

## **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: METHYL ANTHRANILLATE, Natural (Import Domestic)	FEMA Number 2682
Name of Ingredient Manufacturer: Aurochemicals	
1. Is this ingredient 95+% Certified Organic?	es □No ☒ Organic Compliant
2. Has this ingredient been verified as a product through the Non-GMO Project Produ	uct Verification Program?
	□Yes ⊠No
If you have answered YES to question 2, please answer questions 2.1, 2.2 and 2.3. Wh questions, move to the end of this document and fill out the signature section. If you h 2, please proceed to question 3.  2.1 Please provide the Certificate of Verification for the NGP verified product/ingred	have answered No to question
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?  *Permeable form: handling of NGP verified product in unsealed for	□Yes □ No m.
If you have answered question 2.3 yes, please provide SOP's for segregation and trace handling location.	eability for the third-party
3. Is the ingredient or any of its sub-ingredient and/or the source crop/raw material configuration ingredient genetically modified or derived using Biotechnology methods?	of the ingredient/sub- □Yes ⊠No
4. Ingredient properties (check either box A or B, displayed below):	le ingredient and does not -caking agents, etc.) or manufacturing process.
$\Box$ B. The ingredient contains multiple inputs ("compound"). Select this option more than one input.	on if the ingredient contains
5. In the table displayed below, list all of ingredient's raw materials, additives, incider fermentation media/substrates, and any other inputs that are used in the ingredient'	



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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 r	 ows needed and supplementary list is attached. (Please sign and d	ate 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 disc	closea
6. Does this ingredient contain any processing aids <sup>2</sup> which are present at 0.5% or more?	□Yes	⊠Nc
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	
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	□Nc



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

(i.e. produc	D. Is this ingredient or its sub-ingredients, including inputs used to produce them, a product of synthetic bie. produced with synthetically created nucleic acid sequences and/or genes)? ☐ Ye  If Yes, please list all ingredient/sub-ingredient(s) and/or all inputs to which your response applies:										□Yes ∑						
	ngredient or its sub meat, eggs, bee pro	_			_	-	s used	to pr	oduc	e ther	n, der	ived f	rom a		l source: □Yes 🏻		
Ar pr • Is	Yes:  nswer the following ocessing):  rBGH, rBST (recom the livestock?									_					dminist	ered ]Yes	
<ul> <li>◆ Are Animal husbandry practices involving cloned spermatozoa (cloned animals or their progeny) used?</li> <li>□Yes</li> </ul>																	
• Are E	Bee products, viz. h	oney,	bee ¡	ooller	n, etc.,	used?									∃Yes □	□No	
	or additional information					produc	ts that	contrib	ute 0.5	5% or n	nore to	a finish	ed enro	olled No	GP produc	t	
12. Is the ir beets, yello	(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-																
Percentage of the or Third-Party IP finished ingredient (discounting salt and addendum/scope   Certificate with addendum/scope   Complete this section only if you answer   Crop source and countries/regions of certificate with addendum/scope   Crop source and countries/regions of certificate with addendum/scope										Q12							
water) if known		Q7	Q8	Q9	Q10	Q11	Alfalfa	Canola	Corn	Cotton	Papaya	Potato	Soy	Sugar Beets	Yellow Summer Squash	Zucchini	Countries and/or regions of origin

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



Additional rows needed and supplementary list is attached.

13. For any waterborne ingredient or sub-ingredient 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 ca	ught?	□Yes	□No ⊠N/A
If cultured algae accounts for more than 0.5% of final product will be required; please request Annex II.	(discounting salt and water), addi	itional information abou	ut nutrier	nts/substrates
<sup>1</sup> Biotechnology – the application of: (a) in vitro no acid (DNA) and the direct injection of nucleic acid taxonomic family, that overcame natural physiologic techniques used in traditional breeding and select <sup>2</sup> Processing aid: An input that is (1) added during from 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 engages are not considered processing aid <sup>3</sup> GMO or genetically modified organism: An organisms are included within this definition. <sup>4</sup> Viable microbe: a microbe that performs metabore systems where found or produced and its impurite for including engages and engage and its impurite formational engage and engage and that has not been bases, ultrafiltration, or centrifugation), and thus freshwater inputs. <sup>8</sup> Algaes/microalgaes: chlorella or spirulina species Cultivated: for algaes. <sup>10</sup> Farmed: for fish or other waterborne animals.	into cells or organelles; or ogical, reproductive, or recortion.  the processing of the productive, or recording the product and which does to or (3) added to the product at insignificant levels poses of the Non-GMO Projects.  Inism in which the genetic really by multiplication and/or olic functions and reproductive if it has been extracted its have been removed so in denatured (e.g. by being a retains its catalytic function ide but are not limited to 's	(b) fusion of cells by mbination barriers but is removed processing of the processin	in some or function of the control o	the nat are not e manner and the amount tional effect echnical or n d through cloned elements, or al effect.
We hereby attest that the information provided in	this form is accurate and tru	thful to the best of	f our kn	owledge.
Supplier (Company) Name: <u>Aurochemicals</u>	Date: 8/16/2	022		
Name of Representative (print): Deo N. Per echnical & Regulatory Affairs	Signature: saud,	Seo N. 1	esa	ul
Contact Information (Phone/Email): (845)49	96-6065 regulatory@	gaurochemicals	.com	



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