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: ETHYL TRANS - 2- CIS- 4- DECADIEONATE, NATURAL

Name of Ingredient Manufacturer: _____Aurochemicals _____

1. Is this ingredient 95+% Certified Organic? ☐Yes ☐No ☒ Organic Compliant

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 Biotechnology[1] methods? ☐Yes ☒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 (e.g. flax seed):** _____. 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 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.

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 aids.

7. Is this ingredient or its sub-ingredients made through a fermentation process (using a microorganism)?

☒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*? ☒Yes ☐No

(*The microorganism used for fermentation grow in specially designed growth medium which supplies the nutrients required for the growth of the microorganism, such a medium is called the Fermentation Medium)

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 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 your response applies:

_____

_____

11. Is this ingredient or its sub-ingredients, including inputs used to produce them, derived from animal sources (e.g. dairy, meat, eggs, bee products, wool/hides, etc.)? ☐Yes ☒No

If Yes:
Answer the following for each animal-derived input (ingredient, sub-ingredient or any inputs used in processing):

- 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 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 more to a finished enrolled NGP product (discounting salt and water), request Annex III of this form.

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:

Ingredient name, Sub-Ingredient name or Input name used to produce Sub-Ingredient	**Percentage of the 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'**					Complete this section only if you answer Yes to Q12 **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-ingredient[6] algae/microalgae,[7] fish or other water dwelling organism, please specify whether it is wild harvested/wild caught or cultivated[9]/farmed.[10] Please disclose this information for each 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 (discounting salt and water), additional information about nutrients/substrates will be required; please request Annex II.

[1]**Biotechnology** – the application of: (a) in vitro nucleic acid techniques, including recombinant deoxyribonucleic acid (DNA) and the direct injection of nucleic acid into cells or organelles; or (b) fusion of cells beyond the taxonomic family, that overcame natural physiological, reproductive, or recombination barriers and that are not techniques used in traditional breeding and selection.
[2]**Processing aid:** An input that is (1) added during the processing of the product but is removed in some manner from the product before it is packaged in its final form; (2) added during the processing of the product and converted into constituents normally present in the product and which does not significantly increase the amount of the constituents naturally found in the product; or (3) added to the product for its technical or functional effect during processing but is present in the finished product at insignificant levels and does not have any technical or functional effect in the finished product. For purposes of the Non-GMO Project Standard, fermentation microorganisms are not considered processing aids.
[3]**GMO or genetically modified organism:** An organism in which the genetic material has been changed through biotechnology in a way that does not occur naturally by multiplication and/or natural recombination; cloned animals are included within this definition.
[4]**Viable microbe:** a microbe that performs metabolic functions and reproduces/multiplies itself.
[5]**Purified material:** an ingredient is considered purified if it has been extracted from other molecules, elements, or systems where found or produced and its impurities have been removed so that they have no technical effect.
[6]**Functional enzyme:** an enzyme that has not been denatured (e.g. by being subjected to high heat, harsh acids or bases, ultrafiltration, or centrifugation), and thus retains its catalytic functioning capability.
[7]**Waterborne ingredient or sub-ingredients:** include but are not limited to 'sea vegetables,' 'fruits' or other freshwater inputs.
[8]**Algaes/microalgaes:** chlorella or spirulina species etc.
[9]**Cultivated:** for algaes.
[10]**Farmed:** for fish or other waterborne animals.

We hereby attest that the information provided in this form is accurate and truthful to the best of our knowledge.

Supplier (Company) Name: Aurochemicals **Date: 6/17/2021**

Signature:

Name of Representative (print): Deo N. Persaud, Technical & Regulatory Affairs