



DEPARTMENT OF THE TREASURY
BUREAU OF ALCOHOL, TOBACCO AND FIREARMS
WASHINGTON, D.C. 20226

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APR 29 1994

RECEIVED

MAY - 3 1994

Mr. Gordon E. Specht
Scott Laboratories
2220 Pine View Way
P.O. Box 4559
Petaluma, California 94955 SCOTT LABORATORIES, INC.

Dear Mr. Specht:

This is in response to your letter dated April 13, 1994, in which you request a general approval for a product currently being used by many wineries.

The product is a yeast nutrient produced by the Lallemand yeast company called Fermaid K. You state that many wineries have used this product since it was developed over eight years ago and that Scott Laboratories is the exclusive distributor for this product in the United States.

You indicate that Scott Laboratories began marketing Fermaid K when it ended its marketing agreement with the producer of Yeastex-61, a similar proprietary yeast nutrient which was specifically listed as an approved winemaking material in the now obsolete Part 240 of 27 CFR.

You state that since the specific product name "Fermaid K" does not appear on the approved list of materials used in winemaking, some of your customers are curious about its status with the Bureau of Alcohol, Tobacco and Firearms (ATF).

You indicate that the ingredients of Fermaid K are as follows:

1. Di-Ammonium Phosphate
2. Magnesium Sulfate
3. Inactive Yeast
4. Thiamine
5. Folic Acid
6. Niacin
7. Calcium Pantothenate

You state that all of these ingredients are generally recognized as safe (GRAS) while some of them are actually listed separately in the approved ATF list of ingredients for winemaking.

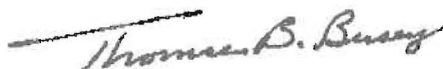
Mr. Gordon E. Specht

After reviewing this matter, we have determined that di-ammonium phosphate, inactive yeast, and thiamine have specifically been approved by ATF for use in wine production and are listed in the table in 27 CFR 24.246. The other four ingredients of Fermaid K are not specifically listed in ATF regulations but have been approved by the Food and Drug Administration (FDA) for various uses, within certain limitations, in accordance with good manufacturing practice.

We have no objection to the use of Fermaid K as a yeast nutrient in the production of wine as long as the ingredients of Fermaid K are used within the limitations specified by ATF and/or FDA regulations, if any, and their use is in accordance with good manufacturing practice.

If we can be of further assistance, please do not hesitate to contact us.

Sincerely yours,



Thomas B. Busey
Chief, Wine and Beer Branch

cc: Regional Director (Compliance)
Western Region