

FEMA Number

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: HEPTANAL (ALDEHYDE C-7) (n-HEPTALDEHYDE), Natural 2540 Name of Ingredient Manufacturer: Aurochemicals ☐Yes ☐No ☒ Organic Compliant 1. Is this ingredient 95+% Certified Organic? 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. □Yes □No 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? *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/subingredient genetically modified or derived using Biotechnology¹ methods? \square Yes \boxtimes 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 ______. 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 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	follo		for wh	y of the		Crop		his sec	count	ries/re	egions	of ori	gin			
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.



Input name(s):	wild harvested/wild caught?	□Yes	□No ⊠N/A
	roduct (discounting salt and water), additional information	about nutrien	ts/substrates
acid (DNA) and the direct injection of nucleic taxonomic family, that overcame natural phrtechniques used in traditional breeding and ² Processing aid: An input that is (1) added different 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 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 the at in the product and which does not significant oduct; or (3) added to the product for its technology and product at insignificant levels and does not purposes of the Non-GMO Project Standard, for	ells beyond riers and th oved in some the product tly increase ical or funct have any te ermentation	the at are not e manner and the amount tional effect echnical or
biotechnology in a way that does not occur in animals are included within this definition. ⁴ Viable microbe: a microbe that performs minimals are included within this definition. ⁵ Purified material: an ingredient is considered systems where found or produced and its iminimals where found or produced and its iminimals. ⁶ Functional enzyme: an enzyme that has not bases, ultrafiltration, or centrifugation), and minimals. ⁷ Waterborne ingredient or sub-ingredients: freshwater inputs. ⁸ Algaes/microalgaes: chlorella or spirulina sub-ingredients: for algaes. ⁹ Cultivated: for algaes.	naturally by multiplication and/or natural recornetabolic functions and reproduces/multiplies in ed purified if it has been extracted from other inpurities have been removed so that they have to been denatured (e.g. by being subjected to his thus retains its catalytic functioning capability. It include but are not limited to 'sea vegetables, pecies etc.	nbination; of tself. molecules, of no technical gh heat, ha	elements, or al effect. rsh acids or other
biotechnology in a way that does not occur in animals are included within this definition. ⁴ Viable microbe: a microbe that performs minimals are included within this definition. ⁵ Purified material: an ingredient is considered systems where found or produced and its iminimals where found or produced and its iminimals. ⁶ Functional enzyme: an enzyme that has not bases, ultrafiltration, or centrifugation), and minimals. ⁷ Waterborne ingredient or sub-ingredients: freshwater inputs. ⁸ Algaes/microalgaes: chlorella or spirulina sub-ingredients: for algaes. ⁹ Cultivated: for algaes.	netabolic functions and reproduces/multiplies in ed purified if it has been extracted from other in purities have been removed so that they have to been denatured (e.g. by being subjected to his thus retains its catalytic functioning capability. It include but are not limited to 'sea vegetables, pecies etc.	nbination; of tself. molecules, of no technical gh heat, ha	elements, or al effect. rsh acids or other
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