

**Product Specification Sheet**

<b>Effective Date:</b>	2/14/2020	<b>Supersedes:</b>	4/4/2019
<b>Product:</b>	Organic Matcha Green Tea Powder	<b>Country of Origin:</b>	China
<b>Product Code:</b>	OGM	<b>GFSI/GMP Status:</b>	ISO, HACCP
<b>Certified Organic:</b>	Yes	<b>Kosher Certified:</b>	Yes
<b>Gluten Free:</b>	Yes	<b>Non-GMO Status:</b>	Non-GMO
*Other certifications may be available from the manufacturer. Please contact your sales rep to discuss.			

<b>Botanical Name:</b>	Camellia senensis
<b>Ingredient Declaration:</b>	100% green tea powder
<b>Packaging:</b>	Food grade bag in a cardboard carton
<b>Storage Conditions:</b>	Store in a cool, dry place away from direct sunlight.
<b>Retest Date:</b>	12 months from production date when stored in ambient temperatures, 18 months at <5°C, 24 months at <-18°C.

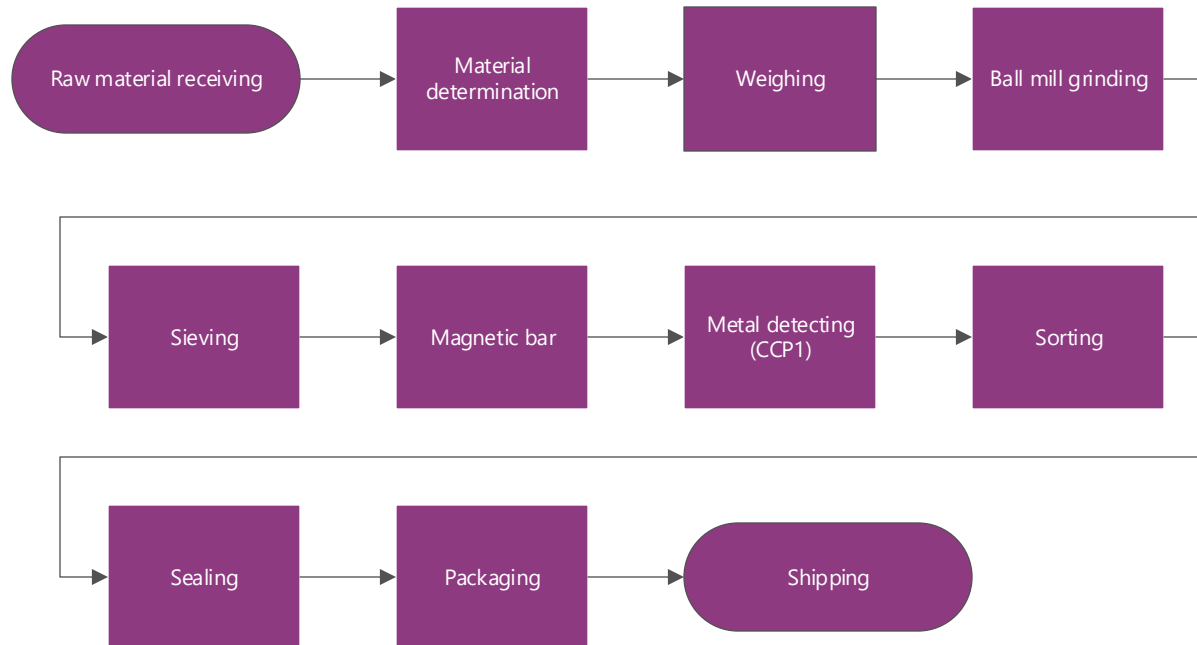
Microbiological	Method	Specification	Test Frequency
APC	AOAC/BAM/MFHPB	≤10,000 CFU/g	Every lot
Coliforms	AOAC/BAM/MFHPB	≤1 MPN/g	Every lot
E. Coli	AOAC/BAM/MFHPB	Negative	Lots Tested by CCI
Staphylococcus	AOAC/BAM/MFHPB	Negative	Lots Tested by CCI
Salmonella	AOAC/BAM/MFHPB	Negative	Lots Tested by CCI
Listeria	AOAC/BAM/MFHPB	Negative	Lots Tested by CCI
Yeast	AOAC/BAM/MFHPB	≤500 CFU/g	Every lot
Mold	AOAC/BAM/MFHPB	≤650 CFU/g	Every lot

\*Testing Protocol: Cambridge Commodities may validate manufacturer's test results using a 3rd party, accredited laboratory. COA's provided will be certified laboratory results on items indicated as tested every lot unless they are unavailable or other format, such as manufacturers COA is agreed upon in advance between the customer and CCI. Testing methods vary based on who is conducting the testing.

### Change Log

<b>Change:</b>	<b>Date:</b>	<b>Customer Notice:</b>	<b>Approved:</b>
New	12/5/2018	No	BP
Adding Supplier's testing parameters	4/4/2019	No	BP
Update to testing frequency and responsibility	2/18/2020	No	BP

Production Flow Chart  
OGM – Organic Matcha Green Tea  
Powder





Our Experience Is Your Protection

# Michelson Laboratories, Inc.

6280 Chalet Drive, Commerce, CA 90040-3704, Telephone (562) 928-0553 / FAX (562) 927-6625

## LABORATORY CERTIFICATE

Submitted By: EARTH CIRCLE ORGANICS  
3071 VENTURE DRIVE  
SUITE 100  
LINCOLN, CA 95648  
Attn : AVA MEANS

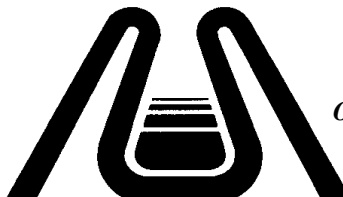
Printed : 10/31/2019  
Lab No. : 100319-C202763  
Report No. : 100319-C202763B  
Order No. : LOT 469301  
Received : 10/3/2019  
Page : 1 of 4

Sample: 100% GREEN TEA POWDER SS = 100 GRAMS

Serving size used for calculations 100.00 grams

<i>PROXIMATES (NUTRITIONAL)</i>	Method	Result	Start:Dt
Moisture	AOAC 950.46, 920.155	3.34 %	10/05/19
Protein (% Nitrogen x 6.25)	AOAC 992.15	20.39 %	10/10/19
Fat	AOAC 996.06, 920.39, 922.06 (MODIFIED)	2.25 %	10/09/19
Ash	AACC 08 03; AOAC 923.03	4.86 %	10/04/19
Carbohydrate, Total (by difference)	USDA Nutritional Analysis Methods, 1996 Appendix B	69.16 %	
Calories, Total (Calculation)	USDA Nutritional Analysis Methods, 1996 Appendix B,A1	378/100 g	
Calories From Fat (Calculation)	USDA Nutritional Analysis Methods, 1996 Appendix B,A1	20/100 g	
Fat By Gc	AOAC 996.06 (MODIFIED)	2.25 %	10/09/19
<b>CARBOHYDRATES</b>			
Carbohydrate, Total (by difference)	USDA Nutritional Analysis Methods, 1996 Appendix B	69.16 %	
Fiber, Total Dietary	AACC 32 07 (MODIFIED) AOAC 991.43 (MODIFIED)	33.53 %	10/11/19
Total Sugars	CALCULATED RESULT	2.64 %	
: Fructose	AOAC 977.20 (MODIFIED), 982.14 (MODIFIED)	** NDLT 0.10 %	10/17/19
: Glucose	AOAC 977.20 (MODIFIED), 982.14 (MODIFIED)	0.30 %	10/17/19
: Sucrose	AOAC 977.20 (MODIFIED), 982.14 (MODIFIED)	2.34 %	10/17/19
: Maltose	AOAC 977.20 (MODIFIED), 982.14 (MODIFIED)	** NDLT 0.10 %	10/17/19
: Lactose	AOAC 977.20 (MODIFIED), 982.14 (MODIFIED)	** NDLT 0.10 %	10/17/19
Added Sugars:	PROVIDED BY CUSTOMER	0.00 g	10/17/19
Other Carbohydrates	USDA Nutritional Analysis Methods, 1996 Appendix B	32.99 %	

\*\* Indicates None Detected Less Than



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## Michelson Laboratories, Inc.

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**Lab No. :** 100319-C202763

**Page :** 2 of 4

**Date:** 10/31/2019

**Sample:** 100% GREEN TEA POWDER SS = 100 GRAMS

<i>VITAMINS AND MINERALS (NUTRITIONAL)</i>	<i>Method</i>	<i>Result</i>	<i>Start:Dt</i>
<b>Vitamin D By Lc/Ms/Ms</b>	AOAC 2012.11	** NDLT 0.10 mcg/100g	10/04/19
<b>Calcium</b>	AOAC 984.27, 990.08 (MODIFIED)	491.00 mg/100gms	10/23/19
<b>Iron</b>	AOAC 984.27, 990.08(MODIFIED)	19.20 mg/100gms	10/23/19
<b>Sodium</b>	AOAC 984.27, 990.08 (MODIFIED)	** NDLT 0.05 mg/100gms	10/23/19
<b>Potassium</b>	AOAC 984.27, 990.08 (MODIFIED)	1,080.00 mg/100gms	10/23/19
<b>Fatty Acid Profile:</b>			
<b>: Saturated Fat</b>	AOAC 996.06 (MODIFIED)	23.30 % of total fat	10/09/19
<b>: Monounsaturated</b>	AOAC 969.33	8.50 % of total fat	10/09/19
<b>: Polyunsaturated</b>	AOAC 969.33	68.00 % of total fat	10/09/19
<b>: Trans Fat</b>	AOAC 41.1.28A	** NDLT 0.01 % of total fat	10/09/19
<b>Cholesterol</b>	AOAC 994.10(MODIFIED)	** NDLT 1.00 mg/100gms	10/24/19

**\*\* Indicates None Detected Less Than**

Samples were received in good condition unless noted otherwise. As a mutual protection to clients and ourselves, all reports are submitted as the confidential property of clients and authorization for publication of statements, conclusions or extracts from or regarding our reports is reserved, pending written approval of both parties.

# Nutrition Facts

--  
Serving size (100g)

Amount per serving

**Calories 380**

% Daily Value \*

Total Fat 2.5g 3%

Saturated Fat 0.5g 3%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 69g 25%

Dietary Fiber 34g 120%

Total Sugars 3g

Includes 0g Added Sugars 0%

Protein 20g

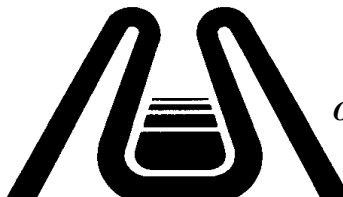
Vitamin D 0mcg 0%

Calcium 491mg 40%

Iron 19mg 110%

Potassium 1080mg 25%

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.



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Lab No. : 100319-C202763

Page : 4 of 4

Date: 10/31/2019

Sample: 100% GREEN TEA POWDER SS = 100 GRAMS

**++ The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.**

	<u>Calories</u>	<u>2,000</u>
Total Fat	Less Than	78 g
Sat Fat	Less Than	20 g
Cholesterol	Less Than	300 mg
Sodium	Less Than	2,300 mg
Total Carbohydrate		275 g
Dietary Fiber		28 g

Calories per gram:

Fat 9 - Carbohydrate 4 - Protein 4

### PLEASE BE ADVISED

The new 2016 changes to the Nutrition Facts Label by FDA redefined the serving size requirements (among other changes). We have made every effort to provide you with nutrition facts information which complies with the new regulation. However, you must verify the serving size and serving(s) per container for your product -this includes whether the label must use a dual column declaration. You must perform this work because the regulatory requirement varies based upon the package's size.

**Ingredients:** None Given

**Added Sugars:** The amount of certain non-digestible oligosaccharides that do not meet the dietary fiber definition and Added Sugars cannot be determined analytically. Therefore, these declarations depend exclusively on information provided by you, the customer. Please note that under the new regulations, the manufacturer is ultimately responsible for these values, and must make and keep records to verify the amount of sugars and dietary fibers, added to their food.

**MICHELSON LABORATORIES, INC.**

Jordan Ondoy, Chemistry Asst. Manager | 10/31/2019 1:57:10 PM



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 Fax: 530-273-3223  
 www.earthcircle.com

FDA# 10272501960

### Allergen Declaration

<b>Product Name:</b>	Matcha Green Tea
<b>Country of Origin:</b>	China

Allergen Components and Derivatives	Present in Product	Present in other products manufactured on the same line	Present in the same mfg facility
Milk/Dairy Products	No	No	No
Eggs	No	No	No
Wheat Products (including sources of gluten)	No	No	No
Soy	No	No	No
Peanuts	No	No	No
Tree Nuts	No	No	No
Crustaceans	No	No	No
Fish	No	No	No
Seeds (sesame, poppy, sunflower or cotton)	No	No	No
Corn	No	No	No
Celery	No	No	No

Our warehouse and copacking facilities maintain handling and production systems that are physically separated, inventory is separated and proper procedures are in place to prevent cross-contamination between all products.





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## Gluten Free Statement

### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is naturally gluten free and an effective allergen control procedure has been implemented to avoid allergen cross contact from other gluten containing products. This product meets the requirement of gluten free at  $\leq 20$  ppm gluten results.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **Vegetarian/Vegan Statement**

#### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is produced to a standard in accordance with the following:

- Does not contain: meat, fish, fowl, animal by-products including bone char, eggs/egg products, milk/milk products, or honey/honey bee products.
- Ingredients and finished products are not tested on animals.
- Does not contain known animal-derived GMOs or genes used to manufacture ingredients or finished products.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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## Pesticide Statement

### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is certified organic by Organic Certifiers in accordance with the USDA National Organic Program standards. This product complies with all regulatory requirements and certification standards. Specifically, with regard to chemical residues, this product can be guaranteed to contain 5% or less of EPA minimum tolerance per chemical and per commodity (as required in section 7 CFR 205.671) when analyzed at single strength or on an "as is" basis.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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## Solvent Statement

### **Product: Organic Matcha Powder**

There are no solvents used in the production of the organic matcha powder sold by Cambridge Commodities, Inc.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **WADA Statement**

#### **Product: Organic Matcha Powder**

The organic matcha powder purchased and distributed by Cambridge Commodities, Inc. does not contain nor come in contact with substances listed on the WADA prohibited substance list.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **Aflatoxin Statement**

#### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from Aflatoxins.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **Preservative Statement**

#### **Product: Organic Matcha Powder**

There are no preservatives used in the production of the organic matcha powder sold by Cambridge Commodities, Inc.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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## GMO Statement

### **Product: Organic Matcha Powder**

Cambridge Commodities, Inc. organic matcha powder does not contain Genetically Modified Organisms (GMO).

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist





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### **Irradiation Statement**

#### **Product: Organic Matcha Powder**

To the best of our knowledge, the organic matcha powder sold by Cambridge Commodities, Inc. has not been irradiated.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **Melamine Statement**

#### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from melamine.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **Natural Statement**

#### **Product: Organic Matcha Powder**

Cambridge Commodities, Inc. hereby attests that the organic matcha powder sold by Cambridge Commodities, Inc. are of natural origin.

Source Material: Organic Matcha Leaves

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### Ethylene Oxide Statement

**Product: Organic Matcha Powder**

Cambridge Commodities, Inc. hereby attests that no Ethylene Oxide is used during any point of the production of the organic matcha powder sold by Cambridge Commodities, Inc.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **Benzoic Acid Statement**

#### **Product: Organic Matcha Powder**

Cambridge Commodities, Inc. hereby attests that the organic matcha powder sold by Cambridge Commodities, Inc. is not manufactured with nor does it come in contact with benzoic acid. Additionally, there is no benzoic acid brought into our facility.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **BSE/TSE Statement**

#### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is free from any ingredients associated with BSE (Bovine Spongiform Encephalopathy), TSE (Transmissible Spongiform Encephalopathy) or "Mad Cow Disease".

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **Sewage Sludge Statement**

#### **Product: Organic Matcha Powder**

There is no sewage sludge used in the production of the organic matcha powder sold by Cambridge Commodities.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **MSG Statement**

#### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is, to the best of our knowledge, free from Monosodium Glutamate (MSG).

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist





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### **Cruelty Free Statement**

#### **Product: Organic Matcha Powder**

Cambridge Commodities, Inc. only sources cruelty free ingredients. Our organic matcha powder is not produced using animal ingredients or labor nor is it tested on animals.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – PCQI/QA Specialist



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### **Ready to Eat (RTE) Statement**

#### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is considered ready to eat and does not require any further processing.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist



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### **100% Organic Statement**

#### **Product: Organic Matcha Powder**

The organic matcha powder sold by Cambridge Commodities, Inc. is 100% organic. A copy of our organic certificate is available upon request.

Thank you,

*Bailey Pavusko*

Bailey Pavusko – QA Specialist

## 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.*

**Ingredient name:** \_\_\_\_\_

**Ingredient Manufacturer name:** \_\_\_\_\_

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 2.1, 2.2, and 2.3. Then skip to the end of this document and fill out the signature section. If you have answered NO, please proceed to question 3.*

2.1 The NGP verified product name should be listed either on the NGP website or on the addendum of the NGP Certificate. If the NGP verified product is not listed on the NGP website, please provide the NGP Certificate with addendum.

2.2 Please provide name of customer to whom you are selling your NGP verified product below:

\_\_\_\_\_

2.3 Is any third party receiving and/or handling the NGP verified product in permeable\* form?

Yes  No

*\*Permeable form: handling of NGP verified product in unsealed form.*

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

A. The ingredient consists of a single input (“mono”). **Please identify the single raw material source (e.g. flax seed):** \_\_\_\_\_. *Select this option only if this is a 100% single ingredient and does **not** contain (or is used to process) any additives (i.e. preservatives, carriers, anti-caking agents, etc.) or processing aids (enzymes, solvents, extractants, microorganisms, etc.) in its manufacturing process.*

*If you checked box A, please skip question 4.*

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

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

4. In the table displayed below, list all of ingredient’s raw materials, additives, incidental additives, processing aids<sup>2</sup> and fermentation media/substrates and any other inputs that are used in the manufacturing process of the ingredient.

Examples include but are not limited to anti-caking agents in salts and standardizing agents in powders, solvents in extracts, all processing aids, including enzymes, microorganisms and extractants, as well as additives like preservatives, carriers, pH adjusters and antioxidants in oils.

Sub-ingredient name	Identify all inputs used in manufacturing of sub-ingredient(s) or indicate that sub-ingredient is 100% raw material	Is this input a processing aid*?
<i>Example: Sunflower Oil</i>	<i>Example: 100% Sunflower seeds OR sunflower seeds, citric acid and vitamin E.</i>	<i>Check the box if the ingredient is a processing aid.</i>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>
		<input type="checkbox"/>

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

\* Fermentation microorganisms are not considered processing aids for purposes of the Non-GMO Project Standard.

*The following questions apply to the ingredient itself, and if a compound, to ALL its sub-ingredients and/or inputs used to produce its sub-ingredients. These should be fully disclosed in the table above (including any proprietary formulation).*

5. Is this ingredient or its sub-ingredients, including inputs used to produce them, microbial or produced with a microbial culture?  Yes  No  
*(Please select YES even if microorganism has been removed or degraded in finished fermented or processed material)*

Please list ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

5.1 *If Yes*, are any of the microorganisms genetically modified?<sup>1</sup>  Yes  No

If you have answered **Yes** to question 5.1 please answer the following questions:

5.2 Are any of the micro-organisms viable?<sup>3</sup>  Yes  No

*If No*, please explain how micro-organisms are rendered non-viable (describe processes used):

5.3 Is/are the input(s) present in purified<sup>4</sup> form?  Yes  No

*If Yes*, please identify the purified inputs and processes involved in purification:

*For additional information about requirements for cultured/microbially processed ingredients that contribute 0.5% or greater to a finished product enrolled in the Non-GMO Project Product Verification Program (discounting salt and water), request Annex II of this form.*

6. Is this ingredient or its sub-ingredients, including inputs used to produce them, either enzymes or produced with the help of enzymes?  Yes  No  
*(Please select YES even if enzyme has been removed or degraded in finished fermented or processed material).*

Please list ingredient/sub-ingredient(s) and/or all inputs to which your response applies:

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

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8. 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:*

Answer the following for each animal-derived input (ingredient, sub-ingredient or any inputs used in processing):

- 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.*

9. Is the ingredient or any sub-ingredients derived from alfalfa, canola, corn, cotton, papaya, soy, sugar beets, yellow summer squash, or zucchini? (Disclosure of this information is required.)  Yes  No

*If you selected Yes to questions 5, 6, 7, 8 or 9, complete the following table for applicable ingredient, sub-ingredients and/or inputs used to produce the sub-ingredient:*

Ingredient name/Sub-ingredient name/Input name used to produce Sub-ingredient	Percentage of the finished ingredient (discounting salt and water) if known	Certified Organic or other Non-GMO certificate (i.e. IP)? <i>If Yes provide certificate with addendum</i>	Please check any of the following for which you answered Yes					Complete this section only if you answer Yes to Q9										
			Q5	Q6	Q7	Q8	Q9	Alfalfa	Canola	Corn	Cotton	Papaya	Soy	Sugar Beets	Squash	Yellow Summer	Zucchini	Countries and/or regions of origin

Additional rows needed and supplementary list is attached.

For additional information about requirements for reclassifying high GM risk crop ingredients to low GM risk designation as a result of exclusive procurement from GMO free countries/regions, request Annex IV of this form.

10. For any waterborne ingredient or sub-ingredient,<sup>5</sup> algae/microalgae,<sup>6</sup> fish or other water dwelling organism, please specify whether it is wild harvested/wild caught or cultivated<sup>7</sup>/farmed.<sup>8</sup> 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

If cultured algae accounts for more than 0.5% of final product (discounting salt and water), additional information about nutrients/substrates will be required; please request Annex II.

<sup>1</sup>**GMO or genetically modified organism:** 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 the products of synthetic biology.

<sup>2</sup>**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.

<sup>3</sup>**Viable microbe:** a microbe that performs metabolic functions and reproduces/multiplies itself.

<sup>4</sup>**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.

<sup>5</sup>**Waterborne ingredient or sub-ingredients:** include but are not limited to 'sea vegetables,' 'fruits' or other freshwater inputs.

<sup>6</sup>**Algae/microalgae:** chlorella or spirulina species etc.

<sup>7</sup>**Cultivated:** for algae.

<sup>8</sup>**Farmed:** for fish or other waterborne animals.

Please sign to attest that your answers to the above questions are 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 (Manufacturer) \_\_\_\_\_ Printed name \_\_\_\_\_

Position Title \_\_\_\_\_ Date \_\_\_\_\_

Company Name \_\_\_\_\_