

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: 3- HEXANONE, NATURAL |
|---|
| Name of Ingredient Manufacturer:Aurochemicals |
| 1. Is this ingredient 95+% Certified Organic? □Yes □No ☒ Organic Complian |
| 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): |
| 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. |



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 ² |
|---------------------------|---|---|
| Example: Sunflower Oil | Example: 100% Sunflower seeds OR sunflower seeds, citric acid and vitamin E. | |
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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 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 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? 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 | |
| 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 sy | nthetic 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 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): | outs used in |
| Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotropin the livestock? |) administered to Yes No |
| Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their prog | eny) 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 enro (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 in | 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 o | ries/ro | egions | of ori | gin | Q12 | | |
|--|---|--|-------|----|--------|----------|-----|---------|--------|------|---------|---------|--------|--------|-------------|-------------------------|----------|---|
| 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 |
| | | | | | | | | | | | | | | | | | | |
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Additional rows needed and supplementary list is attached.



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|--|--|---|
| Input name(s) (e.g. Spirulina): | | ? \square Yes \square No \boxtimes N, |
| Input name(s): | wild harvested/wild caught? | \square Yes \square No \boxtimes N |
| If cultured algae accounts for more than 0.5% of final prowill be required; please request Annex II. | duct (discounting salt and water), additional informat | ion about nutrients/substrates |
| ¹ Biotechnology – the application of: (a) in vitracid (DNA) and the direct injection of nucleic taxonomic family, that overcame natural physical techniques used in traditional breeding and so | icid into cells or organelles; or (b) fusion of iological, reproductive, or recombination b | cells beyond the |
| ² Processing aid: An input that is (1) added during from the product before it is packaged in its fit converted into constituents normally present of the constituents naturally found in the producing processing but is present in the finished functional effect in the finished product. For page 1. | ing the processing of the product but is rernal form; (2) added during the processing of in the product and which does not significal duct; or (3) added to the product for its tected product at insignificant levels and does not urposes of the Non-GMO Project Standard | of the product and antly increase the amoun hnical or functional effec ot have any technical or |
| microorganisms are not considered processin ³ GMO or genetically modified organism: An o | rganism in which the genetic material has | |
| biotechnology in a way that does not occur not animals are included within this definition. | turally by multiplication and/or natural rec | combination; cloned |
| | tabolic functions and reproduces/multiplie purified if it has been extracted from othe urities have been removed so that they ha been denatured (e.g. by being subjected to nus retains its catalytic functioning capabili | s itself. er molecules, elements, ove no technical effect. high heat, harsh acids o |
| animals are included within this definition. 4Viable microbe: a microbe that performs me 5Purified material: an ingredient is considered systems where found or produced and its imp 6Functional enzyme: an enzyme that has not bases, ultrafiltration, or centrifugation), and t 7Waterborne ingredient or sub-ingredients: i freshwater inputs. 8Algaes/microalgaes: chlorella or spirulina sp | tabolic functions and reproduces/multiplie I purified if it has been extracted from othe urities have been removed so that they have been denatured (e.g. by being subjected to hus retains its catalytic functioning capabilication | s itself. er molecules, elements, ove no technical effect. high heat, harsh acids o |
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