

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: BUTYRALDEHYDE (n-BUTYRALDEHYDE), Natural	FEMA Number 2219
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. questions, move to the end of this document and fill out the signature section. If 2, please proceed to question 3.	f you have answered No to question
2.1 Please provide the Certificate of Verification for the NGP verified product/i product/ingredient name on the certificate or listed in an addendum.	ngredient with the
2.2 Does a third party receive/handle the material before received a client's fa	cility/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 If you have answered question 2.3 yes, please provide SOP's for segregation and handling location.	
3. Is the ingredient or any of its sub-ingredient and/or the source crop/raw matingredient genetically modified or derived using Biotechnology¹ methods?	erial of the ingredient/sub- ☐Yes ⊠No
4. Ingredient properties (check either box A or B, displayed below):	the single raw material source single ingredient and does not anti-caking agents, etc.) or in its manufacturing process.
\Box 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 ingre	-



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 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 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'				following for which you											
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.



please specify whether it is wild harvested/weach supplier used.	viid caught or cultivated / farmed. 49 Piea	ase disclose this information fo
Input name(s) (e.g. Spirulina):	wild harvested/wild ca	aught? □Yes □No 図N/
Input name(s):	wild harvested/wild caught?	□Yes □No ⊠N/
If cultured algae accounts for more than 0.5% of final prwill be required; please request Annex II.	roduct (discounting salt and water), additional inf	formation about nutrients/substrates
¹ Biotechnology – the application of: (a) in vit acid (DNA) and the direct injection of nucleic taxonomic family, that overcame natural phytechniques used in traditional breeding and s ² Processing aid: An input that is (1) added dufrom the product before it is packaged in its converted into constituents normally present of the constituents naturally found in the producing processing but is present in the finisher functional effect in the finished product. For microorganisms are not considered processin ³ GMO or genetically modified organism: An biotechnology in a way that does not occur manimals are included within this definition. ⁴ Viable microbe: a microbe that performs microprised material: an ingredient is considered systems where found or produced and its im ⁶ Functional enzyme: an enzyme that has not bases, ultrafiltration, or centrifugation), and ⁷ Waterborne ingredient or sub-ingredients: freshwater inputs. ⁸ Algaes/microalgaes: chlorella or spirulina spi	cacid into cells or organelles; or (b) fusions acid into cells or organelles; or (b) fusions yesiological, reproductive, or recombinate selection. The processing of the product but final form; (2) added during the process of the product and which does not signoduct; or (3) added to the product for it ed product at insignificant levels and doe purposes of the Non-GMO Project Starting aids. Torganism in which the genetic material maturally by multiplication and/or natural detabolic functions and reproduces/multiplication and/or natural purified if it has been extracted from appurities have been removed so that the table to the denatured (e.g. by being subjected thus retains its catalytic functioning capaniclude but are not limited to 'sea vege pecies etc.	on of cells beyond the tion barriers and that are not is removed in some manner sing of the product and mificantly increase the amounts technical or functional effectoes not have any technical or indard, fermentation I has been changed through ral recombination; cloned tiplies itself. In other molecules, elements, oney have no technical effect. I ded to high heat, harsh acids or pability. I etables,' 'fruits' or other
We hereby attest that the information provide		o the best of our knowledge.
Supplier (Company) Name: <u>Aurochem</u>		
	Signatura	o N. Perand
Name of Representative (print): Deo N echnical & Regulatory Affairs	. Persaud,	