

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: ALLYL HEPTOATE (ALLYL HEPTANOATE), Natural FEMA Number 2031

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 Product Verification Program?

Yes No

If you have answered YES to question 2, please answer questions 2.1, 2.2 and 2.3. When you have completed these questions, move to the end of this document and fill out the signature section. If you have answered No to question 2, please proceed to question 3.

2.1 Please provide the Certificate of Verification for the NGP verified product/ingredient with the 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/copacker? Yes No

2.3 Does the third party handle the NGP verified product in permeable* form? Yes No

*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 for the third-party handling location.

3. Is the ingredient or any of its sub-ingredient and/or the source crop/raw material of the ingredient/sub-ingredient genetically modified or derived using Biotechnology¹ methods? Yes No

4. Ingredient properties (check either box A or B, displayed below):

A. The ingredient consists of a single input ("mono"). **Please identify the single raw material source (e.g. flax seed):** _____. Select this option only if this is a 100% single ingredient and does not contain (or is used to process) any additives (i.e. preservatives, carriers, anti-caking agents, etc.) or processing aids (enzymes, solvents, extractants, microorganisms, etc.) in its manufacturing process.

If you checked box A, please skip question 5.

B. The ingredient contains multiple inputs ("compound"). Select this option if the ingredient contains more than one input.

5. In the table displayed below, list all of ingredient's raw materials, additives, incidental additives, and fermentation media/substrates, and any other inputs that are used in the ingredient's manufacturing process.

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 fully disclosed in the table above. Please answer the following questions for a proprietary formulation as well.

6. Does this ingredient contain any processing aids² 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 aids.

7. Is this ingredient or its sub-ingredients made through a fermentation process (using a microorganism)? 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*? Yes No
 (*The microorganism used for fermentation grow in specially designed growth medium which supplies the nutrients required for the growth of the microorganism, such a medium is called the Fermentation Medium)

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 functional⁵ 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 synthetic biology (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 animal sources (e.g. dairy, meat, eggs, bee products, wool/hides, etc.)? Yes No

If Yes:

Answer the following for each animal-derived input (ingredient, sub-ingredient or any inputs used in processing):

- Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotropin) administered to the livestock? Yes No

No

- Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their progeny) 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 enrolled NGP product (discounting salt and water), request Annex III of this form.

12. Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, potato, 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 ingredient, sub-ingredients and/or inputs used to produce the sub-ingredient:

Ingredient name, Sub-Ingredient name or Input name used to produce Sub-Ingredient	Percentage of the finished ingredient (discounting salt and water) if known	Certified Organic or Third-Party IP Certified? <i>If Yes provide certificate with addendum/scop e</i>	Please check any of the following for which you answered 'Yes'					Complete this section only if you answer Yes to Q12										
			Q7	Q8	Q9	Q10	Q11	Alfalfa	Canola	Corn	Cotton	Papaya	Potato	Soy	Sugar Beets	Yellow Summer Squash	Zucchini	Countries and/or regions of origin



The Natural Choice for Flavor
and Fragrance Ingredients

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