

Vegan Action - Vegan Certification 2019 Ingredient Information Form

This form is to confirm the source of individual ingredients in products being submitted for Vegan Certification.

You do NOT have to provide a No Animal Testing Statement on the following ingredients: Whole Fruits, Whole Vegetables, Nuts, Legumes, Water, Dried Herbs or Dried Flowers.

All questions require an answer. Please put NA if the question does not apply. Thank you.

* Required

1. Company applying for Vegan Certification *

2. Ingredient name *

3. Ingredient Distributor/Manufacturer/Supplier Company and Representative Name filling out this form. *

4. Have you conducted animal testing or paid another entity to conduct animal testing on this ingredient since the year 2000? *

Mark only one oval.

- Yes - This ingredient does NOT qualify for Vegan Certification.
- No - A signed document confirming this must be provided.

5. Is this ingredient or its sub-ingredients, including inputs used to produce them, derived from an animal source (dairy, meat, eggs, bee products, wool, skin, egg shells, insect dyes, etc)? *

Mark only one oval.

- yes - This ingredient is NOT acceptable for Vegan Certification.
- No

6. Ingredient Properties - Component Type *

Check all that apply.

- Single input - This ingredient consists of a single raw material source. This ingredient does NOT contain any additives, carriers, excipients, preservatives, anti-caking agents, etc.
- Multiple Inputs - This ingredient is a compound that contains more than one ingredient.
- Other: _____

7. Single Input Ingredient - This ingredient is sourced from a single material listed below (documentation must accompany this to show whether it is plant, mineral, fungal, or synthetic). *

8. Multiple Inputs - This ingredient is sourced from the following sub-ingredients (list percentage of each to total 100%). (documentation must accompany this to show whether it is plant, mineral, fungal, or synthetic). *

9. Are any processing aids, excipients, or carriers used to process this ingredient? (any input added during the processing of the product but is removed in some manner before the product is finalized; 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 added to the product during processing but is present in the finished product at insignificant levels). *

Mark only one oval.

Yes

No

10. If processing aids are present, please list below (including oils, filters, clarifiers, defoamers, etc). (documentation must accompany this to show whether it is plant, mineral, fungal, or synthetic) *

11. Is this ingredient or its sub-ingredients, including inputs used to produce them, microbial or produced with a microbial culture? *

Mark only one oval.

Yes

No

12. If a microbial culture is used, please list the type of medium used to grow the culture below. (documentation must accompany this to show whether it is plant, mineral, fungal, or synthetic) *

13. Is this ingredient or its sub-ingredients, including inputs used to produce them, either an enzyme or produced with enzymes? (dairy and animal by-product sources are not permitted) *

Mark only one oval.

yes

No

14. If an enzyme is present, list the source of the enzyme below. (documentation must accompany this to show whether it is plant, mineral, fungal, or synthetic) *

15. Has this ingredient been produced using gene technology? *

Mark only one oval.

Yes

No

16. If this ingredient is genetically modified, list the source of the GMO. (animal based GMOs are not permitted) *

Ingredient Supplier Company Representative Name _____

Date _____

Ingredient Supplier Company Representative Signature _____