

Part B. Grape Brandy (not less than 40% of the finished product on a proof gallon basis)

1. Grape Brandy

*** 2. Caramel

*** 3. Sherry Wine (not a formula wine)

*** 4. Modifier Flavor #25, produced by Better Flavors, Inc., Pasadena, California, ATF Formula #13, no approval date, 36% alc. by vol., contains caramel color -- USE: will not exceed 1.5% by vol.

GENERAL INSTRUCTIONS

Every person who is required to file a formula under 27 CFR, Part 5, shall submit this form to the Commodity Classification Branch, Bureau of Alcohol, Tobacco and Firearms, Washington, DC 20226, for each formula covering treatment of distilled spirits. Plant qualification and formula approval are required prior to manufacture of any product requiring a formula.

The number of copies to be filed is as follows: one copy for the Director, one copy for each ATF region in which a distilled spirits plant identified in item 2 is located, and either one additional copy or one additional copy for each distilled spirits plant identified in item 2. However, manufacturers in Puerto Rico shall file this form in quadruplicate.

If the formula is approved, one approved copy will be retained by ATF, one approved copy will be sent to each appropriate regional regulatory administrator and the remaining approved copy(ies) will be sent to the addressee. The addressee will forward approved copies (or two-sided reproductions) to each distilled spirits plant identified in item 2.

SPECIFIC INSTRUCTIONS

Item 1. The class and type must agree with one of the class and type designations in the regulations issued under the Federal Alcohol Administration Act, except for distilled spirit specialties or cocktails which may be designated as such for formula approval. Do not show a brand or fanciful name.

Item 2. Enter the name, complete address and plant number of the applicant and the city, State and plant number for all other plants where the product will be manufactured.

Item 3. If the product will be bottled at more than one proof, state the alcoholic content as a range to include all proofs at which the product will be bottled.

Item 4. Enter DSP number and formula number for each formula which is superseded.

Item 5.

(a) List all ingredients which will be used. Flavoring or blending materials must be identified by flavor title, name and address of the manufacturer or the importer, if alcoholic, the percentage of alcohol by volume and the manufacturer's commercial formula number, or if approved on ATF Form 1678 or 5110.38, the formula number and date of approval.

(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) 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.

(d) 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.

Item 12. Number formulas in sequence. A proprietor of more than one distilled spirits plant shall use a unique system of serial numbers which does not duplicate any formula number used at any plant prior to January 1, 1980.

CONDITIONS FOR FORMULA APPROVAL

This approval is granted under 27 CFR, Part 5 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.

Addition of remnants or returned merchandise to a completed product made under the same formula is permitted.

PAPERWORK REDUCTION ACT NOTICE

This request is in accordance with Section 3507, Public Law 96-511, December 11, 1980. This information collection is used by ATF to determine proper classification of spirits for labeling and consumer protection purposes. The information is required to obtain a benefit.

DEPARTMENT OF THE TREASURY - BUREAU OF ALCOHOL, TOBACCO AND FIREARMS		1. DATE 5/13/84
FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT		2. FORMULA NUMBER 1250
<i>(See instructions on back - submit in quadruplicate)</i>		
3. NAME OF APPLICANT Everyday Food Products		
4. ADDRESS <i>(Same as on special tax stamp)</i> 1234 West Blvd., Chicago, IL		
5. NAME OF PRODUCT Natural and Artificial Berry Flavor #3222	6. TYPE OF PRODUCT Flavor	
7. KIND AND PROOF OF SPIRITS USED Alcohol 190°	8. NUMBER OF DAYS REQUIRED TO COMPLETE PROCESS 1	
9. ELIGIBLE ABSOLUTE ALCOHOL BY VOLUME USED 23.75 %	10. ABSOLUTE ALCOHOL BY VOLUME IN FINISHED PRODUCT 21 -24 %	
11. FORMULA AND PROCESS <i>(Use units of volume, either English or metric, for ingredients that contain alcohol and yields of liquid products; use units of weight, either English or metric, for yields of solid products)</i>		
<p>32.0 fl. oz. Alcohol 190°</p> <p>60.0 fl. oz. Strawberry, Blackberry and other fruit juices</p> <p>0.006 lbs. Ethyl Vanillin</p> <p>0.10 fl. oz. Benzaldehyde 21 CFR 182.60</p> <p>0.50 fl. oz. Bitter Almond Oil (FFPA) 21 CFR 182.20</p> <p>0.20 fl. oz. Wormwood (Thujone Free) 21 CFR 172.510</p> <p>0.001 lbs. Caprylic Acid 21 CFR 184.1025</p> <p>35.0 fl. oz. Water</p>		
<p>_____</p> <p>1 gal. = Yield</p> <p>This flavor does not contain Vanillin, Maltol, or Ethyl Maltol.</p> <p>All ingredients used are GRAS by FEMA and/or are approved for use in alcohol beverages by the USFDA.</p>		
<i>(Use blank space on back if necessary)</i>		
12. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT <i>Mary E. Smith</i>		
PLEASE MAKE NO ENTRY BELOW THIS LINE		
13. LAB. NO. SAMPLE	<div style="border: 1px solid black; padding: 5px;"> <p>APPROVED SUBJECT TO COMPLIANCE WITH U.S. FOOD AND DRUG ADMINISTRATION REGULATIONS</p> <p>APPROVED SUBJECT TO COMPLIANCE WITH U.S. FOOD AND DRUG ADMINISTRATION LABELING REGULATIONS</p> <p><i>James M. Burggraff</i> Analyst</p> </div>	
14. ALCOHOL BY VOLUME %		
15. ANALYST James M. Burggraff		
16. DATE JUN 25 1984		
17. ACTION:		

DEPARTMENT OF THE TREASURY - BUREAU OF ALCOHOL, TOBACCO AND FIREARMS		1. DATE
FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT		5/23/88
<i>(See instructions on back - submit in quadruplicate)</i>		2. FORMULA NUMBER
		13
3. NAME OF APPLICANT		
Better Flavors, Inc.		
4. ADDRESS <i>(Same as on special tax stamp)</i>		
45 Rose Way, Pasadena, CA		
5. NAME OF PRODUCT	6. TYPE OF PRODUCT	
Modifier Flavor #25	Flavor	
7. KIND AND PROOF OF SPIRITS USED	8. NUMBER OF DAYS REQUIRED TO COMPLETE PROCESS	
None	1	
9. ELIGIBLE ABSOLUTE ALCOHOL BY VOLUME USED	10. ABSOLUTE ALCOHOL BY VOLUME IN FINISHED PRODUCT	
0 %	36 %	
11. FORMULA AND PROCESS <i>(Use units of volume, either English or metric, for ingredients that contain alcohol and yields of liquid products; use units of weight, either English or metric, for yields of solid products)</i>		
<p>5.1 lbs. Tannic Acid 21 CFR 184.1097 80.0 gals. Natural Brandy Fl. #23904 (XYZ Flavor Company, Trenton, NJ) Formula #212, Alcohol content = 45%, approved 10/12/84 10.0 gals. Propylene Glycol 21 CFR 184.1666 0.01 lbs. Bergamot Oil 21 CFR 182.20 Q.S. Caramel Color 2X Q.S. Water 100 gals. = Yield</p> <p>This Flavor does not contain Vanillin, Ethyl Vanillin, Maltol, or Ethyl Maltol.</p> <p>All ingredients used are GRAS by FEMA and/or are approved for use in alcohol beverages by the USFDA.</p> <p style="text-align: center;"><i>(Use blank space on back if necessary)</i></p>		
12. SIGNATURE OF APPLICANT OR AUTHORIZED AGENT		
<i>John Henry</i>		
PLEASE MAKE NO ENTRY BELOW THIS LINE		
13. LAB. NO. SAMPLE	NO ACTION	
14. ALCOHOL BY VOLUME		
%		
15. ANALYST		
16. DATE	17. ACTION:	