

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:	CIS-6-NONENOL 1% in Tria	acetin, Natural	
, NATURAL			
Name of Ingredient M	anufacturer:	Aurochemicals	
1. Is this ingredient 95+%	Certified Organic?	□Yes □No ⊠ O	rganic Compliant
2. Has this ingredient bee	en verified as a product throug	gh the Non-GMO Project Product Verificatio	n Program?
			□Yes ⊠No
questions, move to the er 2, please proceed to ques	nd of this document and fill ou ation 3.	questions 2.1, 2.2 and 2.3. When you have out the signature section. If you have answere	
<u>=</u>	ertificate of verification for the	e NGP verified product/ingredient with the ed in an addendum.	
2.2 Does a third party re	ceive/handle the material bef	ore received a client's facility/copacker?	□Yes □No
Perme		act in permeable form? erified product in unsealed form. SOP's for segregation and traceability for the	□Yes □ No
=	y of its sub-ingredient and/or odified or derived using Biotec	the source crop/raw material of the ingredian 1 thology 1 methods?	ent/sub- □Yes ⊠No
☐ A. The ingredi (e.g. flax seed): contain (or is use processing aids (Select this o ed to process) any additives (i	ayed below): ("mono"). Please identify the single raw maption only if this is a 100% single ingredient i.e. preservatives, carriers, anti-caking agent ts, microorganisms, etc.) in its manufacturin	and does not s, etc.) or
⊠B. The ingredi more than one i		"compound"). Select this option if the ingre	dient contains
	=	aw materials, additives, incidental additives, hat are used in the ingredient's manufactur	



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.							
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 fully disclosed in the table above. Please answer the following questions for a proprietary formulation as well.

in the table above. Please answer the following questions for a proprietary formulation as well.		
6. Does this ingredient contain any processing aids ² which are present at 0.5% or more? If yes, please name the processing aid(s)* below:	□Yes	⊠No
* For purposes of the Non-GMO Project Standard, fermentation microorganisms are not considered processing aic	 ls.	
7. Is this ingredient or its sub-ingredients made through a fermentation process (using a microorganism)	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.		



	and Fragrance Ingredients
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. brief render the enzyme non-functional):	fly describe processes used to
10. Is this ingredient or its sub-ingredients, including inputs used to produce them	n, a product of synthetic 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	ch your response applies:
11. Is this ingredient or its sub-ingredients, including inputs used to produce them (e.g. dairy, meat, eggs, bee products, wool/hides, etc.)?	n, derived from animal sources ☐Yes ☒No
If Yes: Answer the following for each animal-derived input (ingredient, sub-ingr processing):	edient or any inputs used in
 Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine livestock? 	ne somatotropin) administered to \Box Yes \Box No
Are Animal husbandry practices involving cloned spermatozoa (cloned anim	nals or their progeny) 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 modifications (discounting salt and water), request Annex III of this form.	ore to a finished enrolled NGP product
12. Is the ingredient or any sub-ingredients derived from alfalfa, canala, corn. cet	ton nanava notato sov sugar

12. Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, potato, 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 ingredient, sub-ingredients and/or inputs used to produce the sub-ingredient:

name, Sub- Ingredient fini name or ing Input name used to salt produce Sub-	Percentage of the or Third-Party IP finished ingredient (discounting salt and water) if known 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'				Crop source and countries/regions of origin												
			Q7	Q8	Q9	Q10	Q11	Alfalfa	Canola	Corn	Cotton	Papaya	Potato	Soy	Sugar Beets	Yellow Summer Squash	Zucchini	Countries and/or regions of origin



Additional rows needed and supplementary list is attached.

13. For any waterborne ingredient or sub-ingreding please specify whether it is wild harvested/wild ceach supplier used.		
Input name(s) (e.g. Spirulina):	wild harvested/wild caught?	□Yes □No ⊠N/A
Input name(s):	wild harvested/wild caught?	□Yes □No ⊠N/A
If cultured algae accounts for more than 0.5% of final product will be required; please request Annex II.	t (discounting salt and water), additional information o	about nutrients/substrates
¹ Biotechnology – the application of: (a) in vitro in acid (DNA) and the direct injection of nucleic acid taxonomic family, that overcame natural physiolatechniques used in traditional breeding and selection and the product before it is packaged in its final converted into constituents normally present in the of the constituents naturally found in the product during processing but is present in the finished product. For purpositional effect in the finished product. For purpositional engineering in a way that does not occur natural animals are included within this definition. ⁴ Viable microbe: a microbe that performs metable by the purpositional engineering in the produced and its impurious effectional enzyme: an enzyme that has not been bases, ultrafiltration, or centrifugation), and thus waterborne ingredient or sub-ingredients: including including engineering edients: including engineering edients: including edients and engineering edients: including edients and engineering edients: including edients and engineering edients: including edients ed	d into cells or organelles; or (b) fusion of cell ogical, reproductive, or recombination barriction. g the processing of the product but is removed form; (2) added during the processing of the product and which does not significantly of the product and which does not significantly of the product and which does not significantly of the product at insignificant levels and does not he poses of the Non-GMO Project Standard, feelids. anism in which the genetic material has been rally by multiplication and/or natural recomposition of the product of the produc	Ils beyond the riers and that are not wed in some manner the product and y increase the amount cal or functional effect have any technical or ermentation en changed through abination; cloned self. The colecules, elements, or no technical effect. It is the colecules or the colec
Supplier (Company) Name: <u>Aurochemical</u>		
Name of Representative (print): Deo N. Pe Technical & Regulatory Affairs Contact Information (Phone/Email): (845)4	ersaud, Signature:	. Persand



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"The Natural Choice for Flavor and Fragrance Ingredients"