

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: METHYL THIOBUTYRATE 10% IN ETOH, Natural	FEMA Number 3310
Name of Ingredient Manufacturer: Aurochemicals	
1. Is this ingredient 95+% Certified Organic?	☐Yes ☐No ☒ Organic Compliant
2. Has this ingredient been verified as a product through the Non-GMO Project P	roduct Verification Program?
	□Yes ⊠No
If you have answered YES to question 2, please answer questions 2.1, 2.2 and 2.3 questions, move to the end of this document and fill out the signature section. If 2, please proceed to question 3.	
2.1 Please provide the Certificate of Verification for the NGP verified product/in product/ingredient name on the certificate or listed in an addendum.	gredient with the
2.2 Does a third party receive/handle the material before received a client's fac	ility/copacker? □Yes □No
2.3 Does the third party handle the NGP verified product in permeable* form? *Permeable form: handling of NGP verified product in unseale	\square Yes \square No d form.
If you have answered question 2.3 yes, please provide SOP's for segregation and handling location.	traceability for the third-party
3. Is the ingredient or any of its sub-ingredient and/or the source crop/raw matering ingredient genetically modified or derived using Biotechnology methods?	rial of the ingredient/sub- □Yes ⊠No
4. Ingredient properties (check either box A or B, displayed below): ☐A. The ingredient consists of a single input ("mono"). Please identify (e.g. flax seed): Select this option only if this is a 100% contain (or is used to process) any additives (i.e. preservatives, carriers, processing aids (enzymes, solvents, extractants, microorganisms, etc.) in If you checked box A, please skip question 5.	single ingredient and does not anti-caking agents, etc.) or
\boxtimes B. The ingredient contains multiple inputs ("compound"). Select this more than one input.	option if the ingredient contains
5. In the table displayed below, list all of ingredient's raw materials, additives, in fermentation media/substrates, and any other inputs that are used in the ingred	



Sub-Ingredient Identify all inputs used in manufacturing of sub-ingredient(s) or indicate that Please check if the sub-ingredient sub-ingredient is 100% raw material is a processing aid² name Example: Sunflower 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.	Jully also	ciosea
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 aid	 ds.	
7. Is this ingredient or its sub-ingredients made through a fermentation process (using a microorgani	sm)? ⊠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	 □No
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) 	any) usad?
- 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	Percentage of the finished ingredient (discounting salt and	addendum/scope	following for which you answered 'Yes'				ries/re	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.



Name of Representative (print): Deo N. chnical & Regulatory Affairs	Persaud, Signature:	So. N. Persand
Supplier (Company) Name: <u>Aurochemic</u>	<u>als</u> Date: 8/16/20	022
We hereby attest that the information provided	in this form is accurate and trut	thful to the best of our knowledge.
•Farmed: for fish or other waterborne animal	S.	
⁹ Cultivated: for algaes.	des etc.	
reshwater inputs. 'Algaes/microalgaes: chlorella or spirulina spe	ocies etc	
Waterborne ingredient or sub-ingredients: in	nclude but are not limited to 'se	ea vegetables,' 'fruits' or other
pases, ultrafiltration, or centrifugation), and th		
Functional enzyme: an enzyme that has not be		
Purified material: an ingredient is considered systems where found or produced and its imp	•	
Viable microbe: a microbe that performs me	-	
animals are included within this definition.		/ 100 100 00 16
piotechnology in a way that does not occur na	turally by multiplication and/or	natural recombination; cloned
GMO or genetically modified organism: An o		aterial has been changed through
microorganisms are not considered processing		or oraniana, rennientation
during processing but is present in the finished functional effect in the finished product. For p		
of the constituents naturally found in the production of the processing but is proceed in the finished		
converted into constituents normally present		
rom the product before it is packaged in its fi		
Processing aid: An input that is (1) added dur		ct but is removed in some manner
echniques used in traditional breeding and se		
axonomic family, that overcame natural phys		•
Biotechnology – the application of: (a) in vitro acid (DNA) and the direct injection of nucleic a		_
r cultured digde accounts for more than 0.5% of final prot vill be required; please request Annex II.	iact (aiscounting sait and water), daaiti	ional information about nathems/sabstrati
Input name(s):		
input name(s) (e.g. Spiruiina):	wild harvested/\	wiid caught? □ Yes □ No △
Input name(s) (e.g. Spirulina):	wild harvested/v	wild caught? □Yes □No ☒