

Aurochemicals Standard Ingredient Form

This form facilitates the verification process for enrolled participants. The Non-GMO Project (NGP) Standard requires FoodChain ID to assess all potential GMO (*) risk ingredients, including highly processed ingredients and sub-ingredients. Detailed information from suppliers is required and highly appreciated. Thank you for your cooperation.

Name of Ingredient: RHODINOL, Natural FEMA Number 2980	
Name of Ingredient Manufacturer: Aurochemicals	
1. Is this ingredient 95+% Certified Organic? ☐Yes ☐N	No ⊠ Organic Compliant
2. Has this ingredient been verified as a product through the Non-GMO Project Product Ver	rification Program?
	□Yes ⊠No
If you have answered YES to question 2, please answer questions 2.1, 2.2 and 2.3. When you questions, move to the end of this document and fill out the signature section. If you have a 2, please proceed to question 3. 2.1 Please provide the Certificate of Verification for the NGP verified product/ingredient w	answered No to question
product/ingredient name on the certificate or listed in an addendum. 2.2 Does a third party receive/handle the material before received a client's facility/copaci	
2.3 Does the third party handle the NGP verified product in permeable* form? *Permeable form: handling of NGP verified product in unsealed form. If you have answered question 2.3 yes, please provide SOP's for segregation and traceability handling location.	□Yes □ No
3. Is the ingredient or any of its sub-ingredient and/or the source crop/raw material of the ingredient genetically modified or derived using Biotechnology¹ methods?	ingredient/sub- □Yes ⊠No
4. Ingredient properties (check either box A or B, displayed below):	redient and does not ng agents, etc.) or
\Box B. The ingredient contains multiple inputs ("compound"). Select this option if the more than one input.	ne ingredient contains
5. In the table displayed below, list all of ingredient's raw materials, additives, incidental active fermentation media/substrates, and any other inputs that are used in the ingredient's man	



The Natural Choice for Flavor and Fragrance Ingredients

Sub-Ingredient name	Identify all inputs used in manufacturing of sub-ingredient(s) or indicate that sub-ingredient is 100% raw material	Please check if the sub-ingredient is a processing aid ²
Example: Sunflower Oil	Example: 100% Sunflower seeds OR sunflower seeds, citric acid and vitamin E.	

Additional rows needed and supplementary list is attached. (Please sign and date supplemental list.)

The following questions apply to the ingredient itself, and if a compound ingredient, to ALL its sub-ingredients

and/or inputs used to produce its sub-ingredients, except micro processing aids. These should also be in the table above. Please answer the following questions for a proprietary formulation as well.	fully dis	closea
6. Does this ingredient contain any processing aids ² which are present at 0.5% or more?	□Yes	⊠No
If yes, please name the processing aid(s)* below:		
* For purposes of the Non-GMO Project Standard, fermentation microorganisms are not considered processing ai	ds.	
7. Is this ingredient or its sub-ingredients made through a fermentation process (using a microorganic	ism)? □Yes	⊠No
7.1 If Yes, is the microorganism genetically modified?3	□Yes	□No
7.1.1 If Yes, is this ingredient separated out from the fermentation medium*? (*The microorganism used for fermentation grow in specially designed growth medium which supplies required for the growth of the microorganism, such a medium is called the Fermentation Medium)	□Yes the nutrie	_
8. Is this ingredient or any of its sub-ingredient a microorganism?	□Yes	⊠No
8.1 If Yes, is the microorganism genetically modified? ³	□Yes	□No
If you have answered Yes to question 8.1 please answer the following questions:		
8.2 Is the microorganism viable? ⁴	□Yes	□No
If No, please explain how is microorganism are rendered non-viable (list processes used):		
9. Is this ingredient or any of its sub-ingredients an enzyme?	□Yes	⊠No
Please list ingredient/sub-ingredient(s) and/or all inputs to which your response applies:		
9.1 If Yes, is the enzyme(s) derived from a genetically modified organism? ³	□Yes	
If you have answered 'Yes' to question 9.1 please answer the following question.		
9.2 Is the enzyme still functional ⁵ in the finished enrolled product?	□Yes	□No



If No, please explain how the enzyme is deactivated/denatured (i.e. briefly describe processes used to render the enzyme non-functional):

10. Is this ingredient or its sub-ingredients, including inputs used to produce them, a product of syl	٠.
(i.e. produced with synthetically created nucleic acid sequences and/or genes)?	□Yes ⊠No
If Yes, please list all ingredient/sub-ingredient(s) and/or all inputs to which your response	applies:
11. Is this ingredient or its sub-ingredients, including inputs used to produce them, derived from a (e.g. dairy, meat, eggs, bee products, wool/hides, etc.)?	nimal sources □Yes ⊠No
If Yes:	
Answer the following for each animal-derived input (ingredient, sub-ingredient or any inp processing):	uts used in
 Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotropin the livestock?) administered to \Box Yes \Box No
 Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their progress) 	envlused?
- Are Animal husbandly practices involving cloned spermatozoa (cloned animals of their progr	□Yes □No
• Are Bee products, viz. honey, bee pollen, etc., used?	□Yes □No
If Yes, for additional information about requirements for bee products that contribute 0.5% or more to a finished enrol (discounting salt and water), request Annex III of this form.	lled NGP product
12. Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, potabeets, yellow summer squash, or zucchini? (Disclosure of this information is required.)	ato, soy, sugar □Yes ⊠No
If you selected Yes to questions 7, 8, 9, 10, 11 or 12, complete the following table for applicable ing	gredient, sub-

ingredients and/or inputs used to produce the sub-ingredient:

Ingredient name, Sub- Ingredient name or Input name used to	Please check any of the following for which you answered 'Yes'				Complete this section only if you answer Yes to Q12 Crop source and countries/regions of origin													
produce Sub- Ingredient	water) if known		Q7	Q8	Q9	Q10	Q11	Alfalfa	Canola	Corn	Cotton	Рарауа	Potato	Soy	Sugar Beets	Yellow Summer Squash	Zucchini	Countries and/or regions of origin
1																		

Additional rows needed and supplementary list is attached.



Input name(s) (e.g. Spirulina):	wild harveste	d/wild caught?	res □No ⊠N/
Input name(s):	wild harvested/wild	caught?	Yes □No⊠N/
If cultured algae accounts for more than 0.5% of final will be required; please request Annex II.	l product (discounting salt and water), ac	lditional information about nu	trients/substrates
¹ Biotechnology – the application of: (a) in acid (DNA) and the direct injection of nucle taxonomic family, that overcame natural patechniques used in traditional breeding an	eic acid into cells or organelles; c physiological, reproductive, or re	or (b) fusion of cells beyo	ond the
² Processing aid: An input that is (1) added from the product before it is packaged in i converted into constituents normally pres of the constituents naturally found in the during processing but is present in the finit functional effect in the finished product. Finite microorganisms are not considered processing but is present in the finished product.	during the processing of the pro ts final form; (2) added during th ent in the product and which doo product; or (3) added to the proc shed product at insignificant leve for purposes of the Non-GMO Pro	e processing of the processing of the process not significantly increduct for its technical or fels and does not have ar	duct and ase the amount unctional effect ny technical or
³ GMO or genetically modified organism: A biotechnology in a way that does not occu animals are included within this definition	An organism in which the genetic or naturally by multiplication and,		
⁴ Viable microbe: a microbe that performs ⁵ Purified material: an ingredient is conside systems where found or produced and its ⁶ Functional enzyme: an enzyme that has r bases, ultrafiltration, or centrifugation), ar ⁷ Waterborne ingredient or sub-ingredient freshwater inputs. ⁸ Algaes/microalgaes: chlorella or spirulina	metabolic functions and reproductions and reproductions are purified if it has been extractions are moved so that the second second the second denatured (e.g. by being the second thus retains its catalytic functions include but are not limited to	ted from other molecul that they have no tech g subjected to high heat oning capability.	nnical effect. , harsh acids or
⁹ Cultivated: for algaes. ¹⁰ Farmed: for fish or other waterborne and	imals		
We hereby attest that the information prov		ruthful to the best of ou	r knowledge.
Supplier (Company) Name: <u>Auroche</u>	micals Date: 8/18	/2022	
		Seo N. Pe	Saul
Name of Representative (print): Deo echnical & Regulatory Affairs	N. Persaud, Signature	:	