
Accepted by: Bio-Dynamic Research Institute
Powelltown. Vic. 3797

Current version as of 1 August, 2012
Section IV A: Identification of DEMETER Product

A.1 All DEMETER certified product to be imported into Australia must be accompanied by the relevant Government Approved Export Certificate, as well as a DEMETER Certificate, which includes identification codes, issued by a Government recognised foreign country DEMETER certification organisation.

A.2 Where an importer wishes to package bulk DEMETER product into smaller lots, details of all aspects of handling, packaging, identification and accountability must be provided.

A.3 Where imported product is already pre-packaged in its final retail packaging, the importer will ensure the labelling requirements detailed under D below are applied to the product.

A.4 Identification of the certified product must be maintained throughout its storage, handling and transport. This is achieved for:

a) Packaged Product, by:
   i) complying with the labelling requirements of the Institute, and
   ii) consignment notices, invoices etc stating the product is a DEMETER certified product.

b) Bulk Product, by:
   i) maintaining clearly identifiable compartments/areas which prevent the co-mingling of certified and non-certified product, and
   ii) consignment notices, invoices etc stating the product is a DEMETER certified product.

A.5 Operators will also be required to have a product traceback system in place, via the use of a packing code or packing date or similar form of identification.

A.6 Where imported DEMETER labelled product does not meet the requirements of this Standard, all reference to the DEMETER word or logo must be removed or defaced from the packaging. Such product must not be sold in Australia, or exported from Australia, as a DEMETER Certified product, or with reference implying such.

Section IV B: Sanitation and Cleaning of Areas/Surfaces and Permitted Storage Practices

B.1 Appendix II Annex A of the National Standard for Organic and Bio-Dynamic Produce details permitted Sanitation Products.

B.2 Acceptable Post Harvest/Storage Treatments are listed in Appendix II Annex B of the National Standard for Organic and Bio-Dynamic Produce.

Section IV C: Produce Testing

C.1 Whenever the Institute or an Inspector appointed by the Institute deems such necessary, testing of product for substances not compatible with this Standard will be arranged at a NATA (National Association of Testing Authorities) approved laboratory. Costs to be carried by the applicant or
Section IV D: Use of the DEMETER Word on Product Labelling

The following requirements are additional to the Labelling and Advertising requirements outlined in Section 7 of the National standard for Organic and Bio-Dynamic Produce.

D.1 The use of the International DEMETER word may only be applied to imported DEMETER products with the approval of the Research Institute.

D.2 Any imported DEMETER product accepted by the Research Institute must:
   i. Reference the certification organisation,
   ii. Carry the DEMETER Word,
   iii. Reference the producer, processor or repackager of the product,
   iv. Reference the country of origin of the product.

The following example is the minimum required by the Institute on an imported product label:

```
PRODUCT IDENTIFICATION
Certified Operator Information
Country of Origin

Certified by: Name of Recognised DEMETER Certifying Organisation
Accepted by: Bio-Dynamic Research Institute, Powelltown. Vic. 3797
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SECTION V
EXPORTING AND EXPORTED PRODUCT CERTIFICATION

EXPORT REQUIREMENTS FOR DEMETER PRODUCTS

V.1 Any export of Australian DEMETER certified produce is recognised by the Bio-Dynamic Research Institute only when it is accompanied by a Certificate of Demeter Quality.

V.2 Before the Research Institute can issue this Certificate, it must be assured that all aspects of transport and handling of the DEMETER product minimises the risk of contamination to that product. Therefore all procedures of product accountability, integrity and identification detailed for wholesalers applies for exporters as well.

V.3 As a requirement of the Australian Government Organic and Bio-Dynamic Export Program (DAFF), export of DEMETER certified produce must meet the requirements prescribed in the Export Control (Organic Produce Certification) Orders, and such produce must be accompanied by a Government Organic Produce Certificate.

V.4 Each exporter will be required to submit details of transport, storage and handling procedures for DEMETER products being exported. Any information supplied to the Institute will be used for compliance purposes only, and treated as commercial in confidence. An example of the rigor required is provided for bulk grains, bagged/boxed products, and refrigerated products on the next page.

V.5 Successful applicants will be issued with a coded number of blank Organic Produce Certificates. These are legal documents and must be kept secure and accountable at all times. The exporter will be required to sign an Export Document Receipt in exchange for the issuing of these blank documents.

V.6 Unless the exporter alters the details of the accepted export procedure, he/she only needs to supply an Organic Produce Certificate as a request for export documentation.

V.7 Application for the verification of Organic Produce Certificates, and the issuing of the ‘Certificate of DEMETER Quality’ is made to the Bio-Dynamic Research Institute by completing the details outlined in the blank Organic Produce Certificate, including identification markings and/or lot numbers, plus the container and seal number or airway bill number.

Note: Where DEMETER certified produce is shipped as only part of a total container load, and:

i. Certified organic produce makes up the full container load
   The use of plastic lining of pallets, or of packaging material should still be adopted to ensure product integrity, and isolation from container walls.

ii. Conventional produce makes up the full container load
   Only produce which is totally sealed within final packaging can be considered as retaining DEMETER certification during transport.

V.8 After discussion with the exporter as to measures taken to ensure non-contamination of the DEMETER certified produce during transportation, the Institute Council has the right to refuse the
issue of a Certificate of Demeter Quality where it believes the certified produce has not been adequately safeguarded.

Section V A: Handling of DEMETER products to maintain certification during export

A.1 The requirements outlined for Wholesalers in Section III of this Standard also apply for exporters of DEMETER Produce.

A.2 The following flow chart summarises the requirements necessary for certified products to maintain their DEMETER status when being handled for export.

DEMETER Certified Produce
Must be clearly identified throughout transport, storage and handling.
This includes clear and accurate accountability of any bulk product.
SECTION III A

Special Export Handling Procedures
Requirements outlined under
SECTION V B, C & D

Substances permitted for Sanitation and Cleaning of Areas/Surfaces which contact the certified product and
Permitted storage Practices
SECTION III B

Use of Additives and/or Processing Aids only as approved by the Research Institute.
Note: where this occurs, the exporter must be registered as a Processor.
SECTION II

Produce Testing
At the discretion of the Institute or an appointed Institute Inspector samples may be taken for analysis at a NATA accredited Laboratory. Cost of sampling to be carried by the applicant or authorised user.
SECTION III C

Product Labelling must be approved by the Research Institute.
This may also include specific overseas Government labelling requirements.
Chapter 4

Section V B: Export Requirements For Bulk Grain

B.1 “Food Quality” containers provided by shipping lines are selected for air tightness to the Standards developed in conjunction with the
Commonwealth Scientific and Industrial Research Organisation (CSIRO) so that CO₂ treatment is effective for 10 days. (Reference: CSIRO Division of Entomology Report No.15, 1979)

B.2 Selected containers are then inspected by DAFF Government Officers, or their approved representative, for hygiene.

B.3 Bulk heads are installed. The containers are lined with solid plastic container bags, or solid plastic sheeting and air vents are sealed. The plastic provides extra hygiene measures and additional sealing.

B.4 The containers are trucked to the farms with doors sealed. Farmers must record the seal number before opening the container.

B.5 Containers are loaded on farm or, with rice, at the Ricegrowers' Co-Operative (a semi-government monopoly), and again sealed. The seal number applied is documented on weighbridge or other accompanying docket. (Recording of seal numbers at all stages of handling provides the Research Institute with a traceability of handling.)

B.6 At a location approved by the Research Institute, the content of the containers is inspected by DAFF and an Export Permit, and, where required, a Phytosanitary Certificate, is issued.

B.7 70 kg of dry ice are placed per 20 foot container (35 kg in a special styrene box for slow release purpose). A person approved by the Institute observes this procedure and then applies the final seal to the container. This seal number is recorded on the Organic Produce Certificate and Certificate of Demeter Quality.

B.8 The full containers are stored in as cool a place as possible until loading onto their appointed ship.

Section V C: Export Requirements For Bagged Grain or Boxed Product

C.1 Bagged and or boxed product must be stacked on new pallets, or on cardboard or plastic sheeting on the pallet.

C.2 The pallet is shrink wrap protected, and placed into the container.

Section V D: Export Requirements For Refrigerated Product

D.1 “Refa” containers provided by the shipping lines are selected on the basis that the refrigeration is a single unit fitted to a single container, rather than a “multiple link-up” where a number of containers share a refrigerator unit.

D.2 Selected containers are then inspected by DAFF Government Officers (or their appointed representative) for hygiene.

D.3 The containers are trucked to the production unit with doors sealed. Seal numbers must be recorded before opening the container.

D.4 Containers are loaded, generally, under the supervision of a DAFF inspector, and again sealed. The seal number applied is again recorded.
D.5 The DAFF inspector issues the relevant Export Permit and, where required, also a Phytosanitary Certificate. A person approved by the Institute then applies the final seal to the container. This seal number is recorded on the **Organic Produce Certificate** and **Certificate of Demeter Quality**.

D.6 The container is returned to the wharf and loaded on to the allocated ship, or, in the case of air freighting, a plane.
Chapter 4

DEMETER TRADEMARK

REGULATIONS AND CONDITIONS FOR USE

A  INTRODUCTION

A.1 The DEMETER word and Logo have been used in Australia as a symbol for Bio-Dynamic quality food products since the 1950’s. To protect the integrity of the DEMETER word and logo, DEMETER was officially registered as a trademark in Australia in 1967 by the Bio-Dynamic Research Institute. The following classes are covered under the Trade Marks Act 1995:

Class 3: Soaps; perfumery, essential oils, body lotions, cosmetics, hair lotions, personal care products in this class; dentifrices; cleaning, polishing, scouring and abrasive preparations, air fresheners; bleaching preparations and other substances for laundry use.

Class 5: Dietetic foods, vitamins and nutritional substances, food for babies.

Class 22: Raw fibrous textile materials, padding and stuffing materials, ropes, string, nets, tents, awnings, tarpaulins, sails, sacks.

Class 23: Yarns and threads for textile use.

Class 24: Textiles and textile goods not included in other classes; bed and table covers, including blankets, quilts, woollen quilts, woollen underlays, mattress protectors.

Class 25: Clothing, headgear and footwear.

Class 29: Meat, fish, poultry and game; meat extracts; preserved, dried and cooked fruits and vegetables; jellies; jams; eggs; milk and other dairy products; edible oils and fats; preserves, pickles.

Class 30: Coffee, tea, cocoa; sugar; rice, tapioca, sago; artificial coffee; flour and preparations made from cereals; bread, pastry and confectionery; ices; honey; treacle; yeast; baking powder; mustard; vinegar; sauces (except salad dressings being in class 29); spices; ice.

Class 31: Agricultural, horticultural and forestry products and grains not included in other classes; living animals; fresh fruits and vegetables; seeds, live plants and flowers; foodstuffs for animals; malt.

Class 32: Beers, fruit drinks and fruit juices; syrups and other preparations for making beverages, mineral and aerated waters, and non-alcoholic drinks.

Class 33: Alcoholic beverages (except beer being in class 32).

Class 42: Research and development in the fields of bio-dynamic agriculture and horticulture; quality control, certification services including certification services allowing licensed use of intellectual property including certification of trade marks; material testing; technical studies.
A.2 The Bio-Dynamic Research Institute is the registered proprietor of the DEMETER Trade Mark in Australia, which cannot be used except with the authority of the Institute.

A.3 The purpose of these Conditions is to regulate the relationship between the Institute and the authorised user in the interests of promoting and maintaining the sales, reputation, image and public regard for DEMETER products.

A.4 These Conditions shall apply to the certificate originally granted hereunder and all certificates subsequently issued to the authorised user.

B DEFINITIONS

B.1 Within the meaning of these Regulations:

"authorised user" means a person who is authorised under the Regulations of the Institute to apply the DEMETER mark to products produced, processed or marketed by him in accordance with the requirements of this Standard.

"the Bio-Dynamic method" means the Bio-Dynamic method of agriculture and horticulture and the use of Bio-Dynamic preparations for the purposes of primary production according to the principles outlined in the Agriculture Course of R. Steiner, and subsequent developments derived from practical application, experience and research.

"certificate" means a Certificate of Authorisation issued by the Council in accordance with these Regulations.

"container" includes any package, bag, box or carton.

"Council" means the Council of the Bio-Dynamic Research Institute in whom the control of this Certification Mark is vested. The address of the Secretary of the Institute is Powelltown, Victoria 3797.

"the DEMETER mark" means the Trade Mark registered by the Institute as a Certification Mark.

"the DEMETER mark and imitations" means the DEMETER mark, the word DEMETER and any word, expression or device so nearly resembling them or any of them as to tend to confuse or deceive the public.

"DEMETER products" means agricultural products produced in accordance with the Bio-Dynamic method, which may or may not have been subject to processing, and to which the DEMETER mark has been properly affixed by an authorised user.

"goods" means any products produced according to the bio-dynamic method and/or subsequent processing of said products covered under the Classes listed in A.1 above, provided that where any of these goods are manufactured or otherwise derived from other goods, such other goods shall be those certified according to these rules of certification in respect of trade mark registration numbers 992662 (class 3), 361034 (class 5), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 23 & 24), 704565 (class 25), 217228 (class 29), 379145 (class 30), 709823 (classes 22, 24)
"Inspector" means an experienced person appointed by The Bio-Dynamic Research Institute to undertake an assessment of an operator's activities and premises for the purpose of determining compliance with this Standard.

"Institute" means the Bio-Dynamic Research Institute of Main Road, Powelltown, Victoria.

"label" includes any band, sticker, ticket, transfer or wrapper.

"register" means the register kept by the Council for the Institute of the persons who are authorised users of the Trade Mark in accordance with these rules.

"the premises" means each of the premises of an authorised user from which DEMETER products are produced, processed and/or sold.

"Trade Mark" means the Trade Mark registered as a Certification Mark under the provisions of the Trade Marks Act 1995 under Numbers 992662, 361034, 217228, 361035, 217229, 361036, 709823, 704565, 776347, 1269290, 1269018, 1256010 and 1269017 and advertised in the Official Journal of Patents Trade Marks and Designs.

B.2 A reference in these Conditions to a person includes an individual, a firm, or a body corporate or unincorporate.

B.3 In these Conditions a reference to a gender shall include the other two, the plural shall include the singular and vice versa.

C APPOINTMENT

C.1 The Institute shall by accepting the application of the authorised user constitute the authorised user an authorised supplier of DEMETER products.

C.2 The authorised user will be required to sign an Agreement with the Institute before being issued with a Certificate. The form of the Agreement will be as follows:-

AGREEMENT TO BE SIGNED BY AUTHORISED USERS

(Form)

THIS AGREEMENT made the........day of.............20...

BETWEEN THE BIO-DYNAMIC RESEARCH INSTITUTE having its registered office at Powelltown in the State of Victoria (hereinafter called "the Institute") of the one part and ........ of ...........

(whereinafter called "the authorised user") of the other part

WHEREAS the Institute has registered a Trade Mark (hereinafter referred to as "the Trade Mark") advertised in The Official Journal of Patents Trade Marks and Designs under the powers given by the Trade Marks Act 1995 and to be known as the Demeter Trade Mark AND WHEREAS such Mark is the absolute property of the Institute and cannot be used by any person except under and by virtue of a Certificate issued under the Rules of the Institute
NOW IT IS HEREBY AGREED that in consideration of the guarantee and agreements on the part of the authorised user hereinafter contained the Institute agrees to permit the authorise user up to and inclusive of the 31st day of August next after the date hereof to use the Trade Mark upon and in connection with the type(s) of goods referred to in Class.......of the Trade Mark Regulations and more particularly described as the goods in the Schedule hereto and will issue him a Certificate authorising the use by the said authorised user of the Trade Mark in respect of such type(s) of goods AND the authorised user hereby guarantees and agrees with the Institute :-

(a) that if he applies the Trade Mark he will only do so to the type of goods covered by the Certificate as defined in the Rules of the Institute;

(b) that he will at all times and in all respects comply with the Rules for the time being of the Institute, a copy of which he admits he has had.

AND the Institute on its part agrees that on compliance with and observance by the authorised user of the Rules for the time being of the Institute the Council will from time to time renew to the authorised user his said Certificate

AND IT IS HEREBY AGREED between the parties hereto that this Agreement shall remain in force if and so long as the Certificate originally granted thereunder shall from time to time be renewed as herein provided.

AS WITNESS ..........

On the day of 20......, the foregoing Rules were adopted by the Council of The Bio-Dynamic Research Institute as Rules for the issue of Certificates for the use of The Bio-Dynamic Research Institute Certification Trade Mark registered Numbers 992662, 361034, 217228, 361035, 217229, 361036, 709823, 704565, 776347, 1269290, 1269018, 1256010 and 1269017.

IN WITNESS WHEREOF the COMMON SEAL )
of THE BIO-DYNAMIC RESEARCH INSTITUTE ) (Common Seal)

was hereto affixed by authority of the Council

Signed: Council Member
Signed: Council Member

C.3 This appointment of the authorised user:
a) is personal to the authorised user and shall not be assigned or transferred without the prior written consent of the Council.
b) does not constitute the authorised user an agent of the Institute or the Council.
c) is non-exclusive.
d) gives the authorised user the right to affix the DEMETER mark to DEMETER products strictly in accordance with the requirements of the Institute.

D CERTIFICATES OF AUTHORISATION

D.1 Conditions in regard to the issue of a certificate:

a) Applications for the issue of a Certificate are to be in writing addressed to the Institute, nominating the type of goods produced
by the applicant and every applicant must prove to the satisfaction of the Council:

i) that he is of good repute and of good financial standing and is engaged in the production of the type of goods for which he has applied;

ii) that he is using the Bio-Dynamic Method, as prescribed in this Standard, in the production of that type or types of goods and/or processing of such goods and is selling or intending to sell some or all of his production;

ii) that he has signed an Agreement in the form scheduled to these Rules.

b) Any applicant who complies to the satisfaction of the Council with the conditions contained in Rule D.1 shall be entitled to the issue of a Certificate authorising him to use the Trade Mark in respect of the type of goods produced by him and the form of the Certificate shall be as follows:

Certificate for the Use of the Trade Mark

This is to certify that………………………………

Of…………………………………………
is authorised to use The Bio-Dynamic Research Institute’s registered Trade Mark number……………… of which an exact copy appears on this Certificate upon………… being a type(s) of goods included in Class……. …...of the Trade Mark Regulations subject to and in accordance with the Rules for the time being of the Institute.

DATED this……………day of…………… 20… .

(Signature for and on behalf of The Bio-Dynamic Research Institute).

This Certificate is personal and is not assignable.

D.2 The Institute shall issue to the authorised user a Certificate of Authorisation in respect of each of the premises which shall be kept prominently displayed at the premises for which it is issued.

D.3 Conditions applying to a certificate

(a) A Certificate shall continue in force until the 31st August next following the date of issue thereof or such other date as may be determined by the Council in respect of any authorised user.

(b) The said Trade Mark shall be applied only to goods produced in accordance with the Bio-Dynamic Method by affixing or otherwise attaching a label to the goods or the container in which the goods are contained for merchandising purposes and the said label shall either be purchased from the Institute or be a label approved of from time to time by the Council for application as aforesaid. In making use of the said Trade Mark the authorised user shall not alter it in any respect whatsoever or make any addition thereto PROVIDED THAT nothing in these Rules shall prevent an authorised user from the separate use of his own name and
address. Where said Trade Mark is used in close conjunction with any other Trade Mark an authorised user shall clearly indicate that said Trade Mark is a Certification Trade Mark.

(c) If an authorised user shall commit any breach of these Rules or shall in any way use the Trade Mark in an unauthorised or improper manner, or be convicted of any offence tending to the discredit of his reputation and good faith as a trader or become bankrupt or make any composition or arrangement with his creditors or in the case of a corporation go into liquidation or have a receiver appointed over its assets his Certificate shall be liable to be cancelled.

(d) An authorised user shall at all times give such information as the Council shall from time to time require in regard to the use by him of certifiable goods and the Trade Mark and the persons from or to whom the types of goods have been delivered.

(e) An authorised user shall during working hours permit a designated Inspector of the Council to inspect his premises and types of goods for the purpose of satisfying the Council that the Trade Mark is being used as prescribed in Rule D.3(b) and/or according to the requirements of this Standard.

(f) An authorised user shall forthwith inform the Council of any apparent infringement or improper use of the Trade Mark that may come to his notice.

(g) If an authorised user employs the Trade Mark in such a way as to cause a clear infringement of the Trade Marks Act or of any act or acts for the time being in force in Australia relating to merchandise marks he shall render himself liable to prompt prosecution by the Council.

(h) On proof of the satisfaction of the Council of the loss or destruction of any Certificate that is in force the Council may issue a duplicate thereof on compliance by the applicant with such conditions as the Council may think fit to impose in respect of such issue. The Council may charge a fee of $10.00 or such higher amount as it may from time to time determine in respect of the issue of a Certificate to cover administrative costs incurred in relation to the issue of that Certificate.

D.4 A certificate may at the discretion of the Council be renewed subject to payment of the annual fee fixed by the Council.

D.5 Conditions as to renewal of certificate.

(a) A Certificate may be renewed on 1st September of any year or on the day next following such other date as is determined in accordance with paragraph (a) of Rule D.3 of these Rules.

(b) The Council may refuse to renew the Certificate of an authorised user who has committed a breach of the Rules or refuse to comply therewith or has used the Trade Mark in an unauthorised or improper manner or has been convicted of any offence tending to the discredit of his reputation and good faith as a trader or has become bankrupt or has made a composition or arrangement with
his creditors or in the case of a corporation has gone into liquidation or has had a receiver appointed over its assets.

(c) In the event of the Council cancelling a Certificate or refusing to renew the same or in the event of an authorised user dying or not renewing his Certificate, all labels and containers to which such labels are attached bearing or indicating the Trade Mark and all blocks for marking the same shall forthwith be delivered to the Council for the purpose of being destroyed or at the option of the Council satisfactory proof shall be given of this having been done and after the cancellation or refusal to renew the Certificate the authorised user or in the case of death his representative shall not sell or expose for sale any types of goods bearing the Trade Mark except with the consent of the Council which shall not be unreasonably withheld.

(d) A user whose Certificate has been cancelled or a past user who has been refused renewal of his Certificate may appeal against such cancellation or refusal as the case may be to the Institute Appeals Committee.

D.6 A certificate shall remain the property of the Institute and shall, unless cancelled by the Council continue in force until the 31st August next following the date of its issue or another date fixed by the Council.

D.7 If the authorised user:
  a) commits any breach of these Conditions; or
  b) uses the DEMETER mark in an unauthorised or improper manner; or
  c) has or may in the opinion of the Institute have done or permitted to be done any act matter or thing which discredits his reputation or good faith as a trader, or adversely affect the reputation or good standing of the Institute or the DEMETER mark; or
  d) becomes bankrupt or makes any composition with his creditors or being a corporation goes into liquidation or has a receiver appointed to its assets or enters into a scheme of arrangement the Council may cancel his certificate or refuse to renew his certificate.

D.8 The power of issuing and renewing and withdrawing and cancelling a Certificate is vested in the Council PROVIDED ALWAYS that in the event of any dispute as to whether any particular goods are entitled to bear the Trade Mark arising between an applicant to use the Trade Mark and the Institute or the Council, or arising out of any action or refusal of either the Institute or the Council or both whereby a person is unable to obtain certification of his goods, or to obtain renewal of his Certificate, appeal may be made to the Appeal Committee of the Bio-Dynamic Research Institute.

E INSPECTION

E.1 While a certificate is in force and thereafter until completion of all matters provided for in these Conditions the authorised user shall:

a) during working hours permit a person authorised by the Council to inspect the premises for the purpose of satisfying the Council that this Standard and these Conditions are being
b) at all times give to the Council all information required by the Council in relation to suppliers and sales of any products sold under the DEMETER mark.

F DEMETER MARK

F.1 While a certificate is in force an authorised user may with the prior written consent of the Council exhibit at the premises signs embodying the DEMETER mark or the word DEMETER but shall when requested by the Council forthwith remove, take down, or obliterate any sign or signwriting which does not have the prior written consent of the Council and is not acceptable to the Council.

F.2 The authorised user does not by virtue of these Conditions or the issue of a certificate have or acquire any right to use the DEMETER mark or the word DEMETER in connection with any container or label, corporate or business name, stationery or promotional material without the prior written consent of the Council.

F.3 If the certificate is cancelled or not renewed the authorised user shall forthwith:

a) take down, remove or obliterate from the premises and forever cease to display all signs and signwriting referring to the DEMETER mark and imitations.

b) discontinue the use of all containers, labels other than those supplied by an authorised user and all corporate or business names, stationery or promotional material containing a reference to the DEMETER mark and imitations and the use of any other kind whatsoever of the DEMETER mark and imitations.

c) cease to hold himself out as an authorised user.

d) return all certificates and all containers or labels bearing the DEMETER mark other than where affixed by an authorised user and all blocks of materials for producing the same to the Institute or at the option of the Council furnish satisfactory proof that they have been destroyed.

F.4 The authorised user shall not in the conduct of his business do or omit to do any act matter or thing which would or would tend to mislead or deceive consumers of DEMETER products or which in the opinion of the Council would adversely affect or bring into disrepute the DEMETER mark or DEMETER products and in particular without limiting the generality of the foregoing will take all reasonable steps to ensure that only DEMETER products are produced or sold under the DEMETER mark by the authorised user and to ensure that the grades given by the Council to the DEMETER products are displayed on the product or at or near the point of sale.

G LABELLING OF PRODUCT

G.1 For product to be marketed as product certified by the Institute the label must reference the DEMETER Trademark.

G.2 Subject to clause G.3 below, the authorised user shall not without prior written consent of the Council, which may be withheld without reason,
or given subject to the conditions the Council considers fit, sell or offer for sale or display DEMETER products in containers or with labels other than those originally supplied with the DEMETER products by an authorised user and approved by the Institute.

G.3 Clause G.2 above shall not apply to DEMETER products accepted by the Council as products supplied in bulk and usually sold in loose form provided that:

a) the containers in which they are repackaged and the labels placed thereon have no reference to the DEMETER mark or the word DEMETER or reference that the product is a certified product unless those containers or labels have been supplied or approved by the Council,

b) the grade given by the Council to the DEMETER products is clearly displayed at or near the point of sale, and

c) any further conditions imposed by the Council from time to time in respect of particular DEMETER products are complied with.

H REGISTER OF AUTHORISED USERS

H.1 The register shall contain (in addition to any other particulars that may from time to time be deemed necessary by the Council) the name and address of each authorised user and the description of the type of goods for which he is authorised to use the Trade Mark together with the date of his registration and issue of Certificate and particulars of renewal or withdrawal of his Certificate. The register shall be kept at the offices of The Bio-Dynamic Research Institute, Main Road, Powlettown or at another place as determined by the Council from time to time. The Council shall advise any person upon request of that other place at which the register is kept for public inspection.

I APPEALS

I.1 The Appeal Committee of the Institute consists of an independent committee of three people comprised of an experienced bio-dynamic consultant in the field of botany or agriculture, an experienced bio-dynamic farmer and a director of the Institute (provided such director was not involved in considering the application of the trademark to particular goods or the application for appointment as an authorised user presently in dispute.)

I.2 The applicant must submit his appeal in writing clearly stating where the Institute’s refusal to issue a certificate is not supported by the requirements of this Standard.

J TERMS

J.1 The Bio-Dynamic Research Institute does not trade in the goods.

J.2 The Council may from time to time delegate its powers or any of them to sub-committees and to consultants or officers duly appointed by a resolution of the Council and who may be appointed and selected to represent the Council in different localities or centres subject always to such conditions as the Council may from time to time impose.
J.3  The Council may from time to time alter these Rules or make new Rules wholly or in part in lieu thereof but no such alteration or new Rule shall affect the use of the Trade Mark by an authorised user during the current year of his Certificate nor unless and until he has received two calendar months’ notice in writing of such new or altered Rules.

J.4  Any notice given by the Council in pursuance of these Rules to an authorised user shall be deemed to have been duly given if forwarded through the post by prepaid letter addressed to such authorised user at his address on the register.

K  ADDRESS

K.1  The authorised user shall forthwith notify the Council of any change in his address or of any change in address of the premises or of the address of any new premises operated by him.

L  PROPER LAW

L.1  The proper law of these Conditions is the Law of the State of Victoria.

M  COMPLIANCE WITH LAWS AND INDEMNITY

M.1  The authorised user shall comply with all applicable laws and regulations concerning the DEMETER products and hereby agrees to indemnify, keep indemnified and save harmless the Institute against all claims, demands, costs and expenses arising directly or indirectly from the appointment of the authorised user pursuant to the Agreement.
Chapter 5

FAILURE TO COMPLY WITH CERTIFICATION REQUIREMENTS

INTRODUCTION

1. Subject to being appointed as an authorised user of the DEMETER trademark, the applicant agrees to abide by the requirements of the Institute.

2. An authorised user must inform the Institute when he/she ceases to meet the requirements of this Standard.

3. Where the Institute, or its appointed representative, finds that an authorised user no longer complies with the requirements of this Standard, the Institute will inform the user of his/her non-compliance. Where the non-compliance is of:
   a) a minor nature: a corrective action will be required.
   b) A major nature: suspension or decertification will result.

4. Where the corrective action request and/or sanction requires additional inspections to be undertaken by the Institute, the cost of those additional inspections will be met by the operator.

5. Failure to comply with the corrective action request will result in suspension or de-certification.

6. Where suspension or decertification is imposed, the operator will be required to remove all reference to DEMETER Bio-Dynamic, and to the Research Institute as certification body, from containers, labels and/or advertising material. In some instances operators will also be required to recall product from the market place.

7. The following situations will result in loss of certification as indicated:

I FARMS

a) Where the physical farm environment allows the application of the Bio-Dynamic preparations and, with the exception of extreme climatic or other extenuating circumstances, the Bio-Dynamic preparations are not applied to the land at least once a year, DEMETER certification will be withdrawn.

b) Application of any substances not permitted under this Standard to certified land will result in de-certification of the land.

c) Application of any substances not permitted under this Standard to certified plant or plant products will:
   i) where applied during the growing season, result in de-certification of the product and the land where the product was grown.
ii) where applied as a post harvest treatment, result in the loss of certification for the crop/product to which the treatment was applied. Storage equipment used by treated product will require testing before it can (if ever) again be used for certified product.

d) Application of any substance not permitted under this Standard to certified livestock will result in the loss of DEMETER certification for the product in question as outlined in the National Standard For Organic and Bio-Dynamic Produce – Conversion of Livestock and Livestock Product.

II PROCESSING/MANUFACTURING

a) Application, either intentional or accidental, of any substance not permitted under this Standard to certified product before, during or after processing will result in the loss of DEMETER certification for the product in question.

b) Failure to notify the Bio-Dynamic Research Institute of alterations to the processing and/or handling procedure, as indicated in the flow chart provided by the operator to the Bio-Dynamic Research Institute, may result in the loss of DEMETER certification for the product processed under the altered processing procedure.

III WHOLSALE / RETAILER / IMPORTER

a) Application, either intentional or accidental, of any substance not permitted under this Standard to certified products, will result in the loss of DEMETER certification for the product in question.

b) Failure to notify the Bio-Dynamic Research Institute of alterations to handling or storage procedures as indicated in the flow chart provided by the operator to the Institute may result in the loss of DEMETER certification for the product handled/stored under the altered procedure.

IV EXPORTER

a) Application, either intentional or accidental, of any substance not permitted under this Standard to certified products, will result in the loss of DEMETER certification for the product in question.

b) Failure to notify the Bio-Dynamic Research Institute of alterations to handling or storage procedures as indicated in the flow chart provided by the operator to the Institute may result in the loss of DEMETER certification for the product handled/stored under the altered procedure.

c) Failure to comply with the Export Control (Organic Produce Certification) Orders will result in withdrawal of DEMETER Exporter Listing.
APPENDIX A

STORAGE REQUIREMENTS FOR BIO-DYNAMIC PREPARATIONS

1. Diagram of 500 Storage

From top looking down

80mm Peat Moss Insulation
Lid with insulation
Air gap approx. thickness of match

6mm drainage holes (up to three, depending on size of crock)

Glazed Earthen ware crock, glass jar, copper
80mm peat moss insulation

Opening in sheet around the crock

Cover Sheet to prevent peat moss entering crock

2. Materials to be used

The box: Untreated hardwood or native pine. Not chip board, ply or veneer board.

Peat Moss: Fallout ex Chernobyl has been found in European moss, use sources from Australia, New Zealand or similar.

Actual 500 container: Can be an earthen ware crock (make sure that it has been glazed inside properly with no breaks or cracks). Enamel containers as long as there are no faults or chips in the surface. Copper containers are best used where thousand acre quantities have to be stored. Copper has to be steel woolled to new sheen. All containers are to have one to three 6mm holes in the bottom to allow the 500 to breathe. Also a cow horn, cut in half, should be put over the holes to stop 500 falling through.

3. Quantities

In cases where a small amount of 500 is left over, it is best to store this in an open glass jar which is then placed in the larger 500 storage container.

4. Storage Site

DO NOT STORE near any electrical wiring etc, fumes from vehicles or any excessive heat. Ideal is in a separate shed, under tank stand, in or under wool shed on southern side - in each case suitably protected and secured.
5. Compost Preparations

For bulk storage of compost preparations 6 (six) compartments insulated with peat moss as outlined for 500 above have to be provided, one for each preparation. A single lid providing 80mm of Peat Moss insulation completes the example below. Each preparation is placed in a glass jar and covered with a loosely set lid within the designated compartment. The exception is preparation 507, liquid valerian, which is stored in the compartment in an airtight bottle, preferably laid on its side.

View from Top of Box:

![Diagram of Compost Compartments]

6. 501 Storage

501 is stored in a clear glass jar, inside on an easterly sunny window, but away from excessive heat. As with the compost preparations a lid is sat loosely on the jar.
APPENDIX B

APPLICATION FOR ORGANIC REGISTRATION

Under special circumstances, the Research Institute will certify an operator and his/her operation as “organic” according to the requirements outlined in the National Standard for Organic and Bio-Dynamic Produce.

1. This can occur where:

   a) an existing organic operator certified by a DAFF approved organic certifying organisation wishes to convert his operation to DEMETER Bio-Dynamic certification. Under such a situation, provided all the requirements of the National Standard for Organic and Bio-Dynamic Produce are met, the Institute will certify the operator and operation as Organic in the year prior to the operation being able to meet Bio-Dynamic-in-Conversion requirements.

   b) an operator of a processing operation is committed to DEMETER quality products and certification, however, DEMETER products are not available in sufficient quantity to allow for full DEMETER Certification of a product, or for a full year’s production of DEMETER product. In such circumstances the Research Institute can certify the operation and/or product as either Organic, or as a composite Organic and DEMETER Bio-Dynamic Product - depending on the DEMETER component percentage of the final product, and provided the organic ingredients have been certified by a DAFF approved organic certifying organisation.

2. In either of the above cases, the same Certification System applies as is detailed under Chapter 2, point B of The Australian DEMETER Bio-Dynamic Standard.

3. Application for Organic Certification follows the same process detailed under Chapter 2, point C of The Australian DEMETER Bio-Dynamic Standard except that the application and certification requirements are assessed according to the requirements detailed in the National Standard for Organic and Bio-Dynamic Produce.