

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: _____

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|---|-----|----|
| 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. When you have completed these questions, move to the end of this document, and fill out the signature section. 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
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2.3 Does the third party handle the NGP verified product in permeable* form?	Yes	No
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*Permeable form: handling of NGP verified product in unsealed form.

If you have answered 'Yes' to question 2.3, please provide SOP's for segregation and traceability for the third-party handling location to your customer purchasing this ingredient from you.

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| 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 |
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If yes, please 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
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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
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4. Please complete the following table for this ingredient and sub-ingredients contained within the ingredient, if any.

Ingredient Name	Sub-ingredients (contained within the ingredient)	High Risk Crop Source and Country of Origin													Low/Monitored Crop Source	Is this ingredient a processing aid ² , *? Yes/No	
		Alfalfa	Apple	Canola	Corn	Cotton	Eggplant	Papaya	Pineapple	Potato	Soy	Sugar beets	Squash	Yellow Summer			Zucchini
<i>Example: Natural Strawberry Flavor</i>	<i>Ethyl Alcohol, Maltodextrin, Natural Flavors</i>																

* For purposes of the Non-GMO Project Standard, fermentation microorganisms are not considered processing aids.
 **If the ingredient/sub-ingredient is not derived from the high-risk crops listed in the table above, please name the crop source.
 Additional rows needed and supplementary list is attached. (Please sign and date supplemental list.)

5. 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: _____

5.1 Is the microorganism genetically modified?³ Yes No

5.2 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 the nutrients required for the 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 disclose the fermentation media composition including weight percentage of each of the growth media inputs in the fermentation media at the beginning of fermentation.

6. Is this ingredient or any of its sub-ingredient a microorganism? Yes No
 If yes, name the sub-ingredient and answer the following questions: _____

6.1 Is the microorganism genetically modified?³ Yes No

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

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

7. 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:

7.1 *If Yes*, is the enzyme(s) derived from a genetically modified organism?³ Yes No
If you have answered 'Yes' to question 7.1 please answer the following question.

7.2 Is the enzyme still functional⁵ in the finished enrolled product? Yes No
If No, please explain how the enzyme is rendered non-functional:

8. Is this ingredient or its sub-ingredients, including inputs used to produce them, a product of synthetic biology (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:

9. 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:

- 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.

10. For any waterborne⁷ ingredient or sub-ingredient, algae/microalgae⁸, fish or other water dwelling organism, please specify whether it is wild harvested/wild caught or cultivated⁹/farmed.¹⁰ Please disclose this information for each supplier used.

Input name(s) (e.g. Spirulina): _____ wild harvested/wild caught? Yes No
Input name(s): _____ wild harvested/wild caught? Yes No

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.*

11. Is this ingredient or any of sub-ingredients derived from a Non-Risk¹¹ material/input? 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 above questions are based on the knowledge that you hold about the said ingredient either by access or ownership and is true and accurately rendered.

Acceptable signature forms 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.

¹¹**Non-Risk:** Inputs and Ingredients that are not derived from biological organisms and are not, therefore, susceptible to Genetic Modification.