

DEPARTMENT OF THE TREASURY - BUREAU OF ALCOHOL, TOBACCO AND FIREARMS		1. DATE
<b>FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT</b>		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>		
<b>PLEASE MAKE NO ENTRY BELOW THIS LINE</b>		
13. LAB. NO. SAMPLE	<b>NO ACTION</b>	
14. ALCOHOL BY VOLUME		
%		
15. ANALYST		
16. DATE	17. ACTION:	