



2021
CIDER CON[®]

TTB Formula Approvals



TTB Disclaimer

- This information is being presented to help the public to understand and comply with the laws and regulations that the Alcohol and Tobacco Tax and Trade Bureau administers.
- It is not intended to establish any new, or change any existing, definitions, interpretations, standards, or procedures regarding those laws and regulations.
- In addition, this presentation may be made obsolete by changes in laws and regulations. Please consult the regulations for the most current regulatory requirements.
- Sample documents (such as records, returns, and labels) are for illustrative purposes only and contain fictitious data.



Agenda: You'll learn if you need to get your formula approved by TTB and how to apply

1

What "TTB formula approval" means

2

How to determine if you need formula approval

3

How to apply



Formula Basics

Not all cider/perry products require formula approval

Whether or not you need formula approval is based on:

- Ingredients
- Manufacturing methods

Formula requirements are NOT connected to:

- Alcohol content
- Eligibility for Hard Cider tax rate
- Whether or not the product will require TTB label approval



Formula Basics

What is a formula?

- A complete, quantitative list of all ingredients used to make the product
- A step-by-step description of how it's made (AKA: method of manufacture)



Formula Basics

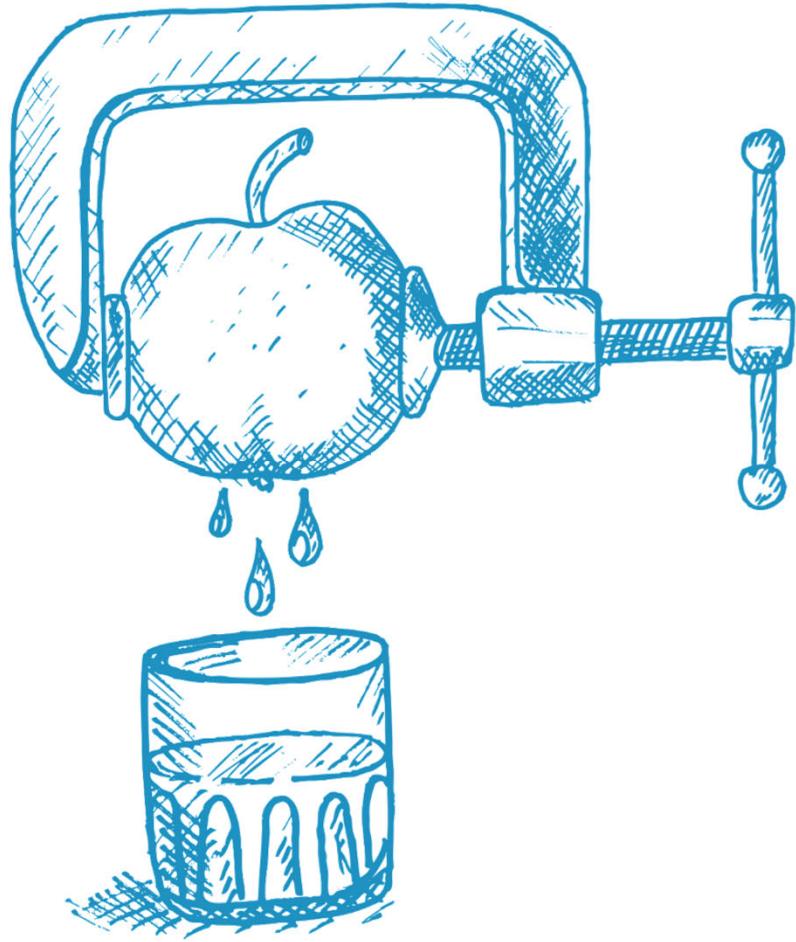
Formulas, when required, must be obtained:

- **Domestic:** before product is produced and before applying for label approval (if needed)
- **Imported*:** before applying for label approval and before product is removed from customs custody

Formulas are submitted by:

- **Domestic:** the producer (BW proprietor)
- **Imported*:** U.S. importer (holder of an Importer's Basic Permit)

*Only imported cider/perry products with 7% or more alc. by vol. are subject to formula requirements



When is Formula
Approval
Required?



When is a Formula Required?

Imported Cider/Perry Products

- Formulas may be required for imported cider/perry product as part of the COLA approval process
- Only imported cider/perry products with 7% or more alc. by vol. are subject to formula requirements
- Types of imported cider/perry products that require formula approval mirror those for domestic cider/perry products, for example:
 - Added flavors
 - Blending two kinds of wine
 - Extra sugar or water



When is a Formula Required? Domestic Cider/Perry Product

Formula approval is NOT required if you are producing:

- Natural apple or pear wine (cider/perry), or
- Any other “natural” fruit wine, even if the wine is fermented from the juice of different fruits, such as fermenting apple juice and blueberry juice together

TTB regulations DO require formulas for:

- Special Natural wine
- Other than Standard wine

[27 CFR 24.80 – 24.82](#)



Fruit-Based Wine Classifications in Part 24

- For production purposes, part 24 subdivides wine into **Standard wine** and **Other than Standard wine**
- Cider/perry products may be either, depending on how they are made
- Cider/perry products that are **Standard wine** may be either
 - **Natural wine**
 - **Special Natural wine**



Is My Cider/Perry Product a Natural Fruit Wine?

“Natural” wine is:

- The product of the juice or must of sound, ripe fruit; and
- Made with any cellar treatment authorized by subparts F and L of part 24, and containing not more than 21% by weight of total solids

Natural fruit wine DOES NOT require formula approval

27 CFR 24.10



Is My Cider/Perry Product a Natural Fruit Wine?

Production of **natural** cider (apple wine) or perry (pear wine):

- Only malic acid may be added to cider to correct natural acid deficiencies. Only malic acid or citric acid may be added to perry to correct natural acid deficiencies. See 27 CFR 24.182 for further restrictions
- See 27 CFR part 24, subpart F for the conditions and limitations under which fruit juice concentrate may be used in juice or wine made from the same kind of fruit (i.e., apple juice for cider and pear juice for perry) for the purposes of chaptalizing or sweetening

27 CFR 24.10



Is My Cider/Perry Product a Natural Fruit Wine?

Production of **natural** cider (apple wine) or perry (pear wine) (cont.):

- Sugar (which means only pure dry sugar, liquid pure sugar, or invert sugar syrup) may be added to chaptalize or sweeten a fruit wine, within the limits set out in 27 CFR part 24, subpart F
- See 27 CFR 24.178 for rules about the amelioration of natural fruit wines

27 CFR 24.10



Is My Cider/Perry Product a Natural Fruit Wine?

Examples of cider/perry products that are **Natural Fruit wine**:

- Made only from apple/pear concentrate, or apple/pear juice, with or without added CO₂
- Made by fermenting apple juice and raspberry juice together

27 CFR 24.10



Is My Cider/Perry Product Special Natural Wine?

Special Natural wine is:

- A flavored wine made from a base of natural wine
- The flavoring may be natural herbs, spices, fruit juices, natural aromatics, natural essences, or other natural flavorings, subject to conditions outlined in 27 CFR part 24 subpart H

Special Natural wine requires formula approval

27 CFR 24.10
27 CFR 24.80



Is My Cider/Perry Product Special Natural Wine?

Examples cider/perry products that are Special Natural wine:

- Made from apple juice and flavored with hops
- Made from apple concentrate and flavored with citrus peel
- Made from pear juice and flavored with honey

Special Natural wine requires formula approval

27 CFR 24.10

27 CFR 24.80



Is My Cider/Perry Product Other Than Standard Wine?

Other than Standard wine is:

- Made with sugar and/or water beyond the limitations for standard wine
- Made by blending wines produced from different kinds of fruit
- Made with sugar other than pure dry sugar, liquid pure sugar, and invert sugar syrup
- Made with materials not authorized for use in standard wine, e.g., spirits derived from fruit other than primary winemaking material, coloring material and artificial flavors

Other than standard wine requires formula approval

27 CFR 24.218



Is My Cider/Perry Product Other Than Standard Wine?

Examples of cider/perry products that are **Other than Standard Wine** include wine made by:

- Blending apple wine with rhubarb wine
- Coloring with grape skin extract
- Sweetening with raw sugar
- Flavoring with raspberry spirits

Other than standard wine requires formula approval

27 CFR 24.218



Wine Formula Tool

<https://www.ttb.gov/formulation/which-alcohol-beverages-require-formula-approval>

You may also use our **Wine Formula Tool** on **TTB.gov**

Which Alcohol Beverages Require Formula Approval?

For certain distilled spirits, beers/malt beverages, and wines, TTB must evaluate the ingredients and production process before the product can be made or imported, and before you can submit your labels to TTB (if required). In some cases we also analyze a sample of the product in our laboratory while reviewing the formula.

Select your commodity, then answer a few questions about your product and we'll tell you whether it needs formula approval:



Distilled Spirits

Start



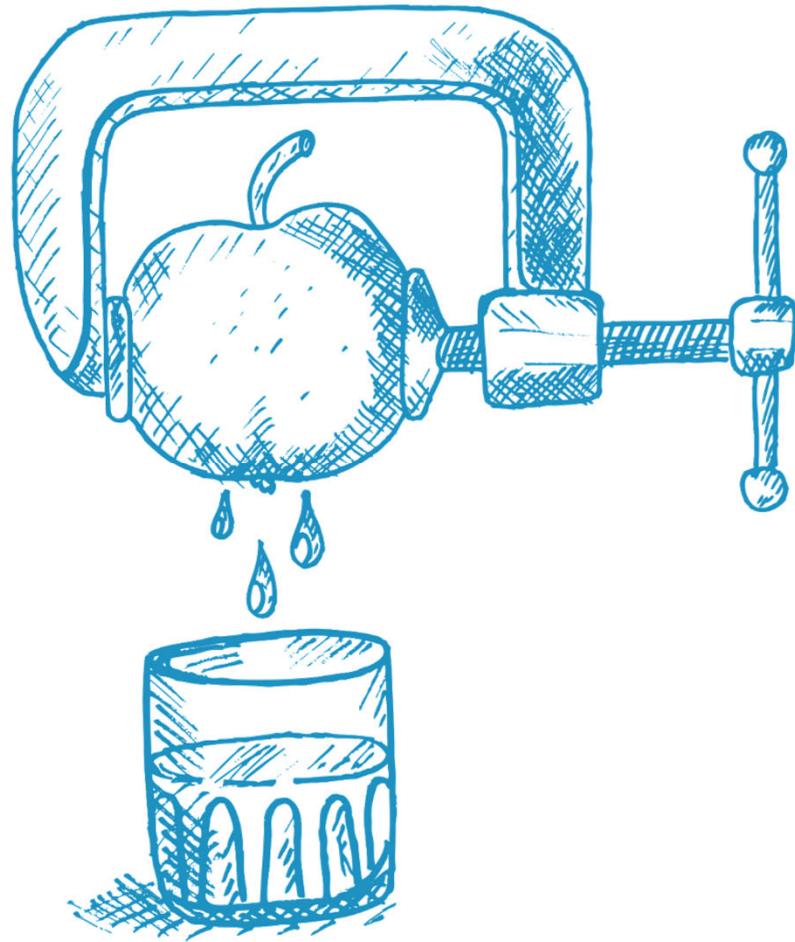
Malt Beverage (Beer)

Start



Wine/Cider

Start



How to Apply for Formula Approval



Formulas Online

TTB's efficient and secure method for drafting, submitting, and tracking your formula applications electronically

- Includes step-by-step guidance
- Has data validation checks along the way
- You'll receive application status updates via email
- Facilitates record keeping
 - Approved formulas are stored online
 - Copies of approved formulas can be printed if needed



Register to Use Formulas Online

Go to www.ttbonline.gov

A screenshot of the TTBO.NLINE.GOV website. The browser address bar shows "https://www.ttbonline.gov/ttbonline/". The page header includes the text "An official website of the United States government" and "Here's how you know". The main header features the "TTBONLINE.GOV" logo, the text "ALCOHOL AND TOBACCO TAX AND TRADE BUREAU", "U.S. DEPARTMENT OF THE TREASURY", and the TTB seal. A navigation menu contains the following items: "REGISTER", "HOW TO REGISTER", "PUBLIC COLA REGISTRY", and "FAQ". Below the navigation menu, the text "Already registered? Log in:" is displayed. At the bottom, there are two blue buttons: "COLAs Online" and "Formulas Online".

Select "Register"



Formulas Online Submitter Tips

Before submitting a formula you should:

- Ensure that formula approval is required for your cider/perry product
- Determine if your cider/perry product is a **Special Natural wine** or **Other than Standard wine**
 - If **Other than Standard wine**, determine the applicable subcategory, such as **Wine Specialty**
- Gather all pertinent information and documents about each ingredient used and your method of manufacture



Submitting a Formula Main Tab

Main | Formula | Samples | Company | Comments | Docs/Links

| [Comment](#) | [Upload](#)

* Create New Formula Supersede Existing Formula [i](#)

[Does my product require formula approval?](#)

TTB Formula ID: _____
Company ID: DC - W - 1234
Company Name: MIA CIDER COMPANY

* Commodity:
Product Name:

* Class/Type: [?](#)

[Definition](#)

Product Description:

* Company Formula #: -

* Product Source:



Main Tab - Which Class/Type Should I Choose?

You won't find **Cider** or **Perry** on the class/type dropdown

- You must choose
 - **Special Natural wine**
 - **Other than Standard wine** and the appropriate subcategory, such as **Wine Specialty**, depending on how you are making your cider/perry product



Formula Tab - Ingredients

3 Ingredients List

List ALL ingredients to be used in formulating a batch of the product. Please enter the ingredients in production order.

[Ingredient List Examples](#)

▶ Apple juice

50.0 - 100.0 gal.

Fermentable
Ingredient



▶ Natural Blueberry flavor #9

15.0 - 25.0 gal. TTB Company Code: 35-115
TTB Drawback #: 3456

Flavor (Compounded)



[+Add Ingredient...](#)

[Which category should I choose?](#)



Ingredients - Which Category Should I Chose?

When choosing a category, consider the predominant reason for using the ingredient, and let that guide your category choice:

- **Fermentable:** Any material that will be fermented in order to produce alcohol for the beverage (e.g., apples, pear concentrate)
- **Finished Alcohol:** Beverage alcohol products that have already been produced, which you plan to use as ingredients in your recipe (e.g., rhubarb wine)



Ingredients - Which Category Should I Chose?

- **Flavor:** Additives that give a particular taste, mouth feel, and/or smell. Can be derived from natural ingredients or created artificially (e.g., hops, honey, botanicals, extracts, TTB approved flavors)
- **Color:** Any dye, pigment, or other substance used primarily to impart color to your product (e.g., grape skin extract)
- **Other:** Sweeteners, preservatives, and other ancillary ingredients that do not fit into the other categories



Formula Tab - Method of Manufacture

4 Method of Manufacture

Describe in sequence each step used to produce this product.

This can be done in a format similar to a recipe, for instance providing the sequence of steps in either a list or paragraph format to describe how your product is made.

See [Method of Manufacture Examples](#) for some indications of the level of detail that TTB looks for when evaluating formula submissions.

Description:

1. Ferment apple juice to produce apple wine/cider
2. Filter wine
3. Add blueberry flavor
4. Bottle



Method of Manufacture

- Think of a formula as a recipe
- The method of manufacture is where you tell us the steps you take to produce your product
- Be sure to cover each ingredient you mention in the ingredient tab
- Be sure to provide enough detail so we can confirm if you're within the regulatory standards for **Special Natural wine, Other than Standard wine**, as well as the appropriate subcategory, such as **Wine Specialty**



Formulas Online

Docs/Links Tab

Main | **Formula** | **Samples** | **Company** | **Comments** | **Docs/Links ***

[Copy as New](#) | [Print](#) | [Comment](#) | [Upload](#)

Submission ID: 1336961 Date Submitted:
Status: Draft

Submission Documents ?

<input type="checkbox"/>	TYPE	DESCRIPTION	INVALIDATED	FILE	SIZE	DATE	
<input type="checkbox"/>	FID Sheet	FID Sheet for compounded flavor	<input type="checkbox"/>	FIDS - Nat. Blueberry Flavor.pdf	286 Kb	01/17/2020	edit

[Upload](#) [Delete](#)

Submission Links ?

SUBMISSION ID	DESCRIPTION
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[Add](#) [Delete](#)



Supporting Documentation: Spec Sheets

- An **ingredient specification sheet** (also called a **spec sheet** or technical data sheet) is a document (or copy of a product label) that lists or describes the contents of an ingredient used to make your alcohol beverage product
- Include a **spec sheet** for each ingredient that is made from more than one component (excluding compounded flavors)

See [TTB G 2017-3](#) for additional information on **spec sheets**, including examples



Supporting Documentation: Flavor Ingredient Data Sheets

- A **Flavor Ingredient Data Sheet** (also called **FID sheet** or **FIDS**) is a spreadsheet that includes information about certain ingredients
- Include a **FID sheet** if you're using a compounded flavor
 - A compounded flavor includes any flavor, cloudifier, or blender that consists of multiple ingredients that are combined to produce a particular taste characteristic

See [TTB G 2017- 4](#) for additional information on **FID sheets**, including examples



Supporting Documentation: Limited Ingredient Calculation Worksheets

- A **Limited Ingredient Calculation Worksheet** is used to calculate the total amounts of ingredients that have limits on their use per TTB and FDA requirements
- Submit the worksheet for products containing one or more compounded flavors

See [TTB G 2017- 6](#) for additional information on **Limited Ingredient Calculation Worksheets**, including examples



Formulas Online

Results Tab

Main	Formula	Samples	Results	Company	Comments	Docs/Links *	Unauthorized Users
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[Copy as New](#) | [Print](#) | [Comment](#) | [Notify](#) [Surrender](#)

Submission ID:	1336961	TTB Formula ID:	1270806	Date Submitted:	01-17-2020 11:42 AM
Status:	Closed	Disposition:	Approved		

Determination

Disposition:	Approved
Approved Class/Type:	OTHER THAN STANDARD WINE/WINE SPECIALTY
Product Description:	Apple wine with natural flavor

[▶ Definition](#)

Approval Date:	01/17/2020	TTB Specialist:	Crisp
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Formulas Online

Results Tab

Approval Provisions

Product has been approved subject to the following provisions:

General:

FDA Food and Color Additives - This approval is granted under 27 CFR and does not in any way provide exemption from or waiver of the provisions of the Food and Drug Administration regulations relating to the use of food and color additives in food products.

Wine:

27 CFR 24.218 Other than standard wine

Labeling Instructions

- The designation of the product must include a truthful and adequate statement of composition, such as:**
Apple wine with natural flavor



Top 5 Reasons Wine Formulas are Returned for Correction

- Ingredient Spec Sheet is missing
- FID Sheet is missing
- Clarification needed on a specific ingredient
- Ingredient quantity information is missing
- Limited Ingredient Calculation worksheet is missing