

## **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:	MAPLE FURANONE	1 % IN PG, NATURAL	
Name of Ingredient Ma	nufacturer:	Aurochemicals	
1. Is this ingredient 95+% (	Certified Organic?	□Yes □No ⊠ O	rganic Compliant
2. Has this ingredient been	verified as a product thro	ough the Non-GMO Project Product Verification	n Program?
			□Yes ⊠No
questions, move to the end 2, please proceed to quest	d of this document and fill ion 3.	ver questions 2.1, 2.2 and 2.3. When you have a out the signature section. If you have answered the NGP verified product/ingredient with the	
· · · · · · · · · · · · · · · · · · ·	me on the certificate or li		
2.2 Does a third party rec	eive/handle the material b	before received a client's facility/copacker?	□Yes □No
	· · · · · · · · · · · · · · · · · · ·	oduct in permeable* form? P verified product in unsealed form.	□Yes □ No
If you have answered ques handling location.	tion 2.3 yes, please provia	de SOP's for segregation and traceability for the	third-party
3. Is the ingredient or any ingredient genetically mod		or the source crop/raw material of the ingredient technology $^{ m 1}$ methods?	ent/sub- □Yes ⊠No
(e.g. flax seed): _ contain (or is used processing aids (e	nt consists of a single inpu Select this d to process) any additives	ut ("mono"). Please identify the single raw mass option only if this is a 100% single ingredient as (i.e. preservatives, carriers, anti-caking agents ants, microorganisms, etc.) in its manufacturing	and does not s, etc.) or
⊠B. The ingredie more than one in		ts ("compound"). Select this option if the ingred	dient contains
	<del>-</del>	s raw materials, additives, incidental additives, ts that are used in the ingredient's manufacturi	



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 <sup>2</sup>
Example: Sunflower Oil	Example: 100% Sunflower seeds OR sunflower seeds, citric acid and vitamin E.	
Additional ro	ws needed and supplementary list is attached. (Please sign and da	te 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 <sup>2</sup> 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 a	ids.	
7. Is this ingredient or its sub-ingredients made through a fermentation process (using a microorgan	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 supplie required for the growth of the microorganism, such a medium is called the Fermentation Medium)	⊠Yes s 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? <sup>3</sup>	□Yes	□No
If you have answered Yes to question 8.1 please answer the following questions:		
8.2 Is the microorganism viable? <sup>4</sup>	□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? <sup>3</sup>	□Yes	 □No
If you have answered 'Yes' to question 9.1 please answer the following question.		
9.2 Is the enzyme still functional <sup>5</sup> 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 Voc	
If Yes: Answer the following for each animal-derived input (ingredient, sub-ingredient or any inpercessing):	outs used in
<ul> <li>Is rBGH, rBST (recombinant bovine growth hormone or recombinant bovine somatotropin the livestock?</li> </ul>	a) administered to
<ul> <li>Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their prog</li> </ul>	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	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

Additional rows needed and supplementary list is attached.



Name of Representative (print): Deo N. F chnical & Regulatory Affairs	ersaud, Signature:	So. N. Persand
Supplier (Company) Name: <u>Aurochemica</u>	<u>als</u> Date: 8/22/20	022
We hereby attest that the information provided	in this form is accurate and trut	thful to the best of our knowledge.
<sup>10</sup> Farmed: for fish or other waterborne animals		
<sup>9</sup> Cultivated: for algaes.	lies ell.	
freshwater inputs. <sup>3</sup> Algaes/microalgaes: chlorella or spirulina spe	rias atr	
Waterborne ingredient or sub-ingredients: in		
bases, ultrafiltration, or centrifugation), and th		
<b>5Functional enzyme:</b> an enzyme that has not be		
Purified material: an ingredient is considered systems where found or produced and its impu		
Viable microbe: a microbe that performs meta		-
animals are included within this definition.		
biotechnology in a way that does not occur nat		
GMO or genetically modified organism: An or		aterial has been changed through
functional effect in the finished product. For pu microorganisms are not considered processing		ct Standard, Termentation
during processing but is present in the finished		
of the constituents naturally found in the produ		
converted into constituents normally present in		
from the product before it is packaged in its fin		
Processing aid: An input that is (1) added duri		ct but is removed in some manne
techniques used in traditional breeding and sel		indination partiers and that are no
acid (DNA) and the direct injection of nucleic act taxonomic family, that overcame natural physic	= :	· ·
Biotechnology – the application of: (a) in vitro	· ·	
If cultured algae accounts for more than 0.5% of final produ will be required; please request Annex II.	uct (discounting salt and water), addit	ional information about nutrients/substra
Input name(s):	wild harvested/wild cau	ıght? □Yes □No ⊠
Input name(s) (e.g. Spirulina):	wild harvested/	wild caught? $\square$ Yes $\square$ No $oxtimes$
each supplier used. Input name(s) (e.g. Spirulina):	wild harvested/	wild caught? $\Box$ Yes $\Box$ No $oxdot$