

## **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:	VANILLA BOURBON	N WONF, NATURAL	
Name of Ingredient Ma	nufacturer:	Aurochemicals	<del></del>
1. Is this ingredient 95+% (	Certified Organic?	□Yes □No ⊠ Or	ganic Compliant
2. Has this ingredient beer	verified as a product th	rough the Non-GMO Project Product Verification	n Program?
			□Yes ⊠No
questions, move to the end 2, please proceed to quest 2.1 Please provide the Ce	d of this document and fi ion 3. rtificate of Verification fo	wer questions 2.1, 2.2 and 2.3. When you have could out the signature section. If you have answered or the NGP verified product/ingredient with the	
	ime on the certificate or eive/handle the material	listed in an addendum. I before received a client's facility/copacker?	□Yes □No
	· · · · · · · · · · · · · · · · · · ·	roduct in permeable* form? GP verified product in unsealed form.	□Yes □ No
If you have answered queshandling location.	tion 2.3 yes, please prov	ide SOP's for segregation and traceability for the	third-party
3. Is the ingredient or any ingredient genetically mod	_	$I$ /or the source crop/raw material of the ingredie otechnology $^{1}$ methods?	nt/sub- □Yes ⊠No
(e.g. flax seed): _ contain (or is use processing aids (e	nt consists of a single inp Select the d to process) any additiv	out ("mono"). Please identify the single raw mains option only if this is a 100% single ingredient ares (i.e. preservatives, carriers, anti-caking agents ctants, microorganisms, etc.) in its manufacturing	and does not s, etc.) or
⊠B. The ingredie more than one in		uts ("compound"). Select this option if the ingred	dient contains
	<del>-</del>	t's raw materials, additives, incidental additives, uts 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	I 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.

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 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? <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	
	□ 162	
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	$\square$ Nc



*If No*, please explain how the enzyme is deactivated/denatured (i.e. briefly describe processes used to render the enzyme non-functional):

_		ngredients, including inputs of the contract o	used to produce them, a product of syr	nthetic biology □Yes ⊠No
If Ye	es, please list all ing	gredient/sub-ingredient(s) an	d/or all inputs to which your response	applies:
_		= :	used to produce them, derived from ar	
(e.g. dairy, m	ieat, eggs, bee prod	ducts, wool/hides, etc.)?		□Yes ⊠No
pro	wer the following f cessing):	·	(ingredient, sub-ingredient or any inp	
	livestock?	nant bovine growth normone	e or recombinant bovine somatotropin,	) administered to □Yes □No
		acticas involving claned sper	matozoa (cloned animals or their proge	
▼ AIE AII	iiiiai iiusbaiiury pro	actices involving cioned spen	matozoa (cioneu aminais or their proge	eny) used r □Yes □No
• Are Be	e products, viz. ho	ney, bee pollen, etc., used?		□Yes □No
	additional information o t and water), request Ar		that contribute 0.5% or more to a finished enrol	led NGP product
12. Is the ing	redient or any sub-	ingredients derived from alfa	alfa, canola, corn, cotton, papaya, pota	ato, sov. sugar
_	=	or zucchini? (Disclosure of thi		⊥to, soy, sagai □Yes ⊠No
		7, 8, 9, 10, 11 or 12, complet to produce the sub-ingredien	te the following table for applicable ing t:	gredient, sub-
Percentage of the finished ingredient (discounting	Certified Organic or Third-Party IP Certified? If Yes provide certificate with	Please check any of the following for which you answered 'Yes'	Crop source and countries/regions of ori	
salt and	addendum/scope	07 08 00 010 011		I S I S × I I

anola

otton

apaya

ellow Summer

Countries and/or regions of origin

Additional rows needed and supplementary list is attached.

Ingredient name, Sub-Ingredient name or Input name used to produce Sub-

Ingredient

known



input name(s) (e.g. Spiruiina):	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 prowill be required; please request Annex II.	duct (discounting salt and water), additional information	about nutrients/substrates
taxonomic family, that overcame natural phy techniques used in traditional breeding and s <sup>2</sup> Processing aid: An input that is (1) added du from the product before it is packaged in its f converted into constituents normally present of the constituents naturally found in the produring processing but is present in the finished functional effect in the finished product. For microorganisms are not considered processing <sup>3</sup> GMO or genetically modified organism: An abiotechnology in a way that does not occur n animals are included within this definition. <sup>4</sup> Viable microbe: a microbe that performs meanimals are included or produced and its imposition of the produced and its impos	acid into cells or organelles; or (b) fusion of celection.  In the processing of the product but is remonal form; (2) added during the processing of the product for its technical product at insignificant levels and does not surposes of the Non-GMO Project Standard, for gaids.  Organism in which the genetic material has be a turally by multiplication and/or natural recontabolic functions and reproduces/multiplies it it purified if it has been extracted from other resources have been removed so that they have	ells beyond the riers and that are not eved in some manner the product and ely increase the amount ical or functional effect have any technical or ermentation en changed through enbination; cloned eself.  molecules, elements, or no technical effect. gh heat, harsh acids or
<sup>8</sup> Algaes/microalgaes: chlorella or spirulina sp	ecies etc.	
<sup>9</sup> Cultivated: for algaes. <sup>10</sup> Farmed: for fish or other waterborne anima	Is	
We hereby attest that the information provide		st of our knowledge.
Supplier (Company) Name: <u>Aurochemi</u>	<u>cals</u> Date: 8/22/2022	
	Aeo A	. Persand
Name of Representative (print): Deo N.	reisauu,	
Name of Representative (print): Deo N. echnical & Regulatory Affairs	Signature:	