

## **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: NERYL ACETATE, Natural FE	MA Number 2773	
Name of Ingredient Manufacturer: Aurochemicals		
1. Is this ingredient 95+% Certified Organic?	□Yes □No ⊠ Or	ganic Compliant
2. Has this ingredient been verified as a product through the	Non-GMO Project Product Verification	n Program?
		□Yes ⊠No
If you have answered YES to question 2, please answer questions, move to the end of this document and fill out the s2, please proceed to question 3.		•
2.1 Please provide the Certificate of Verification for the NGF product/ingredient name on the certificate or listed in a	_	
2.2 Does a third party receive/handle the material before re	ceived a client's facility/copacker?	□Yes □No
2.3 Does the third party handle the NGP verified product in p *Permeable form: handling of NGP verified	product in unsealed form.	□Yes □ No
If you have answered question 2.3 yes, please provide SOP's j handling location.	or segregation and traceability for the	third-party
3. Is the ingredient or any of its sub-ingredient and/or the so		nt/sub-
ingredient genetically modified or derived using Biotechnolo	gy¹ methods?	□Yes ⊠No
4. Ingredient properties (check either box A or B, displayed b	o"). Please identify the single raw mat only if this is a 100% single ingredient a servatives, carriers, anti-caking agents	and does not , etc.) or
$\square$ B. The ingredient contains multiple inputs ("component than one input.	oound"). Select this option if the ingred	lient contains
5. In the table displayed below, list all of ingredient's raw ma fermentation media/substrates, and any other inputs that ar		



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 aid<sup>2</sup> 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 <sup>2</sup> 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? <sup>3</sup>	□Yes	□No
If you have answered Yes to question 8.1 please answer the following questions:		
8.2 Is the microorganism viable? <sup>4</sup>	□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? <sup>3</sup>	□Yes	 □No
If you have answered 'Yes' to question 9.1 please answer the following question.		
9.2 Is the enzyme still functional <sup>5</sup> 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):

<del></del>	
10. Is this ingredient or its sub-ingredients, including inputs used to produce them, a product of syn (i.e. produced with synthetically created nucleic acid sequences and/or genes)?	thetic biology □Yes ⊠No
(i.e. produced with synthetically created flucieic acid sequences and/or genes):	□ res ⊠ NO
If Yes, please list all ingredient/sub-ingredient(s) and/or all inputs to which your response a	applies:
11. Is this ingredient or its sub-ingredients, including inputs used to produce them, derived from an (e.g. dairy, meat, eggs, bee products, wool/hides, etc.)?	imal sources  □Yes ⊠No
(e.g. dairy, meat, eggs, bee products, wool/mdes, etc.):	Lifes MINO
If Yes:	
Answer the following for each animal-derived input (ingredient, sub-ingredient or any inpuprocessing):	uts used in
• Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotropin)	administered to
the livestock?	□Yes □No
<ul> <li>Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their proge</li> </ul>	ny) used?
	□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 enroll (discounting salt and water), request Annex III of this form.	ed NGP product
12. Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, pota	to, soy, sugar
beets, yellow summer squash, or zucchini? (Disclosure of this information is required.)	□Yes ⊠No
If you selected Yes to questions 7, 8, 9, 10, 11 or 12, complete the following table for applicable ingr	redient, 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	Certified Organic or Third-Party IP Certified? If Yes provide certificate with addendum/scope	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	γογ	Sugar Beets	Yellow Summer Squash	Zucchini	Countries and/or regions of origin

Additional rows needed and supplementary list is attached.



each supplier used.	vild caught or cultivated 7/farmed.*	<sup>0</sup> Please disclose this information fo
Input name(s) (e.g. Spirulina):	wild harvested/w	rild caught? □Yes □No 図N/
Input name(s):	wild harvested/wild caug	tht? □Yes □No ⊠N/
If cultured algae accounts for more than 0.5% of final privile be required; please request Annex II.	roduct (discounting salt and water), additio	nal information about nutrients/substrates
<sup>1</sup> Biotechnology – the application of: (a) in viticacid (DNA) and the direct injection of nucleic taxonomic family, that overcame natural phytechniques used in traditional breeding and <sup>2</sup> Processing aid: An input that is (1) added during the product before it is packaged in its converted into constituents normally present of the constituents naturally found in the productional effect in the finished product. For microorganisms are not considered processi <sup>3</sup> GMO or genetically modified organism: An biotechnology in a way that does not occur animals are included within this definition. <sup>4</sup> Viable microbe: a microbe that performs microparisms where found or produced and its im <sup>6</sup> Functional enzyme: an enzyme that has not bases, ultrafiltration, or centrifugation), and <sup>7</sup> Waterborne ingredient or sub-ingredients: freshwater inputs. <sup>8</sup> Algaes/microalgaes: chlorella or spirulina spontational enzyme: for fish or other waterborne anim	c acid into cells or organelles; or (by siological, reproductive, or recomselection.  uring the processing of the product final form; (2) added during the protein in the product and which does not oduct; or (3) added to the product are purposes of the Non-GMO Projecting aids.  I organism in which the genetic manaturally by multiplication and/or relatabolic functions and reproduces and purified if it has been extracted inpurities have been removed so that been denatured (e.g. by being sult thus retains its catalytic functioning include but are not limited to 'sea pecies etc.	) fusion of cells beyond the bination barriers and that are not to but is removed in some manner rocessing of the product and ot significantly increase the amount for its technical or functional effect and does not have any technical or the Standard, fermentation terial has been changed through matural recombination; cloned /multiplies itself. from other molecules, elements, of at they have no technical effect. bjected to high heat, harsh acids or not grapability.
Supplier (Company) Name: <u>Aurochem</u> Name of Representative (print): Deo N	Signature:	So. N. Persand
echnical & Regulatory Affairs		