

FoodChain ID 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.*

Instructions: This form should be used with the latest version of Adobe Reader. The manufacturer of this ingredient should complete, sign and return this form to enrolled participant. In turn, the participant should upload the completed form to their record.

Name of Ingredient: _____

Name of Ingredient Manufacturer: _____

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

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 and fill out the signature section at the end of all questions. Please also provide your NGP Certificate to your customer requesting this form. 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 'Yes' to question 2.3, segregation and traceability SOP of the third-party handling location must be provided to your customer.

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 Biotechnology¹ methods? Yes No

If yes, name the ingredients/sub-ingredients this response applies to and answer the sub-questions that follow:

3.1 Is the genetically modified DNA detectable in the finished ingredient/product? Yes No

3.1.1 If no, do you have records to show modified genetic material undetectable because ingredient/sub-ingredient is either subjected to a validated refinement process or Ingredient Level Testing? Yes No

4. Is this ingredient a Mono Ingredient (does not contain any further sub-ingredient)? Yes No

4.1 If yes, please list the crop source/raw material of the ingredient and source country of the crop source below.

Crop Source/Raw Material _____ Country of Origin of Crop Source _____

5. Is this ingredient a compound ingredient (contains further sub-ingredients) Yes No

5.1 If yes, please complete the Table 1 and Table 2 given below:

Table 1: List all sub-ingredients contained in the ingredient.

Sub-Ingredient Name	List all inputs contained in the sub-ingredient or inputs used in manufacturing the sub-ingredient or confirm it's 100% raw material	Processing aid ^{2, *} ? Yes/No
<i>Example 1: Strawberry Flavor</i> <i>Example 2: Corn Starch</i>	<i>Maltodextrin, Ethyl Alcohol, Strawberry Extract</i> <i>100% Corn Starch</i>	

* For purposes of the Non-GMO Project Standard, fermentation microorganisms are not considered processing aids.
Additional rows needed and supplementary list is attached. (Please sign and date supplemental list.)

Table 2: Please complete the following table for all sub-ingredients and inputs listed in Table 1 above

List all sub-ingredients/inputs contained in ingredient <i>(Enter one per row)</i>	% In the Ingredient	High Risk Crop Source and Country of Origin											Other Crop Source (If not derived from any high-risk crop)		
		Alfalfa	Apple	Canola	Corn	Cotton	Ferrolant	Panava	Pineapple	Potato	Soy	Sugar beets		Yellow Summer Squash	Zucchini
<i>Example: Maltodextrin</i>	1.5				✓										<i>Germany, France</i>

Additional rows needed and supplementary list is attached. (Please sign and date supplemental list.)

6. Is any sub-ingredient of this ingredient made through a fermentation process (using a microorganism)? Yes No
If yes, name the sub-ingredient and answer the questions below: _____

6.1 Is the microorganism genetically modified?³ Yes No

6.2 If yes, is this ingredient purified⁵, in other words separated out from the fermentation medium*? Yes No
*(*The microorganism used for fermentation grow in specially designed growth medium which supplies nutrients for growth of the microorganism, such a medium is called the Fermentation Medium)*

Note: If your customer uses this ingredient at >0.5% in their finished product, you may receive a future request to provide the fermentation media composition including weight percentage of each of the fermentation media inputs at the beginning of fermentation.

7. Is this ingredient or any of its sub-ingredient a microorganism? Yes No

If yes, name all sub-ingredients to which your response applies to and answer question 7.1 that follows:

7.1 Is the microorganism genetically modified?³ Yes No

7.1.1 If yes, is the microorganism viable?⁴ Yes No

If No, please explain how microorganism is rendered non-viable (list processes used):

8. Is this ingredient or any of its sub-ingredients an enzyme? Yes No

If yes, name all ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

8.1 If Yes, is the enzyme(s) derived from a genetically modified organism?³ Yes No

If you have answered 'Yes' to question 8.1 please answer the following question.

8.2 Is the enzyme still functional⁵ in the finished enrolled product? Yes No

If No, please explain how the enzyme is rendered non-functional:

9. Is this ingredient or its sub-ingredients, including inputs used to produce them, a product of Synthetic Biology (Produced with novel, artificial nucleic acid sequences and/or genes, biological pathways, organisms, devised or the redesign of existing natural biological systems)? Yes No

If yes, please list all ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

10. Is this ingredient or its sub-ingredients, including inputs used to produce them, represented as synthetic biology in public communications that include, but are not limited to, marketing materials, patent filings, SEC filings and other regulatory documents? 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, please name the sub-ingredient below and answer the questions that follow:

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- 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

Please Note: For honey and bee-produced inputs used at 0.5% or more your customer may request additional information once the information submitted through this form has been reviewed. If you already know the wt. percentage use of this ingredient in your customer's finished product, please request the Annex III of this form.

12. Is this ingredient or any of its's sub-ingredient waterborne⁷ algae/microalgae⁸, fish or other water dwelling organism? Yes No

If yes, please specify whether it is wild harvested/wild caught or cultivated⁹/farmed¹⁰ by answering following questions.

Input name(s): _____ wild harvested/wild caught? Yes No
 Input name(s): _____ cultivated/farmed? Yes No

(Examples: Spirulina, Red Algae, Kelp, Salmon, Shrimp, Tuna, Clams etc.)

Note: If algae/fish/waterborne animal is used as an ingredient by your customer at >0.5% of their final product, you may receive a future request to disclose nutrients used including weight percentage of each of the nutrient inputs at the beginning production.

13. Is this ingredient or any of sub-ingredients derived from a Non-Risk material/input that are not derived from biological organisms and are not, therefore, susceptible to Genetic Modification? Yes No

If Yes, please list all ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

Please sign to attest that your answers to the questions above are based on the knowledge, on the named ingredient, that you possess either by access or ownership and it is true and accurately rendered.

(Acceptable signatures include handwritten signatures, hand signature images, and typed names with a company seal or electronic/digital script signatures; a printed name alone will not suffice as signature.)

Signature: _____ Print name _____

Position _____ Date Signed _____

Company Name _____

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**Algae/microalgae:** chlorella or spirulina species etc.

⁹**Cultivated:** for algae.

¹⁰**Farmed:** for fish or other waterborne animals.