



# Alcohol and Tobacco Tax and Trade Bureau

## Wine

### Formulation Information



# TTB Disclaimer

## Notice:

- This information is being presented to help the public to understand and comply with the laws and regulations that the Alcohol and Tobacco Tax and Trade Bureau (TTB) administers.
- It is not intended to establish any new, or change any existing, definitions, interpretations, standards, or procedures regarding those laws and regulations.
- In addition, this presentation may be made obsolete by changes in laws and regulations.
- Please consult the applicable laws and regulations for the most current requirements.





# General Formula Background



# ***Common Formula Questions***

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- What is a formula?
- Why is a formula required?
- When is a formula required?
- How is a formula submitted?



# ***What is a Formula?***

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- A formula is a recipe.
- It must indicate a Total Yield, or Batch Size.
- It must have a quantitative list of ingredients.
- It must include a description of how the product is produced.
- It must provide the alcohol content of the finished product.



# ***Why is a Formula required?***

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- Regulation requirement -27 CFR 24.80
- Formula review finds a “home” for a product and assigns it a particular classification.



# *When are Formulas required?*

- TTB Industry Circular 2007-4 lists formula requirements for wine, distilled spirits, and malt beverages. Not all products require a formula and consulting these commodity-specific charts prior to submission clarifies if a formula is required.
- In general, a wine formula is required if:
  - Flavors with or without alcohol are added
  - Compounded flavors are added
  - Colors are added
  - Artificial sweeteners are used.
  - The base wine is not produced according to regulatory requirements.



# *How to Submit a Formula*

- Electronic Submission - *Formulas Online* (FONL) system is part of the TTB websites ([www.ttbonline.gov](http://www.ttbonline.gov))
- Paper Submissions - use *TTB F 5100.51* and mail to TTB.





# ***What TTB Looks For***

- Correct designation (Class and Type) – Is the base produced according to the relevant regulation?
- Colors, flavors, and artificial sweeteners.
- Flavors and Flavor Ingredient Data (FID) sheets.
- GRAS (generally recognized as safe) ingredients.
- Restricted and Prohibited Ingredients.



# Flavors



# Compounded Flavors

- Are classified as:
  - All natural
  - Natural and artificial containing not more than 0.1% artificial content topnote
  - Natural and artificial containing greater than 0.1% artificial content topnote
  - All artificial
  - Non-flavor: product is not flavor (e.g., Cloud Emulsion)
- Submitted to TTB Nonbeverage Lab for Review
- May contain colors



# Flavor Ingredient Data Sheet (FIDS)

- Flavor Manufacturer supplies form to the Producer.
- It lists concentration of Limited Ingredients in PPM.
- Lists any colors used in flavor.
- States alcohol content of flavor.

Flavor Ingredient Data Sheet				
Flavor Producer Information				
TTB Co. Code: <u>WLOVE</u>	Date: <u>5/28/2014</u>			
Company Name: <u>We Love Flavors</u>	Contact Person: <u>Martha Washington</u>			
Address: <u>6000 Ammendale Rd</u>	Phone: <u>240-555-1212</u>			
<u>Beltsville, MD 20705</u>	Fax: <u>240-5551213</u>			
Flavor Name: <u>Nat. Chocolate WONF</u> TTB Drawback Number: <u>1510</u> Alcohol Range by Volume: <u>63.5 +/- 3.5%</u> Flavor Product Number: <u>X1257</u>				
Check Appropriate Box: Approved for Drawback (DB) <input type="checkbox"/> Approved as No Action (N/A) <input checked="" type="checkbox"/> Fit for Beverage Purposes (Fit) <input type="checkbox"/> Submitted for TTB Approval <input type="checkbox"/> Not Yet Submitted for TTB Approval <input type="checkbox"/>				
Classification				
Natural <input checked="" type="checkbox"/>	N&A < 0.1% Topnote <input type="checkbox"/>	N&A > 0.1% Topnote <input type="checkbox"/>	Artificial <input type="checkbox"/>	Non-Flavor <input type="checkbox"/>
Total Artificial Flavor Content: <u>0</u> ppm (Excluding Synthetic Vanillin, Ethyl Vanillin, Synthetic Maltol, and Ethyl Maltol)				
Flavor Components				
Additive	TTB Limitation in Finished Product	Amount of Additive or Agent Present in Flavor	Maximum Use Rate	Beverage Label Information based of functionality (check or list label approvals that affect the beverage label)
1. Synthetic Vanillin	40.0 ppm	_____ ppm	- %	1. FD&C Yellow #5 <input type="checkbox"/>
2. Ethyl Vanillin	16.0 ppm	_____ ppm	- %	2. FD&C Yellow #6 <input type="checkbox"/>
3. Synthetic Maltol	250.0 ppm	_____ ppm	- %	3. FD&C Blue #1 <input type="checkbox"/>
4. Ethyl Maltol	100.0 ppm	_____ ppm	- %	4. FD&C Blue #2 <input type="checkbox"/>
5. Ester Gum	100.0 ppm	_____ ppm	- %	5. FD&C Green #3 <input type="checkbox"/>
6. BVO	15.0 ppm	_____ ppm	- %	6. FD&C Red #40 <input type="checkbox"/>
7. Sodium Benzoate	1000.0 ppm	_____ ppm	- %	7. Grapeskin Extract <input type="checkbox"/>
8. Gum Arabic/Acacia	200000.0 ppm	_____ ppm	- %	8. Caramel Color <input type="checkbox"/>
9. Propylene Glycol	50000.0 ppm	<u>30,000</u> ppm	<u>NO LIMIT</u> %	9. Annatto <input type="checkbox"/>
10. BHA (<0.5% Essential Oil)		<input type="checkbox"/> check if contained		10. Elderberry Extract <input type="checkbox"/>
11. Acetic Acid	1500.0 ppm	_____ ppm	- %	11. Beet Extract <input type="checkbox"/>
12. _____	_____ ppm	_____ ppm	- %	12. Oak Extract <input type="checkbox"/>
13. _____	_____ ppm	_____ ppm	- %	13. _____ <input type="checkbox"/>
14. _____	_____ ppm	_____ ppm	- %	14. _____ <input type="checkbox"/>
15. Total Vanillin	40.0 ppm	- ppm	- %	
16. Total Maltol	250.0 ppm	- ppm	- %	
Confidential Limited Ingredients Not Shown (CLI)				
Check if contained in formula <input type="checkbox"/> Check if CLI was previously submitted <input type="checkbox"/>				
Beverage Manufacturer / Importer: _____				
Formula # / Serial #: _____				
_____ Title: _____ Date: _____				
Flavor Company Representative Signature				
Beverage Alcohol Manufacturer / Importer				
Beverage Manufacturer / Importer: _____ Formula # / Serial #: _____				
Flavor Approved on: _____ Notified by: _____ As: <input type="checkbox"/>				
No Action <input type="checkbox"/>				
Export Only <input type="checkbox"/>				
Signature of Alcohol Beverage Representative: _____				



# Flavor Ingredient Datasheet

Flavor Ingredient Data Sheet				
Flavor Producer Information				
TTB Co. Code: <u>WLOVE</u>	Date: <u>5/28/2014</u>			
Company Name: <u>We Love Flavors</u>	Contact Person: <u>Martha Washington</u>			
Address: <u>6000 Ammendale Rd</u>	Phone: <u>240-555-1212</u>			
<u>Beltsville, MD 20705</u>	Fax: <u>240-5551213</u>			
Flavor Name: <u>Nat. Chocolate WONF</u>		Check Appropriate Box:		
TTB Drawback Number: <u>1510</u>		Approved for Drawback (DrB)	<input type="checkbox"/>	
Alcohol Range by Volume: <u>63.5 +/- 3.5%</u>		Approved as No Action (N/A)	<input checked="" type="checkbox"/>	
Flavor Product Number: <u>X1257</u>		Fit for Beverage Purposes (Fit)	<input type="checkbox"/>	
		Submitted for TTB Approval	<input type="checkbox"/>	
		Not Yet Submitted for TTB Approval	<input type="checkbox"/>	
Classification				
Natural <input checked="" type="checkbox"/>	N&A ≤ 0.1% Topnote <input type="checkbox"/>	N&A > 0.1% Topnote <input type="checkbox"/>	Artificial <input type="checkbox"/>	Non-Flavor <input type="checkbox"/>
Total Artificial Flavor Content: <u>0</u> ppm (Excluding Synthetic Vanillin, Ethyl Vanillin, Synthetic Maltol, and Ethyl Maltol)				
Flavor Components				
Additive	TTB Limitation in Finished Product	Amount of Additive or Agent Present in Flavor	Maximum Use Rate	Beverage Label Information based on functionality (Check or list label ingredients that affect the beverage label)
1. Synthetic Vanillin	40.0 ppm	_____ ppm	- %	1. FD&C Yellow #5 <input type="checkbox"/>
2. Ethyl Vanillin	15.0 ppm	_____ ppm	- %	2. FD&C Yellow #6 <input type="checkbox"/>
3. Synthetic Maltol	250.0 ppm	_____ ppm	- %	3. FD&C Blue #1 <input type="checkbox"/>
4. Ethyl Maltol	100.0 ppm	_____ ppm	- %	4. FD&C Blue #2 <input type="checkbox"/>
5. Ester Gum	100.0 ppm	_____ ppm	- %	5. FD&C Green #3 <input type="checkbox"/>
6. BVO	15.0 ppm	_____ ppm	- %	6. FD&C Red #40 <input type="checkbox"/>
7. Sodium Benzoate	1000.0 ppm	_____ ppm	- %	7. Grapeskin Extract <input type="checkbox"/>
8. Gum Arabic/Acacia	200000.0 ppm	_____ ppm	- %	8. Caramel Color <input type="checkbox"/>
9. Propylene Glycol	50000.0 ppm	<u>30,000</u> ppm	<u>NO LIMIT</u> %	9. Annatto <input type="checkbox"/>
10. BHA	(<0.5% Essential Oil)	<input type="checkbox"/> check if contained		10. Elderberry Extract <input type="checkbox"/>
11. Acetic Acid	1500.0 ppm	_____ ppm	- %	11. Beet Extract <input type="checkbox"/>
12. _____	_____ ppm	_____ ppm	- %	12. Oak Extract <input type="checkbox"/>
13. _____	_____ ppm	_____ ppm	- %	13. _____ <input type="checkbox"/>
14. _____	_____ ppm	_____ ppm	- %	14. _____ <input type="checkbox"/>
15. Total Vanillin	40.0 ppm	- ppm	- %	
16. Total Maltol	250.0 ppm	- ppm	- %	
Confidential Limited Ingredients Not Shown (CLI)				
Check if contained in formula <input type="checkbox"/>		Check if CLI was previously submitted <input type="checkbox"/>		
Beverage Manufacturer / Importer: _____				
Formula # / Serial #: _____				
_____ Title: _____ Date: _____				
Flavor Company Representative Signature				
Beverage Alcohol Manufacturer / Importer				
Beverage Manufacturer / Importer: _____		Formula # / Serial #: _____		
Flavor Approved on: _____		Notified by: _____		As: Approved <input type="checkbox"/>
				No Action <input type="checkbox"/>
				Export Only <input type="checkbox"/>
Signature of Alcohol Beverage Representative: _____				



# FID Header

## Flavor Ingredient Data Sheet

### Flavor Producer Information

TTB Co. Code: WLOVE  
Company Name: We Love Flavors  
Address: 6000 Ammendale Rd  
Beltsville, MD 20705

Date: 5/28/2014  
Contact Person: Martha Washington  
Phone: 240-555-1212  
Fax: 240-5551213

Flavor Name: Nat. Chocolate WONF  
TTB Drawback Number: 1510  
Alcohol Range by Volume: 63.5 +/- 3.5%  
Flavor Product Number: X1257

### Check Appropriate Box:

Approved for Drawback (DrB)   
Approved as No Action (N/A)   
Fit for Beverage Purposes (Fit)   
Submitted for TTB Approval   
Not Yet Submitted for TTB Approval

### Classification

Natural  N&A ≤ 0.1% Topnote  N&A > 0.1% Topnote  Artificial  Non-Flavor

Total Artificial Flavor Content: 0 ppm (Excluding Synthetic Vanillin, Ethyl Vanillin, Synthetic Maltol, and Ethyl Maltol)



# Limited Ingredients Section

Additive	TTB Limitation in Finished Product	Amount of Additive or Agent Present in Flavor	Maximum Use Rate	Beverage Label Information based of functionality (check or list label ingredients that affect the beverage label)
1. Synthetic Vanillin	40.0 ppm	_____ ppm	- %	1. FD&C Yellow #5 <input type="checkbox"/>
2. Ethyl Vanillin	16.0 ppm	_____ ppm	- %	2. FD&C Yellow #6 <input type="checkbox"/>
3. Synthetic Maltol	250.0 ppm	_____ ppm	- %	3. FD&C Blue #1 <input type="checkbox"/>
4. Ethyl Maltol	100.0 ppm	_____ ppm	- %	4. FD&C Blue #2 <input type="checkbox"/>
5. Ester Gum	100.0 ppm	_____ ppm	- %	5. FD&C Green #3 <input type="checkbox"/>
6. BVO	15.0 ppm	_____ ppm	- %	6. FD&C Red #40 <input type="checkbox"/>
7. Sodium Benzoate	1000.0 ppm	_____ ppm	- %	7. Grapeskin Extract <input type="checkbox"/>
8. Gum Arabic/Acacia	200000.0 ppm	_____ ppm	- %	8. Caramel Color <input type="checkbox"/>
9. Propylene Glycol	50000.0 ppm	30,000 ppm	NO LIMIT %	9. Annatto <input type="checkbox"/>
10. BHA (<0.5% Essential Oil)		<input type="checkbox"/> check if contained		10. Elderberry Extract <input type="checkbox"/>
11. Acetic Acid	1500.0 ppm	_____ ppm	- %	11. Beet Extract <input type="checkbox"/>
12. _____	_____ ppm	_____ ppm	- %	12. Oak Extract <input type="checkbox"/>
13. _____	_____ ppm	_____ ppm	- %	13. _____ <input type="checkbox"/>
14. _____	_____ ppm	_____ ppm	- %	14. _____ <input type="checkbox"/>
15. Total Vanillin	40.0 ppm	- ppm	- %	
16. Total Maltol	250.0 ppm	- ppm	- %	



# TTB Limited Ingredients

- TTB has 4 limited ingredients:
  - Synthetic maltol
  - Ethyl maltol
  - Synthetic vanillin
  - Ethyl vanillin
- If these limits are exceeded, the “natural flavor” will be treated as artificial flavor in the product.





# Prohibited and Limited Ingredients

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- FDA maintains a list of prohibited ingredients at 21 CFR part 189.
- Other non-prohibited ingredients may be used within limits.
  - [http://www.ttb.gov/ssd/limited\\_ingredients.shtml](http://www.ttb.gov/ssd/limited_ingredients.shtml)



# Helpful Hints

- Supply a quantitative list of ingredients.
- Provide a complete method of manufacture.
- Indicate at what stage flavors are added to the product.
- Flavor Ingredient Data Sheets (FIDS) should include a TTB number, a Flavor Product Number, and the TTB Approval status (Nonbeverage Lab Approval).
- Provide the common name and scientific name (genus and species) for any unusual herbal ingredients. Ensure that ingredients are GRAS (generally recognized as safe).



# Common Return Reasons

- *Please upload a specification sheet or an image of the label clearly showing the list of ingredients for the following item(s). Specification sheets are typically available from the ingredient manufacturer.*
- *Please complete and attach a Beverage Alcohol Limited Components Calculation sheet for the purchased flavors and/or blenders you are using. This will aid us in our review of the use rates for any limited ingredients (e.g., vanillin and propylene glycol) contained in these ingredients.*
- *Please upload a Flavor Ingredient Data (FID) Sheet for each compounded flavor specified in your ingredients list. You can obtain FID sheets from the flavor manufacturer.*
- *The method of manufacture (MoM) should be a detailed, step-by-step guide that describes how the product is made and includes all ingredients. Please revise your MoM accordingly.*



# Common Return Reasons

- *This wine product does not require formula review nor sample analysis because it is composed of exempt ingredients or processes. You may proceed to Labeling.*
- *To help us evaluate your formula, in the Submitter Remarks section below, please provide the information that is being requested regarding the following ingredient(s)*
- *Please provide a copy of the GRAS Notification and number (Generally Recognized as Safe) for the ingredient. GRAS notifications are issued by the U.S. Food and Drug Administration (FDA).*
- *Quantities were not provided for all ingredients. Please update the list of ingredients to specify the amount of each.*





# Wine Types



# Wine Classes

Wine products can be grouped into several kinds of wine.

- *Natural Wine*
- *Special Natural Wine*
- *Other than Standard Wine/ Wine Specialty*
- *Agricultural Wine*

Wine standards of identity are defined in 27 CFR 4.21 while production requirements are stated in 27 CFR 24.





# Natural Wine



# ***Production Requirements***

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- A natural wine does not require a formula, provided the wine is produced according to the stated standards in the regulations.
- However, a natural wine base is often used in the production of a wine specialty product. Background information regarding natural wines may be useful when explaining Other than Standard Wines/Wine Specialty requirements.





# ***Natural Wine Requirements***

- Natural wine – Product of the juice or must of sound, ripe fruit and containing not more than 21 percent by weight of solids.
- Natural wine may be:
  - Ameliorated
  - Chaptalized
  - Sweetened
- Natural wine may be fortified with wine spirits only.



# ***Natural Grape Wine Requirements***

- Crushing and fermentation
  - Added water cannot reduce Brix below 22 degrees (SG 1.092).
  - Before or during fermentation, you can add:
    - Water
    - Sugar or concentrated fruit juice from the same kind of fruit
    - Yeast
    - Yeast nutrients
    - Malo-lactic bacteria
    - Sterilizing agents



# *Natural Wine Requirements*

- Brix is a measurement for sugar.
- 1 degree Brix = 1% sugar by weight
- Many wineries use specific gravity for their sugar measurements.
- Specific gravity is a measurement for density.
- 1.0 specific gravity – water
- Specific gravity to Brix calculators are available online.



# *Wine Treatment Materials*

- All natural wines must be made with authorized treatment material listed at 27 CFR 24.246 or the items administratively approved on TTB's website.  
([http://www.ttb.gov/wine/wine\\_treating\\_materials.shtml](http://www.ttb.gov/wine/wine_treating_materials.shtml)).
- The use of an unapproved treatment material may render the product an “other than standard wine.”



# *Adding Spirits*

## Domestic Products:

- Only domestic wine spirits (26 U.S.C. 5373) can be used.
- The spirit is produced only from natural wine, special natural wine, or fruit wine.
- Water cannot be added to reduce the spirit's proof.
- Spirit is distilled at 140 proof or higher, except that commercial brandy aged for at least two years may be stored at 100 proof or higher.



# *Adding Spirits*

- Tax paid alcohol may not be used
- Base wine must ferment to at least 0.5% abv.
- Added spirits cannot raise alcohol content above 24% abv.
- No requirements on the percentage of the total alcohol that must come from the wine.



# Is My Product Natural Fruit Wine?

- **Natural wine is:**
  - The product of the juice or must of sound, ripe fruit; and
  - Made with any cellar treatment authorized by subparts F and L of part 24, and containing not more than 21 percent by weight of total solids
- **Production of “natural” wine:**
  - See 27 CFR part 24, subpart F for the conditions and limitations under which fruit juice concentrate may be used in wine made from the same kind of fruit (e.g., apple juice for cider) for the purposes of chaptalizing or sweetening.
  - Sugar (which means **only** pure dry sugar, liquid pure sugar, or invert sugar syrup) may be added to chaptalize or sweeten a fruit wine, within the limits set out in 27 CFR part 24, subpart F.
  - See 27 CFR 24.178 for rules about the amelioration of natural fruit wines.

## **Examples include:**

- Cider made only from apple juice concentrate, or apple juice, with or without added CO<sub>2</sub>
- Wine made from fermenting apple juice and raspberry juice

***Natural fruit wine does not require formula approval***





# Special Natural Wine





# *Special Natural Wine*

- 27 CFR 24 Subpart H defines the production of a special natural wine.
- Prior to production, a special natural wine requires a formula.
- A special natural wine must contain a natural wine as its base.
- The flavoring added may include natural herbs, spices, fruit juices, natural aromatics, natural essences, or other natural flavorings. 27 CFR 24.195
- Only 100% natural flavors may be used for flavoring.
- Only caramel color may be used for coloring purposes.



# *Is My Product Special Natural Wine?*

## **“Special Natural” wine is:**

- A flavored wine made from a base of natural wine
- The flavoring may be natural herbs, spices, fruit juices, natural aromatics, natural essences, or other natural flavorings, subject to conditions outlined in 27 CFR part 24 subpart H

## **Examples include:**

- Wine made from apple juice and flavored with hops
- Wine made from apple concentrate and flavored with citrus peel
- Wine made from pear juice and flavored with honey

***Special Natural wine requires formula approval***





# Other than Standard Wine & Wine Specialty



# *Other than Standard/Wine Specialty*

Classes of wine other than standard –  
4.21(h)(2) / 24.218

- Includes wine treated with excess sugar and water.
- Wine made with sugar other than pure dry sugar, liquid pure sugar, and invert sugar syrup.
- Wine made with materials not authorized for use in standard wine.



# ***Wine Specialty***

- TTB provides a suggested statement of composition during formula review.
- TTB's suggestion is general; industry may choose to be more specific. SOC is not a complete list of ingredients.
- FD&C Yellow #5 and carmine/cochineal extract must be explicitly listed.
- No statement of composition is provided for wines under 7% abv.



# ***Statement of Composition (SOC)***

- For wine specialties, statements of composition must state:
  - 1)Source(s) of alcohol
    - If spirits are added that are not from the same fruit, then they must be listed
  - 2)the flavors
  - 3)the colors
  - 4)the artificial sweeteners
- E.g., “Carbonated grape wine with orange brandy, artificial flavors, and cochineal extract.”



# *Statement of Composition*

- Statements of composition do not state:
  - Water
  - Yeast or yeast nutrients
  - Sugar
  - Preservatives
  - Processing aids
  - Wine spirits from the same fruit as the base wine.



# *Statement of Composition*

- If different fermentables are combined before fermentation, the SOC lists all of them followed with the word “wine.”
- E.g., “Honey-apple-grape wine.”
- If different types of finished wine are combined, the SOC lists them as separate wines.
- E.g., “A blend of Grape and Rhubarb wines.”





# *Wine Kits*

- Ingredients for base wine must meet the requirements under 27 CFR part 24.
- Flavors are often referred to as “flavor packs” or “f packs.”
- These flavors are often compounded flavors that have flavor ingredient datasheets (FIDs) listing the concentration of limited ingredients.



# *Is My Product Other Than Standard Wine?*

## **Other than standard wine is:**

- Made with sugar and/or water beyond the limitations for standard wine
- Made by blending wines produced from different kinds of fruit
- Made with sugar other than pure dry sugar, liquid pure sugar, and invert sugar syrup
- Made with materials not authorized for use in standard wine, e.g., spirits derived from fruit other than primary winemaking material, coloring material and artificial flavors

## **Examples include:**

- blending apple wine with rhubarb wine
- coloring with grape skin extract
- Sweetening with raw sugar
- flavoring with raspberry spirits

***Other than standard wine requires formula approval***





# Agricultural Wine



# ***Class and Type Designations***

- Agricultural Wine – 4.21(f) / 24.200
- Made from non-fruit agricultural products (except grain, cereal, malt, or molasses)
- Pure dry sugar may be added before fermentation, as long as the weight is less than the weight of the water and the agricultural product.
- May not be flavored or colored.
- May only be sweetened if the alcohol content is less than 14% abv.



# ***Class and Type Designations***

Formula review not required for these types of agricultural wine, as per TTB Ruling 2016-2:

Honey Wine

Carrot Wine

Dried Fruit Wine

Maple Syrup Wine

Onion Wine

Pepper Wine

Pumpkin Wine

Rhubarb Wine

Sweet Potato Wine

Tomato Wine





# Nonbeverage Wine



# ***Nonbeverage Wine***

- Formulas required for salted wine and vinegar.
- Salted wine must contain at least 1.5 grams of salt per 100 ml of wine as per 24.215(b).





# Entering Formulas into Formulas Online (FONL)





- New
- Formula and Process for Domestic and Imported Alcohol Beverages
- Formula and Process for Nonbeverage Product
- Formula and/or Process for Article Made with Specially Denatured Spirits
- Formula and Process for Nonbeverage Product - Rider

Filter:

Showing 1 to 2 of 2 entries

SUBMISSION ID	TTB FORMULA ID	COMPANY FORMULA#	TYPE	PAPER	SUBMISSION STATUS	SUBMISSION DATE	APPROVAL/REJECT DATE	PRODUCT	SUBMITTER
1336103	1270411	BWN-DC-1234	Uniform	N	Received	02/14/2018		Grape Wine prod 2	Stacey Cexternal
1336102	1270410	BWN-DC-1234	Uniform	N	Received	02/14/2018		Grape Wine prod 1	Stacey Cexternal

Showing 1 to 2 of 2 entries

Filter:

We collect this information to verify your compliance with Federal laws and regulations that TTB administers. The information collected on this form must be considered confidential tax information under 26 U.S.C. 6103, and must not be disclosed to any unauthorized party under 26 U.S.C. 7213.

My Submissions New

## Create New or Superseding Formula

Reminder: Please be sure you include a complete list of ingredients, a step-by-step method of production, and all necessary supporting documents for every formula you submit (both new and superseding). Incomplete information may result in a delayed review. Sending a complete and accurate package will save you time and help us process your submission more quickly.

\* fields are required.

\* Product Source:  Domestic  Import  For Export Only

Select domestic or imported permit

\* Action:  Create New Formula  Supersede Existing Formula

We collect this information to verify your compliance with Federal laws and regulations that TTB administers. The information collected on this form must be kept confidential under 26 U.S.C. 6103, and must not be disclosed to any unauthorized party under 26 U.S.C. 7213.

Indicate whether you are seeking approval for a new formula or for a superseding (revised) formula.

Choose to Supersede Existing Formula if:

- You are making minor changes to a previously approved formula; AND
- The product class/type and label information matches the approved formula.

Otherwise, you will need to choose Create New Formula.

### My Submissions

Showing 1 to 2 of 2 entries

SUBMISSION ID	TTB FORMULA ID
1336103	1270411
1336102	1270410

Showing 1 to 2 of 2 entries

We collect this information to verify your compliance with Federal laws and regulations that TTB administers. The information collected on this form must be kept confidential under 26 U.S.C. 6103, and must not be disclosed to any unauthorized party under 26 U.S.C. 7213.

Filter:

PRODUCT	SUBMITTER
S test product 1	Stacey Cexternal
S test product 1	Stacey Cexternal

Filter:



## My Submissions

Showing 1 to 2 of 2 entries

SUBMISSION ID	TTB FORMULA ID
1336103	1270411
1336102	1270410

Showing 1 to 2 of 2 entries

We collect this information to verify your compliance with Federal law  
FONL 2.6

### Create New or Superseding Formula

**Reminder:** Please be sure you include a complete list of ingredients, a step-by-step method of production, and all necessary supporting documents for every formula you submit (both new and superseding). Incomplete submissions will be returned. An accurate package will save you time and help us process your submission more quickly.

\* fields are required.

\* Product Source:

\* Permit Number:

\* Action:  Create New Formula  Supersede Existing Formula

We collect this information to verify your compliance with Federal laws and regulations that TTB administrators. The information collected on this form must be under 26 U.S.C. 6103, and must not be disclosed to any unauthorized party under 26 U.S.C. 7213.

Select appropriate permit number

Indicate whether you are seeking approval for a new formula or for a superseding (revised) formula.

Choose to Supersede Existing Formula if:

- You are making minor changes to a previously approved formula; AND
- The product class/type and label information matches the approved formula.

Otherwise, you will need to choose Create New Formula.

Filter:

PRODUCT	SUBMITTER
S test product 1	Stacey Cexternal
S test product 1	Stacey Cexternal

Filter:



**Beverage**

Main Formula Samples Company Comments Docs/Links

Company Formula # = Permit + unique number of your choice

Navigate using Tabs or Next button

Validate: checks for possible errors within certain fields

NOTE: we recommend clicking "Save As Draft" before navigating away from a tab.

Create New Formula  Supersede Existing Formula

[Does my product require formula approval?](#)

TTB Formula ID:  
Company ID:  
BWN-DC-1234

Company Name:  
TTB Winery

Commodity: [dropdown]  
Product Name: [text box]

Class/Type: [dropdown]

Product Description:  
[text area]  
250 characters left

\* Company Formula # BWN-DC-1234 [001]

\* Product Source: Domestic [dropdown]

Address Type	Name	Telephone	E-mail Address
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Save as Draft Validate Cancel Next >>

# Beverage


Main | Formula | Samples | Company | Comments | Docs/Links

[Copy as New](#) | [Print](#) | [Comment](#) | [Upload](#)

Submission ID: 1336102

Date Submitted:

Status: Draft

\*  Create New Formula  Supersede Existing Formula 

[Does my product require formula approval?](#)

TTB Formula ID:

Company ID:

BWN-DC-1234

Company Name:

TTB Winery

\* Company Formula #: BWN-DC-1234 00001

\* Commodity: Wine  
\* Product Name: Grape wine prod 1

\* Product Source: Domestic

\* Class/Type: Other than standard wine / Wine Specialty

Definition

Product Description: Desired SOC = grape wine with natural flavors  
198 characters left

Product name = not required field; does NOT have to be the same as a Brand Name or Product Name for COLA

Product Description = not required field; useful place to communicate to formula specialist a desired SOC, if you have one

## Uniform

[Main](#) [Formula](#) [Samples](#) [Company](#) [Comments](#) [Docs/Links](#)

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### Summary

\* Measurement Type:

Percentage  Volume/Weight

\* Total Yield:

100  Percentage

Alcohol Content of Finished Product:

**Low**  **HIGH**  **UNIT**  % by Volume 

A range can be used, but your label ABV / proof must be within the approved formula range.

(ex. Formula ABV 7-11%, label values in this range are acceptable. Label value of 12% is not allowed.)

Main

Formula

Samples

Company

Comments

Docs/Links

[Ingredient List Examples](#)

▶ Grape wine

▼ Select Ingredient Category

[+Add Ingredient...](#) [Which category should I choose?](#)

#### 4 Method of Manufacture

Describe in sequence each step used to produce this product.

This can be done in a format similar to a recipe, for instance.

See [Method of Manufacture Examples](#) for some indications.

Description:

[« Previous](#)

[Save as Draft](#) [Validate](#)

[Next »](#)

When choosing a category for your ingredients, consider the predominant reason for the ingredient in your formula, and let that guide your category choice.

Here are the categories you can choose from:


**Fermentable:** Any material that will be fermented in order to produce alcohol for the beverage.

**Finished Alcohol:** Beverage alcohol products that have already been produced, which you plan to use as ingredients in your recipe (e.g., grain neutral spirits, grape wine, rum).

**Flavor:** Additives that give beverages a particular taste, mouth feel, and/or smell. Can be derived from natural ingredients or created artificially (e.g., botanicals, extracts, rum blender).

**Color:** Any dye, pigment, or other substance used primarily to impart color to your product.

**Other:** Sweeteners, preservatives, harmless coloring/flavoring/ blending materials, and other ancillary ingredients that do not fit into the other categories.

Finished Alcohol 

format to describe how your product is made.

submissions.

Manufacture Documents

NAME	DATE	ACTION
------	------	--------

[Add Attachment](#)

Example ingredient entry:

Must provide ingredient category for each ingredient added to your list

Example ingredient entry:

- 1) Selected category of finished alcohol
- 2) Can use range or fixed value for quantity
- 3) Red fields are identified when "Validate" is selected to indicate possible errors that must be corrected before continuing with submission process
- 4) Yellow boxes provide additional insight about fields and background information

Select Ingredient Category: Finished Alcohol

\* Ingredient Name: **Grape wine**

\* Quantity:
   
 Range    \* Low: 10.000    \* High: 30.000    \* Unit of Measure: Gallons
   
 Fixed Value
   
 ▲ Unit of Measure is required.
   
 ▲ Low is required.
   
 ▲ High is required and must be greater than zero.

\* Alcohol by Volume:
   
 Range    \* % by Volume
   
 Fixed Value: 12.000
   
 ▲ Low % is required.
   
 ▲ High % is required.

Proof at Distillation:
   
 Range    Low Proof    High Proof
   
 Fixed Value

Additional Information: (optional) Enter additional information for TTB evaluation of this ingredient. For example, indicate if the ingredient is an allergen, is optional, or is part of a group of ingredients; add links to supporting information, etc.
   
 250 characters left

TTB Formula ID:

If the finished alcohol requires TTB formula approval:

- Enter the TTB Formula ID number, or
- Attach the approved TTB formula, or
- Attach a spec sheet, or
- Attach a complete list of ingredients/manufacturing method.

### What is a Finished Alcohol?

Finished alcohol ingredients are alcohol products that have already been produced. They include things such as alcohol beverages (e.g., rum, tequila), nonbeverage/cooking wine, and intermediates.

These products are made or purchased specifically for use as an *ingredient* in the beverage for which you are submitting this formula.

**Examples include:**

- Grain neutral spirits
- Grape wine
- Rum
- Gin
- Blackberry liqueur and brandy
- Coffee liqueur and non-dairy creamer
- Tequila

**Additional documentation required:**

First, [see if the finished alcohol requires TTB formula approval](#).

- **If it DOES require approval:**
  - Enter the TTB Formula ID number, or
  - Attach the approved TTB formula, or
  - Attach a spec sheet ([see an example](#)), or
  - Attach a complete list of ingredients/manufacturing method.
- **If it DOES NOT require approval:** No additional documentation is needed unless specifically requested by a TTB specialist.

**If adding a wine to a distilled spirit product:** Please use the Additional Information field to tell us whether the wine is domestic or imported, and if it contains added wine spirits.



Select Ingredient Category Flavor

\* Ingredient Name:

\* Quantity:  Range  Fixed Value  -

\* Flavor Type:  Natural flavor consisting of a single ingredient (botanicals, oil, puree, juice, nuts, etc.)  
 Natural extract, essence, distillate, or solid extract  
 Compounded flavor (natural and/or artificial) purchased from a flavor manufacturer

Additional Information: (optional) Enter additional information that might help TTB evaluate this ingredient. For example, indicate if the ingredient is an allergen, is optional, or is part of a group of ingredients; add links to supporting information, etc.  
 250 characters left

Ingredient Documents

TYPE	NAME	DATE	ACTION

Add Attachment

Flavor Natural Extract / Essence Compounded

**What is a Flavor?**

Flavors are additives that give beverage alcohol products a particular taste, mouth feel, and/or smell; they may be derived from natural ingredients or created artificially.

Although some flavors also provide color, please select the Flavor category for your ingredient when the predominant reason for adding the ingredient is to provide flavor.

All "harmless flavoring materials" that won't impact the label should be listed in the Other category. Learn more about [harmless flavoring materials](#).

The type of flavoring ingredient you use will dictate what supporting documentation you need to provide to TTB as part of this formula submission.

Learn more about:

- [Natural flavors consisting of a single ingredient \(botanicals, oil, puree, juice, nuts, etc.\)](#)
- [Natural extracts, essences, distillates, or solid extracts](#)
- [Compounded flavor \(natural and/or artificial\) purchased from a flavor manufacturer](#)

Example ingredient entry:  
 Within ingredient category, you can toggle between several tabs to best determine which type to select

\* Ingredient Name: strawberry flavor

\* Quantity:  Range \* Low \* High \* Unit of Measure  
 Fixed Value 0.500 - 2.000 Cups

\* Flavor Type:  Natural flavor consisting of a single ingredient (botanicals, oil, puree, juice, nuts, etc.)  
 Natural extract, essence, distillate, or solid extract  
 Compounded flavor (natural and/or artificial) purchased from a flavor manufacturer

Tell us about your compounded flavor:

TTB Company Code:

TTB Drawback #:

Additional Information: (optional) Enter additional information that might help TTB evaluate this ingredient. For example, indicate if the ingredient is an allergen, is optional, or is part of a group of ingredients; add links to supporting information, etc.  
 250 characters left

Please attach:

- A Flavor Ingredient Data (FID) sheet
- If flavor includes limited ingredients: A [volume-based or percentage-based](#) Limited Components Calculation worksheet

Flavor Natural Extract / Essence **Compounded**

**Compounded Flavors (Natural and/or Artificial) Purchased from a Flavor Manufacturer**

**Definition:** Flavors, clouds, or blenders that consists of multiple ingredients that are combined to produce a particular taste characteristic.

Typically these flavors are purchased from a flavor manufacturer and may include limited ingredients.

Learn [how to determine if an ingredient is safe, limited, or prohibited for use in alcoholic beverages](#).

**What if a flavor I'm using doesn't have TTB approval?**  
 Compounded flavors cannot be used until they have been approved by TTB's Nonbeverage Products Laboratory.

Ask the flavor company to submit a "nonbeverage" (i.e., Drawback) formula application to TTB using Formulas Online or the [5154.1 form](#). Once the flavor formula has been approved, you can submit your beverage formula.

**Examples include:**

- Natural strawberry flavor
- Natural and artificial gin-type flavor
- Rum blender

**Additional documentation required:**

- Be sure you've entered the TTB Company Code and TTB Drawback number if you have it.
- Attach a Flavor Ingredient Data (FID) Sheet. FID sheets disclose ingredients that are limited or would affect the labeling of your beverage. You can obtain a FID sheet for your flavor from the flavor manufacturer. [See an example](#)
- **If the compounded flavor includes limited ingredients:** Attach a Limited Components Calculation worksheet, which is used to determine how your flavor combination and use rates might affect approval, labeling, and classification of your beverage. Blank worksheets can be found here:
  - [Volume-based calculation sheet](#)
  - [Percentage-based calculation sheet](#)

Example ingredient entry:

Review Additional documentation required and include the requested information with your submission to streamline processing of your application

TTB Company Code:

TTB Drawback #:

Products Laboratory.

Ask the flavor company to submit a "nonbeverage" (i.e., Drawback) formula application to TTB using Formulas Online or the [5154.1 form](#). Once the flavor formula has been approved, you can submit your beverage formula.

Examples include:

- Natural strawberry flavor
- Natural and artificial grape flavor

Additional Information: (optional) Enter additional information that might help TTB evaluate this ingredient. For example, indicate if the ingredient is an allergen, is optional, or is part of a group of ingredients; add links to supporting information, etc.

250 characters left

Please attach:

- A Flavor Ingredient Data (FID) sheet
- If flavor includes limited ingredients: A volume Components Calculation worksheet

Ingredient Documents	
TYPE	NAME

Add Attachment

Done

**Add Attachment for Ingredient**

\* Description: FID sheet

90 character(s) left

Ingredient: raspberry flavor

\* Type: **-- Select Type --**

- Adoption Letter
- FID Sheet
- Flow Diagram
- Method of Manufacture
- Other
- Paper Submission
- Spec Sheet
- Uniform
- MSDS

\* File:  Browse...

Cancel

+Add Ingredient... [Which category should I choose?](#)

Example ingredient entry:

- 1) Click "Add Attachment"
- 2) Complete fields within Add Attachment pop-up
- 3) Click Done

Ingredient attachments will also appear in the Docs/Links tab automatically

Example ingredient entry:

Final ingredient list groups ingredient categories together, even if that is not the order that you entered them into the system

Icons on the right-hand side indicate if a document has been uploaded for that ingredient (paper clip) or if additional information has been provided about an ingredient (notepad)

If you want to change a category you have selected, you need to delete the ingredient and select “Add Ingredient” to adjust the type

Main	Formula	Samples	Company	Comments	Docs/Links	
▶	Grape wine	10.0 – 30.0 gallons, AbV: 12%			Finished Alcohol	
▶	strawberry flavor	0.500 - 2.000 c. TTB Company Code: <Not Entered> TTB Drawback #: <Not Entered>			Flavor (Compounded)	
▶	raspberry flavor	0.100 - 1.000 c. TTB Company Code: <Not Entered> TTB Drawback #: <Not Entered>			Flavor (Compounded)	

[+Add Ingredient...](#) [Which category should I choose?](#)

Example Method of Manufacture entry:

Once you click on the Description box, a reminder is displayed to provide guidance

Include ALL ingredients mentioned in your ingredients list

You may opt to group ingredients together and refer to groups of ingredients accordingly in the Method of Manufacture (ex. Flavor group 1, spice batch A, etc.)

Main Formula Samples Company Comments Docs/Links

#### 4 Method of Manufacture

Describe in sequence each step used to produce this product.

This can be done in a format similar to a recipe, for instance providing the sequence of steps in either a list or paragraph format to describe how your product is made.

See [Method of Manufacture Examples](#) for some indications of the level of detail that TTB looks for when evaluating formula submissions.

##### Description:

Blend all ingredients. Optionally filter. Bring to bottling proof with water and bottle.

##### Method of Manufacture Documents

Be sure to include:

- All of the ingredients identified in the list above, including when each ingredient is added.
- The agricultural source of the alcohol.
- The proof at distillation (Distilled Spirits products only).

In most circumstances, we do not require details such as temperature or pressure conditions during manufacture or how long ingredients were fermented. For Malt Beverage products, you may omit processes customarily used in brewing such as pasteurization or ordinary filtration.

<< Previous

Save as Draft Validate

Next >>

**Docs/ Links tab:**

You may upload additional documents here. Documents submitted in the Formula tab appear under Ingredients Documents automatically.

Submission links may link to a previous formula if you use it as a template or to the linked COLA submission for the product.

**Beverage**

Main Formula Samples Company Comments **Docs/Links**

[Copy as New](#) | [Print](#) | [Comment](#) | [Upload](#)

Submission ID: 1336102      Date Submitted:  
Status: Draft

**Submission Documents**

TYPE	DESCRIPTION	INVALIDATED	FILE	SIZE	DATE
<a href="#">Upload</a>					

**Ingredients Documents**

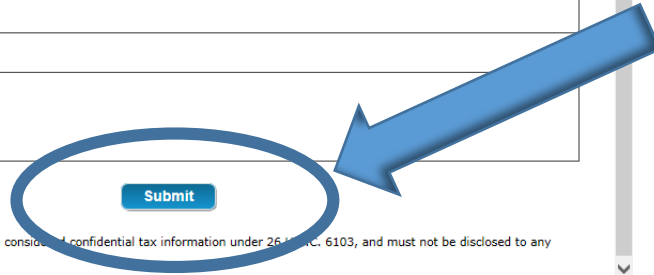
<input type="checkbox"/>	INGREDIENT	TYPE	DESCRIPTION	INVALIDATED	FILE	SIZE	DATE	
<input type="checkbox"/>	raspberry flavor	<a href="#">FID Sheet</a>	FID sheet	<input type="checkbox"/>	2017-07-26 sample FIDS.xls	90 Kb	02/14/2018	<a href="#">edit</a>
<a href="#">Delete</a>								

**Submission Links**

SUBMISSION ID	DESCRIPTION
<a href="#">Add</a> <a href="#">Delete</a>	

[« Previous](#)    [Save as Draft](#)    [Validate](#)    [Submit](#)

Click "Submit" to initiate submission process.



We collect this information to verify your compliance with Federal laws and regulations that TTB administers. The information collected on this form must be considered confidential tax information under 26 U.S.C. 6103, and must not be disclosed to any unauthorized party under 26 U.S.C. 7213.

[Copy as New](#) | [Print](#) | [Comment](#) | [Upload](#) | [Close Historical](#)

Expedite  Paper Submission ⓘ Note:   
 Submission ID: 1234924 Date Submitted:  
 Status: Draft Attachment ID: 1536531 Disposition:

**Product Information**

Class: OTHER THAN STANDARD WINE Type: WINE SPECIALTY Product Name: WN Example # 2

[Change Product Information](#)

Definition

[What does TTB look for?](#)

**1 Measurement**

\* Type:  Percentage  Volume/Weight ⓘ \* Units:  English  Metric ⓘ

**2 Yield Summary**

\* Total Yield:  x  ⓘ

\* Alcohol Content of Finished Product:  -  % by Volume ⓘ

**3 Ingredients List**

List ALL ingredients to be used in formulating a batch of the product. Please enter the ingredients in production order.  
[Ingredient List Examples](#)

▶ Grape juice	950.0 - 975.0 gal.		Fermentable Ingredient	
▶ Pure dry sugar	150.0 - 225.0 lb.		Fermentable Ingredient	
▶ Group 1: Nutmeg	2.0 - 2.5 c.		Flavor (Natural)	
▶ Group 1: Fresh cut mint	1.0 - 1.25 c.		Flavor (Natural)	
▶ Group 2: Natural Jablanica Mint flavor	1.0 - 5.0 gal.	TTB Company Code: WL5 TTB Drawback #: 3	Flavor (Compounded)	
▶ Group 2: Natural and Artificial Pineapple Flavor	0.5 - 2.0 gal.	TTB Company Code: WL5 TTB Drawback #: 55	Flavor (Compounded)	
▶ Yeast EC 118	60.0 - 70.0 oz.		Other	
▶ Magnesium sulfate	30.0 - 50.0 oz.		Other	
▶ Chitosan	10.0 - 15.0 oz.		Other	
▶ Potassium meta-bisulfite	10.0 - 35.0 oz.		Other	
▶ St. Johnathan's - The Sweetener with Heart	1.0 - 5.0 gal.		Other	
▶ FD&C Blue #1	5.0 - 8.0 oz.		Color	
▶ FD&C Green #3	5.0 - 10.0 oz.		Color	
▶ Water	10.0 - 150.0 gal.		Other	

[+Add Ingredient](#)

[Which category should I choose?](#)

[+Add Ingredient...](#)[Which category should I choose?](#)

#### 4 Method of Manufacture

Describe in sequence each step used to produce this product.

This can be done in a format similar to a recipe, for instance providing the sequence of steps in either a list or paragraph format to describe how your product is made.

See [Method of Manufacture Examples](#) for some indications of the level of detail that TTB looks for when evaluating formula submissions.

Description:

- 1.) Mix grape juice, pure dry sugar, and water to a sugar density of 23 degrees Brix.
- 2.) Add Yeast and begin fermentation. Add Magnesium sulfate as yeast nutrient.
- 3.) Measure post fermentation Brix level. Planned target range between 1.5 and 3.0 degrees Brix.
- 4.) Blend either group 1 or group 2 flavors into wine. Only one group will be used at a time. Product will be seasonal and will interchanged as needed. Separate COLAs reflecting the flavor groups will be used.
- 5.) Add St. Jonathan's sweetener.
- 6.) Add certified colors FD&C Blue #1 and FD&C Green #3.
- 7.) Treat wine with Chitosan as fining agent. The amount used will not exceed 10 grams per 100 liters of wine.

Method of Manufacture Documents

TYPE	NAME	DATE	ACTION
------	------	------	--------

[Add Attachment](#)

[« Previous](#)

[Save as Draft](#)

[Validate](#)

[Next »](#)





# Summary & Questions

Vonzella C. Johnson

[Vonzella.Johnson@ttb.gov](mailto:Vonzella.Johnson@ttb.gov)

Please feel free to email me if you have any questions pertaining to today's webinar.

