



**TEXAS ALCOHOLIC
BEVERAGE COMMISSION**

Texans Helping Businesses & Protecting Communities

**CERTIFICATE OF APPROVAL OF LABELS FOR
MALT BEVERAGES**

Date: April 20, 2020

Label Certificate Number: 1086543

Pursuant to the application of : MAINE BEER COMPANY LLC

Holder of permit/license number : S1084802

Brand : MAINE LUNCH IPA (ADD SIZE)

Class : ALE - MALT BEVERAGE GREATER THAN 4.0% ALC/WT

Style : IPA

Size(s) : 5.16 GAL

Container Type : KEG

Container Material : ALUMINUM

Stated Alc. Content : 7% ALC/VOL

Tested Alc. Content : 6.83% ALC/VOL

TTB Number : 20072001000542

are hereby approved with the same conditions and restrictions as the Federal Certificate of Label Approval (COLA) issued by the Department of Treasury (TTB). If label changes require a new Federal COLA(s) to be obtained, new Texas label approval will also be required.

Labels approved by this certificate are for use on containers having the same capacity as represented hereon.

This certificate shall not operate to relieve any person from liability for any violation of the Federal Alcohol Administration Act, the Texas Alcoholic Beverage Code, or any Rules and Regulations thereunder, resulting from the failure of any container bearing the labels herein approved, or the contents of such container, to conform to the statements and representations made on such labels.

APPROVAL OF THIS LABEL DOES NOT SIGNIFY COMPLIANCE WITH TABC'S CODES AND RULES.

Label Approval Section

Tax Division

Label.Approval@tabc.texas.gov

**c/o MAINE BEER COMPANY LLC
525 US ROUTE 1
FREEPORT, ME 04032-7009**



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

Lunch

MAINE BEER COMPANY
FREEPORT, MAINE



INDIA PALE ALE

Alc. By Vol.: 7%

Net Contents:

15.5 U.S. Gallons ☐

5.16 U.S. Gallons ☒

GOVERNMENT WARNING:

(1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.

ATTENTION - READ BEFORE TAPPING

THIS KEG MAY RUPTURE AND CAUSE INJURY IF OVER-PRESSURIZED WITH COMPRESSED AIR OR CO₂. TAPPING SYSTEM AND PRESSURE REGULATOR SHOULD EACH BE EQUIPPED WITH A PRESSURE RELIEF (BLOW OFF) DEVICE. IF YOU ARE NOT FAMILIAR WITH TAPPING EQUIPMENT, CONSULT YOUR RETAILER OR LOCAL BEER DISTRIBUTOR.

Please help us take care of our beer.

1. To ensure highest quality, keep keg stored at 36°- 40°F.
2. Please clean the draft line used to serve our beer every 30 days.
3. For optimal clarity, do not agitate this keg and please store in the upright position.

NOTICE: The above named brewer is the producing brewer of the product contained in this keg. This brewer identification replaces and supersedes any other brewer name which may appear on this keg.