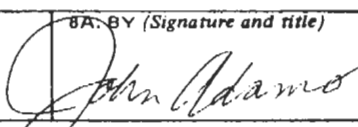
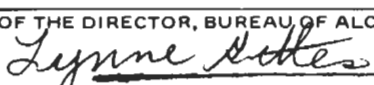


Section III. EXAMPLE FORMULAS

DEPARTMENT OF THE TREASURY — BUREAU OF ALCOHOL, TOBACCO AND FIREARMS <b>FORMULA AND PROCESS FOR WINE</b> (Prepare in triplicate - See Instructions on back)		1. FORMULA NO. <b>EXAMPLE #1</b> 1	
2. PROPRIETOR (Name, Number, Street, City, State, ZIP Code) ABC Winery Company 1121 Old King Highway Fredericksburg, Virginia 17426		3. (Check applicable box) <input type="checkbox"/> BONDED WINERY <input checked="" type="checkbox"/> BONDED WINE CELLAR NO. VA-379	
5. FORMULA - Ingredients (State quantitatively) (Use back if more space is needed) Ingredients per 1,000 gallon batch of finished product: 1. Grape Wine 12-14% alc. by vol. Use: 588-794 gallons 2. High Fructose Corn Syrup Use: 200-400 gallons 3. Sodium Benzoate/Potassium Sorbate Use: Combined use will not exceed 1,000 ppm 4.* Natural and Artificial Strawberry Flavor #3501, produced by Special Flavors Inc., Marseilles, France, nonalcoholic, contains FD&C Red 40, Yellow 5 and elderberry extract Use: 2.5-5 gallons 5.* Natural and Artificial Berry Flavor #3222, produced by Everyday Food Products, Chicago, Illinois ATF Formula #1250, approved 5/25/84, 21-24% alc. by vol. Use: 3.5-7 gallons 6. Ethyl Maltol Use: 25-50 ppm  Alcohol Content of finished product 7-11.5%		4. NAME OF PRODUCT UNDER WHICH TO BE MARKETED **Other than Standard Wine (Strawberry Festival)  6. PROCESS OF PRODUCTION (Use back if more space is needed) All ingredients are thoroughly blended.  * "Natural and Artificial Flavors" (USFDA): Predominantly Natural for ATF labeling. (Contains not more than 0.1% tonnote material)	
7. DATE	8. PROPRIETOR	9A. BY (Signature and title)	
Sept. 12, 1987	ABC Winery Company	 Winemaker	
<b>ACTION BY DIRECTOR, BUREAU OF ALCOHOL, TOBACCO AND FIREARMS</b>			
<input checked="" type="checkbox"/> <b>APPROVED FOR MANUFACTURE ON BONDED WINE CELLAR OR BONDED WINERY PREMISES AND LABELING UNDER NAME OF PRODUCT SPECIFIED ABOVE.</b> ** The designation of the product must be followed by a truthful and adequate statement of composition, such as "Grape Wine with Natural Flavors, and Artificial Color Added" Contains FD&C Yellow #5 APPROVED SUBJECT TO THE PROVISIONS OF 27 CFR 240.488			
<input type="checkbox"/> <b>DISAPPROVED.</b>			
DATE	SIGNATURE OF THE DIRECTOR, BUREAU OF ALCOHOL, TOBACCO AND FIREARMS		
SEP 30 1987	 Specialist SPECIAL AGENT IN CHARGE		

DEPARTMENT OF THE TREASURY - BUREAU OF ALCOHOL, TOBACCO AND FIREARMS

**FORMULA FOR DISTILLED SPIRITS  
UNDER THE FEDERAL ALCOHOL ADMINISTRATION ACT**

(See Instructions and Conditions on reverse)

1. CLASS AND TYPE OF PRODUCT Distilled Spirits Specialty (Strawberry and Brandy)		2. NAME, ADDRESS, AND PLANT NUMBER(S) OF MANUFACTURER (See Instructions) The M Company, Inc. Rural Route 2, Box #50 Posen, Michigan 34905 DSP-MI-798	
3. PROOF (Range may be shown)  30 - 60		230 W. Pratt Street Baltimore, Maryland 30785 DSP-MD-527  * "Natural and Artificial Flavoring" (USFDA): Predominantly Natural for ATF labeling. (Contains not more than 0.1% topnote material)	
4. FORMULAS SUPERSEDED:			
PLANT NUMBER	FORMULA NUMBER		

5. FORMULA (Use reverse if more space is needed)  
Part A\*\*Strawberry Liqueur (not less than 40% of the finished product on a proof gallon basis)

1. Grain Neutral Spirits
2. Other than Standard Grape Wine 10-13% alc by vol produced by XYZ Winery, Madison, Wisconsin, under Formula #3 -- USE: will not exceed 10% on a proof gallon basis of Strawberry Liqueur
3. Sugar -- USE: not less than 2.5% by weight
- \*4. Natural & Artificial Strawberry Flavor #3501 produced by Special Flavors, Inc., Marseilles, France, nonalcoholic, contains FD&C Red 40, Yellow 5, and elderberry extract -- USE: .25 - .5% by vol.
- \*5. Natural & Artificial Berry Flavor #3222 produced by Everyday Food Products, Chicago, Illinois, ATF Formula #1250, approved 5/25/84, 21-24% alc. by vol.-- USE: .5 - 1% by vol.
6. Ethyl Maltol -- USE: will not exceed 50 ppm
7. Vanillin -- USE: will not exceed 20 ppm

(OVER)

6. DATE July 14, 1987	7. MANUFACTURER The M Company, Inc.	8. BY (Signature and Title) <i>Ralph Owen</i> President
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**FOR ATF USE ONLY (Items 9, 10 and 11)**

<p>9. <input checked="" type="checkbox"/> Harmless coloring, flavoring or blending materials must not total more than 2.5% by volume of the finished product. <i>brandy.</i></p> <p><input checked="" type="checkbox"/> Sugar, dextrose or levulose or a combination thereof must be used in an amount not less than 2.5% by weight of the cordial or liqueur.</p> <p><input type="checkbox"/> The use of refining agents must not alter the basic characteristics or composition of the spirits.</p> <p><input type="checkbox"/> The blended whiskey must contain not less than 20% straight whiskey on a proof gallon basis.</p>	<p>LABELING (finished product only) <i>Such as "Strawberry Liqueur and Brandy, Artificial Color Added"</i></p> <p><input checked="" type="checkbox"/> The designation of the product must include a truthful and adequate statement of composition.</p> <p><input checked="" type="checkbox"/> The label must indicate the use of:</p> <p><input type="checkbox"/> caramel <input checked="" type="checkbox"/> certified color (Red #40)</p> <p><input type="checkbox"/> artificial flavor <input type="checkbox"/> wine</p> <p><input checked="" type="checkbox"/> <i>Elderberry Extract</i></p> <p><input checked="" type="checkbox"/> <i>Yellow #5</i></p>
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10. DATE <b>JUL 28 1987</b>	11. APPROVED - ATF SPECIALIST FOR THE DIRECTOR, BUREAU OF ALCOHOL, TOBACCO AND FIREARMS. <i>Lynne Sottis</i>	12. FORMULA NUMBER M-1
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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

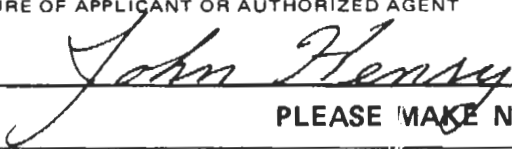
This approval is granted under 27 CFR, Part 5 and does not in any way provide exemption from or waiver of the provisions of the Food and Drug Administration regulations relating to the use of food and color additives in food products.

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
<b>FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT</b>		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>		
<b>PLEASE MAKE NO ENTRY BELOW THIS LINE</b>		
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 <b>FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT</b> <i>(See instructions on back - submit in quadruplicate)</i>		1. DATE 5/23/88
		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 Modifier Flavor #25	6. TYPE OF PRODUCT Flavor	
7. KIND AND PROOF OF SPIRITS USED None	8. NUMBER OF DAYS REQUIRED TO COMPLETE PROCESS 1	
9. ELIGIBLE ABSOLUTE ALCOHOL BY VOLUME USED <p style="text-align: right;">0 %</p>	10. ABSOLUTE ALCOHOL BY VOLUME IN FINISHED PRODUCT <p style="text-align: right;">36 %</p>	
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 		
<b>PLEASE MAKE NO ENTRY BELOW THIS LINE</b>		
13. LAB. NO. SAMPLE	<h1 style="font-size: 2em; margin: 0;">NO ACTION</h1>	
14. ALCOHOL BY VOLUME <p style="text-align: center;">%</p>		
15. ANALYST		
16. DATE		
17. ACTION:		