

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:	2-METHYL BUTYRIC ACID, EU Natural	FEMA Number 2695	
Name of Ingredient N	Manufacturer: Aurochemicals		
1. Is this ingredient 95+	% Certified Organic?	□Yes □No ⊠ Org	anic Compliant
2. Has this ingredient be	een verified as a product through the Non-GMO	Project Product Verification	Program?
			□Yes ⊠No
questions, move to the of 2, please proceed to que 2.1 Please provide the	est to question 2, please answer questions 2.1, 2. end of this document and fill out the signature s estion 3. Certificate of Verification for the NGP verified p name on the certificate or listed in an addendu	section. If you have answered in product/ingredient with the	
·	receive/handle the material before received a cl		□Yes □No
*Perm	r handle the NGP verified product in permeable neable form: handling of NGP verified product in permeable neable form: handling of NGP verified product in permeable neable form: handling of NGP verified product in permeable neable form:	n unsealed form.	□Yes □ No
-	ny of its sub-ingredient and/or the source crop/ nodified or derived using Biotechnology ¹ metho	_	t/sub- □Yes ⊠No
	dient consists of a single input ("mono"). Please: Select this option only if this ised to process) any additives (i.e. preservatives (enzymes, solvents, extractants, microorganism box A, please skip question 5. dient contains multiple inputs ("compound"). See input.	is a 100% single ingredient an s, carriers, anti-caking agents, ms, etc.) in its manufacturing	nd does not etc.) or process.
5. In the table displayed	I below, list all of ingredient's raw materials, adobstrates, and any other inputs that are used in t		



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 syn (i.e. produced with synthetically created nucleic acid sequences and/or genes)?	thetic biology □Yes ⊠No
(i.e. produced with synthetically created nucleic 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 MNO
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
 Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their proge 	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	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	γογ	Sugar Beets	Yellow Summer Squash	Zucchini	Countries and/or regions of origin

Additional rows needed and supplementary list is attached.



Name of Representative (print): Deo lichnical & Regulatory Affairs	Signature: Persaud,	Seo N. Persand
Supplier (Company) Name: <u>Aurocher</u>	<u>cals</u> Date: 8/4/202	2
We hereby attest that the information provi	d in this form is accurate and truth	nful to the best of our knowledge.
¹⁰ Farmed: for fish or other waterborne anir	als.	
⁹ Cultivated: for algaes.		
^B Algaes/microalgaes: chlorella or spirulina	ecies etc.	
rwaterborne ingredient or sub-ingredient: freshwater inputs.	miciade par are not illilited to sea	i vegetables, Truits of Other
bases, ultrafiltration, or centrifugation), and Waterborne ingredient or sub-ingredient:		
Functional enzyme: an enzyme that has no		
systems where found or produced and its in		
Purified material: an ingredient is conside	d purified if it has been extracted	from other molecules, elements,
*Viable microbe: a microbe that performs r	etabolic functions and reproduces	s/multiplies itself.
animals are included within this definition.	acarany by manaphication and/or i	natarar recombination, cioned
GMO or genetically modified organism: A biotechnology in a way that does not occur		
microorganisms are not considered process	_	stantal has been alreaded than the
functional effect in the finished product. Fo		t Standard, fermentation
during processing but is present in the finis		
of the constituents naturally found in the p	-	
from the product before it is packaged in it converted into constituents normally prese		
² Processing aid: An input that is (1) added of		
techniques used in traditional breeding and		
taxonomic family, that overcame natural pl		ibination barriers and that are not
acid (DNA) and the direct injection of nucle	•	
¹ Biotechnology – the application of: (a) in v	ro nucleic acid techniques, includi	ing recombinant deoxyribonucleic
lf cultured algae accounts for more than 0.5% of final will be required; please request Annex II.	oduct (discounting salt and water), additio	nal information about nutrients/substrates
Input name(s):		
Input name(s) (e.g. Spirulina):	wild flat vested/ w	vild caught? □Yes □No 図N