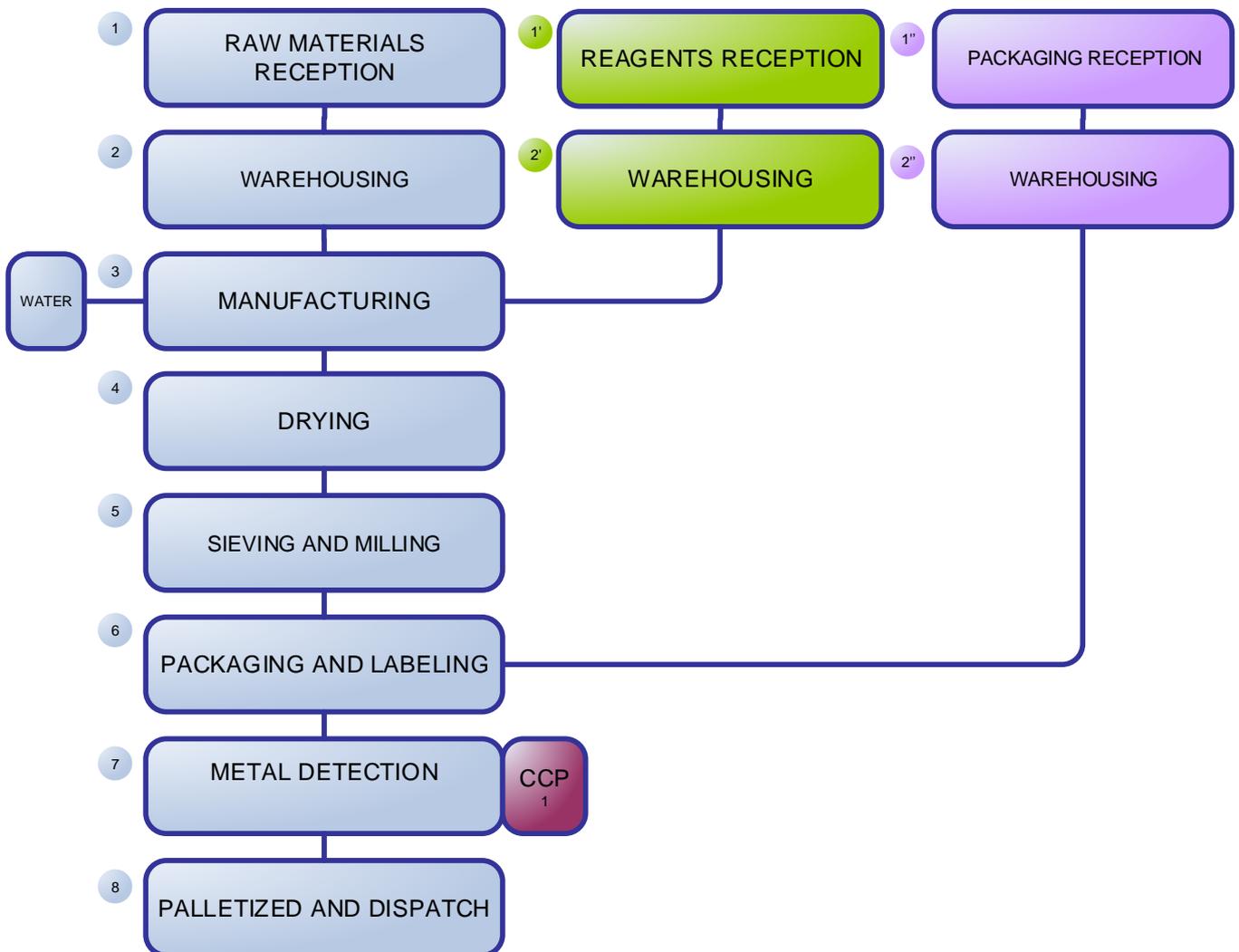




PRODUCTION PROCESS



PRODUCT VERIFICATION PROGRAM STANDARD INGREDIENT FORM

This form facilitates the verification process for enrolled brand owners. The Non-GMO Project Standard requires FoodChain ID to assess crop sources and percentages in the final product of all potential GMO () risk ingredients, even highly processed ingredients and sub-ingredients. It is necessary that ingredient suppliers provide detailed information to the enrolled company, so that FoodChain ID can determine if any GMO (*) risk is present. All enrolled companies must meet required deadlines, so your timely response is appreciated. Thanks for your cooperation.*

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

Ingredient name: _____ **Supplier name:** _____

1. Is this ingredient \geq 95% Certified Organic? Yes No
2. Is this ingredient produced through a fermentation process? Yes No
3. Has this ingredient been evaluated and verified through the Non-GMO Project Product Verification Program? Yes No

If you answered Yes to question 3 then skip to the end of this document and fill out the signature section.

4. Ingredient properties (check either box A or B, displayed below)

A. The ingredient consists of a single input (“mono”).

*Select this option if this is a 100% single ingredient and does **not** contain (or use) any additives (e.g., preservatives, carriers, etc.), incidental additives (e.g., anti-caking agents) and/or processing aids (e.g., enzymes, solvents, extractants, microorganisms, etc.) in its manufacturing process.*

If you checked box A, then proceed to question 6, 7, 8 and 9.

B. The ingredient contains multiple inputs (“compound”).

Select this option if the ingredient contains more than one input.

5. In the table displayed below, list all ingredient raw materials, additives (e.g., preservatives, carriers, etc.), incidental additives (e.g. anti-caking agents), processing aids (e.g., enzymes, solvents, microorganisms, extractants, pH adjusters, etc.) and fermentation media/substrates that are used (as “sub-ingredients”) in the manufacturing process. Examples include additives in salts and powders, solvents in extracts, all processing aids, and carriers and antioxidants in oils.

Sub-ingredient name	Identify all inputs used in the manufacturing of the sub-ingredient(s) or indicate that the sub-ingredient is 100% raw material
<i>Example: Sunflower Oil</i>	<i>Example: 100% Sunflower seeds OR sunflower seeds, citric acid and vitamin E.</i>

Additional rows needed and supplementary list is attached.

The following questions pertain to ALL inputs listed above (including the ingredient and all related inputs).

6. Are any inputs microbial or produced with a microbial culture? Yes No
 If Yes, are any of the microorganisms genetically modified (*)? Yes No
7. Are any inputs enzymes or produced with help of an enzyme(s)? Yes No
 If Yes, is the enzyme(s) derived from a genetically-modified (*) organism? Yes No
8. Are any of the inputs derived from animal sources (e.g., amino acids, fatty acids, glycerin, lactic acid, vitamins, gelatin, etc.)? Yes No
 If Yes, declare the following for each animal-derived input:
- rBGH, rBST (recombinant Bovine Growth Hormone or recombinant Bovine Somatotropin) is administered to the livestock Yes No
 - Animal husbandry practices involving cloned spermatozoa (cloned animals or their progeny) are used Yes No
9. Are any inputs derived from alfalfa, canola, corn, cotton, papaya, soy, sugar beets, yellow summer squash, or zucchini? (It is necessary that you declare this information.) Yes No

If you selected Yes to questions 6, 7, 8 or 9 list all applicable inputs and complete the following table:

Input name	Percentage of the final ingredient (discounting salt and water)	Certified Organic or other Non-GMO certificate (i.e. IP)? <i>If Yes provide certificate</i>	Please check any of the following to which you answered Yes				Complete this section only if you answer Yes to Q9														
			Q6	Q7	Q8	Q9	Crop source and countries of origin														
							Alfalfa	Canola	Corn	Cotton	Papaya	Soy	Sugar Beets	Squash	Yellow Summer	Zucchini	Countries of origin				

Additional rows needed and supplementary list is attached.

Signature Section: Please provide an authorized signature to indicate that the information documented above is correct. You may insert an electronic signature if desired.

Signature (Supplier) _____ Printed name _____
 Title _____ Company _____
 Date _____

(*) **GMO Definition based on 1.3.4 of standard:** A plant, animal, microorganism, or other organism whose genetic makeup has been modified using recombinant DNA methods, also called gene splicing, gene modification, or transgenic technology. Cloned animals and their progeny are also considered GMOs under this Standard, as are Synthetically Modified Organisms.



GC CHEMICALS



JAN - 5 2015

Technical Data:

Cream of Tartar

Lot Code Explanation

What does a lot number tell?

Lot System Coding consists of: The first 4 digits represents a sequential number, for administrative purpose.

The letters indicate the producer.

Example Code: 2556-GC

TARTARIC ACID • CREAM OF TARTAR • ROCHELLE SALT

A FULLY OWNED SUBSIDIARY OF TARTAROS GONZALO CASTELLO, SL
TARTRATE PRODUCERS SINCE 1907

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