



HOW TO STORE BIODYNAMIC PREPARATIONS

Biodynamic Preparations require proper storage if they are to remain effective over time.

If not using the preparations immediately, consider storing as you might vegetables or grains for winter usage in a cellar. You want to preserve as much vitality and freshness as possible until they are used. Remember, like seeds or crops, the preparations are alive.

Each biodynamic preparation is a specialized kind of inoculant. **These separate “cultures” should be kept separate, insulated from one another,** and should NOT be mixed with foreign substances.

In general, the Biodynamic Preparations should be kept away from EMF sources. Biodynamic Preparations should be stored with a 6” insulating layer of dry carbonaceous materials such as peat, straw, biochar, etc. The insulating layer helps protect the Biodynamic Preparations from deterioration and buffers them against deterioration from EMF.

The **ideal setting** for the storage of Biodynamic Preparations would be a **root cellar in the woods.**

Biodynamic Preparations should always be kept away from noxious fumes or chemicals.

GENERAL STORAGE REQUIREMENTS

Store Biodynamic Preparations in a cool dark, humid place like a root cellar. Preserve the Biodynamic Preparations from drying out. If they dry out too much, a lot of their usefulness is lost.

Each preparation should be stored individually.

They may be stored in glazed ceramic crocks, glass, or unglazed clay vessels. Glazed ceramic helps retain moisture within the preparations during storage, as does glass. Both clay and glass are silica-rich materials, which closely approximates the earth.

Lids should be loose-fitting, NOT completely air-tight. Their containers must be breathable. Do NOT allow them to go anaerobic.

If a root cellar is unavailable, a shaded outbuilding may be used with a proper storage container.

Storage receptacles should be **surrounded on all sides by at least three inches (3”) of peat moss.**

A **diagram below** is given for a portable or stationary wooden “preparation box.”

In small amounts, biodynamic preparations can be stored in clean glass baby food jars (or small mason jars) with their lids *loosely* closed.

For a low-budget storage possibility is to nestle a wooden barrel or stacked beehive boxes/supers into the earth. A flat stone slab may be used as the bottom. Fill the bottom with an inch or two of peat moss, then place your containers of preparations 6” apart. If you will be removing the containers, consider using a cardboard cylindrical sleeve (such as a Sonotube) of a suitable diameter to house the jars and space them apart from each other. Allow a little air space around the jars for easy removal. Backfill around in the space between preparations. It is advisable to cut round holes for each preparation chamber and place this as a “lid” over the peat moss. The wood above the peat moss contains peat moss and prevents almost any cross-contamination from peat moss dust. Above this, a lid should be made a 3-6” box filled with peat moss and closed on all sides. If you are using a beehive box for the base, a small beehive super works well.

Long-fibered sphagnum peat is preferred because it is less likely to contaminate preparations by producing clouds of dust. Pulverized peat can be safely used by moistening it before packing insulation to prevent such contamination. The preparations should **NOT be allowed to freeze.**

REQUIREMENTS FOR STORING SPECIFIC BIODYNAMIC PREPARATIONS

#501 HORN SILICA STORAGE REQUIREMENTS

- Avoid moisture
- Expose to direct sunlight (the receptacle may be kept on a window ledge)
- Original horn sheath, or
- In a clear glass container with a non-plastic lid.

#500, 502-506 COMPOST PREPARATIONS, and Barrel Compound (BC) STORAGE REQUIREMENTS

- Dark, cool location (root cellar conditions)
- Store *separately from one another*
- Insulated vessels containing each compost preparation with at least 6" of peat moss.

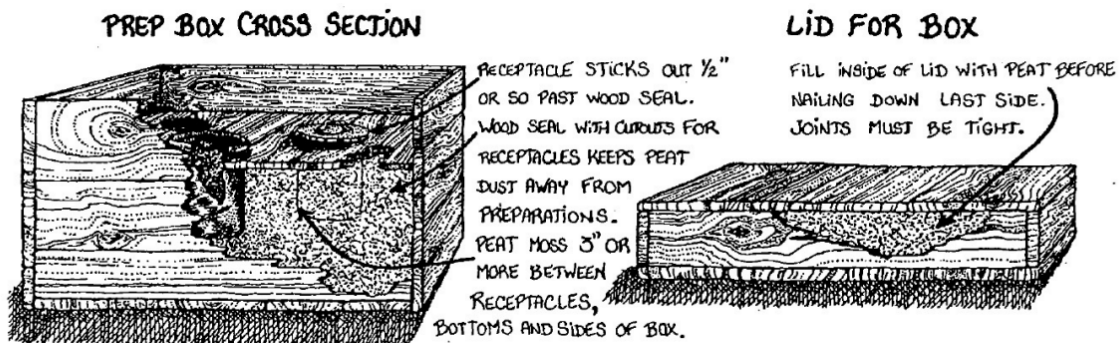
#508 STORAGE REQUIREMENTS

- Keep in a dry, dark location.

#507 STORAGE RECEPTACLES

- Any dry opaque container.
- Avoid exposure to light
- Keep cool
- Keep tightly stoppered (fermentation gasses may need to be vented from time to time).
- Glass bottle, ideally brown glass to block UV

The best preparation container box would be made of wood, such as untreated slats from old pallets as shown in the diagram below. As a rule, avoid plastic or any treated materials. Avoid recycling containers that have ever contained anything inedible or anything marked with warning symbols.



If suitable storage is unavailable, please use preparations within four (4) weeks of receiving them or contact us for custom-made preparation boxes.

CUSTOM-MADE PREPARATION BOXES

If you lack the technical know-how or time to assemble your own, please contact us at the JPI store for more information about made-to-order custom preparation boxes tailored to your specific needs. Let us make your preparation box for you.



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