



TEXAS ALCOHOLIC BEVERAGE COMMISSION

Texans Helping Businesses & Protecting Communities

CERTIFICATE OF APPROVAL OF LABELS FOR MALT BEVERAGES

Date: August 28, 2020

Label Certificate Number: 1096010

Pursuant to the application of : MAINE BEER COMPANY LLC

Holder of permit/license number : S1084802

Brand : MAINE DINNER DOUBLE IPA

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 : 8.2% ALC/VOL

Tested Alc. Content : 8.31% ALC/VOL

TTB Number : 20072001000638

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

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Dinner

MAINE BEER COMPANY
FREEPORT, MAINE



DOUBLE INDIA
PALE ALE

Alc. By Vol.: 8.2%

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 REGU-
LATOR SHOULD EACH BE EQUIPPED WITH A PRES-
SURE 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.
4. Beer intended to be served within 45 days of
stamped born on date.

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.