

2009 TTB Expo Presentation

Nonbeverage Drawback: Advanced Topics

Presented by

Janet M. Scalese

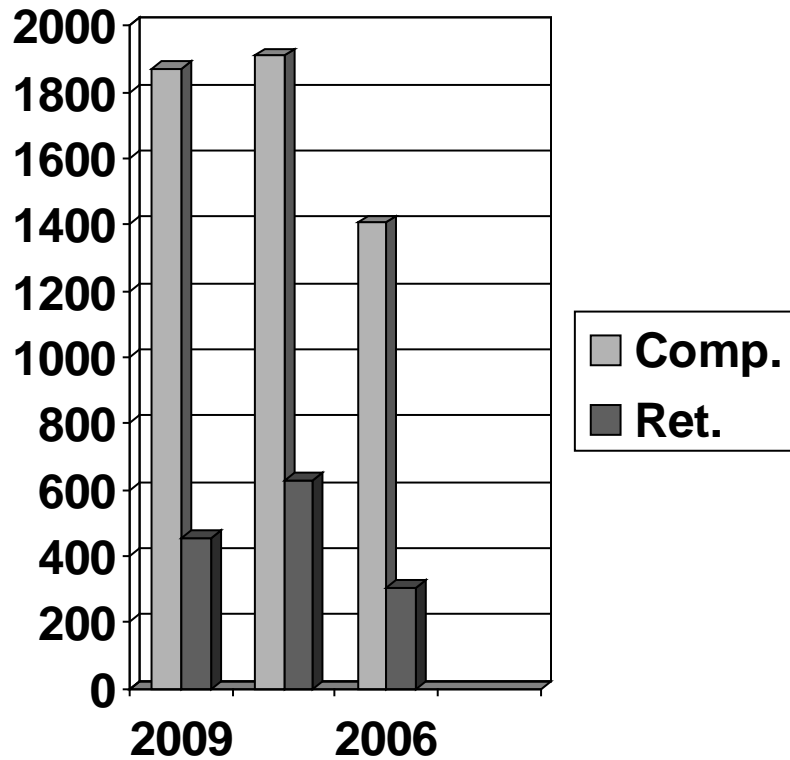
Chief, Nonbeverage Products Lab



Overview

- Formulas: Good, Bad, Ugly
- Atypical Formulas and Processes
- Is It Unfit?
- Formulas Online

Returned Formulas



- January-March 2009: 24.4% returned
- 2008: 32.8%
- 2006: 21.6%

Top Reasons For Returns

- Calculation errors
- Name of product
- Component issues (Box #13)
 - Missing info. on component (TTB #, alcohol, etc.)
 - Limited ingredient disclosure
- Sample needed
- Alcohol content by analysis not in agreement with formula

HELP!

- Drawback Tutorial:
www.ttb.gov/ssd/drawbacktutorial.shtml
 - Disclosure of ingredients
 - When to send a sample
 - Conversion factors
 - Natural vanillin
- Worksheets to help with calculations

<p>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></p>		<p>1. FORMULA NUMBER 137</p>	
<p>3. NAME OF PRODUCT. N & A Peach with 0.1% art. topnote</p>		<p>4. CHECK IF SAMPLE WILL BE SUBMITTED</p> <p style="text-align: center;"><input checked="" type="checkbox"/> X</p>	<p>5. NUMBER OF DAYS TO COMPLETE PROCESS</p> <p style="text-align: right;">1</p>
<p>6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL BE PRODUCED (if multiple production sites, list other addresses on reverse). We Love Flavors 6000 Ammendale Rd Beltsville, MD 20705</p>		<p>7. CHECK KIND OF PRODUCT:</p> <p><input type="checkbox"/> MEDICINE/ MEDICINAL PREPARATION <input checked="" type="checkbox"/> FLAVOR/ FLAVORING EXTRACT <input type="checkbox"/> FOOD PRODUCT PERFUME</p>	<p>8. FORMULAS SUPERSEDED.</p>
		<p>9. ELIGIBLE ABSOLUTE ALCOHOL VOLUME USED. <i>(See instructions)</i></p> <p style="text-align: right;">24.0000%</p>	<p>10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT.</p> <p style="text-align: right;">24 +/- 1.5%</p>
<p>11. IF MADE WITH RECOVERED SPIRITS: ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL BY VOLUME USED. <i>(See instructions)</i>.</p>		<p>12. IF FINISHED PRODUCT IS TO BE USED IN ALCOHOLIC BEVERAGES:</p> <p>A. DOES PRODUCT CONTAIN NATURAL FLAVORING? (YES OR NO) Yes</p> <p>B. DOES PRODUCT CONTAIN GREATER THAN 0.1% ARTIFICIAL FLAVORING <i>(Excluding Vanillin, Ethyl Vanillin, Maltol, Ethyl Maltol)</i>? (Yes or No) No</p> <p>C. STATE PARTS PER MILLION IN PRODUCT OF: VANILLIN 4000 ppm ETHYL VANILLIN SYNTHETIC MALTOL ETHYL MALTOL</p> <p>D. DOES PRODUCT CONTAIN A COLOR ADDITIVE? No IF YES, WHICH?</p> <p>E. ARE ALL INGREDIENTS APPROVED BY FDA FOR USE WITHOUT LIMITATION OR RESTRICTION? (YES OR NO) No-pg</p>	
<p>13. FORMULA AND PROCESS <i>(Use Additional Space on Reverse if Necessary)</i>.</p> <div style="display: flex; justify-content: space-between;"> <div> <p>Alcohol 190 proof</p> <p>Essential oils (Buchu 0.3 lb, Davana 0.2 lb)</p> <p>Ethyl acetate (0.05 lb) and other artificial esters</p> <p>Peach essence (nonalcoholic)</p> <p>Peach juice (30 lbs) and other fruit juices</p> <p>Propylene glycol</p> <p>Vanillin</p> </div> <div style="text-align: right;"> <p>20.5 lbs (3.02 gal)</p> <p>2.0 lbs</p> <p>0.09 lb</p> <p>3.5 lbs</p> <p>40.0 lbs</p> <p>33.5 lbs</p> <p>0.4 lb</p> </div> </div> <p style="text-align: right; margin-top: 20px;">Yield 100 lbs (11.96 gal)</p> <p>Process: Simple mixture</p>			

DEPARTMENT OF THE TREASURY
 BUREAU OF ALCOHOL, TOBACCO AND FIREARMS
 FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT

(See instructions attached-Prepare in triplicate, except if manufactured abroad)

1. FORMULA NUMBER

15

2. KIND (e.g. Alcohol, Rum)

PROOF OF SPIRITS ON WHICH

DRAWBACK WILL BE CLAIMED:

Alcohol 190 proof

3. NAME OF PRODUCT:
 Nat Cranberry Orange w/ 0.1% Art Topnote

4. CHECK IF SAMPLE
 WILL BE SUBMITTED

5. NUMBER OF DAYS TO
 COMPLETE PROCESS
 1

6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL
 BE PRODUCED (if multiple production sites, list other addresses on reverse).
 Company A
 6000 Ardmendale Rd
 Beltsville

7. CHECK KIND OF PRODUCT:
 MEDICINE/MEDICINAL PREPARATION
 FLAVOR/FLAVORING EXTRACT
 FOOD PRODUCT PERFUME

8. FORMULAS SUPERSEDED.

3. NAME OF PRODUCT.
 Nat Cranberry Orange w/ 0.1% Art Topnote

11. IF MA
 ELIGIBLE
 BY VOLUM

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 (Use Additional Space on Reverse if Necessary)

Ethanol 190 proof	17.2 lbs (2.53 gal)
Nat. Orange Extract (TTB #6 49.57% ethanol)	5.0 lbs (0.65 gal)
Cis-3-hexenol	0.1lb
Propylene Glycol	52.0 lbs
Vanillin	0.05 lb
Ethyl maltol	0.5 lb
Cranberry (9.5% ethanol)	3.0 lb (0.40 gal)
Water	q.s.

Total 100 lbs (12.06 gal)

Simple mixture

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>			1. FORMULA NUMBER 15
3. NAME OF PRODUCT: Nat Cranberry Orange w/ 0.1% Art Topnote			2. KIND (e.g. Alcohol, Rum) PROOF OF SPIRITS ON WHICH DRAWBACK WILL BE CLAIMED: Alcohol 190 proof
4. CHECK IF SAMPLE WILL BE SUBMITTED <input type="checkbox"/>		5. NUMBER OF DAYS TO COMPLETE PROCESS 1	
6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL BE PRODUCED (if multiple production sites, list other addresses on reverse).		7. CHECK KIND OF PRODUCT: <input type="checkbox"/> MEDICINE/MEDICINAL PREPARATION	8. FORMULAS SUPERSEDED.

13. FORMULA AND PROCESS (Use Additional Space on Reverse if Necessary) .

Ethanol 190 proof	17.2 lbs (2.53 gal)
Nat. Orange Extract (TTB #6 49.57% ethanol)	5.0 lbs (0.65 gal)
Cis-3-hexenol	0.1lb
Propylene Glycol	52.0 lbs
Vanillin	0.05 lb
Ethyl maltol	0.5 lb
Cranberry (9.5% ethanol)	3.0 lb (0.40 gal)
Water	q.s.
	Total 100 lbs (12.06 gal)
 Simple mixture	

Cis-3-hexenol	0.1lb
Propylene Glycol	52.0 lbs
Vanillin	0.05 lb
Ethyl maltol	0.5 lb
Cranberry (9.5% ethanol)	3.0 lb (0.40 gal)
Water	q.s.
	Total 100 lbs (12.06 gal)
 Simple mixture	

DEPARTMENT OF THE TREASURY
 BUREAU OF ALCOHOL, TOBACCO AND FIREARMS
 FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT

(See instructions attached-Prepare in triplicate, except if manufactured abroad)

1. FORMULA NUMBER

15

2. KIND (e.g. Alcohol, Rum)

PROOF OF SPIRITS ON WHICH
 DRAWBACK WILL BE CLAIMED:
 Alcohol 190 proof

3. NAME OF PRODUCT.

Nat & Art Cranberry Orange w/ 0.1% Art Topnote

4. CHECK IF SAMPLE
 WILL BE SUBMITTED

5. NUMBER OF DAYS TO
 COMPLETE PROCESS

1

6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL
 BE PRODUCED (if multiple production sites, list other addresses on reverse).

Company A
 6000 Am...
 Beltsville

7. CHECK KIND OF PRODUCT:

MEDICINE/MEDICINAL PREPARATION

...

8. FORMULAS SUPERSEDED.

3. NAME OF PRODUCT.

Nat & Art Cranberry Orange w/ 0.1% Art Topnote

11. IF MADE
 ELIGIBLE P...
 BY VOLUME

(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 (Use Additional Space on Reverse if Necessary)

Ethanol 190 proof	17.2 lbs (2.53 gal)
Nat. Orange Extract (TTB #6 49.57% ethanol)	5.0 lbs (0.65 gal)
Cis-3-hexenol	0.1lb
Propylene Glycol	52.0 lbs
Vanillin	0.05 lb
Ethyl maltol	0.5 lb
Cranberry Essence (9.5% ethanol)	3.0 lb (0.40 gal)
Water	q.s.

Total 100 lbs (12.06 gal)

Simple mixture

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>			1. FORMULA NUMBER
3. NAME OF PRODUCT. Nat & Art Cranberry Orange w/ 0.1% Art Topnote			15
4. CHECK IF SAMPLE WILL BE SUBMITTED <input type="checkbox"/>		5. NUMBER OF DAYS TO COMPLETE PROCESS 1	2. KIND (e.g. Alcohol, Rum) PROOF OF SPIRITS ON WHICH DRAWBACK 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 A 6000 Ammendale Rd Beltsville, MD 20705		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> 19.9400%	10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT. 22.9 +/- 1.5%
11. ELI BY 13. FORMULA AND PROCESS <i>(Use Additional Space on Reverse if Necessary)</i> .			
Ethanol 190 proof			17.2 lbs (2.53 gal)
Nat. Orange Extract (TTB #6 49.57% ethanol)			5.0 lbs (0.65 gal)
Cis-3-hexenol			0.1lb
Propylene Glycol			52.0 lbs
Vanillin			0.05 lb
Ethyl maltol			0.5 lb
Cranberry Essence (9.5% ethanol)			3.0 lb (0.40 gal)
Water			q.s.
			Total 100 lbs (12.06 gal)
Ethyl maltol		0.5 lb	
Cranberry Essence (9.5% ethanol)		3.0 lb (0.40 gal)	
Water		q.s.	
			Total 100 lbs (12.06 gal)
Simple mixture			

**DEPARTMENT OF THE TREASURY
BUREAU OF ALCOHOL, TOBACCO AND FIREARMS
FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT**

(See instructions attached-Prepare in triplicate, except if manufactured abroad)

1. FORMULA NUMBER 84
2. KIND (e.g. Alcohol, Rum) PROOF OF SPIRITS ON WHICH DRAWBACK WILL BE CLAIMED. 190 Proof Alcohol

3. NAME OF PRODUCT.
Peach Flavor

4. CHECK IF SAMPLE
WILL BE SUBMITTED

5. NUMBER OF DAYS TO
COMPLETE PROCESS
1

6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL BE
PRODUCED (if multiple production sites, list other addresses on reverse).
**We Love Flavors
6000 Ammendale Rd
Beltsville, MD 20705**

7. CHECK KIND OF PRODUCT:
 MEDICINE/ MEDICINAL PREPARATION
 FLAVOR/ FLAVORING EXTRACT
 FOOD PRODUCT PERFUME

8. FORMULAS SUPERSEDED.

9. ELIGIBLE ABSOLUTE ALCOHOL
VOLUME USED. *(See instructions)*
23.9%

10. ALCOHOL CONTENT BY VOLUME
OF FINISHED PRODUCT.
22.0 - 24.5%

11. IF MADE WITH RECOVERED SPIRITS:
ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL
BY VOLUME USED. *(See instructions)*.

12. IF FINISHED PRODUCT IS TO BE USED IN ALCOHOLIC BEVERAGES:

A. DOES PRODUCT CONTAIN NATURAL FLAVORING? (YES OR NO) Yes

B. DOES PRODUCT CONTAIN GREATER THAN 0.1% ARTIFICIAL FLAVORING(Excluding Vanillin, Ethyl Vanillin,Maltol, Ethyl Maltol)?
(Yes or No) No

C. STATE PARTS PER MILLION IN PRODUCT OF: VANILLIN 0 ETHYL VANILLIN 0

SYNTHETIC MALTOL 0 ETHYL MALTOL 0

D. DOES PRODUCT CONTAIN A COLOR ADDITIVE? No IF YES, WHICH?

E. ARE ALL INGREDIENTS APPROVED BY FDA FOR USE WITHOUT LIMITATION OR RESTRICTION? (YES OR NO) No, limited ingredients

13. FORMULA AND PROCESS *(Use Additional Space on Reverse if Necessary)*.

Peach Essence	3.5 lbs
Vanillin and Ethyl Vanillin	0.4 lbs
Sodium Benzoate	0.1 lbs
Natural Esters	0.095 lbs
N & A Peach Fortifier	1.905 lbs
Concentrated Fruit Juices	40.0 lbs
190 Proof Alcohol	20.5 lbs
Propylene Glycol	33. lbs
Water	q.s.
Final Yield	100.00 lbs

Atypical Formulas

3. NAME OF PRODUCT Nat. Fruit Punch Flavor, Spray Dry #12345	4. CHECK IF SAMPLE WILL BE SUBMITTED <input type="checkbox"/>	5. NUMBER OF DAYS TO COMPLETE PROCESS 1	PROOF SPIRITS ON WHICH DRAWBACK WILL BE CLAIMED Alcohol 190 proof
6. NAME OF MANUFACTURER & ADDRESS WHERE PRODUCT WILL BE PRODUCED (If multiple production sites, list other addresses in item 22.) We Love Flavors 6000 Ammendale Rd Beltsville, MD 20705	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 <input type="checkbox"/> OTHER (Specify product category)		8. FORMULAS SUPERSEDED
		9. ELIGIBLE ABSOLUTE ALCOHOL BY VOLUME USED (See instructions) 1.25 proof gal/90.5 lb	10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT 0

We Love Flavors
6000 Ammendale Rd
Beltsville, MD 20705

FOOD PRODUCT PERFUME
 DIETARY SUPPLEMENT

9. ELIGIBLE ABSOLUTE ALCOHOL BY VOLUME USED (See instructions) 1.25 proof gal/90.5 lb	10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT 0
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11. IF MADE WITH RECOVERED SPIRITS ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL BY VOLUME USED. (See instructions)	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 01% ARTIFICIAL FLAVORING (Excluding Vanillin, Ethyl Vanillin, Maltol, and Ethyl Maltol)? (YES OR NO) _____ C. STATE PARTS PER MILLION IN PRODUCT OF: SYNTHETIC VANILLIN _____ ETHYL VANILLIN _____ SYNTHETIC MALTOL _____ ETHYL MALTOL _____ D. DOES PRODUCT CONTAIN ANY 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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13. FORMULA AND PROCESS (Use additional space in Box 22 if necessary)

Modified Food Starch	87.50 lbs
Natural Vanillin (ex vanilla beans)	1.50 lbs
Natural Maltol	1.75 lbs
Lemon Oil (3 lbs) and other essential oils	3.50 lbs
Natural Ethyl Butyrate (1.0 lb) and other natural esters	1.25 lbs
Ethyl Alcohol 190 proof	4.50 lbs (0.66 gal)
Theoretical yield	100 lbs

Manufacturing process: Combine all ingredients. Spray dry. All alcohol is lost in processing.

Final yield	90.5 lbs
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20. ANALYST	U.S. FOOD AND DRUG ADMINISTRATION LABELING REGULATIONS  Analyst
21. DATE APR 01 2009	

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**DEPARTMENT OF THE TREASURY
BUREAU OF ALCOHOL, TOBACCO AND FIREARMS
FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT**

(See instructions attached-Prepare in triplicate, except if manufactured abroad)

3. NAME OF PRODUCT: Vanilla Extract 1X		4. CHECK IF SAMPLE WILL BE SUBMITTED <input type="checkbox"/>	5. NUMBER OF DAYS TO COMPLETE PROCESS 5 days	1. FORMULA NUMBER 105
6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL BE PRODUCED (if multiple production sites, list other addresses on reverse). We Love Flavors 6000 Ammendale Rd		7. CHECK KIND OF PRODUCT: <input type="checkbox"/> MEDICINE/MEDICINAL PREPARATION <input checked="" type="checkbox"/> FLAVOR/FLAVORING EXTRACT <input type="checkbox"/>		2. KIND (e.g. Alcohol, Rum) PROOF OF SPIRITS ON WHICH DRAWBACK WILL BE CLAIMED Alcohol 190 proof
8. FORMULAS SUPERSEDED.				

Beltsville, MD 20705	9. ELIGIBLE ABSOLUTE ALCOHOL VOLUME USED. <i>(See instructions)</i> 20.4000%	10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT. 37.5 +/- 2.5%
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11. IF MADE WITH RECOVERED SPIRITS: ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL BY VOLUME USED. <i>(See instructions)</i> . 41.4	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(<i>Excluding Vanillin, Ethyl Vanillin, Maltol, Ethyl Maltol</i>)? (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)
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13. FORMULA AND PROCESS *(Use Additional Space on Reverse if Necessary)*

Vanilla Beans (25% moisture)	13.35 av. oz.
Ethyl Alcohol 190 proof	0.215 gal
Recovered Alcohol from formula #63 (calculated as 200 proof)	0.210 gal
Water used in extraction	0.468 gal
Water for washing beans	q.s.
Final Yield	1 gallon

14. CONTACT PERSON <i>(include Area Code & Phone No.)</i>	15. SIGNATURE & TITLE OF APPLICATION OR AUTHORIZED AGENT.	16. DATE.
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Is It Unfit?

Resources To Help

- Drawback Tutorial
(<http://www.ttb.gov/ssd/drawbacktutorial.shtml>)
- Worksheets
- 1% lists
- Previously approved formulas

Guidelines for Nonbeverage Product Formulation

In the absence of materials that will make the product more palatable (sugar, glycerin, high fructose corn syrup, etc.), the following commonly used ingredients when present in the stated amounts will, in most instances, make a product unfit for beverage purposes. This list is intended only as a guide and is not applicable to all products.

<u>Ingredient</u>	<u>Amount</u>
Black pepper powder	3.6g/100 ml @ 95% v/v ethanol
Citric acid	If the ethanol content is < 30%v/v, acid should be = $0.1 \times \text{ethanol} + 0.5$. If ethanol content is > 30%v/v, acid should be $0.1 \times \text{ethanol}$. Reported in g/100 mL (<i>the ethanol content is defined as the upper end of the range in item 10 on TTB Form 5154.1</i>)
Cocoa nibs	10.6 lbs/gal @ 95% v/v ethanol
Essential oils	Most essential oils are unfit at 3% wt/wt in 90% v/v ethanol for simple mixtures. Many 1% solutions of essential oils are unfit. An exception is anise oil.
Ethyl acetate	2.1% by volume @ 95% v/v ethanol
Ethyl maltol	5.3% by weight @ 95% v/v ethanol
Ethyl vanillin	1.3 av. oz./gal @ 95% v/v ethanol
Fusel Oil	1.6 g/100 ml @ 95% v/v ethanol
Lactic acid	9.5% by volume @ 95% v/v ethanol
Malic acid	If the ethanol content is < 30%v/v, acid should be = $0.14 \times \text{ethanol} + 0.5$. If ethanol content is > 30%v/v, acid should be $0.14 \times \text{ethanol}$. Reported in g/100 mL (<i>the ethanol content is defined as the upper end of the range in item 10 on TTB Form 5154.1</i>)
Maltol	5.3% by weight @ 95% v/v ethanol
Propylene glycol	Equal amounts by volume of ethanol and propylene glycol (<i>the amount of ethanol is</i>

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>			1. FORMULA NUMBER 26
3. NAME OF PRODUCT. Nat Flavor for Lemonade	4. CHECK IF SAMPLE WILL BE SUBMITTED <input type="checkbox"/>	5. NUMBER OF DAYS TO COMPLETE PROCESS 1	2. KIND (eg. Alcohol, Rum) PROOF OF SPIRITS ON WHICH DRAWBACK 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 B 6000 Ammendale Rd Beltsville, MD 20705	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> 57.8%		10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT. 55.8 - 59.8%
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) Yes B. DOES PRODUCT CONTAIN GREATER THAN 0.1% ARTIFICIAL FLAVORING (Excluding Vanillin, Ethyl Vanillin, Maltol, Ethyl Maltol)?		

Ethanol 190 proof
Citric Acid
Propylene Glycol
Citral
Water

54.2 lbs (7.98 gal)
6.9 lbs
21.9 lbs
0.6 lbs
16.4 lbs

Yield

100.0 lbs (13.12 gal)

Simple Mixture

14. CONTACT PERSON (include Area Code & Phone No.)	15. SIGNATURE & TITLE OF APPLICATION OR AUTHORIZED AGENT.	16. DATE.
APPLICANT: PLEASE MAKE NO ENTRY BELOW THIS LINE.		
17. LABORATORY SAMPLE NUMBER.	18. ACTION.	

DEPARTMENT OF THE TREASURY
BUREAU OF ALCOHOL, TOBACCO AND FIREARMS
FORMULA AND PROCESS FOR NONBEVERAGE PRODUCT

(See instructions attached-Prepare in triplicate, except if manufactured abroad)

3. NAME OF PRODUCT.

4. CHECK IF SAMPLE
WILL BE SUBMITTED

5. NUMBER OF DAYS TO
COMPLETE PROCESS

1. FORMULA NUMBER

151

2. KIND (e.g. Alcohol, Rum)

PROOF OF SPIRITS ON WHICH
DRAWBACK WILL BE CLAIMED

13. FORMULA AND PROCESS (Use Additional Space on Reverse if Necessary).

Nat. Strawberry WONF ATF #140 Alcohol 31.2 +/- 1.5 appd 11/10/97 67 lbs (7.88 gal)

Nat. Strawberry Flavor ATF #139 Alcohol 10.3 +/- 1 appd 11/10/97 33 lbs (3.13 gal)

Simple mixture 100 lbs (10.95 gal)

14. CONTACT PERSON (Include Area Code & Phone No.)

Susan B. Anthony
301-762-9800

15. SIGNATURE & TITLE OF APPLICATION OR AUTHORIZED AGENT.

Susan B. Anthony

16. DATE.

4/4/2001

APPLICANT: PLEASE MAKE NO ENTRY BELOW THIS LINE.

17. LABORATORY SAMPLE NUMBER.

18. ACTION.

DISAPPROVED
NOT FIT FOR BEVERAGE PURPOSES

19. ALCOHOL BY VOLUME.

%

20. ANALYST.

21. DATE

APR 02 2009

Janet M. Scalese
JANET SCALESE, CHEMIST

Formulas Online

Formulas Online Info


- Will allow users to log in and securely enter drawback and SDA formulas
- Communication between TTb and submitter will occur electronically
- Results of TTb's determination will be available right after review
- System will be ready in Fall '09
- NPL will conduct training sessions

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3. NAME OF PRODUCT. N & A Peach with 0.1% art. topnote		4. CHECK IF SAMPLE WILL BE SUBMITTED <input checked="" type="checkbox"/>	5. NUMBER OF DAYS TO COMPLETE PROCESS 1
6. NAME OF THE MANUFACTURER & ADDRESS WHERE PRODUCTS WILL BE PRODUCED (if multiple production sites, list other addresses on reverse). We Love Flavors 6000 Ammendale Rd Beltsville, MD 20705		7. CHECK KIND OF PRODUCT: <input type="checkbox"/> MEDICINE/ MEDICAL PREPARATION <input type="checkbox"/> FLAVOR/ FLAVORING EXTRACT <input type="checkbox"/> FOOD PRODUCT <input type="checkbox"/> PERFUME	8. FORMULAS SUPERSEDED.
		9. ELIGIBLE ABSOLUTE ALCOHOL VOLUME USED. (See instructions) 24.0000%	10. ALCOHOL CONTENT BY VOLUME OF FINISHED PRODUCT. 24 +/- 1.5%
11. IF MADE WITH RECOVERED SPIRITS: ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL BY VOLUME USED. (See instructions)		12. IF FINISHED PRODUCT IS TO BE USED IN ALCOHOLIC BEVERAGES A. DOES PRODUCT CONTAIN NATURAL FLAVORING? (YES OR NO) Yes B. DOES PRODUCT CONTAIN GREATER THAN 0.1% ARTIFICIAL FLAVORING (Excluding Vanillin, Ethyl Vanillin, Maltol, Ethyl Maltol)? (Yes or No) No C. STATE PARTS PER MILLION IN PRODUCT OF: VANILLIN 4000 ppm ETHYL VANILLIN SYNTHETIC MALTOL ETHYL MALTOL D. DOES PRODUCT CONTAIN A COLOR ADDITIVE? No IF YES, WHICH? E. ARE ALL INGREDIENTS APPROVED BY FDA FOR USE WITHOUT LIMITATION OR RESTRICTION? (YES OR NO) No/sg	
13. FORMULA AND PROCESS (Use Additional Space on Reverse if Necessary).			

13. FORMULA AND PROCESS (Use Additional Space on Reverse if Necessary).

Alcohol 190 proof	20.5 lbs (3.02 gal)
Essential oils (Buchu 0.3 lb, Davana 0.2 lb)	2.0 lbs
Ethyl acetate (0.05 lb) and other artificial esters	0.09 lb
Peach essence (nonalcoholic)	3.5 lbs
Peach juice (30 lbs) and other fruit juices	40.0 lbs
Propylene glycol	33.5 lbs
Vanillin	0.4 lb

Yield 100 lbs (11.96 gal)**Process: Simple mixture**

19. ALCOHOL BY VOLUME %		APPROVED SUBJECT TO COMPLIANCE WITH U.S. FOOD AND DRUG ADMINISTRATION REGULATIONS APPROVED SUBJECT TO COMPLIANCE WITH U.S. FOOD AND DRUG ADMINISTRATION LABELING REGULATIONS  Analyst
20. ANALYST:		
21. DATE NOV 03 2008		

Formula and Process for Nonbeverage Product

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Comment | Link | Print | Upload | COLAS Access | Copy as New

Paper Submission

Company/Address Detail

<input type="checkbox"/> ADDRESS TYPE	COMPANY CODE / NAME	ADDRESS	PHONE NUMBER
<input type="checkbox"/> Company	WLF - We Love Flavors	6000 Ammendale Road, Beltsville, MD, 20705	
<input type="checkbox"/> Mailing	Martha Washington	600 Ammendale Rd, Beltsville, MD, 20705	2402641111

-
-
-
-
-
-

Formula and Process for Nonbeverage Product

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Paper Submission

* Create New Formula Supersede Existing Formula

* Company Formula #: - TTB Formula ID:
Company ID: WLF Company Name: We Love Flavors

* Product Name:
* Product Type:
* Kind of Spirits On Which Drawback Will Be Claimed:

Contacts

Address Type	Name	Telephone	E-mail Address
Contact	Martha Washington	2402641111	martha.washington@rmase.com
Applicant	Martha Washington		

Created Date:

- Previous
- Save As Draft
- Validate
- Cancel
- Submit
- Next

Formula and Process for Nonbeverage Product

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Paper Submission

Summary

Summary

* **Measurements Used:**

English Metric

* **Process Type:**

Simple Mixture
Filtration
Washed Extracts
Other

Eligible Absolute Alcohol Used:

LOW	HIGH	UNIT	TOLERANCE
<input type="text"/>	<input type="text"/>	% v/v	<input type="text"/>

	WEIGHT (lb) (LOW)	WEIGHT (lb) (HIGH)	VOLUME (GAL) (LOW)	VOLUME (GAL) (HIGH)
Theoretical Yield:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Actual Yield:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Alcoholic Beverage Use

Is Finished Product to be Used in Alcoholic Beverages?

Nonalcoholic Components

- Does product contain ingredients by group?
 Does product contain individual solid ingredients?
 Does product contain individual liquid ingredients?

Additional Details:

Unit for Beverage Statement:

Faste Panel Results:

Other Details:

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Formula and Process for Nonbeverage Product

Main **Formula** Samples Company Comments Backlinks History

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Paper Submission

Summary

* Measurements Used:

English Metric

* Process Type:

Simple Mixup

Eligible Absolute Alcohol Used:

Low High Dept Tolerance

Alcohol content of finished product:

Eligible Plus Recovered Spirits:

Is calculated alcohol content of finished product not the same as declared alcohol content?

* Density of finished product:

8.361

* Number of Days to Complete Process:

1

* Density of Finished Product:

8.361

* Number of Days to Complete Process:

1

TRELLIS
INGREDIENT

PARIS PER
MILLION

Synthetic
Vanillin:

Ethyl Vanillin:

Synthetic
Maltol:

Ethyl Maltol:

Alcoholic Components/Compounded Flavors (Simple Mix or Filtration)

Does product contain eligible alcohol?

ELIGIBLE ALCOHOL

<input type="checkbox"/> INGREDIENT	WEIGHT (LB)	VOLUME (GAL)	DENSITY (LB/GAL)	ALCOHOL (%)
<input type="checkbox"/> alcohol 190 Proof	20.5	3.02	6.79	95

Does product contain disapproved intermediates?

Does product contain ineligible alcohol?

Nonalcoholic Components

Formula and Process for Nonbeverage Product

Home **Formula** Samples Compare Comments Back/Links Return

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Paper Submission

Summary

* Measurements Used

English Metric

* Process Type:

Simple Mixture
Financer
Washed Extracts
Other

Eligible Absolute Alcohol Used:

Low High UNIT TOLERANCE

Alcohol Content of Finished Product:

Eligible Plus Recovered Spirits:

Eligible Absolute Alcohol Used:

Alcohol Content of Finished Product:

Eligible Plus Recovered Spirits:

	LOW	HIGH	UNIT	TOLERANCE
Eligible Absolute Alcohol Used:	<input type="text"/>	<input type="text"/>	% v/v	<input type="text"/>
Alcohol Content of Finished Product:	<input type="text"/>	<input type="text"/>	% v/v	<input type="text"/>
Eligible Plus Recovered Spirits:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Is calculated alcohol content of finished product not the same as declared alcohol content?

Nonalcoholic Components

- Does product contain ingredients by group?
 Does product contain individual solid ingredients?
 Does product contain individual liquid ingredients?

Additional Details

Unit for Beverage Statement:

Taste Panel Results:

Other Details:

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Paper Submission

Summary

* Measurements Used:

English Metric

* Process Type:

Simple Mix

	Low	High	Dist	Tolerance
Eligible Absolute Alcohol Used:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Alcohol Content of Finished Product:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Eligible Plus Recovered Spirits:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>

Is calculated alcohol content of finished product not the same as declared alcohol content?

* Density of Finished Product:

* Number of Days to Complete Process:

	Weight (lb) (low)	Weight (lb) (high)	Volume (gal) (low)	Volume (gal) (high)
Theoretical Yield:	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>
Actual Yield:	* <input type="text" value="100.0"/>	<input type="text" value="100.0"/>	<input type="text"/>	<input type="text"/>

Alcoholic Beverages Used

Theoretical Yield:

Actual Yield:

WEIGHT (LB)

(LOW)

WEIGHT (LB)

(HIGH)

VOLUME (GAL)

(LOW)

VOLUME (GAL)

(HIGH)

Synthetic Maltol:
 Maltol:
 Ethyl Maltol:

Alcoholic Components/Compounded Flavors (Simple Mix or Filtration)

Does product contain eligible alcohol?

Eligible Alcohol

<input type="checkbox"/> Ingredient	Weight (lb)	Volume (gal)	Density (lb/gal)	Alcohol (%)
<input type="checkbox"/> alcohol 190 Proof	20.5	3.02	6.79	95

Does product contain disapproved intermediates?

Does product contain ineligible alcohol?

Nonalcoholic Components

Ingredient

Nonalcoholic Components

- Does product contain ingredients by group?
- Does product contain individual solid ingredients?
- Does product contain individual liquid ingredients?

INDIVIDUAL INGREDIENTS (LIQUIDS)

<input type="checkbox"/> NATURAL/ARTIFICIAL NAME	FEMA #	WEIGHT (LB)
<input type="checkbox"/> Natural Essential Oil (Buchu)	2169	0.3
<input type="checkbox"/> Natural Essential Oil (Davana)	2359	0.2
<input type="checkbox"/> Neither Essential Oil (not specified)		1.5
<input type="checkbox"/> Natural Ethyl Acetate	2414	0.05
<input type="checkbox"/> Artificial Esters (other, not specified)		0.04
<input type="checkbox"/> Natural Peach essence	3502	3.5
<input type="checkbox"/> Natural Peach Juice		30.0
<input type="checkbox"/> Natural Fruit Juices (not specified)		10.0
<input type="checkbox"/> Natural Propylene Glycol	2940	33.5
<input type="checkbox"/> Natural Vanillin	3107	0.4

<input type="checkbox"/> Natural Peach essence	3502	3.5
<input type="checkbox"/> Natural Peach Juice		30.0
<input type="checkbox"/> Natural Fruit Juices (not specified)		10.0
<input type="checkbox"/> Natural Propylene Glycol	2940	33.5
<input type="checkbox"/> Natural Vanillin	3107	0.4

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Paper Submission

Sample Detail

For Selected Samples:

<input type="checkbox"/>	SAMPLE ID	LIMS ID	QUANTITY	UNIT	% FILL	DESCRIPTION OF CONTENTS	DATE SENT	DATE RECEIVED
<input type="checkbox"/>	Pending		4.0	ounce	100	N&A Peach w 0.1% art topnote	10/21/2009	

Formula and Process for Nonbeverage Product

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Paper Submission

Submission ID: 1641 Date Submitted: 06-09-2009 11:05 AM
Status: In Process

Sample Detail

For Selected Samples:

<input checked="" type="checkbox"/>	SAMPLE ID	LIMS ID	QUANTITY	UNIT	% FILL	DESCRIPTION OF CONTENTS	DATE SENT	DATE RECEIVED
<input checked="" type="checkbox"/>	3176		4.0	ounce	100	N&A Peach w 0.1% art topnote	10/21/2009	

Print this page



TTB

ALCOHOL AND TOBACCO TAX AND TRADE BUREAU
U.S. Department of the Treasury

<i>Submission ID:</i> 1641	<i>Submission Type:</i> Drawback
<i>Sample ID:</i> 3176	<i>Sample Content:</i> N&A Peach w 0.1% art topnote
<i>Purpose of Analysis:</i>	<i>Product / Fanciful Name:</i> N&A Peach w/ 0.1% art topnote
<i>Submitted By:</i> Martha Washington	<i>Submission Date:</i> 06-09-2009 11:05 AM

Sample Mailing Instructions:

Attach the correct Sample ID Sheet to each sample and send to:

National Laboratory Center
Nonbeverage Products Laboratory
Attn: Drawback
6000 Annapendale Road
Annapendale, MD 20705

Formula and Process for Nonbeverage Product

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Paper Submission

Submission ID: 1641 Date Submitted: 06-09-2009 11:05 AM
Status: Closed

Laboratory Analysis

Date of Disposition:

Disposition:

Analyst:

Reason Or Qualification:

Description:

1111 Road Way
City, State 11111

9. ELIGIBLE ABSOLUTE ALCOHOL
VOLUME USED. (See instructions)
73.0 - 77.7

10. ALCOHOL CONTENT BY VOLUME
OF FINISHED PRODUCT.
67.2 ± 3.5

11. IF MADE WITH RECOVERED SPIRITS:
ELIGIBLE PLUS RECOVERED ABSOLUTE ALCOHOL
BY VOLUME USED. (See instructions).

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(Use Additional Space on Reverse if Necessary)..

Alcohol 190 Proof	60.0 lbs (8.83 gal)
Lemon oil	6.0 lbs
Lime oil, expressed	3.5 lbs
Water	30.5 lbs
Initial yield	100 lbs
Actual yield (range)	78 - 83 lbs (10.8 - 11.5 gal)

Process: Combine ingredients while mixing. Allow oil to separate. Discard top layer.
Filter bottom layer with magnesium carbonate.

Formula and Process for Nonbeverage Product

- Main
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Paper Submission

Submission ID: 1665 Date Submitted: 06-09-2009 17:57 PM
Status: Closed

* Create New Formula Supersede Existing Formula

* Company Formula #: TTB Formula ID: 503

Company ID: COI Company Name: Company Inc.

* Product Name:

* Product Type:

* Kind of Spirits On Which Drawback Will Be Claimed:

Contacts

Address Type	Name	Telephone	E-mail Address
Contact	Dr Incorp	1234567890	drincorp@rmase.com
Applicant	Dr Incorp		

Entered by: Martha Washington
Created Date: 06-09-2009 18:24 PM

Submitted by: Martha Washington

Formula and Process for Nonbeverage Product

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- Formula**
- Samples
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Paper Submission

Submission ID: 1665
Status: Closed

Date Submitted: 06-09-2009 17:57 PM

Summary

- * Measurements Used:
- * Process Type:

English Metric
Washed Extracts

Select "Washed Extracts" from menu

	LOW	HIGH	UNIT	TOLERANCE
Eligible Absolute Alcohol Used:	73	83	% v/v	
Alcohol Content of Finished Product:	73		% v/v	+/-4.0
Eligible Plus Recovered Spirits:				

Is calculated alcohol content of finished product not the same as declared alcohol content?

- * Density of Finished Product: 7.219
- * Number of Days to Complete Process: 1

	WEIGHT (LB) (LOW)	WEIGHT (LB) (HIGH)	VOLUME (GAL) (LOW)	VOLUME (GAL) (HIGH)
Theoretical Yield:	100.0		11.5	
Actual Yield:	* 73.0	83.0	10.11	11.5

Alcoholic Components/Compounded Flavors (Washed Extracts)

Does product contain eligible alcohol?

ELIGIBLE ALCOHOL

<input type="checkbox"/> INGREDIENT	WEIGHT (LB)	VOLUME (GAL)	DENSITY (LB/GAL)	ALCOHOL (%)	SOL
<input type="checkbox"/> Alcohol 190 Proof	60.0	8.83	6.8	95	<input checked="" type="checkbox"/>

Add

Delete

Does product contain disapproved intermediates?

Does product contain ineligible alcohol?

Nonalcoholic Components

Does product contain ingredients by group?

Does product contain individual solid ingredients?

Does product contain individual liquid ingredients?

INDIVIDUAL INGREDIENTS (LIQUIDS)

<input type="checkbox"/> NATURAL/ARTIFICIAL NAME	FEMA #	WEIGHT (LB)
<input type="checkbox"/> Natural Lemon Oil		6.0
<input type="checkbox"/> Natural Lime Oil, expressed		3.5
<input type="checkbox"/> Natural Water		30.5

Add

Delete

Additional Details

Unfit for Beverage Statement:

Taste Panel Results:

Other Details:

Process: Combine ingredients while mixing. Allow oil to separate. Discard top layer. Filter bottom layer with magnesium carbonate.

Contact Information

Scientific Services Division:

Nonbeverage Products Lab

Janet Scalese, Chief

Email: chiefnonbevlab@ttb.gov

Phone: 240-264-1589