

FOR TTB USE ONLY		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>		FORMULA #:OK-1-21014 - SUPERSEDING FORMULA
TTB ID: 1276118		2. CONTACT PERSON'S PHONE NUMBER / E-MAIL ADDRESS: 4057959912		
1. NAME AND ADDRESS OF APPLICANT / IMPORTER (See Instructions): ROOTED SELECTIONS LLC 4605 161ST ST EDMOND, OK 0000		3. PLANT REGISTRY / BASIC PERMIT / BREWER'S NUMBER: OK-1-21014 OK-1-21014		
1a. MAILING ADDRESS (If different than above) / FOREIGN PRODUCER'S ADDRESS: 4605 NW 161st Street Edmond, OK 73013		4. CLASS AND TYPE OF PRODUCT: (Approved) OTHER THAN STANDARD WINE/WINE SPECIALTY		
6. QUANTITATIVE LIST OF INGREDIENTS (If more space is needed, use space at the top of the next page or separate sheet): Fementables Cold Pressed Apple Juice ; 100.0 Percentage Flavor American Simcoe IPA hops; 2.0 - 3.0 Percentage;		5. PRODUCT NAME: Jaanihanso Dry Hopped Cider		
		7. METHOD OF MANUFACTURE / PROCESS OF PRODUCTION (If more space is needed, use space at the top of the next page or separate sheet): Hand crafted natural cider is fermented with wild yeast and dry-hopped with famous American Simcoe IPA hops. Unfiltered and bottle conditioned for natural carbonation.		
8. TOTAL YIELD: 100.0 Percentage		9. ALCOHOL CONTENT OF FINISHED PRODUCT (range may be shown): 5.5- 5.5 % by Volume		
9a. AMOUNT OF ALCOHOL FROM FLAVORS:		9b. AMOUNT OF ALCOHOL FROM BASE:		
10. PRINTED NAME OF APPLICANT / IMPORTER:		11. BY (Signature and Title) (submitted electronically)	12. DATE:	

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

13. FORMULATION:

LABELING (finished product only):

WINE PRODUCTS

Approved subject to the provision of
27 CFR 24.218 Other than standard wine

The designation of the product must include a truthful and adequate statement of composition, such as

Commodity statement

The label must indicate the use of

DISTILLED SPIRITS PRODUCTS

Harmless coloring, flavoring, or blending materials must not total more than 25% by volume of the finished product.
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.

caramel color
artificial flavor
allergen(s)

certified color (other than FD&C Yellow #5)
FD&C Yellow #5