

<b>FOR TTB USE ONLY</b>		<b>DEPARTMENT OF THE TREASURY</b>		FORMULA #:OK-I-21014 - 1
TTB ID:1276107		ALCOHOL AND TOCACCO TAX AND TRADE BUREAU(TTB)		SUPERSEDING
1. NAME AND ADDRESS OF APPLICANT / IMPORTER (See Instructions):		<b>FORMULA AND PROCESS FOR DOMESTIC AND IMPORTED ALCOHOL BEVERAGES</b>		FORMULA
ROOTED SELECTIONS LLC 4605 161ST ST EDMOND, OK 0000		(See Instructions and Conditions at the end of this form)		
2a. MAILING ADDRESS (If different than above) / FOREIGN PRODUCER'S ADDRESS:		2. CONTACT PERSON'S PHONE NUMBER / E-MAIL ADDRESS:		
4605 NW 161st Street Edmond, OK 73013		4057959912		
6. QUANTITATIVE LIST OF INGREDIENTS (If more space is needed, use space at the top of the next page or separate sheet):		3. PLANT REGISTRY / BASIC PERMIT / BREWER'S NUMBER:		
Fermentables Cold Pressed Apple Juice ; 90.0 Percentage Black Currant Juice ; 7.0 Percentage Sugar; 3.0 Percentage		OK-I-21014 OK-I-21014		
		4. CLASS AND TYPE OF PRODUCT: (Approved)		
		OTHER THAN STANDARD WINE/WINE SPECIALTY		
		5. PRODUCT NAME:		
		Janihanso Brut 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):		
		Wild yeast used for primary fermentation. Bottle fermented for at least six months according to traditional method		
8. TOTAL YIELD:		9. ALCOHOL CONTENT OF FINISHED PRODUCT (range may be shown):		
100.0 Percentage		6- 6 % 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)		12. DATE:
		(submitted electronically)		

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

<b>13. FORMULATION:</b>	<b>LABELING (finished product only):</b>
<b>WINE PRODUCTS</b> ✓ 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
<b>DISTILLED SPIRITS PRODUCTS</b> 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.	The label must indicate the use of caramel color                      certified color (other than FD&C Yellow #5) artificial flavor                      FD&C Yellow #5 allergen(s)