

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: 2,6-NONADIENOL 5% IN EAc, Natural	FEMA Number: 2780
Name of Ingredient Manufacturer: Aurochemicals	
1. Is this ingredient 95+% Certified Organic?	\square Yes \square No \boxtimes Organic Compliant
2. Has this ingredient been verified as a product through the Non-GMC	Project Product Verification Program?
	□Yes ⊠No
If you have answered YES to question 2, please answer questions 2.1, 2 questions, move to the end of this document and fill out the signature s 2, please proceed to question 3. 2.1 Please provide the Certificate of Verification for the NGP verified p product/ingredient name on the certificate or listed in an addenda 2.2 Does a third party receive/handle the material before received a contract of the product	rection. If you have answered No to question product/ingredient with the um.
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2.3 Does the third party handle the NGP verified product in permeable *Permeable form: handling of NGP verified product i If you have answered question 2.3 yes, please provide SOP's for segregation handling location.	n unsealed form.
3. Is the ingredient or any of its sub-ingredient and/or the source crop/ingredient genetically modified or derived using Biotechnology¹ method	_
 4. Ingredient properties (check either box A or B, displayed below): □ A. The ingredient consists of a single input ("mono"). Please (e.g. flax seed): □ . Select this option only if this contain (or is used to process) any additives (i.e. preservatives processing aids (enzymes, solvents, extractants, microorganism of you checked box A, please skip question 5. ☑ B. The ingredient contains multiple inputs ("compound"). Somore than one input. 	is a 100% single ingredient and does not s, carriers, anti-caking agents, etc.) or ms, etc.) in its manufacturing process.
5. In the table displayed below, list all of ingredient's raw materials, ad fermentation media/substrates, and any other inputs that are used in	



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 UIS	cioseu
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 syr	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 ar (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
 Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotroping the livestock? 	administered to \Box Yes \Box No
 Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their proge 	Shazu (vne
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.	led NGP product
12. Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, pota beets, yellow summer squash, or zucchini? (Disclosure of this information is required.)	ito, 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	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	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 harveste	d/wild caught?	□Yes	□No ⊠N/
Input name(s):	wild harvested/wild o	caught?	□Yes	□No ⊠N/
If cultured algae accounts for more than 0.5% of final will be required; please request Annex II.	product (discounting salt and water), ad	lditional information ab	out nutriei	nts/substrates
¹ Biotechnology – the application of: (a) in acid (DNA) and the direct injection of nucle taxonomic family, that overcame natural p techniques used in traditional breeding an	eic acid into cells or organelles; o hysiological, reproductive, or rec	or (b) fusion of cells	beyond	the
² Processing aid: An input that is (1) added from the product before it is packaged in it converted into constituents normally present of the constituents naturally found in the put during processing but is present in the finite functional effect in the finished product. For microorganisms are not considered processing but it is present in the finished product.	ts final form; (2) added during the ent in the product and which doe product; or (3) added to the proceshed product at insignificant level or purposes of the Non-GMO Pro	e processing of the es not significantly luct for its technica els and does not ha	e productincrease of or functions of any to	t and the amoun tional effect echnical or
³ GMO or genetically modified organism: A biotechnology in a way that does not occu animals are included within this definition.	An organism in which the genetic r naturally by multiplication and,			
⁴ Viable microbe: a microbe that performs ⁵ Purified material: an ingredient is consider systems where found or produced and itself- ⁶ Functional enzyme: an enzyme that has not bases, ultrafiltration, or centrifugation), and resolved in the system of	metabolic functions and reproducted purified if it has been extractions and reproducted purifies have been removed so not been denatured (e.g. by being at thus retains its catalytic functions: include but are not limited to	ted from other mo that they have no g subjected to high oning capability.	lecules, technic heat, ha	al effect. arsh acids or
⁹ Cultivated: for algaes.				
¹⁰ Farmed: for fish or other waterborne ani	mals.			
We hereby attest that the information prov	ided in this form is accurate and t	ruthful to the best o	of our kn	owledge.
Supplier (Company) Name: Auroche	micals Date: 8/3/2	2022		
		Seo N.	Pers.	anl
Name of Representative (print): Deo echnical & Regulatory Affairs	N. Persaud, Signature	:		