

Organoleptic Evaluation

Fit vs Unfit

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Chemist

Nonbeverage Products Laboratory

Sample #1

A few things to think about as you taste the sample...

- Could an average person mistake this sample for an alcoholic beverage?
 - Not whether or not you like it!
 - You are not trying to find flavor characteristics or identify the flavor.
 - Simply, is it fit or unfit?
-

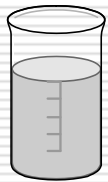
Sample #1

- This sample is actually an alcoholic beverage!
 - You just tasted a Grappa
- Tasting actual alcoholic beverages can retune your expectations.

Example: pepper flavor vs a pepper vodka

Tasting Protocol

- Samples with more than 15% alcohol (v/v) are diluted to that level with tap water.



- Dilution based on the upper end of the range for alcohol content in item 10 on form TTB F 5154.1.

- Samples that contain 15% alcohol (v/v) or less are tasted without dilution.
- Six or more panelists are required for organoleptic analysis.



Tasting Protocol

- Two-thirds of the panelists must agree that the sample is unfit for beverage purposes.
- Results of the taste panel are to be recorded in box 13* of TTB Form 5154.1 with the following statement:

“This product was found to be unfit for beverage purposes. It was subjected to organoleptic analysis by a taste panel of ___ panelists, ___ of whom agreed on the determination.”

* This statement will be entered in box #18 under the new regulations.

Sample #2

Formula approval: OMB No. 1512-0095 (09/30/98)

DEPARTMENT OF THE TREASURY BUREAU OF ALCOHOL, TOBACCO AND FIREARMS FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT <i>(See instructions attached-Prepare in triplicate, except if manufactured abroad)</i>																						
3. NAME OF PRODUCT. Nat Grape WONF		4. CHECK IF SAMPLE WILL BE SUBMITTED <input checked="" type="checkbox"/>																				
6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL BE PRODUCED (if multiple production sites, list other addresses on reverse). Company Inc. 1111 Road Way City, State 11111		5. NUMBER OF DAYS TO COMPLETE PROCESS 1																				
7. CHECK KIND OF PRODUCT: <input type="checkbox"/> MEDICINE/MEDICINAL PREPARATION <input checked="" type="checkbox"/> FLAVOR/FLAVORING EXTRACT <input type="checkbox"/> FOOD PRODUCT <input type="checkbox"/> PERFUME		8. FORMULAS SUPERSEDED.																				
9. ELIGIBLE ABSOLUTE ALCOHOL VOLUME USED. <i>(See instructions)</i> 29.45		10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT. 29.45 ± 1.5																				
11. IF MADE WITH RECOVERED SPIRITS: ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL BY VOLUME USED. <i>(See instructions)</i>		12. IF FINISHED PRODUCT IS TO BE USED IN ALCOHOLIC BEVERAGES: A. DOES PRODUCT CONTAIN NATURAL FLAVORING? (YES OR NO) B. DOES PRODUCT CONTAIN GREATER THAN 0.1% ARTIFICIAL FLAVORING(Excluding Vanillin, Ethyl Vanillin,Maltol, Ethyl Maltol)? (Yes or No) C. STATE PARTS PER MILLION IN PRODUCT OF: VANILLIN ETHYL VANILLIN SYNTHETIC MALTOL ETHYL MALTOL D. DOES PRODUCT CONTAIN A COLOR ADDITIVE? IF YES, WHICH? E. ARE ALL INGREDIENTS APPROVED BY FDA FOR USE WITHOUT LIMITATION OR RESTRICTION? (YES OR NO)																				
13. FORMULA AND PROCESS <i>(Use Additional Space on Reverse if Necessary)</i>																						
<table border="0"> <tr> <td>Alcohol 190 Proof</td> <td>25.4 g (31.2 mL)</td> </tr> <tr> <td>Pomegranate Juice</td> <td>10.4 g</td> </tr> <tr> <td>Grape Juice</td> <td>26.3 g</td> </tr> <tr> <td>N Ethyl Propionate</td> <td>0.6 g</td> </tr> <tr> <td>N Trans 2-hexenal</td> <td>0.6 g</td> </tr> <tr> <td>Water</td> <td>31.5 g</td> </tr> <tr> <td>Sugar</td> <td>5.2 g</td> </tr> <tr> <td>Yield</td> <td>100 g</td> </tr> <tr> <td></td> <td>100.63 mL</td> </tr> <tr> <td colspan="2">SIMPLE MIXTURE</td> </tr> </table>			Alcohol 190 Proof	25.4 g (31.2 mL)	Pomegranate Juice	10.4 g	Grape Juice	26.3 g	N Ethyl Propionate	0.6 g	N Trans 2-hexenal	0.6 g	Water	31.5 g	Sugar	5.2 g	Yield	100 g		100.63 mL	SIMPLE MIXTURE	
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14. CONTACT PERSON <i>(Include Area Code & Phone No.)</i> A. Discount III (123)456-7890		15. SIGNATURE & TITLE OF APPLICATION OR AUTHORIZED AGENT. <i>A. Discount III</i>																				
		16. DATE. 6/21/2004																				
APPLICANT: PLEASE MAKE NO ENTRY BELOW THIS LINE.																						
17. LABORATORY SAMPLE NUMBER.		18. ACTION.																				
19. ALCOHOL BY VOLUME. %																						
20. ANALYST.																						
21. DATE																						

Lab determined this sample to be **FIT** for beverage purposes.

ATF 5154.1 (6-98) (Formerly ATF F 1678 (5530.5)) PREVIOUS EDITIONS ARE OBSOLETE

Sample #3

Lab determined this sample to be **UNFIT** for beverage purposes.

Formula approval: OMB No. 1512-0095 (09/30/98)

DEPARTMENT OF THE TREASURY BUREAU OF ALCOHOL, TOBACCO AND FIREARMS FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT <small>(See instructions attached-Prepare in triplicate, except if manufactured abroad)</small>			1. FORMULA NUMBER 112																				
3. NAME OF PRODUCT. N & A Pomegranate Flavor	4. CHECK IF SAMPLE WILL BE SUBMITTED <input checked="" type="checkbox"/>	5. NUMBER OF DAYS TO COMPLETE PROCESS 1	2. KIND (e.g. Alcohol, Rum) PROOF OF SPIRITS ON WHICH DRAVBACK WILL BE CLAIMED. Alcohol 190 Proof																				
6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL BE PRODUCED (if multiple production sites, list other addresses on reverse). Company Inc. 1111 Road Way City, State 11111	7. CHECK KIND OF PRODUCT: <input type="checkbox"/> MEDICINE/MEDICINAL PREPARATION <input checked="" type="checkbox"/> FLAVOR/FLAVORING EXTRACT <input type="checkbox"/> FOOD PRODUCT <input type="checkbox"/> PERFUME	8. FORMULAS SUPERSEDED.																					
	9. ELIGIBLE ABSOLUTE ALCOHOL VOLUME USED. <small>(See instructions)</small> 74.35	10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT. 74.35 ± 3.0																					
11. IF MADE WITH RECOVERED SPIRITS: ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL BY VOLUME USED. <small>(See instructions)</small>	12. IF FINISHED PRODUCT IS TO BE USED IN ALCOHOLIC BEVERAGES: A. DOES PRODUCT CONTAIN NATURAL FLAVORING? (YES OR NO) B. DOES PRODUCT CONTAIN GREATER THAN 0.1% ARTIFICIAL FLAVORING(Excluding Vanillin, Ethyl Vanillin,Maltol, Ethyl Maltol)? <small>(Yes or No)</small> C. STATE PARTS PER MILLION IN PRODUCT OF: VANILLIN ETHYL VANILLIN SYNTHETIC MALTOL ETHYL MALTOL D. DOES PRODUCT CONTAIN A COLOR ADDITIVE? IF YES, WHICH? E. ARE ALL INGREDIENTS APPROVED BY FDA FOR USE WITHOUT LIMITATION OR RESTRICTION? (YES OR NO)																						
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ATF 5154.1 (6-98) (Formerly ATF F 1678 (6530.5)) PREVIOUS EDITIONS ARE OBSOLETE

Sample #4

Lab determined
this sample to be
FIT for beverage
purposes.

Formula approval: OMB No. 1512-0095 (09/30/98)

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9. ELIGIBLE ABSOLUTE ALCOHOL VOLUME USED. <small>(See instructions)</small> 39.60		10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT. 39.60 ± 1.5																				
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In Conclusion...

When tasting for fitness remember...

- Could the average person mistake the sample for an alcoholic beverage?
- Is it fit or unfit? Not whether you like it or not.

** Even if you conduct your own taste panel and include the statement in box #13 - STILL SEND US A SAMPLE!! **

Any Questions??

Form 5154.1 Resources

- Drawback Tutorial
- Calculation Worksheets
- Pay.gov

For more information go to

www.ttb.gov/ssd



240-264-1672
