TTB Disclaimer

Notice:

• 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 (TTB) 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 applicable laws and regulations for the most current requirements.
General Formula Background
Common Formula Questions

• What is a formula?

• Why is a formula required?

• When is a formula required?

• How is a formula submitted?
What is a Formula?

- A formula is a recipe.

- It must indicate a Total Yield, or Batch Size.

- It must have a quantitative list of ingredients.

- It must include a description of how the product is produced.

- It must provide the alcohol content of the finished product.
Why is a Formula required?

- Regulation requirement - 27 CFR 24.80
- Formula review finds a “home” for a product and assigns it a particular classification.
When are Formulas required?

• TTB Industry Circular 2007-4 lists formula requirements for wine, distilled spirits, and malt beverages. Not all products require a formula and consulting these commodity-specific charts prior to submission clarifies if a formula is required.

• In general, a wine formula is required if:
  – Flavors with or without alcohol are added
  – Compounded flavors are added
  – Colors are added
  – Artificial sweeteners are used.
  – The base wine is not produced according to regulatory requirements.
How to Submit a Formula

• Electronic Submission - *Formulas Online* (FONL) system is part of the TTB websites (www.ttbonline.gov)

• Paper Submissions - use *TTB F 5100.51* and mail to TTB.
What TTB Looks For

• Correct designation (Class and Type) – Is the base produced according to the relevant regulation?

• Colors, flavors, and artificial sweeteners.

• Flavors and Flavor Ingredient Data (FID) sheets.

• GRAS (generally recognized as safe) ingredients.

• Restricted and Prohibited Ingredients.
Flavors
Compounded Flavors

- Are classified as:
  - All natural
  - Natural and artificial containing not more than 0.1% artificial content topnote
  - Natural and artificial containing greater than 0.1% artificial content topnote
  - All artificial
  - Non-flavor: product is not flavor (e.g., Cloud Emulsion)
- Submitted to TTB Nonbeverage Lab for Review
- May contain colors
**Flavor Ingredient Data Sheet (FIDS)**

- Flavor Manufacturer supplies form to the Producer.
- It lists concentration of Limited Ingredients in PPM.
- Lists any colors used in flavor.
- States alcohol content of flavor.
# Flavor Ingredient Datasheet

## Flavor Ingredient Data Sheet

### Flavor Producer Information

- **TTB Code**: WAOV5
- **Company Name**: Wet Nose Flavors
- **Address**: ER Apparel 615, Belville, MN 55710
- **Contact Person**: Martin Washington
- **Phone**: 320-255-9372
- **Fax**: 320-255-2170

### Flavor Name
- **Name**: Chocolate WOOF

### Thoroughbred Information
- **Thoroughbred Number**: 2099
- **Acceptable Range by Volume**: 0.36% to 3.93%
- **Flavor Product Number**: 3452

### Classification

- **Natural**: □
- **NSA < 0.1% Topnote**: □
- **NSA > 0.1% Topnote**: □
- **Artificial**: □
- **Non-Flavor**: □

### Total Artificial Flavor Content

- **%**: (Excluding Vanilla, Ethyl Vanillin, Synthetic Material, and Ethyl Alcohol)

### Flavor Components

#### Additive

<table>
<thead>
<tr>
<th>Additive</th>
<th>TTB Limitation in Finished Product</th>
<th>Amount of Additive or Agent Present in Flavor</th>
<th>Maximum Use Rate</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Synthetic Vanillin</td>
<td>40.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>2. Ethyl Vanillin</td>
<td>10.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>3. Ethyl Alcohol</td>
<td>50.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>4. Ethyl Maltol</td>
<td>150.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>5. Stevia Gum</td>
<td>100.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>6. BDO</td>
<td>15.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>7. Sodium Benzoate</td>
<td>1000.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>8. Gum Aromatix</td>
<td>200000 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>9. Propylene Glycol</td>
<td>50000.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>10. BHA (10.5% Essential Oil)</td>
<td>check if contained</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>11. Anisic Acid</td>
<td>1300.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>12. Anethole</td>
<td>500.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>13. Fennel Oil</td>
<td>500.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
<tr>
<td>14. Fennel Oil</td>
<td>500.0 ppm</td>
<td>ppm</td>
<td>- ppm</td>
</tr>
</tbody>
</table>

### Confidential Limited Ingredients Not Shown (CL)

- **Check if contained in formula**: □
- **Check if CLI was previously submitted**: □

### Beverage Manufacturer / Importer

- **Name**: [Name]
- **Formula # / Serial #**: [Number]

### Beverage Alcohol Manufacturer / Importer

- **Name**: [Name]
- **Formula # / Serial #**: [Number]

### Signature of Alcohol Beverage Representative

- **Name**: [Name]
- **Signature**: [Signature]

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**Note:** All information is confidential and protected under federal law.
# Flavor Ingredient Data Sheet

**Flavor Producer Information**

- **TTB Co. Code:** WLOVE
- **Company Name:** We Love Flavors
- **Address:** 6000 Ammendale Rd, Beltsville, MD 20705
- **Date:** 5/28/2014
- **Contact Person:** Martha Washington
- **Phone:** 240-555-1212
- **Fax:** 240-555-1213

**Flavor Name:** Nat. Chocolate WONF

- **TTB Drawback Number:** 1510
- **Alcohol Range by Volume:** 63.5 +/- 3.5%
- **Flavor Product Number:** X1257

**Check Appropriate Box:**
- Approved for Drawback (DrB)
- Approved as No Action (N/A)
- Fit for Beverage Purposes (Fit)
- Submitted for TTB Approval
- Not Yet Submitted for TTB Approval

**Classification**

- Natural ✓  
- N&A ≤ 0.1% Topnote  
- N&A > 0.1% Topnote  
- Artificial  
- Non-Flavor  

**Total Artificial Flavor Content:** 0 ppm (Excluding Synthetic Vanillin, Ethyl Vanillin, Synthetic Maltol, and Ethyl Maltol)
## Limited Ingredients Section

<table>
<thead>
<tr>
<th>Additive</th>
<th>TTB Limitation in Finished Product</th>
<th>Amount of Additive or Agent Present in Flavor</th>
<th>Maximum Use Rate</th>
<th>Beverage Label Information based of functionality</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Synthetic Vanillin</td>
<td>40.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>1. FD&amp;C Yellow #5</td>
</tr>
<tr>
<td>2. Ethyl Vanillin</td>
<td>16.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>2. FD&amp;C Yellow #6</td>
</tr>
<tr>
<td>3. Synthetic Maltol</td>
<td>250.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>3. FD&amp;C Blue #1</td>
</tr>
<tr>
<td>4. Ethyl Maltol</td>
<td>100.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>4. FD&amp;C Blue #2</td>
</tr>
<tr>
<td>5. Ester Gum</td>
<td>100.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>5. FD&amp;C Green #3</td>
</tr>
<tr>
<td>6. BVO</td>
<td>15.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>6. FD&amp;C Red #40</td>
</tr>
<tr>
<td>7. Sodium Benzoate</td>
<td>1000.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>7. Grapeskin Extract</td>
</tr>
<tr>
<td>8. Gum Arabic/Acacia</td>
<td>200 000.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>8. Caramel Color</td>
</tr>
<tr>
<td>9. Propylene Glycol</td>
<td>50 000.0 ppm</td>
<td>30 000 ppm</td>
<td>NO LIMIT ppm</td>
<td>9. Annatto</td>
</tr>
<tr>
<td>10. BHA</td>
<td>(&lt;0.5% Essential Oil)</td>
<td>check if contained</td>
<td>- ppm</td>
<td>10. Elderberry Extract</td>
</tr>
<tr>
<td>11. Acetic Acid</td>
<td>1500.0 ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>11. Beet Extract</td>
</tr>
<tr>
<td>12.</td>
<td>___ ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>12. Oak Extract</td>
</tr>
<tr>
<td>13.</td>
<td>___ ppm</td>
<td>___ ppm</td>
<td>- ppm</td>
<td>13.</td>
</tr>
<tr>
<td>15. Total Vanillin</td>
<td>40.0 ppm</td>
<td>- ppm</td>
<td>- ppm</td>
<td></td>
</tr>
<tr>
<td>16. Total Maltol</td>
<td>250.0 ppm</td>
<td>- ppm</td>
<td>- ppm</td>
<td></td>
</tr>
</tbody>
</table>
TTB Limited Ingredients

– TTB has 4 limited ingredients:
  • Synthetic maltol
  • Ethyl maltol
  • Synthetic vanillin
  • Ethyl vanillin

– If these limits are exceeded, the “natural flavor” will be treated as artificial flavor in the product.
Prohibited and Limited Ingredients

– FDA maintains a list of prohibited ingredients at 21 CFR part 189.
– Other non-prohibited ingredients may be used within limits.
  • [http://www.ttb.gov/ssd/limited_ingredients.html](http://www.ttb.gov/ssd/limited_ingredients.html)
Helpful Hints

• Supply a quantitative list of ingredients.

• Provide a complete method of manufacture.

• Indicate at what stage flavors are added to the product.

• Flavor Ingredient Data Sheets (FIDS) should include a TTB number, a Flavor Product Number, and the TTB Approval status (Nonbeverage Lab Approval).

• Provide the common name and scientific name (genus and species) for any unusual herbal ingredients. Ensure that ingredients are GRAS (generally recognized as safe).
Common Return Reasons

• Please upload a specification sheet or an image of the label clearly showing the list of ingredients for the following item(s). Specification sheets are typically available from the ingredient manufacturer.

• Please complete and attach a Beverage Alcohol Limited Components Calculation sheet for the purchased flavors and/or blenders you are using. This will aid us in our review of the use rates for any limited ingredients (e.g., vanillin and propylene glycol) contained in these ingredients.

• Please upload a Flavor Ingredient Data (FID) Sheet for each compounded flavor specified in your ingredients list. You can obtain FID sheets from the flavor manufacturer.

• The method of manufacture (MoM) should be a detailed, step-by-step guide that describes how the product is made and includes all ingredients. Please revise your MoM accordingly.
Common Return Reasons

• **This wine product does not require formula review nor sample analysis because it is composed of exempt ingredients or processes. You may proceed to Labeling.**

• **To help us evaluate your formula, in the Submitter Remarks section below, please provide the information that is being requested regarding the following ingredient(s)**

• **Please provide a copy of the GRAS Notification and number (Generally Recognized as Safe) for the ingredient. GRAS notifications are issued by the U.S. Food and Drug Administration (FDA).**

• **Quantities were not provided for all ingredients. Please update the list of ingredients to specify the amount of each.**
Wine Types
Wine Classes

Wine products can be grouped into several kinds of wine.

- *Natural Wine*
- *Special Natural Wine*
- *Other than Standard Wine/Wine Specialty*
- *Agricultural Wine*

Wine standards of identity are defined in 27 CFR 4.21 while production requirements are stated in 27 CFR 24.
Production Requirements

• A natural wine does not require a formula, provided the wine is produced according to the stated standards in the regulations.

• However, a natural wine base is often used in the production of a wine specialty product. Background information regarding natural wines may be useful when explaining Other than Standard Wines/Wine Specialty requirements.
Natural Wine Requirements

• Natural wine – Product of the juice or must of sound, ripe fruit and containing not more than 21 percent by weight of solids.

• Natural wine may be:
  – Ameliorated
  – Chaptalized
  – Sweetened

• Natural wine may be fortified with wine spirits only.
Natural Grape Wine Requirements

• Crushing and fermentation
  – Added water cannot reduce Brix below 22 degrees (SG 1.092).
  – Before or during fermentation, you can add:
    • Water
    • Sugar or concentrated fruit juice from the same kind of fruit
    • Yeast
    • Yeast nutrients
    • Malo-lactic bacteria
    • Sterilizing agents
Natural Wine Requirements

• Brix is a measurement for sugar.
• 1 degree Brix = 1% sugar by weight
• Many wineries use specific gravity for their sugar measurements.
• Specific gravity is a measurement for density.
• 1.0 specific gravity – water
• Specific gravity to Brix calculators are available online.
Wine Treatment Materials

- All natural wines must be made with authorized treatment material listed at 27 CFR 24.246 or the items administratively approved on TTB’s website.


- The use of an unapproved treatment material may render the product an “other than standard wine.”
Adding Spirits

Domestic Products:

• Only domestic wine spirits (26 U.S.C. 5373) can be used.

• The spirit is produced only from natural wine, special natural wine, or fruit wine.

• Water cannot be added to reduce the spirit’s proof.

• Spirit is distilled at 140 proof or higher, except that commercial brandy aged for at least two years may be stored at 100 proof or higher.
Adding Spirits

- Tax paid alcohol may not be used
- Base wine must ferment to at least 0.5% abv.
- Added spirits cannot raise alcohol content above 24% abv.
- No requirements on the percentage of the total alcohol that must come from the wine.
Is My Product 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 percent by weight of total solids
- **Production of “natural” wine:**
  - See 27 CFR part 24, subpart F for the conditions and limitations under which fruit juice concentrate may be used in wine made from the same kind of fruit (e.g., apple juice for cider) for the purposes of chaptalizing or sweetening.
  - 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.

**Examples include:**
- Cider made only from apple juice concentrate, or apple juice, with or without added CO₂
- Wine made from fermenting apple juice and raspberry juice

*Natural fruit wine does not require formula approval*
27 CFR 24 Subpart H defines the production of a special natural wine.

Prior to production, a special natural wine requires a formula.

A special natural wine must contain a natural wine as its base.

The flavoring added may include natural herbs, spices, fruit juices, natural aromatics, natural essences, or other natural flavorings. 27 CFR 24.195

Only 100% natural flavors may be used for flavoring.

Only caramel color may be used for coloring purposes.
“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

Examples include:
- Wine made from apple juice and flavored with hops
- Wine made from apple concentrate and flavored with citrus peel
- Wine made from pear juice and flavored with honey

Special Natural wine requires formula approval
Other than Standard Wine & Wine Specialty
Classes of wine other than standard – 4.21(h)(2) / 24.218

• Includes wine treated with excess sugar and water.

• Wine made with sugar other than pure dry sugar, liquid pure sugar, and invert sugar syrup.

• Wine made with materials not authorized for use in standard wine.
• TTB provides a suggested statement of composition during formula review.
• TTB’s suggestion is general; industry may choose to be more specific. SOC is not a complete list of ingredients.
• FD&C Yellow #5 and carmine/cochineal extract must be explicitly listed.
• No statement of composition is provided for wines under 7% abv.
For wine specialties, statements of composition must state:

1) Source(s) of alcohol
   - If spirits are added that are not from the same fruit, then they must be listed

2) the flavors

3) the colors

4) the artificial sweeteners

E.g., “Carbonated grape wine with orange brandy, artificial flavors, and cochineal extract.”
• Statements of composition do not state:
  – Water
  – Yeast or yeast nutrients
  – Sugar
  – Preservatives
  – Processing aids
  – Wine spirits from the same fruit as the base wine.
Statement of Composition

• If different fermentables are combined before fermentation, the SOC lists all of them followed with the word “wine.”
  - E.g., “Honey-apple-grape wine.”
• If different types of finished wine are combined, the SOC lists them as separate wines.
  - E.g., “A blend of Grape and Rhubarb wines.”
Wine Kits

- Ingredients for base wine must meet the requirements under 27 CFR part 24.
- Flavors are often referred to as “flavor packs” or “f packs.”
- These flavors are often compounded flavors that have flavor ingredient datasheets (FIDs) listing the concentration of limited ingredients.
Is My 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

Examples include:

- 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

Alcohol and Tobacco Tax and Trade Bureau
Agricultural Wine
Class and Type Designations

• Agricultural Wine – 4.21(f) / 24.200
• Made from non-fruit agricultural products (except grain, cereal, malt, or molasses)
• Pure dry sugar may be added before fermentation, as long as the weight is less than the weight of the water and the agricultural product.
• May not be flavored or colored.
• May only be sweetened if the alcohol content is less than 14% abv.
Class and Type Designations

Formula review not required for these types of agricultural wine, as per TTB Ruling 2016-2:

- Honey Wine
- Carrot Wine
- Dried Fruit Wine
- Maple Syrup Wine
- Onion Wine
- Pepper Wine
- Pumpkin Wine
- Rhubarb Wine
- Sweet Potato Wine
- Tomato Wine
Nonbeverage Wine
Nonbeverage Wine

• Formulas required for salted wine and vinegar.

• Salted wine must contain at least 1.5 grams of salt per 100 ml of wine as per 24.215(b).
Entering Formulas into Formulas Online (FONL)
<table>
<thead>
<tr>
<th>Submission ID</th>
<th>TTB Formula ID</th>
<th>Company Formula#</th>
<th>Type</th>
<th>Paper</th>
<th>Submission Status</th>
<th>Submission Date</th>
<th>Approval/Reject Date</th>
<th>Product</th>
<th>Submitter</th>
</tr>
</thead>
<tbody>
<tr>
<td>1336103</td>
<td>1270411</td>
<td>BWN-DC-1234</td>
<td>Uniform</td>
<td>N</td>
<td>Received</td>
<td>02/14/2018</td>
<td></td>
<td>Grape Wine prod 2</td>
<td>Stacey Cezternal</td>
</tr>
<tr>
<td>1336102</td>
<td>1270410</td>
<td>BWN-DC-1234</td>
<td>Uniform</td>
<td>N</td>
<td>Received</td>
<td>02/14/2018</td>
<td></td>
<td>Grape Wine prod 1</td>
<td>Stacey Cezternal</td>
</tr>
</tbody>
</table>

We collect this information to verify your compliance with federal laws and regulations that TTB administers. The information collected on this form must be considered confidential tax information under 26 U.S.C. 6103, and must not be disclosed to any unauthorized party under 26 U.S.C. 7233.

FONL 2.6
Select domestic or imported permit
Select appropriate permit number
Company Formula # = Permit + unique number of your choice

Navigate using Tabs or Next button

Validate: checks for possible errors within certain fields

NOTE: we recommend clicking “Save As Draft” before navigating away from a tab.
Product name = not required field; does NOT have to be the same as a Brand Name or Product Name for COLA

Product Description = not required field; useful place to communicate to formula specialist a desired SOC, if you have one
A range can be used, but your label ABV / proof must be within the approved formula range.

(ex. Formula ABV 7-11%, label values in this range are acceptable. Label value of 12% is not allowed.)
Example ingredient entry:

Must provide ingredient category for each ingredient added to your list

When choosing a category for your ingredients, consider the predominant reason for the ingredient in your formula, and let that guide your category choice.

Here are the categories you can choose from:

- **Fermentable**: Any material that will be fermented in order to produce alcohol for the beverage.
- **Finished Alcohol**: Beverage alcohol products that have already been produced, which you plan to use as ingredients in your recipe (e.g., grain neutral spirits, grape wine, rum).
- **Flavor**: Additives that give beverages a particular taste, mouth feel, and/or smell. Can be derived from natural ingredients or created artificially (e.g., botanicals, extracts, rum blender).
- **Color**: Any dye, pigment, or other substance used primarily to impart color to your product.
- **Other**: Sweeteners, preservatives, harmless coloring/flavoring/blending materials, and other ancillary ingredients that do not fit into the other categories.
Example ingredient entry:

1) Selected category of finished alcohol

2) Can use range or fixed value for quantity

3) Red fields are identified when “Validate” is selected to indicate possible errors that must be corrected before continuing with submission process

4) Yellow boxes provide additional insight about fields and background information
Example ingredient entry:

Within ingredient category, you can toggle between several tabs to best determine which type to select.
**Example ingredient entry:**

Review Additional documentation required and include the requested information with your submission to streamline processing of your application.
Example ingredient entry:

1) Click “Add Attachment”
2) Complete fields within Add Attachment pop-up
3) Click Done

Ingredient attachments will also appear in the Docs/Links tab automatically
Example ingredient entry:

Final ingredient list groups ingredient categories together, even if that is not the order that you entered them into the system.

Icons on the right-hand side indicate if a document has been uploaded for that ingredient (paper clip) or if additional information has been provided about an ingredient (notepad).

If you want to change a category you have selected, you need to delete the ingredient and select “Add Ingredient” to adjust the type.
Example Method of Manufacture entry:

Once you click on the Description box, a reminder is displayed to provide guidance:

Include ALL ingredients mentioned in your ingredients list.

You may opt to group ingredients together and refer to groups of ingredients accordingly in the Method of Manufacture (ex. Flavor group 1, spice batch A, etc.)
Click “Submit” to initiate submission process.

Docs/Links tab:
You may upload additional documents here. Documents submitted in the Formula tab appear under Ingredients Documents automatically. Submission links may link to a previous formula if you use it as a template or to the linked COLA submission for the product.
**Measurement**

- Type: Percentage
- Volume/Weight
- Units: English

**Yield Summary**

- Total Yield: 1000.0 x Gallons
- Low: 12.48
- High: 13.28
- % by Volume

**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**

- **Grape juice**: 950.0 - 975.0 gal.
- **Pure dry sugar**: 160.0 - 225.0 lb.
- **Group 1: Nutmeg**: 2.0 - 2.6 c.
- **Group 1: Fresh mint**: 1.0 - 1.25 c.
- **Group 2: Natural Jablanica Mint flavor**: 1.0 - 5.0 gal. TTB Company Code: WL5 TTB Drawback #: 3 Flavor (Natural)
- **Group 2: Natural and Artificial Pineapple Flavor**: 0.5 - 2.0 gal. TTB Company Code: WL5 TTB Drawback #: 55 Flavor (Compounded)
- **Yeast EC 118**: 60.0 - 70.0 oz.
- **Magnesium sulfate**: 30.0 - 50.0 oz.
- **Chitosan**: 10.0 - 15.0 oz.
- **Potassium meta-bisulfite**: 10.0 - 35.0 oz.
- **St. Johnathan’s - The Sweetener with Heart**: 1.0 - 5.0 gal.
- **FD&C Blue #1**: 5.0 - 8.0 oz.
- **FD&C Green #3**: 5.0 - 10.0 oz.
- **Water**: 10.0 - 150.0 gal.
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.) Mix grape juice, pure dry sugar, and water to a sugar density of 23 degrees Brix.
2.) Add Yeast and begin fermentation. Add Magnesium sulfate as yeast nutrient.
3.) Measure post fermentation Brix level. Planned target range between 1.5 and 3.0 degrees Brix.
4.) Blend either group 1 or group 2 flavors into wine. Only one group will be used at a time. Product will be seasonal and will interchanged as needed. Separate COLAs reflecting the flavor groups will be used.
5.) Add St. Jonathan's sweetener.
6.) Add certified colors FD&C Blue #1 and FD&C Green #3.
7.) Treat wine with Chitosan as fining agent. The amount used will not exceed 10 grams per 100 liters of wine.
Summary & Questions

Vonzella C. Johnson
Vonzella.Johnson@ttb.gov

Please feel free to email me if you have any questions pertaining to today’s webinar.