

## **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: GAMMA HEPTALACTONE Natural	FEMA Number 2539	
Name of Ingredient Manufacturer: Aurochemicals		
1. Is this ingredient 95+% Certified Organic?	□Yes □No ⊠ Orga	anic Compliant
2. Has this ingredient been verified as a product through the Non-G	iMO Project Product Verification F	Program?
		□Yes ⊠No
If you have answered YES to question 2, please answer questions 2. questions, move to the end of this document and fill out the signature 2, please proceed to question 3.	ure section. If you have answered N	•
2.1 Please provide the Certificate of Verification for the NGP verification for the NGP verification product/ingredient name on the certificate or listed in an added	_	
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 permeasure *Permeable form: handling of NGP verified product.	uct in unsealed form.	□Yes □ No
If you have answered question 2.3 yes, please provide SOP's for seg handling location.	regation and traceability for the tl	hird-party
3. Is the ingredient or any of its sub-ingredient and/or the source congredient genetically modified or derived using Biotechnology $^1$ median $^1$		t/sub- □Yes ⊠No
4. Ingredient properties (check either box A or B, displayed below): ☑A. The ingredient consists of a single input ("mono"). Place (e.g. flax seed): Select this option only if contain (or is used to process) any additives (i.e. preservat processing aids (enzymes, solvents, extractants, microorgan lf you checked box A, please skip question 5.	ease identify the single raw mate this is a 100% single ingredient and cives, carriers, anti-caking agents, e	d does not etc.) or
$\square  B.$ The ingredient contains multiple inputs ("compound" more than one input.	'). Select this option if the ingredie	ent contains
5. In the table displayed below, list all of ingredient's raw materials fermentation media/substrates, and any other inputs that are used		



The Natural Choice for Flavor and Fragrance Ingredients

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 <sup>2</sup>
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 in the table above. Please answer the following questions for a proprietary formulation as well.	fully dis	closea
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 ai	ds.	
7. Is this ingredient or its sub-ingredients made through a fermentation process (using a microorganic	ism)? □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	
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):

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
<ul> <li>Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotropin the livestock?</li> </ul>	) administered to $\Box$ Yes $\Box$ No
<ul> <li>Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their programme)</li> </ul>	envlused?
- 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	Certified Organic or Third-Party IP Certified? If Yes provide certificate with addendum/scope	follo		for wl	y of the		Crop			ction c	ries/re	egions	of ori	gin			
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.



Input name(s) (e.g. Spirulina):	wild harvested/wild caught?	□Yes	□No ⊠N/A
Input name(s):	wild harvested/wild caught?	□Yes	□No ⊠N/
If cultured algae accounts for more than 0.5% of final pawill be required; please request Annex II.	roduct (discounting salt and water), additional information	about nutriei	nts/substrates
acid (DNA) and the direct injection of nucleic taxonomic family, that overcame natural phrechniques used in traditional breeding and <sup>2</sup> Processing aid: An input that is (1) added d from the product before it is packaged in its converted into constituents normally preser of the constituents naturally found in the producing processing but is present in the finish functional effect in the finished product. For microorganisms are not considered processi	uring the processing of the product but is remo final form; (2) added during the processing of t at in the product and which does not significant oduct; or (3) added to the product for its techni- ated product at insignificant levels and does not purposes of the Non-GMO Project Standard, for ing aids.	Ils beyond riers and the ved in som the product ly increase to all or functions any to be mentations.	the nat are not ne manner t and the amount ctional effect echnical or
biotechnology in a way that does not occur animals are included within this definition. <sup>4</sup> Viable microbe: a microbe that performs misperified material: an ingredient is considered systems 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 sub-ingredients: for algaes. <sup>10</sup> Farmed: for fish or other waterborne animals.	pals.	nbination; self. nolecules, no technic gh heat, ha 'fruits' or	elements, or al effect. arsh acids or other
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