

<p>FOR TTB USE ONLY</p> <p>TTB ID:1338220</p> <p>1. NAME AND ADDRESS OF APPLICANT / IMPORTER (See Instructions): Rooted Selections LLC 4605 161st ST Edmond, OK</p> <p>1a. MAILING ADDRESS (If different than above) / FOREIGN PRODUCER'S ADDRESS: 4605 NW 161st Street Edmond, OK 73013</p> <p>6. QUANTITATIVE LIST OF INGREDIENTS (If more space is needed, use space at the top of the next page or separate sheet): Fermentables Apples ; 100.0 Percentage</p>	<p style="text-align: center;">DEPARTMENT OF THE TREASURY ALCOHOL AND TOBACCO TAX AND TRADE BUREAU(TTB) FORMULA AND PROCESS FOR DOMESTIC AND IMPORTED ALCOHOL BEVERAGES <small>(See Instructions and Conditions at the end of this form)</small></p> <p>FORMULA #:OK-I-21014 - SUPERSEDING FORMULA <input type="checkbox"/></p> <p>2. CONTACT PERSON'S PHONE NUMBER / E-MAIL ADDRESS: 4057959912</p> <p>3. PLANT REGISTRY / BASIC PERMIT / BREWER'S NUMBER: OK-I-21014 OK-I-21014</p> <p>4. CLASS AND TYPE OF PRODUCT: (Approved) Other than standard wine/wine specialty</p> <p>5. PRODUCT NAME: Jaanianso Cognac Cask Aged Dry Cider</p> <p>7. METHOD OF MANUFACTURE / PROCESS OF PRODUCTION (If more space is needed, use space at the top of the next page or separate sheet): Apples were fresh pressed Juice was fermented with native yeast Fermented Apple Juice was aged in used Cognac casks Finished Cider was bottled unfiltered and unfiltered</p>
<p>8. TOTAL YIELD: 100.0 Percentage</p>	<p>9. ALCOHOL CONTENT OF FINISHED PRODUCT (range may be shown): 5.5- 5.5 % by Volume</p>
<p>9a. AMOUNT OF ALCOHOL FROM FLAVORS:</p>	<p>9b. AMOUNT OF ALCOHOL FROM BASE:</p>
<p>10. PRINTED NAME OF APPLICANT / IMPORTER:</p>	<p>11. BY (Signature and Title) (submitted electronically)</p>
<p>12. DATE:</p>	

FOR TTB USE ONLY (Items 13, 14, 15, and 16)

<p>13. FORMULATION:</p> <p>WINE PRODUCTS</p> <p><input type="checkbox"/> Approved subject to the provision of</p> <p>DISTILLED SPIRITS PRODUCTS</p> <p><input type="checkbox"/> Harmless coloring, flavoring, or blending materials must not total more than 25% by volume of the finished product.</p>	<p>LABELING(finished product only):</p> <p><input type="checkbox"/> The designation of the product must include a truthful and adequate statement of composition, such as</p> <p><input type="checkbox"/> Commodity statement</p> <p><input type="checkbox"/> The label must indicate the use of</p> <p style="margin-left: 20px;"> <input type="checkbox"/> caramel color <input type="checkbox"/> certified color(other than FD&C Yellow #5) <input type="checkbox"/> artificial flavor <input type="checkbox"/> FD&C Yellow #5 </p>
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- Sugar, dextrose, or levulose or a combination thereof must be used in an amount not less than 2.5% by weight of the cordial or liqueur.
- The use of refining agents must not alter the basic composition of the spirits.
- The blended whiskey must contain not less than 20% straight whiskey on a proof gallon basis.

- allergen(s)
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14. DATE: 12/09/2019	15. APPROVED - TTB SPECIALIST FOR THE ADMINISTRATOR, ALCOHOL AND TOBACCO TAX AND TRADE BUREAU Tracy Holden	16. EXPIRED(IMPORT ONLY): 12/09/2029
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TTB F 5100.51(11/2012)(TTB FORMS 5110.38, 5120.29 SUPERSEDED)

6. QUANTITATIVE LIST OF INGREDIENTS (Continued):

7. METHOD OF MANUFACTURE / PROCESS OF PRODUCTION(Continued):

GENERAL INSTRUCTIONS

Every person who is required to file a formula under 27 CFR Parts 4, 5, 7, 19, 24, 25, and 26 must submit this form to the Advertising, Labeling, and Formulation Division, Alcohol and Tobacco Tax and Trade Bureau, 1310 G St., NW, Box 12, Washington, D.C. 20005. Permit approval and formula approval are required prior to manufacture/importation of any product requiring a formula. Production may commence upon receipt by the proprietor of an approved formula on TTB F 5100.51.

The number of copies to be filed is as follows: one copy for TTB's records, and either one additional copy, or one additional copy for each facility identified in Item 1.

If the formula is approved, one copy will be retained by TTB and the remaining approved copy(ies) will be sent to the addressee. The addressee will forward approved copies (or two-sided reproductions) to each facility identified in Item 1.

SPECIFIC INSTRUCTIONS**Formula #- and Formula Superseded.**

Number the formulas in sequence commencing with the number "1." An applicant who has more than one facility must use a unique system of serial numbers that does not duplicate any formula number used at any plant. If this formula will supersede a previous approved formula with the same formula number, please check the box.

Item 1. Enter the name and complete address of the applicant or importer, and the city and state for all other facilities where the product will be produced if the product is produced domestically.

Item 1a. **(For Domestic Products)** Enter the complete mailing address of the applicant if different than the information in Item 1. **(For Imported Products)** Enter the complete name and mailing address of the foreign producer.

Item 2. Enter the contact person's full phone number including area code and extension, if necessary.

Item 3. Enter the plant registry/basic permit/brewer's notice number for each facility that will produce or import the product.

Item 4. The class and type must conform to one of the class and type designations in the regulations issued under the Federal Alcohol Administration Act. Wine products containing less than 7 percent alcohol by volume must be designated in accordance with the labeling regulations 27 CFR Part 24 and the Federal Food, Drug and Cosmetic Act, 21 CFR. Do not show a brand or fanciful name in item 4.

proprietor product number (if none, so indicate), drawback formula number (if none, so indicate), city and state of the flavor manufacturer, date of approval of the nonbeverage formula, alcohol content of the flavor or blender (if nonalcoholic, so indicate), and a description of any coloring material contained in the flavor or blender.

- (d) Identify all allergens added directly to the product or contained in the flavor materials. Allergens may include Crustacean shellfish, fish, soy (soybean(s), soya), wheat, milk, eggs, peanuts, or tree nuts. For shellfish and tree nuts, the label and formula must indicate the specific type or species.
- (e) Identify the use of any artificial sweeteners.

Distilled Spirits only:

- (f) If any type of wine (including vermouth) is to be used in the product, state the kind, percentage of wine to be used, whether the wine is domestic or imported, whether the wine contains added wine spirits, and the percentage of alcohol by volume of the wine, and the amount of alcohol contributed to the final product on a proof gallon basis.
- (g) If the finished product is to be labeled as containing a particular class and type of distilled spirits (such as "Blackberry Liqueur & Brandy" or "Coffee Liqueur & Non- Dairy Creamer") the ingredients used to produce the particular class and type of distilled spirits must be listed in a manner so that they are distinguishable from the remaining ingredients for the finished product.

Item 7. Show in sequence each step employed in producing the product including the step at which the specified materials will be added and the approximate period of time to complete production.

(For Malt Beverages) Describe in detail each special process used to produce a beer product. Omit processes customarily used in brewing such as pasteurization or ordinary filtration.

Item 8. Enter the total yield of the finished product, e.g., 150 gallons, 1500 gallons, 150 barrels.

Item 9. If the product is to be bottled at more than one alcohol content within the same tax rate, state the alcoholic content as a range to include all alcoholic contents at which the