

FIT OR UNFIT - ELIMINATE THE UNCERTAINTY

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OVERVIEW

- ⦿ Eliminating Uncertainty and Subjectivity
 - Fitness Guidelines
 - Additions
 - Fenaroli's Use Levels
 - Worksheet
- ⦿ Current Method Development
- ⦿ Formulas Online

FITNESS GUIDELINES

GUIDELINES

⦿ Additions to Guidelines:

- Anise Oil
- Fennel Oil
- Tartaric Acid
- Triacetin
- Washed Extracts
- 2% Total Flavor Chemicals
- Citric Acid
- Propylene Glycol



With mitigating
ingredients

FENAROLI'S USE LEVELS

- ⦿ Randomly selected tasted samples back to 1991
- ⦿ Collected and compiled formula information
 - Normalized to 15% abv
- ⦿ Compared to published use rate in Fenaroli's Handbook of Flavor Ingredients

FENAROLI'S USE LEVELS

⦿ Determined:

- Any product containing at least one ingredient present at **5X or greater** than the max use level is unfit for beverage purposes
- Guideline can be used with products containing mitigating ingredients

FENAROLI'S USE LEVELS

Created an excel database

- FEMA GRAS chemicals
- Max Use Rate
 - Highest value (alcohol and nonalcoholic beverages)

BENZYL ACETOACETATE

Synonyms: Benzyl acetyl acetate; Benzyl β -ketobutyrate; Benzyl 3-oxobutanoate; **Acetoacetic acid, benzyl ester (8CI)**; Benzyl acetylacetate; Benzyl 3-oxobutanoate; **Butanoic acid, 3-oxo-, phenylmethyl ester (9CI)**; Phenylmethyl 3-oxobutanoate

CAS No.: 5396-89-4	FL No.: 09.406	FEMA No.: 2136	NAS No.: 2136
CoE No.: 244	EINECS No.: 226-416-4	JECFA No.: 848	

Description: Benzyl acetoacetate has a sweet, floral, fresh, balsamic, fruity odor similar to that of ethyl acetate.

Consumption: Annual: <1.00 lb

Individual: 0.00000149 mg/kg/day

Regulatory Status:

CoE: Used provisionally. Bev.: 3 ppm; Food: 10 ppm

FDA: 21 CFR 172.515

FDA (other): n/a

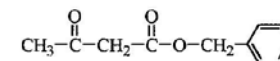
JECFA: ADI: Acceptable; No safety concern at current levels of intake when used as a flavoring agent (2001).

Trade association guidelines: FEMA PADI: 4.791 mg

IOFI: n/a

Empirical Formula/MW:

$C_{11}H_{12}O_3/192.22$



Specifications: (Burdock, 1997)

Appearance	Oily liquid
Melting point	Approx. 240°C (162-164°C at 16 mmHg)

Solubility	Soluble in alkali solutions at room temperature
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Reported uses (ppm): (FEMA, 1994)

Food Category	Usual	Max.
Alcoholic beverages	2.00	5.00
Baked goods	27.09	43.49
Chewing gum	19.00	37.45
Frozen dairy	11.02	22.21

Food Category	Usual	Max.
Gelatins, puddings	16.00	27.56
Nonalcoholic beverages	3.00	5.81
Soft candy	14.60	22.33

Synthesis: By heating ethyl acetoacetate and benzyl alcohol to 160°C.

Aroma threshold values: n/a

Taste threshold values: n/a

Natural occurrence: Reported found in litchi (*Litchi sinensis* Sonn.).

● Calculation Spreadsheet

- Enter total weight
- Total Alcohol (box #10)
- FEMA #
- Weight of ingredient

Flavor Unfitness Worksheet

Formula Information:	
Total Weight	
Alcohol content (high end of box #10)	

Don't know how to use this worksheet? See the instructions below!

[illegible]

Flavor Unfitness Worksheet

Formula Information:	
Total Weight	100
Alcohol content (high end of box #10)	33.4

Don't know how to use this worksheet? See the instructions below!

[illegible]

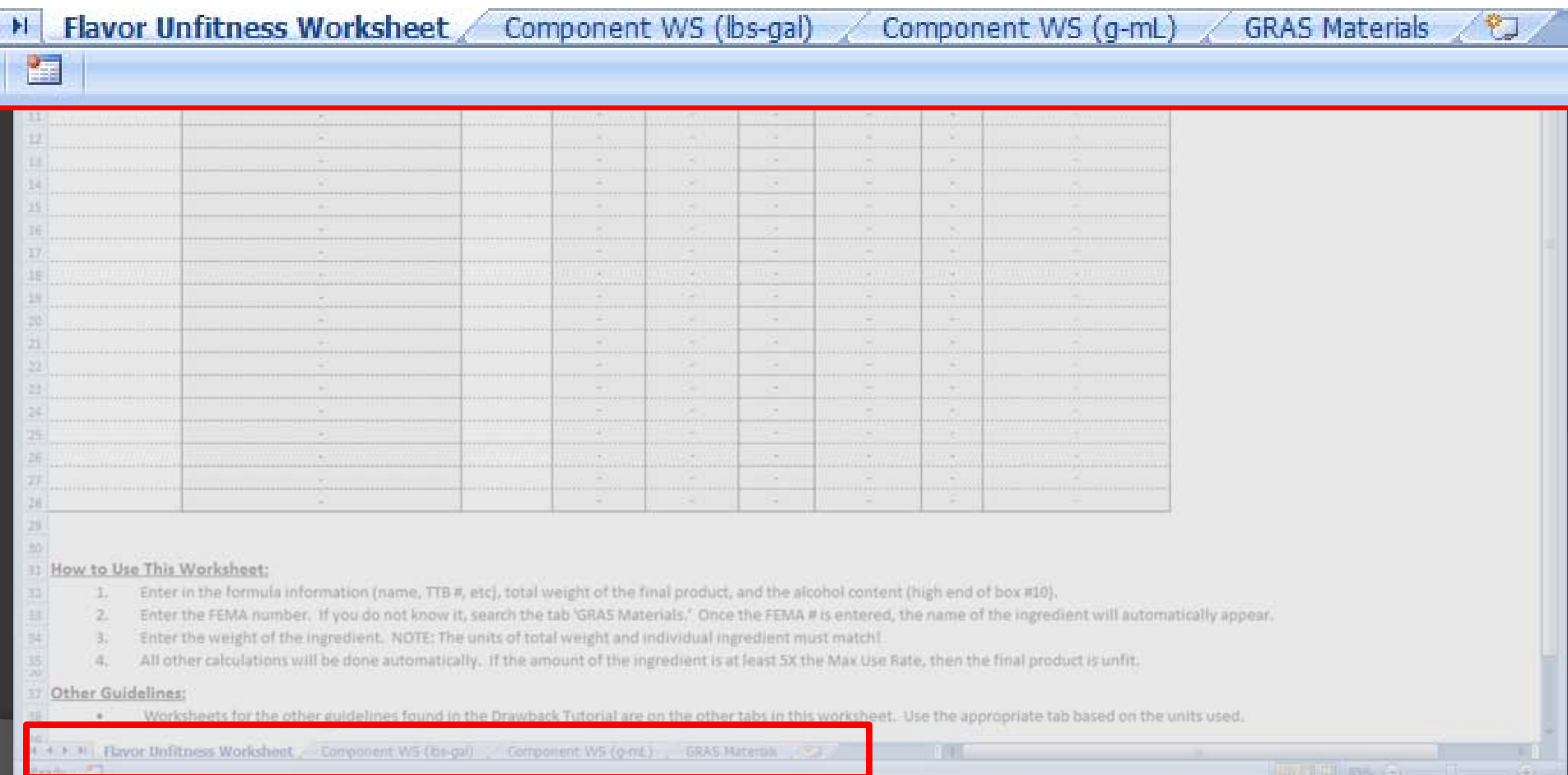
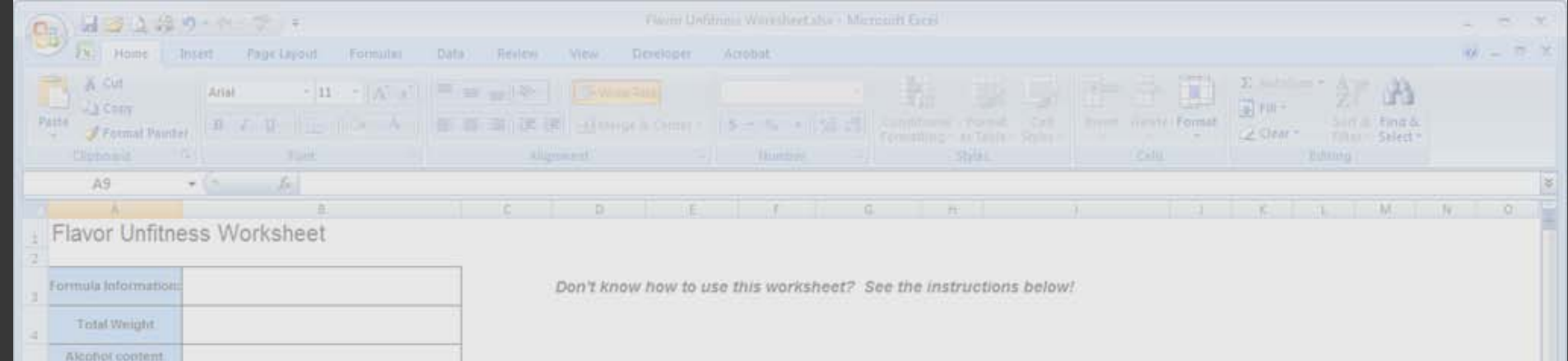
'FIT' or 'UNFIT' will display after values are entered.

FENAROLI'S USE LEVELS

⦿ Materials excluded from this guideline:

- Ingredients with established guidelines
 - Ex: PG, ethyl acetate, etc...
- Materials found to be fit at 1% or 0.1%
 - Ex: isoamyl acetate, limonene
- TTB and FDA limited ingredients

FEMA #	Ingredient	Weight of ingredient	ppm in flavor	ppm @ 15% ABV	MAX Use Level	Factor higher MAX Use Level	Fit or Unfit?
2414	ETHYL ACETATE		0.0	0.0	REMOVED	-	-
2656	MALTOL		0.0	0.0	REMOVED	-	-
2633	LIMONENE (d,l-, and dl-)		0.0	0.0	REMOVED	-	-
2489	FURFURAL		0.0	0.0	REMOVED	-	-
2940	PROPYLENE GLYCOL		0.0	0.0	REMOVED	-	-



GRAS MATERIALS TAB

*Hint:
Use ctrl-f
(find function)
to quickly
search the
list.*

Flavor Unfitness Worksheet.xlsx - Microsoft Excel

Home Insert Page Layout Formulas Data Review View Developer Acrobat

Clipboard Font Alignment Number Styles Cells Editing

C562 Benzaldehyde

	A	B	C	D	E	F	G	H	I	J
559	8012-89-3	2126	Beeswax	Beeswax, white (Apis mellifera L.)						
560	8012-89-3	2126	Beeswax, white (Apis mellifera L.)							
561	8012-89-3	2126	Cire d'abeille absolute	Beeswax, white (Apis mellifera L.)						
562	100-52-7	2127	Benzaldehyde							
563	100-52-7	2127	Benzenecarbonal	Benzaldehyde						
564	100-52-7	2127	Benzene carboxaldehyde	Benzaldehyde						
565	100-52-7	2127	Benzenemethylal	Benzaldehyde						
566	100-52-7	2127	Benzoic aldehyde	Benzaldehyde						
567	100-52-7	2127	Bitter almond oil, synthetic	Benzaldehyde						
568	1125-88-8	2128	Benzaldehyde dimethyl acetal							
569	1125-88-8	2128	Benzene, (dimethoxymethyl)-	Benzaldehyde dimethyl acetal						
570	1125-88-8	2128	alpha,alpha-Dimethoxytoluene	Benzaldehyde dimethyl acetal						
571	1319-88-6	2129	Benzaldehyde, cyclic acetal with glycerol	Benzaldehyde glyceryl acetal						
572	1319-88-6	2129	Benzaldehyde glyceryl acetal							
573	1319-88-6	2129	Benzalglycerin	Benzaldehyde glyceryl acetal						
574	1319-88-6	2129	1,3-Dioxolane-4-methanol, 2-phenyl-	Benzaldehyde glyceryl acetal						
575	1319-88-6	2129	4-Hydroxymethyl-2-phenyl-m-dioxolane	Benzaldehyde glyceryl acetal						
576	1319-88-6	2129	5-Hydroxy-2-phenyl-1,3-dioxane	Benzaldehyde glyceryl acetal						
577	1319-88-6	2129	2-Phenyl-1,3-dioxan-5-ol	Benzaldehyde glyceryl acetal						
578	1319-88-6	2129	2-Phenyl-m-dioxan-5-ol	Benzaldehyde glyceryl acetal						
579	2568-25-4	2130	Benzaldehyde propylene glycol acetal							
580	2568-25-4	2130	1,3-Dioxolane, 4-methyl-2-phenyl-	Benzaldehyde propylene glycol acetal						
581	2568-25-4	2130	4-Methyl-2-phenyl-1,3-dioxolane	Benzaldehyde propylene glycol acetal						
582	2568-25-4	2130	4-Methyl-2-phenyl-m-dioxolane	Benzaldehyde propylene glycol acetal						
583	65-85-0	2131	Benzenecarboxylic acid	Benzoic acid						
584	65-85-0	2131	Benzoic acid							
585	65-85-0	2131	Draclic acid	Benzoic acid						
586	119-53-9	2132	Benzoin							
587	119-53-9	2132	Benzoyl phenyl carbinol	Benzoin						
588	119-53-9	2132	Ethanone, 2-hydroxy-1,2-diphenyl-	Benzoin						
589	119-53-9	2132	alpha-Hydroxy-alpha-phenylacetophenone	Benzoin						
590	119-53-9	2132	2-Hydroxy-2-phenylacetophenone	Benzoin						
591	9000-05-9	2133	Benzoin resin	Benzoin resinoid						
592	9000-05-9	2133	Benzoin resinoid							
593	9000-05-9	2133	Gum benzoin	Benzoin resinoid						
594	119-61-9	2134	Benzophenone							

Find and Replace

Find Replace

Find what: benzaldehyde

Options >>

Find All Find Next Close

Flavor Unfitness Worksheet Component WS (lbs-gal) Component WS (g-mL) GRAS Materials

Ready 115%

COMPONENT WS TAB

available for lbs/gal and g/mL

Flavor Unfitness Worksheet.xlsx - Microsoft Excel

Home Insert Page Layout Formulas Data Review View Developer Acrobat

Paste Cut Copy Format Painter Clipboard Font Alignment Number Styles Cells Editing

B114

	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q
103																	
104	Vanillin	3.2 av.oz./gal at 95% v/v ethanol															
105		Alcohol Content (upper end of range in item 10)	Minimum Value Needed to Make Product Unfit		Amount of Vanillin (pounds)	Volume of Final Product (gallons)	av.oz. / gal of Vanillin	Unfit?									
106			0.000				-	-									
107																	
108	Washed Extracts	6.33% by weight at 95% v/v ethanol															
109		Alcohol Content (upper end of range in item 10)	Minimum Value Needed to Make Product Unfit (wt%)		Amount of Oil (pounds)	Weight of Final Product (pounds)	% by weight of Oil	Unfit?									
110			0.00				-	-									
111																	
112	Flavor Chemicals unfit at 1%	1% by weight at 95% v/v ethanol															
113		Alcohol Content (upper end of range in item 10)	Minimum Value Needed to Make Product Unfit		Amount of Flavor Chemical (pounds)	Weight of Final Product (pounds)	% by weight of Flavor Chemical	Unfit?									
114			0.158				-	-									
115		(cannot be scaled below 15% alcohol)															
116	Total Flavor Chemicals	2% by weight at 95% v/v ethanol						(chemicals must be listed on the 1% list)									
117		Alcohol Content (upper end of range in item 10)	Minimum Value Needed to Make Product Unfit		Amount of Flavor Chemicals (pounds)	Weight of Final Product (pounds)	% by weight of Flavor Chemicals	Unfit?									
118			0.316				-	-									
119		(cannot be scaled below 15% alcohol)															
120																	
121																	
122																	
123																	

Ready

Flavor Unfitness Worksheet Component WS (lbs-gal) Component WS (g-mL) GRAS Materials

90%

DEPARTMENT OF THE TREASURY BUREAU OF ALCOHOL, TOBACCO AND FIREARMS FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT <i>(See instructions attached-Prepare in triplicate, except if manufactured abroad)</i>			1. FORMULA NUMBER 15																		
3. NAME OF PRODUCT. Natural Raspberry Flavor WONF	4. CHECK IF SAMPLE WILL BE SUBMITTED <input type="checkbox"/>	5. NUMBER OF DAYS TO COMPLETE PROCESS 1	2. KIND (e.g. Alcohol, Rum) PROOF OF SPIRITS ON WHICH DRAWBACK WILL BE CLAIMED. Alcohol 190 proof																		
6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL BE PRODUCED (if multiple production sites, list other addresses on reverse). Company A 6000 Ammendale Rd Beltsville, MD 20705	7. CHECK KIND OF PRODUCT: <input type="checkbox"/> MEDICINE/ MEDICINAL PREPARATION <input checked="" type="checkbox"/> FLAVOR/ FLAVORING EXTRACT <input type="checkbox"/> FOOD PRODUCT PERFUME	8. FORMULAS SUPERSEDED.																			
	9. ELIGIBLE ABSOLUTE ALCOHOL VOLUME USED. <i>(See instructions)</i> 42.6%	10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT. 42.6 +/- 2.0%																			
11. IF MADE WITH RECOVERED SPIRITS: ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL BY VOLUME USED. <i>(See instructions)</i>	12. IF FINISHED PRODUCT IS TO BE USED IN ALCOHOLIC BEVERAGES: A. DOES PRODUCT CONTAIN NATURAL FLAVORING? (YES OR NO) B. DOES PRODUCT CONTAIN GREATER THAN 0.1% ARTIFICIAL FLAVORING <i>(Excluding Vanillin, Ethyl Vanillin, Maltol, Ethyl Maltol)</i> ? (Yes or No) C. STATE PARTS PER MILLION IN PRODUCT OF: VANILLIN ETHYL VANILLIN SYNTHETIC MALTOL ETHYL MALTOL D. DOES PRODUCT CONTAIN A COLOR ADDITIVE? IF YES, WHICH? E. ARE ALL INGREDIENTS APPROVED BY FDA FOR USE WITHOUT LIMITATION OR RESTRICTION? (YES OR NO)																				
13. FORMULA AND PROCESS <i>(Use Additional Space on Reverse if Necessary)</i>																					
<table> <tbody> <tr> <td>Ethanol 190 proof</td> <td>35 lbs (5.15 gal)</td> </tr> <tr> <td>Glycerine</td> <td>25 lbs</td> </tr> <tr> <td>Citric Acid</td> <td>9.4 lbs</td> </tr> <tr> <td>Raspberry Essence (purchased 3% abv)</td> <td>1 lb (.13 gal)</td> </tr> <tr> <td>Natural Acetic Acid</td> <td>0.5 lbs</td> </tr> <tr> <td>Nat Ethyl Butyrate (0.04 lbs) and other natural esters</td> <td>0.1 lbs</td> </tr> <tr> <td>Water</td> <td>29 lbs</td> </tr> <tr> <td colspan="2"> Theoretical Yield 100 lbs (11.5 gal)</td> </tr> <tr> <td colspan="2"> Simple Mixture</td> </tr> </tbody> </table>				Ethanol 190 proof	35 lbs (5.15 gal)	Glycerine	25 lbs	Citric Acid	9.4 lbs	Raspberry Essence (purchased 3% abv)	1 lb (.13 gal)	Natural Acetic Acid	0.5 lbs	Nat Ethyl Butyrate (0.04 lbs) and other natural esters	0.1 lbs	Water	29 lbs	 Theoretical Yield 100 lbs (11.5 gal)		 Simple Mixture	
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 Simple Mixture																					

Citric Acid

Ethanol ≤ 30% v/v – acid must be ≥ [(0.1 × ethanol %) + 0.5] (g/100 mL)

Ethanol > 30% v/v – acid must be ≥ [0.1 × ethanol %] (g/100 mL)

Ethanol ≤ 30% v/v

Alcohol Content (upper end of range in item 10)	Minimum Value Needed to Make Product Unfit
	0.500

Ethanol > 30% v/v

Alcohol Content (upper end of range in item 10)	Minimum Value Needed to Make Product Unfit
44.6	4.460

Amount of Citric Acid (pounds)	Volume of Final Product (gallons)	g / 100 mL of Citric Acid	Unfit?
		-	-

Amount of Citric Acid (pounds)	Volume of Final Product (gallons)	g / 100 mL of Citric Acid	Unfit?
9.4	11.5	9.794720235	YES

Needed (if product contains mitigating ingredients)	Unfit?
1.000	-

Needed (if product contains mitigating ingredients)	Unfit?
8.920	YES

Company A
6000 Ammendale Rd
Beltsville, MD 20705

- ☒ FLAVOR/ FLAVORING EXTRACT
- ☐ FOOD PRODUCT
- ☐ PERFUME

9. ELIGIBLE ABSOLUTE ALCOHOL
VOLUME USED. (See instructions)
42.6%

10. ALCOHOL CONTENT BY VOLUME
OF FINISHED PRODUCT.
42.6 +/- 2.0%

11. IF MADE WITH RECOVERED SPIRITS:
ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL
BY VOLUME USED. (See instructions).

12. IF FINISHED PRODUCT IS TO BE USED IN ALCOHOLIC BEVERAGES:
- A. DOES PRODUCT CONTAIN NATURAL FLAVORING? (YES OR NO)

B. DOES PRODUCT CONTAIN GREATER THAN 0.1% ARTIFICIAL FLAVORING(Excluding Vanillin, Ethyl Vanillin,Maltol, Ethyl Maltol)?
(Yes or No)

C. STATE PARTS PER MILLION IN PRODUCT OF: VANILLIN ETHYL VANILLIN
SYNTHETIC MALTOL ETHYL MALTOL

D. DOES PRODUCT CONTAIN A COLOR ADDITIVE? IF YES, WHICH?

E. ARE ALL INGREDIENTS APPROVED BY FDA FOR USE WITHOUT LIMITATION OR RESTRICTION? (YES OR NO)

13. FORMULA AND PROCESS(Use Additional Space on Reverse if Necessary)

Ethanol 190 proof

Glycerine

Citric Acid

Raspberry Essence (purchased 3% abv)

Natural Acetic Acid

Nat Ethyl Butyrate (0.04 lbs) and other natural esters

Water

35 lbs (5.15 gal)

25 lbs

9.4 lbs

1 lb (.13 gal)

0.5 lbs

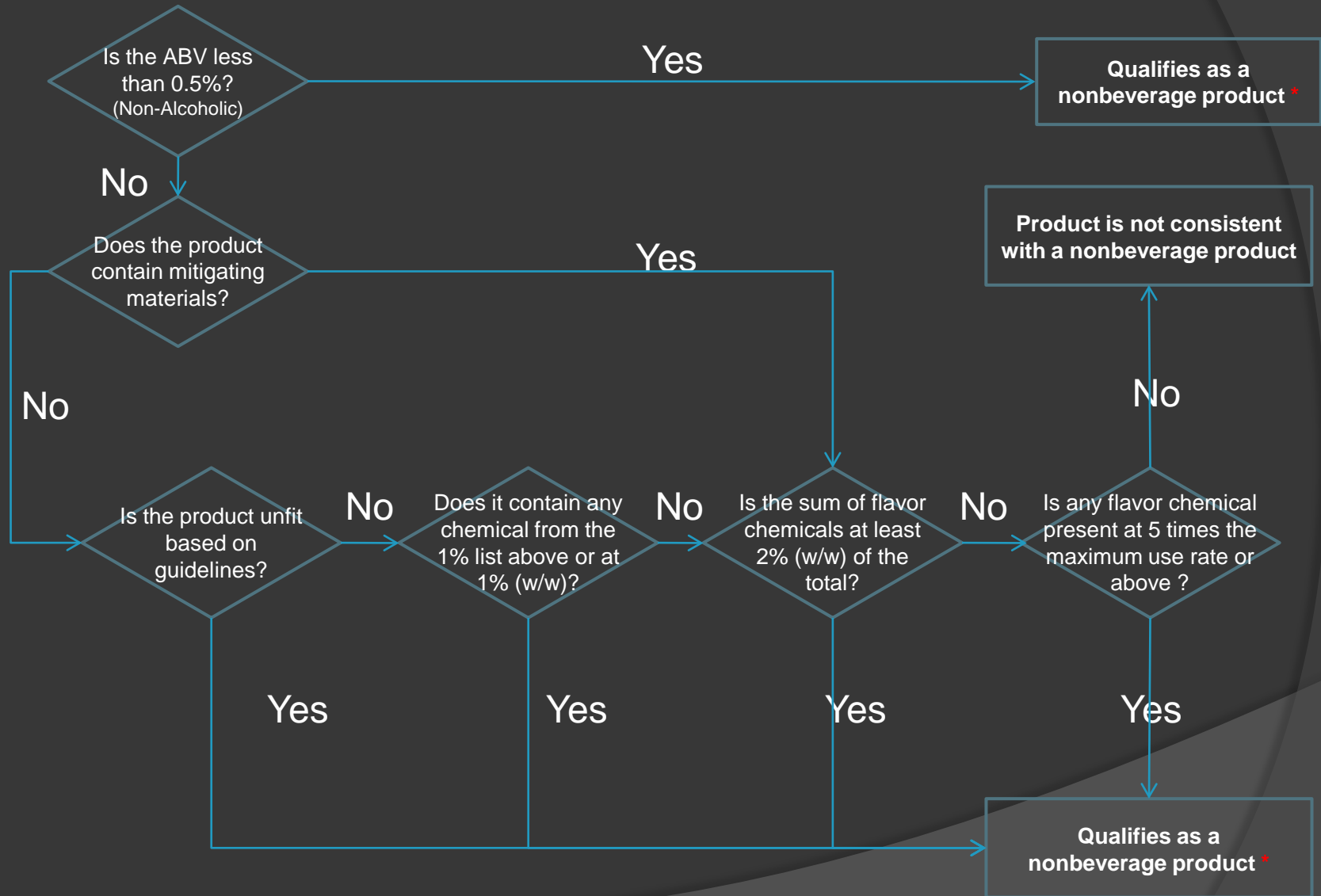
0.1 lbs

29 lbs

Theoretical Yield 100 lbs (11.5 gal)

Simple Mixture

NONBEVERAGE FITNESS DETERMINATION PROCESS



* Submissions must also meet other TTB regulations regarding name, GRAS ingredients and alcohol content calculations

CURRENT METHOD DEVELOPMENT

CURRENT METHOD DEVELOPMENT

- ◉ Vanillin/ Ethyl Vanillin/ Maltol / Ethyl Maltol
- ◉ Vanilla Extracts
- ◉ Caffeine
- ◉ Ethyl Isobutyrate
2-Methyl Butyrate
Ethyl Butyrate
Myrcene
Limonene
cis-3-Hexenol
Cinnamyl Alcohol
- Linalool
Menthol
Ethyl Benzoate
Benzyl Alcohol
Thymol
Anisyl Alcohol

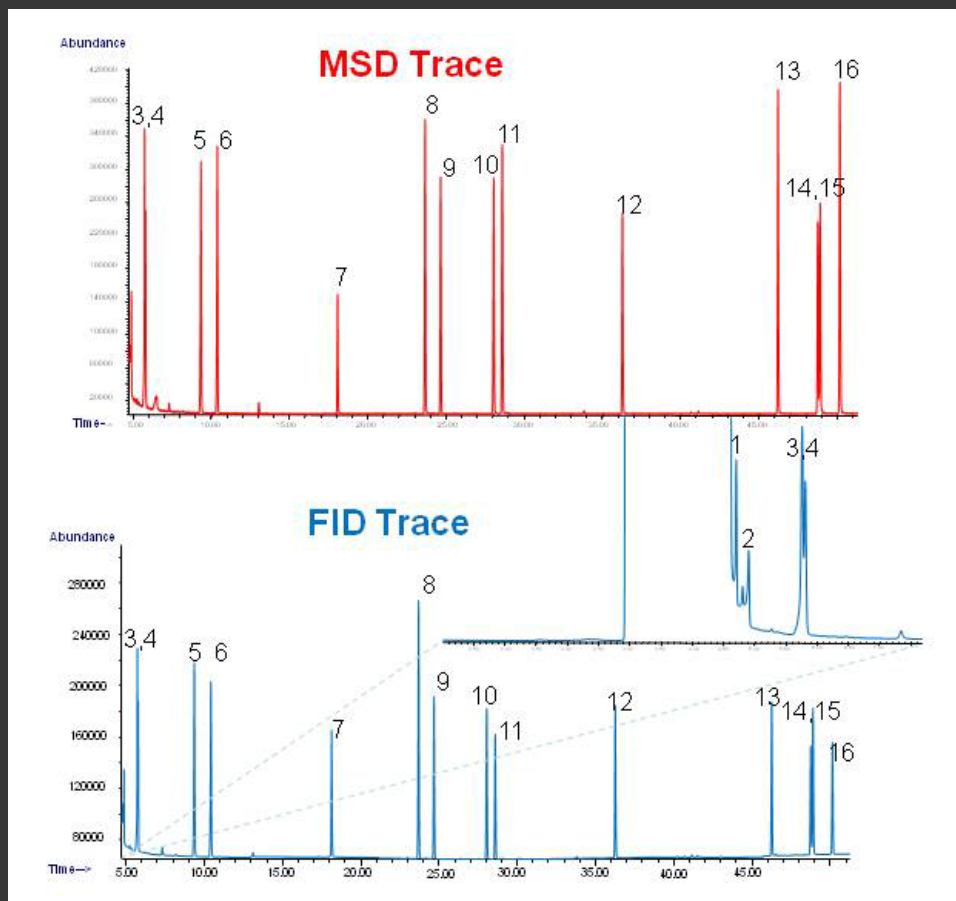
CURRENT METHOD DEVELOPMENT

- ⦿ Multi-lab method validation
 - ⦿ 13 commonly used flavor chemicals
 - ⦿ Analysis for compliance and fitness determination
-
- ⦿ Contact: Ed Limowski
 - edward.limowski@ttb.gov

INSTRUMENTATION AND EXPERIMENTAL CONDITIONS

Gas chromatograph	Agilent 6890
Autosampler	Gerstel MPS 2
Autosampler mode	Liquid
Injection volume	1 μ L
Inlet	250 °C; 5:1 split
Oven profile	40 °C 2'; 3 °C/min 240 °C; 1.0'
Post run	240 °C for 5 min
Backflush inlet flow	0.1 mL/min
Backflush pressure splitter	60 PSI
Column	Phenomenex ZB-WAXplus
Column dimensions	30 m \times 0.25 mm \times 0.25 μ m
Presssure at splitter	20 PSI
Restrictor 1 (to FID)	0.18 μ m ID ; 2.128 m
Restrictor 2 (to MSD)	0.18 μ m ID ; 2.886 m
Mode	Constant flow 1 mL/min
MSD Detector	Agilent MSD 5975 Inert
FID Temperature	300 °C
FID Detector flows	H ₂ 30 mL/min, air 400 mL/min
Solvent delay-(MSD)	4.67 min
Scan-(MSD)	30-300 amu

SAMPLE CHROMATOGRAMS



Total Ion Chromatogram (TIC, red trace) and chromatogram (FID, blue trace) for 125 ppm standard, 1 μ l single injection.
 1 Ethyl Isobutyrate; 2 2-Methyl Butyrate; 3 Deuterated Ethyl Butyrate (IS); 4 Ethyl Butyrate; 5 Myrcene; 6 Limonene, 7 cis-3-Hexenol ; 8 2-Nonanol (IS); 9 Linalool; 10 Menthol; 11 Ethyl Benzoate 12 Benzyl Alcohol; 13 Thymol; 14 Anisyl Alcohol; 15 Cinnamyl Alcohol, 16 3',4'-(Methylenedioxy)-acetophenone (IS)

FUTURE WORK

- More method development of flavor chemicals

Borneol	cis/trans isoeugenol
1-decanol	cis-6-nonen-1-ol
1-dodecanol	1-nonanol
Geraniol	1-octanol
1-heptanol	2-octanol
1-hexanol	1-octen-3-ol

- May also be included in multi-lab validation
- Materials found in both Drawback and SDA products
- Stability of Flavor Chemicals

FORMULAS ONLINE


FORMULAS ONLINE

- ⦿ Online submission of Drawback and SDA formulas
- ⦿ Automatic calculations of eligible and total alcohol
- ⦿ Status tracking through system
 - In Progress
 - Needs Correction
 - Complete
- ⦿ Automatic notification of completed formula
- ⦿ Contact chemist assigned formula in system

FORMULAS ONLINE

⦿ Various formula types

- Simple Mixture
- Filtration
- Washed Extract
- Dietary Supplement
- Other - no automatic calculations



Alcohol Calculations
Automatic

☐ Paper Submission

Summary ?

* Measurements Used:

* Process Type: ?

☒ English
 ☐ Metric

Simple Mixture

	Low	High	UNIT	TOLERANCE
Eligible Absolute Alcohol Used:	<input type="text"/>	<input type="text"/>	% v/v	
Alcohol Content of Finished Product:	<input type="text"/>		% v/v	<input type="text"/>
Eligible Plus Recovered Spirits:	<input type="text"/>	<input type="text"/>	% v/v	

☐ Is calculated alcohol content of product not the same as declared alcohol content?

* Density of Finished Product:

7.622

* Number of Days to Complete Process:

1

	WEIGHT (LB) (LOW)	WEIGHT (LB) (HIGH)	VOLUME (GAL) (LOW)	VOLUME (GAL) (HIGH)
Theoretical Yield:	<input type="text" value="0"/>		<input type="text" value="0"/>	
Actual Yield:	* <input type="text" value="100"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Alcoholic Beverage Use ?

☒ Is Finished Product to be Used In Alcohol Beverages?

☐ Product Contains Natural Flavoring

☐ Product Contains > 0.1% Artificial Flavoring (excludes Vanillin, Ethyl Vanillin, Maltol, Ethyl Maltol)

☐ Product Contains Color Additive

☐ All FDA Approved Ingredients Are Without Limitation

TTB LIMITED INGREDIENT	PARTS PER MILLION
Synthetic Vanillin:	<input type="text"/>
Ethyl Vanillin:	<input type="text"/>
Synthetic Maltol:	<input type="text"/>
Ethyl Maltol:	<input type="text"/>

Alcoholic Components/Compounded Flavors (Simple Mix or Filtration) ?

☒ Does product contain eligible alcohol?

ELIGIBLE ALCOHOL ?

<input type="checkbox"/>	INGREDIENT	WEIGHT (LB)	VOLUME (GAL)	DENSITY (LB/GAL)	ALCOHOL(%)
<input type="checkbox"/>	Ethanol 190 Proof	54.2	7.98	6.8	95

Add

Delete

☐ Does product contain disapproved intermediates?

☐ Does product contain ineligible alcohol?

Box #13
information

Nonalcoholic Components ?

☐ Does product contain ingredients by group?

☒ Does product contain individual solid ingredients?

INDIVIDUAL INGREDIENTS (SOLIDS) ?

<input type="checkbox"/>	NATURAL/ARTIFICIAL NAME	FEMA #	ADDITIONAL INFORMATION	WEIGHT (LB)
<input type="checkbox"/>	Neither Citric Acid	-	-	6.5
<input type="checkbox"/>	Natural Citral	2303	-	0.6

Add

Delete

☒ Does product contain individual liquid ingredients?

INDIVIDUAL INGREDIENTS (LIQUIDS) ?

<input type="checkbox"/>	NATURAL/ARTIFICIAL NAME	FEMA #	WEIGHT (LB)	VOLUME (GAL)	SOL
<input type="checkbox"/>	Neither Propylene Glycol		22.3	2.58	<input type="checkbox"/>
<input type="checkbox"/>	Neither Water		16.4	1.97	<input type="checkbox"/>

Add

Delete

FORMULAS ONLINE

- ◎ 1.0 release ('uniform' and user registration)
 - Winter 2011
- ◎ 1.1 release (drawback and SDA)
 - Summer 2011
- ◎ User Testing
 - Volunteers needed for external/submitter user testing
 - Winter/Spring 2011
 - Contact Rachel Sanderoff
 - rachel.sanderoff@ttb.gov

QUESTIONS?