Vegan Action - www.vegan.org
Vegan Certification 2020 Ingredient Information Form

This form is offered to assist manufacturers in determining what documentation is required for Vegan Action to approve the individual ingredient being submitted for Vegan Certification.

THIS FORM IS REQUIRED FOR THE FOLLOWING INGREDIENTS: ALL SWEETENERS, BEER, WINE, LIQUOR, VINEGAR, ALL JUICES, PROBIOTICS, CULTURES, BACTERIAL STRAINS, ENZYMES, VITAMINS, ORAL MINERALS, FLAVORS, COLORS.

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

We will NOT accept this document unless it is completely filled out and has accompanying documents.

* 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 component/input to include those not listed as an ingredient on the final label or are less than one percent.
   - 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, bacterial, fungal, or synthetic). *

8. Multiple Inputs - This ingredient is sourced from the following components/inputs/sub-ingredients (list percentage of each to total 100%). Documentation must accompany this to show whether it is plant, mineral, bacterial, fungal, or synthetic. *
9. Are any processing aids, excipients, or carriers used to process this ingredient or the inputs? (any input added during the processing of the ingredient but is removed in some manner before the ingredient is finalized; added during the processing of the ingredient and converted into constituents normally present in the ingredient and which does not significantly increase the amount of the constituents naturally found in the ingredient; or added to the ingredient during processing but is present in the finished ingredient or product at insignificant levels). *
Mark only one oval.

Yes
No

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

________________________________________
________________________________________
________________________________________
________________________________________

11. Is this ingredient or its components/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 to produce this ingredient or inputs, please list the type of medium used to grow the culture below. (documentation must accompany this to show whether it is plant, mineral, bacterial, fungal, or synthetic) *

________________________________________
________________________________________
________________________________________
________________________________________

13. Is this ingredient or its components/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 used or present, list the source of the enzyme below. (documentation must accompany this to show whether it is plant, mineral, bacterial, fungal, or synthetic) *

________________________________________
________________________________________
________________________________________
________________________________________

15. Has this ingredient or its inputs 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 _________________________
Ingredient Supplier Company Representative Signature _________________________________
Date __________________