## **Pre-Import Supplemental Information** 1. Type of Product: 2. Alcohol Content: % by volume 3. Country of Origin: 4. Sugar: \_\_\_ 5. Other Sources of Alcohol 5A. 5B. 5C. 5D. Type of Product: Agricultural Source: Alc. Content Alc. Content % by volume in at Distillation: When Used: Final Product: 6. Added Flavors Name of Flavor: Name and Location Product No. and/or Alc. Content % by volume in ATF Formula No.: of Producer: % by Volume: Final Product: 7. Direct Additions Vanillin: PPM Sodium Benzoate: PPM Ethyl Vanillin: PPM Potassium Sorbate: PPM Synthetic Maltol: PPM Gum Arabic/Acacia: PPM PPM Ester Gum: Ethyl Maltol: PPM PPM Propylene Glycol: PPM BVO: PPM If the product is a vodka, provide the following. Citric Acid: \_\_ PPM Sugar: 8. Herbs and Spices Herb or Spice: Genus and Species: Herb or Spice: Genus and Species: 9. Color Additions 9A. Caramel color? 9B. Name of Color FD&C No. (if applicable) EEC No. (if applicable) 10. Aging Is this product aged? \_\_\_\_yes \_\_\_\_no If yes, how long? \_\_\_\_ Type of Container: \_\_\_\_\_wood \_\_\_\_ concrete \_\_\_\_stainless steel other: Does the product contain oak extract? yes no If yes, provide genus and species of oak:

Is the extract aqueous, alcoholic, hydro-alcoholic, or other (specify): \_\_\_\_

11. List of Ingredients and Method of Manufacture

If the oak is heated prior to or during extraction, specify the maximum temperature:

Date Completed:

## INSTRUCTION SHEET FOR PRE-IMPORT SUPPLEMENTAL INFORMATION

- TYPE OF PRODUCT: Indicate if the product is to be labeled as a cordial, liqueur, distilled spirits specialty, brandy, flavored wine, ice beer, flavored malt beverage, etc. ITEM'1 NOTE: Refer to COMPLIANCE MATTERS 93-1 for those products which require pre-import approval prior to label submission. You may request a copy of COMPLIANCE
- ANCE MATTERS 93-1 by contacting ATF's Distribution Center at (703) 455-7801.
- ALCOHOL CONTENT: State the alcoholic content of the finished alcoholic beverage expressed as percent by volume (may be expressed as a range). COUNTRY OF ORIGIN: Identify the country in which the finished alcoholic beverage is produced. ITEM 3
- SUGAR: Express, in grams per 100 grams, the amount of sugar (sucrose, dextrose, levulose, etc.) contained in the finished alcoholic beverage. The amount may be ITEM 4 expressed as a range or as a minimum.
- SOURCE OF ALCOHOL: Identify every type of alcoholic product (wine, brandy, neutral spirits, etc.) used as a component in the finished alcoholic beverage, the ITEM 5 agricultural source, the alcohol content and the percent by volume at which the alcohol is used in the finished product.
- ITEM 5a Identify every type of alcohol, excluding alcohol from flavors, (wine, brandy, neutral spirits, etc.) used to produce the product.
- AGRICULTURAL SOURCE: State the botanical source from which the alcohol has been obtained, e.g. cane sugar, corn, beet sugar, grape marc, rice, grape lees, ITEM 5b peaches, pears, etc.
- ALCOHOL CONTENT AT DISTILLATION: Provide the alcohol content, expressed as percent by volume, at which the alcohol was originally distilled. ITEM 5c
- ITEM 5d ALCOHOL CONTENT WHEN USED: Provide the alcohol content of the ingredient at the time it is added to the finished product, e.g. 70% should be entered in the case of neutral spirits which were distilled at 98% by volume, which had been diluted to 70% alcohol by volume and then added to the product.
- PERCENT BY VOLUME IN FINAL PRODUCT: If all of the alcohol contained in the product is from one source, e.g. grain neutral spirits, enter 100%. List the percent of ITEM 5e alcohol by volume of any other alcoholic products, excluding flavors, which you have listed in Item 5a.
- ADDED FLAVORS: Fill out the appropriate items if the flavor(s) are purchased from another source or are self produced. The producer of any flavor which does not ITEM 6 have an approved ATF formula number must provide a complete quantitative formula, which lists all of the ingredients contained in the flavor to ATF, Product Compliance Branch, Room 5200, 650 Massachusetts Avenue, NW, Washington, DC, 20226. The formula must list the percentage (if any) of flavoring materials which are considered artificial according to United States Food and Drug Administration (USFDA) regulations (21 CFR). Quantitative amounts must be provided for vanillin, ethyl vanillin, synthetic maitol, ethyl maitol and fer other food additives, such as propylene glycol, sodium benzoate, ester gum, brominated vegetable oil (BVO), gum arabic/acacia, etc. All of the ingredients contained in the flavor(s) must be used for their intended purpose, must be approved for use in foods by the USFDA and must not exceed any limitation or restriction to which they may be subject. This information may be provided directly to ATF (Fax No. 202-927-8605), by the flavor producer or it may be provided through the importer of the alcoholic beverage. In either case, the name of the beverage producer, the importer and the name of the product must be included with the information provided.
- DIRECT ADDITIONS: Provide the amount, expressed in ppm, of any of the specific ingredients listed which are added directly to the product. Use the blank spaces to ITEM 7 list any other ingredients which are added to the product. In the case of vodka, provide the amount, expressed as ppm, of any citric acid and/or sugar which may have been added to the product.
- HERBS AND SPICES: Identify any spices and/or herbs used in the product by their common name and by the genus and species, e.g. Clove, Eugenia Caryophyllata. ITEM 8 In addition, identify the part(s) of the plant used, e.g. buds, leaves, or stems.

All spices and herbs used in the product must be approved by the USFDA. Although most spices and herbs are approved for use without limitation or restriction, the following is a noninclusive list of many herbs and spices which are subject to specific limitations or restrictions in alcoholic beverages:

- A) Artimisia (wormwood), Cedar White Aborvitae, Oak Moss, Tansy and Yarrow must be Thujone Free according to Association of Official Analytical Chemists Method (AOAC Method 9.091).
- Extracts of Camphor Tree, Sassafras Root and Leaf Extracts must be Safrole Free.
- C) Extracts of Cherry Pit and extracts of the leaves of Cherry Laurel, Peach and Elder may not contain more than 25ppm of Prussic Acid.
- D) Bitter Almond Oil produced from the pits of Bitter Almond, Peach, Apricot or Cherry must be free from Prussic Acid (FFPA) as determined by the AOAC Method 973.19.
- E) Cinchona Bark may not contribute more than 83ppm of total alkaloids (equivalent to 58ppm of quinine) to the finished alcoholic beverage.
- F) Oil of Rue may not be present at more than 4ppm and the actual herb at not more than 2ppm.
- G) Licorice Root and Licorice Root Extract may not contribute more than 1000ppm of Glycyrrhizin to the finished product.
- ITEM 9 COLOR ADDITION:
- ITEM 9a Self explanatory.

ITEM 2

- Color additives such as Red #40, Blue #1 and #2, Green #3, and Yellow #5 and #6 must be Food, Drug and Cosmetic (FD&C) certified. Other coloring materials such as ITEM 9b Beet Juice and other fruit juices are exempt from certification by FDA. If an ingredient such as Saffron or Paprika is used, please specify if it has been added for flavoring or coloring purposes. Please indicate if natural juices such as Elderberry are used for coloring or flavoring purposes.
- ITEM 10 AGING: Self explanatory.
- LIST OF INGREDIENTS AND METHOD OF MANUFACTURE: The importer is required to submit a method of manufacture and a complete list of every ingredient used ITEM 11 in the production of the alcoholic beverage product. The documentation must be on the foreign producer's letterhead and signed and dated by an official of the manufacturing company. If the documentation is written in a language other than English, it must be accompanied by a certified English translation. A dated Pre-Import Supplemental Information Sheet may be used in lieu of the complete list of ingredients.