



What's New in Formulas Online 2.0 (Industry Members)

November 19, 2015

The following system updates and new functionality are included in Version 2.0 of the Formulas Online system:

- **My Submissions Home Page Enhancements** – The My Submissions home page now includes the following enhancements in functionality:
 - **Display All Submissions** – You may now view all your submissions in your My Submissions home page. Previously, only your “In Process” or “Draft” submissions were displayed on this page and you could only view your “Cancelled,” “Withdrawn,” or “Closed” submissions by performing an Advanced Search.

Display All Submissions

TTBONLINE.GOV ALCOHOL AND TOBACCO TAX AND TRADE BUREAU U.S. DEPARTMENT OF THE TREASURY		Formulas Online									
		COLAS Home Text Menu My Profile Help Contact Us Log Off									
New Modify Registration View		Submissions Search Advanced Search									
My Submissions											
Show 50 entries											
Showing 1 to 11 of 11 entries											
										Filter:	
										Copy PrintView Excel PDF	
										Previous 1 Next	
SUBMISSION ID	TTB FORMULA ID	COMPANY FORMULA#	TYPE	PAPER	SUBMISSION STATUS	SUBMISSION DATE	APPROVAL/REJECT DATE	PRODUCT	SUBMITTER		
1368087	1290775	OH-W-999 - 333333333	Uniform	N	Received	10/27/2015		POM POMEGRANATE WINE	Jane Smith		
1368058	1290758	POM - 111111111	Drawback	N	Fit for Bev Purposes (Foreign)	10/14/2015	10/14/2015	POM POMEGRANATE CHEM	Jane Smith		
1368057	1290757	POMPURE - 5555555	Drawback	N	Disapproved (Domestic)	10/14/2015	10/14/2015	POM POMEGRANATE EXTRACT	Jane Smith		
1368056	1290756	BWN-MA-15555 - 888888888	Uniform	N	Rejected	10/14/2015	10/14/2015	POM PLUM WINE	Jane Smith		
1368055	1290755	OH-W-999 - 444444444	Uniform	N	Approved	10/14/2015	10/14/2015	POM SHERRY WINE	Jane Smith		
1368053		POM - 555555555	Rider	N	Assignment Pending	10/14/2015		POM PURE CHEM	Jane Smith		
1368052	1290753	POMPURE - 888888888	Drawback	N	Approved for Export Only	10/14/2015	10/14/2015	POM EXTRACT	Jane Smith		
1368051	1290752	OH-W-999 - 999999999	Uniform	N	Rejected	10/14/2015	10/14/2015	POM FLAVORED WINE	Jane Smith		
1368050	1290751	POM - 656565656	Drawback	N	Approved	10/14/2015	10/14/2015	POM CHEM	Jane Smith		
1368049	1290750	POM - POM CHEMICALS	SDA	N	Needs Correction	10/14/2015		POM CHEM	Jane Smith		
1368048	1290749	OH-W-999 - 7777777	Uniform	N	Approved	10/14/2015	10/14/2015	POM WINE	Jane Smith		
Showing 1 to 11 of 11 entries											
										Previous 1 Next	

What's New in Formulas Online 2.0 (Industry Members)

- **Display Approval/Reject Date** – You may now view the Approval/Reject Date for your submissions on your My Submissions home page. This date applies to your formula submissions that have been approved or rejected by TTB.

Display Approval/Reject Date

Submission ID	TTB Formula ID	Company Formula#	Type	Paper	Submission Status	Submission Date	Approval/Reject Date	Product	Submitter
1368087	1290775	OH-W-999 - 333333333	Uniform	N	Received	10/27/2015		POM POMEGRANATE WINE	Jane Smith
1368058	1290758	POM - 111111111	Drawback	N	Fit for Bev Purposes (Foreign)	10/14/2015	10/14/2015	POM POMEGRANATE CHEM	Jane Smith
1368057	1290757	POMPURE - 5555555	Drawback	N	Disapproved (Domestic)	10/14/2015	10/14/2015	POM POMEGRANATE EXTRACT	Jane Smith
1368056	1290756	BWN-MA-15555 - 888888888	Uniform	N	Rejected	10/14/2015	10/14/2015	POM PLUM WINE	Jane Smith
1368055	1290755	OH-W-999 - 44444444	Uniform	N	Approved	10/14/2015	10/14/2015	POM SHERRY WINE	Jane Smith
1368053		POM - 55555555	Rider	N	Assignment Pending	10/14/2015		POM PURE CHEM	Jane Smith
1368052	1290753	POMPURE - 88888888	Drawback	N	Approved for Export Only	10/14/2015	10/14/2015	POM EXTRACT	Jane Smith
1368051	1290752	OH-W-999 - 99999999	Uniform	N	Rejected	10/14/2015	10/14/2015	POM FLAVORED WINE	Jane Smith
1368050	1290751	POM - 65656565	Drawback	N	Approved	10/14/2015	10/14/2015	POM CHEM	Jane Smith
1368049	1290750	POM - POM CHEMICALS	SDA	N	Needs Correction	10/14/2015		POM CHEM	Jane Smith
1368048	1290749	OH-W-999 - 777777	Uniform	N	Approved	10/14/2015	10/14/2015	POM WINE	Jane Smith

- **Printable TTB F 5100.51 Form Addition** – You may now print a populated TTB F 5100.51 form from a Uniform in Formulas Online. This allows you to have on hand the official OMB form (OMB NO. 1513-0122) of an electronic submission for review and audit purposes.

Printable TTB F 5100.51 Form Print Dialog

Print

Print Submission ?

Print Range: TTB Form 5100.51 (pilot)

All

Current Tab

Formula Summary

OK **Cancel**

What's New in Formulas Online 2.0 (Industry Members)

Printable TTB F 5100.51 Form

OMB NO. 1513-0122(08/31/2015)		
FOR TTB USE ONLY		
TTB ID: 1290775 1. NAME AND ADDRESS OF APPLICANT / IMPORTER (See Instructions): POM VINEYARD INC 7777 STEELS CORNERS STEELS CORNERS RD CUYAHOGA FALLS, OH 3116		DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU (TTB) FORMULA AND PROCESS FOR DOMESTIC AND IMPORTED ALCOHOL BEVERAGES (See Instructions and Conditions at the end of this form)
1a. MAILING ADDRESS (If different than above) / FOREIGN PRODUCER'S ADDRESS: 1310 G Street NW Washington, DC 20005		FORMULA #: OH-W-999 - 333333333 SUPERSPEEDING FORMULA <input type="checkbox"/>
6. QUANTITATIVE LIST OF INGREDIENTS (If more space is needed, use space at the top of the next page or separate sheet): Fermentable Ingredients: POM FERMENTED SEEDS; 1.0-5.0 tbsp.; Finished Alcohol: POM ALCOHOL CONCENTRATE; 1.0-10.0 tsp.; 0.01; 0.0; POM ALCOHOL; Flavors: POM SAFFRON FLAVOR; 1.0-100.0 oz.; Natural; Other Ingredients: POM EXTRACTED CONCENTRATE; 1.0-10.0 c.;		2. CONTACT PERSON'S PHONE NUMBER / E-MAIL ADDRESS: 3. PLANT REGISTRY / BASIC PERMIT / BREWER'S NUMBER: OH-W-999 4. CLASS AND TYPE OF PRODUCT: Special Natural Wine 5. PRODUCT NAME: POM POMEGRANATE WINE 7. METHOD OF MANUFACTURE / PROCESS OF PRODUCTION (If more space is needed, use space at the top of the next page or separate sheet): The Pomegranate Wine is added to the blending tank. The ingredients listed in the formula are added. The mixture is refrigerated for approximately 1-2 hours until solid. Product is then thawed at room temperature and bottled.
8. TOTAL YIELD: 10.0 Gallons		9. ALCOHOL CONTENT OF FINISHED PRODUCT (range may be shown): 1-20 % by Volume
9a. AMOUNT OF ALCOHOL FROM FLAVORS:		9b. AMOUNT OF ALCOHOL FROM BASE:
10. PRINTED NAME OF APPLICANT / IMPORTER:	11. BY (Signature and Title)	12. DATE:
FOR TTB USE ONLY (Items 13, 14, 15, and 16)		
13. FORMULATION: WINE PRODUCTS <input type="checkbox"/> Approved subject to the provision of		LABELING (finished product only): <input type="checkbox"/> The designation of the product must include a truthful and adequate statement of composition, such as <input type="checkbox"/> Commodity statement

What's New in Formulas Online 2.0 (Industry Members)

- Ingredient Instructions and Examples Addition** – You may now view detailed instructions and examples (of Distilled Spirits, Wine, and Malt Beverage) for completing Ingredients information on the Formula tab for a Uniform submission.

Select the [Read more](#) link in the Ingredients section on the Formula tab to display a modal window of Ingredient instructions and examples.

Ingredient Instructions and Examples

Ingredients
Specify the kind and quantity of each and every material or ingredient to be used in the formulation of a batch of the product. [Read more](#)

FERMENTABLE INGREDIENTS

NAME	GROUP	LOW	HIGH	QUANTITY
Group				

FINISHED ALCOHOL

NAME	GROUP	LOW	HIGH	QUANTITY
Group				

FLAVORS

NAME	GROUP	LOW	HIGH	QUANTITY
Group				

OTHER INGREDIENTS

NAME	GROUP	LOW	HIGH	QUANTITY
Group				

Method of Manufacture
Show in sequence each step employed in producing the product including the steps to complete production ... [read more](#)

Description:

List of Ingredients

(a) Specify the kind and quantity of each and every material or ingredient to be used in the formulation of a batch of the product, e.g., 100 gallons, 1000 gallons, 100 barrels, etc.

(b) Identify all coloring agents added directly to the product or contained in flavor materials. Certified food colors must be identified by FD&C number, for example "FD&C Yellow No. 5."

(c) Identify flavoring or blending materials by the name of the flavor or blender, name of the flavor or blender proprietor, proprietor product number (if none, so indicate), drawback formula number (if none, so indicate), city and state of the flavor manufacturer, date of approval of the nonbeverage formula, alcohol content of the flavor or blender (if nonalcoholic, so indicate), and a description of any coloring material contained in the flavor or blender.

(d) Identify all allergens added directly to the product or contained in the flavor materials. Allergens may include Crustacean shellfish, fish, soy (soybean(s), soya), wheat, milk, eggs, peanuts, or tree nuts. For shellfish and tree nuts, the label and formula must indicate the specific type or species.

(e) Identify the use of aspartame. Approved for use in malt beverages only.

Distilled Spirits only:
(f) If any type of wine (including vermouth) is to be used in the product, state the kind, percentage of wine to be used, whether the wine is domestic or imported, whether the wine contains added wine spirits, and the percentage of alcohol by volume of the wine.

(g) If the finished product is to be labeled as containing a particular class and type of distilled spirits (such as "Blackberry Liqueur & Brandy" or "Coffee Liqueur & Non-Dairy Creamer") the ingredients used to produce the particular class and type of distilled spirits must be listed in a manner so that they are distinguishable from the remaining ingredients for the finished product.

Distilled Spirits example
Wine example
Malt Beverage example

Distilled Spirits Ingredient Example

Example

Ingredients

FERMENTABLE INGREDIENTS

NAME	GROUP	LOW	HIGH	UNIT
Grain Neutral Spirits		100.0	200.0	gal.
Grape wine		35.0	40.0	gal.
Rum		35.0	45.0	gal.

FINISHED ALCOHOL

NAME	GROUP	LOW	HIGH	UNIT	ALCOHOL BY VOLUME		TTB	
					LOW	HIGH	FORMULA ID	COMMODITY
Grain Neutral Spirits		100.0	200.0	gal.	75	80		Distilled Spirits
Grape wine		35.0	40.0	gal.	7	14		Wine
Rum		35.0	45.0	gal.	40	50		Distilled Spirits

FLAVORS

NAME	GROUP	LOW	HIGH	UNIT	TYPE	COMPND?	COMPANY		TTB
							FORMULA #	FORMULA ID	
<input type="checkbox"/> Raspberry Purée		25.0	50.0	lb.	Natural	<input type="checkbox"/>			
<input type="checkbox"/> Raspberry Flavor		2.0	3.0	gal.	Natural	<input checked="" type="checkbox"/>		FLAV-1195666	

OTHER INGREDIENTS

NAME	GROUP	LOW	HIGH	UNIT	TYPE	DESCRIPTION
FD&C yellow 5		1.0	5.0	gal.	Color	Coloring Material

What's New in Formulas Online 2.0 (Industry Members)

Wine Ingredient Example

Example
✕

Ingredients

FERMENTABLE INGREDIENTS

-----QUANTITY-----				
NAME	GROUP	LOW	HIGH	UNIT

FINISHED ALCOHOL

-----QUANTITY-----					ALCOHOL BY VOLUME		TTB	
NAME	GROUP	LOW	HIGH	UNIT	LOW	HIGH	FORMULA ID	COMMODITY
Grape wine		50.0	75.0	gal.	7	14		Wine

FLAVORS

-----QUANTITY-----							COMPANY	TTB	
NAME	GROUP	LOW	HIGH	UNIT	TYPE	COMPND?	FORMULA #	FORMULA ID	VERIFICATN
<input type="checkbox"/> Green Beans (crushed)		2.0	3.0	c.	Natural	<input type="checkbox"/>	-		
<input type="checkbox"/> Coriander (powdered)		2.0	4.0	c.	Natural	<input type="checkbox"/>	-		

OTHER INGREDIENTS

-----QUANTITY-----						
NAME	GROUP	LOW	HIGH	UNIT	TYPE	DESCRIPTION
Vegetable Juice (black carrots/cabbage)	Color	1.0	2.0	gal.	Color	
Potassium Sulfite		0.5	0.75	gal.	Sulfite	
Carbon Dioxide				q.s.	Other	Not less than .392 grams per 100 mL

Malt Beverage Ingredient Example

Example
✕

Ingredients

FERMENTABLE INGREDIENTS

-----QUANTITY-----				
NAME	GROUP	LOW	HIGH	UNIT
Malted Barley	Grains	250.0	500.0	lb.
Rice	Grains	200.0	400.0	lb.
Wheat	Grains	150.0	250.0	lb.

FINISHED ALCOHOL

-----QUANTITY-----					ALCOHOL BY VOLUME		TTB	
NAME	GROUP	LOW	HIGH	UNIT	LOW	HIGH	FORMULA ID	COMMODITY

FLAVORS

-----QUANTITY-----							COMPANY	TTB	
NAME	GROUP	LOW	HIGH	UNIT	TYPE	COMPND?	FORMULA #	FORMULA ID	VERIFICATN

OTHER INGREDIENTS

-----QUANTITY-----						
NAME	GROUP	LOW	HIGH	UNIT	TYPE	DESCRIPTION
Hops		25.0	30.0	lb.	Other	
Caramel Color		1.0	2.0	lb.	Color	

What's New in Formulas Online 2.0 (Industry Members)

- **Method of Manufacture Instructions and Examples Addition** – You may now view detailed instructions and examples (of Distilled Spirits, Wine, and Malt Beverage) for completing Method of Manufacture information on the Formula tab for a Uniform submission.

Select the [read more](#) link in the Method of Manufacture section on the Formula tab to display a modal window of Method of Manufacture instructions and examples.

Method of Manufacture Instructions and Examples

The screenshot shows a modal window titled "Method of Manufacture" with a close button. The main content area contains the following text:

*** Method of Manufacture** ⓘ
Show in sequence each step employed in producing the product including the step at which the specified materials will be added and the approximate period of time to complete production ... [read more](#)

Description:

Method of Manufacture ⓘ
Show in sequence each step employed in producing the product including the step at which the specified materials will be added and the approximate period to complete production.

(For Malt Beverages) Describe in detail each special process used to produce a beer product. Omit processes customarily used in brewing such as pasteurization or ordinary filtration.

Distilled Spirits example
Wine example
Malt Beverage example

We collect this information to verify your compliance with Federal laws and regulations. This information may be disclosed to any unauthorized party under 26 U.S.C. 7213.

Information provided on this form must be considered confidential tax information under 26 U.S.C. 6103, and must not be disclosed to any unauthorized party.

FONL 2.0.7

Distilled Spirits Method of Manufacture Example

The screenshot shows a modal window titled "Example" with a close button. The main content area contains the following text:

*** Method of Manufacture** ⓘ

Description:

Blend GNS, Grape wine, and Rum in tank for 4 hours. Add raspberry puree and raspberry flavor to tank. Mix for 3 hours. Transfer to second tank. Add coloring. Filter. Bottle.

Wine Method of Manufacture Example

The screenshot shows a modal window titled "Example" with a close button. The main content area contains the following text:

*** Method of Manufacture** ⓘ

Description:

We take Grape wine and add it to blending tank. We add flavor ingredients, green beans and coriander. We let stand for 15 hours under constant mixing. We filter wine and add coloring, and sulfite. Product is force carbonated to not less than .392 grams per 100 mL. Product is pasteurized and bottled.

What's New in Formulas Online 2.0 (Industry Members)

Malt Beverage Method of Manufacture Example

Example

Method of Manufacture

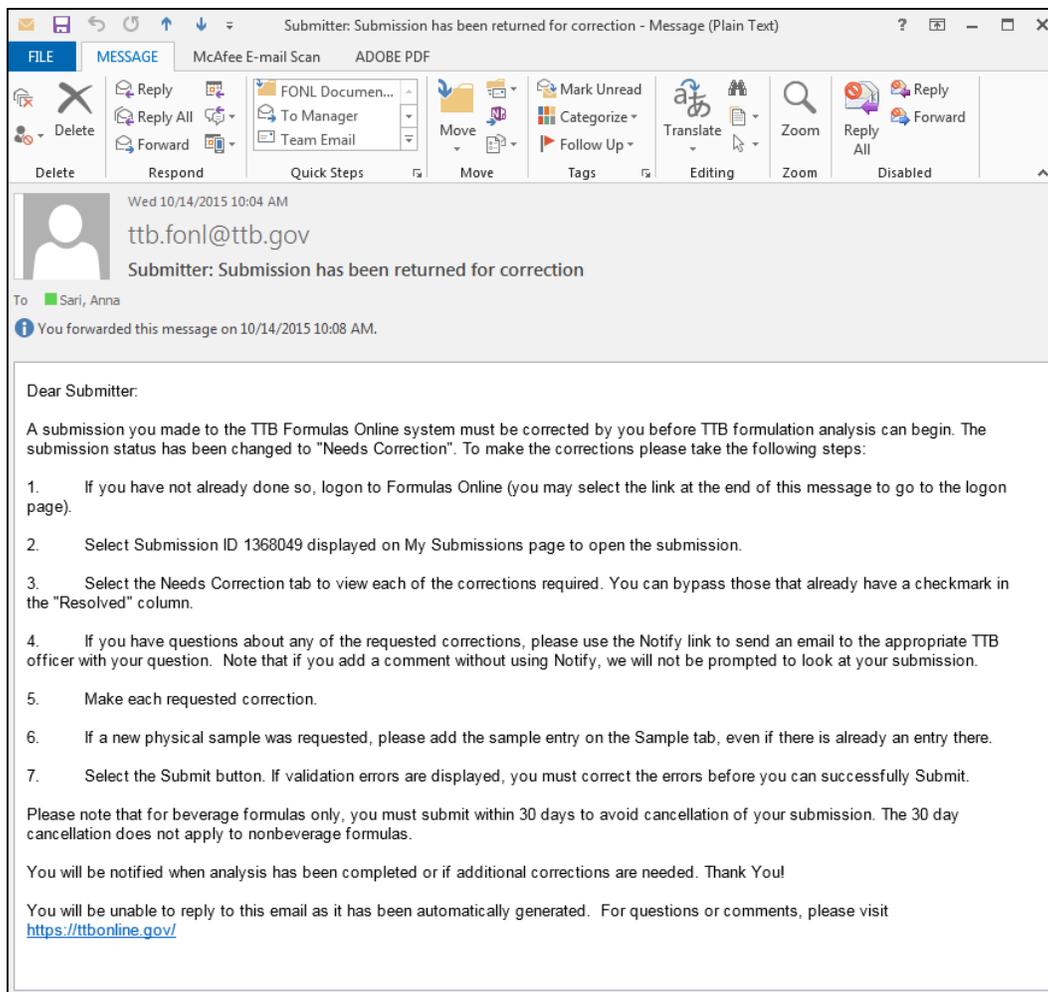
Description:

Place grains in brew kettle. Once boiled is completed, pump wort into fermentation vessel. Begin fermentation. 20 minutes into fermentation, add hops. Upon completion of fermentation, pump beer into blending tank, filter, and add caramel coloring.

- **Needs Correction Email Instructions Enhancement** – You will now receive enhanced instructions through your TTB-registered email address to correct your submission if it is returned for correction.

This email will provide detailed, step-by-step instructions about where to go in your submission to make the correction(s) requested by TTB.

Needs Correction Email Instructions Enhancement



The screenshot shows an email interface with a ribbon menu (FILE, MESSAGE) and various action buttons like Reply, Forward, and Delete. The email content is as follows:

Wed 10/14/2015 10:04 AM
ttb.fonl@ttb.gov
Submitter: Submission has been returned for correction

To: Sari, Anna
You forwarded this message on 10/14/2015 10:08 AM.

Dear Submitter:

A submission you made to the TTB Formulas Online system must be corrected by you before TTB formulation analysis can begin. The submission status has been changed to "Needs Correction". To make the corrections please take the following steps:

1. If you have not already done so, logon to Formulas Online (you may select the link at the end of this message to go to the logon page).
2. Select Submission ID 1368049 displayed on My Submissions page to open the submission.
3. Select the Needs Correction tab to view each of the corrections required. You can bypass those that already have a checkmark in the "Resolved" column.
4. If you have questions about any of the requested corrections, please use the Notify link to send an email to the appropriate TTB officer with your question. Note that if you add a comment without using Notify, we will not be prompted to look at your submission.
5. Make each requested correction.
6. If a new physical sample was requested, please add the sample entry on the Sample tab, even if there is already an entry there.
7. Select the Submit button. If validation errors are displayed, you must correct the errors before you can successfully Submit.

Please note that for beverage formulas only, you must submit within 30 days to avoid cancellation of your submission. The 30 day cancellation does not apply to nonbeverage formulas.

You will be notified when analysis has been completed or if additional corrections are needed. Thank You!

You will be unable to reply to this email as it has been automatically generated. For questions or comments, please visit <https://ttbonline.gov/>

What's New in Formulas Online 2.0 (Industry Members)

- **Copy as New Correction** – You may now copy an existing SDA submission and the "Product Is To Be Packaged In Pressurized Containers" checkbox value is copied. Previously, the associated propellant information was copied but this checkbox value was not.

Copy as New Correction

Product Packing Information ⓘ	
* Sizes Of Commercial Packages:	100
<input checked="" type="checkbox"/> Product Is To Be Packaged In Pressurized Containers	
* Type Of Propellant:	AEROSAL
* Ratio Of Propellant To Concentrate:	1