

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: DEC92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	4	1,890	303	0	0	1,890	303	10,729	1,845
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,845
JUL 92	25	45	2,141	2,808	0	0	2,141	2,808	15,072	4,653
AUG 92	25	60	2,179	3,944	0	0	2,179	3,944	17,251	8,597
SEP 92	25	55	2,156	4,158	0	0	2,156	4,158	19,407	12,755
OCT 92	25	24	1,951	1,241	0	0	1,951	1,241	21,358	13,996
NOV 92	25	13	2,118	571	0	0	2,118	571	23,476	14,567
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	14,567
TOTAL	300	221	25,564	14,567	0	0	25,564	14,567		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED TIME PERIOD	ESTIMATED HOURS	% COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	100
2. Flavor evaluation	01/01/92 - 12/31/92	100	100
3. Sample evaluation	01/01/92 - 12/31/92	100	100
	* TOTAL	300	

III. MONTHLY ACTIVITY

NO ACTIVITY

V. G. Garrard
PREPARED BY


APPROVED

88524092

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: JUN92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	4	1,890	303	0	0	1,890	303	10,729	1,845
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,845
JUL 92	25	0	2,141	0	0	0	2,141	0	15,072	1,845
AUG 92	25	0	2,179	0	0	0	2,179	0	17,251	1,845
SEP 92	25	0	2,156	0	0	0	2,156	0	19,407	1,845
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	1,845
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	1,845
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	1,845
TOTAL	300	24	25,564	1,845	0	0	25,564	1,845		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED TIME PERIOD	ESTIMATED HOURS	% COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	20
2. Flavor evaluation	01/01/92 - 12/31/92	100	20
3. Sample evaluation	01/01/92 - 12/31/92	100	20
	* TOTAL	300	

III. MONTHLY ACTIVITY

No activity in June.

Vic Garrard

PREPARED BY

APPROVED

88524093

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: MAY92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	4	1,890	303	0	0	1,890	303	10,729	1,845
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,845
JUL 92	25	0	2,141	0	0	0	2,141	0	15,072	1,845
AUG 92	25	0	2,179	0	0	0	2,179	0	17,251	1,845
SEP 92	25	0	2,156	0	0	0	2,156	0	19,407	1,845
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	1,845
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	1,845
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	1,845
TOTAL	300	24	25,564	1,845	0	0	25,564	1,845		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED TIME PERIOD	ESTIMATED HOURS	% COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	20
2. Flavor evaluation	01/01/92 - 12/31/92	100	20
3. Sample evaluation	01/01/92 - 12/31/92	100	20
	* TOTAL	300	

III. MONTHLY ACTIVITY

During May, compounding continued on a Mapleine type flavor, additives to improve reclaim and menthol type additives that would exhibit cooling without using menthol. Samples of these type flavors will be made as soon as possible.

Vic Barrard
PREPARED BY

Vh.
APPROVED

88524094

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: APR92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	0	1,890	0	0	0	1,890	0	10,729	1,542
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,542
JUL 92	25	0	2,141	0	0	0	2,141	0	15,072	1,542
AUG 92	25	0	2,179	0	0	0	2,179	0	17,251	1,542
SEP 92	25	0	2,156	0	0	0	2,156	0	19,407	1,542
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	1,542
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	1,542
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	1,542
TOTAL	300	20	25,564	1,542	0	0	25,564	1,542		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED	ESTIMATED	Z
	TIME PERIOD	HOURS	COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	12
2. Flavor evaluation	01/01/92 - 12/31/92	100	12
3. Sample evaluation	01/01/92 - 12/31/92	100	12
	* TOTAL	300	

III. MONTHLY ACTIVITY

NO ACTIVITY

Vic Garrard
PREPARED BY


APPROVED

88524095

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: MAR92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	0	1,890	0	0	0	1,890	0	10,729	1,542
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,542
JUL 92	25	0	2,141	0	0	0	2,141	0	15,072	1,542
AUG 92	25	0	2,179	0	0	0	2,179	0	17,251	1,542
SEP 92	25	0	2,156	0	0	0	2,156	0	19,407	1,542
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	1,542
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	1,542
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	1,542
TOTAL	300	20	25,564	1,542	0	0	25,564	1,542		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED TIME PERIOD	ESTIMATED HOURS	% COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	12
2. Flavor evaluation	01/01/92 - 12/31/92	100	12
3. Sample evaluation	01/01/92 - 12/31/92	100	12
	* TOTAL	300	

III. MONTHLY ACTIVITY

During March, the two Old Gold Filter samples containing flavored reclaim tobacco at 8% and 12% have been evaluated. Initial panel results showed promise when compared to an Old Gold Filter Control. The samples will be evaluated by the PD panel next month after further aging.

Vic Garrard
PREPARED BY


APPROVED

88524096

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: FEB92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	0	2,217	0	0	0	2,217	0	6,652	1,394
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,394
MAY 92	25	0	1,890	0	0	0	1,890	0	10,729	1,394
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,394
JUL 92	25	0	2,141	0	0	0	2,141	0	15,072	1,394
AUG 92	25	0	2,179	0	0	0	2,179	0	17,251	1,394
SEP 92	25	0	2,156	0	0	0	2,156	0	19,407	1,394
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	1,394
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	1,394
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	1,394
TOTAL	300	18	25,564	1,394	0	0	25,564	1,394		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED TIME PERIOD	ESTIMATED HOURS	% COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	10
2. Flavor evaluation	01/01/92 - 12/31/92	100	10
3. Sample evaluation	01/01/92 - 12/31/92	100	10
	* TOTAL	300	

III. MONTHLY ACTIVITY

During February, flavor additives were compounded to be applied to reclaim tobacco. Two samples were prepared utilizing the flavored reclaim tobacco.

Vic Garrard
PREPARED BY


APPROVED

88524097

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: JAN92

PROJECT NO.: 8-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	0	2,164	0	0	0	2,164	0	4,435	0
MAR 92	25	0	2,217	0	0	0	2,217	0	6,652	0
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	0
MAY 92	25	0	1,890	0	0	0	1,890	0	10,729	0
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	0
JUL 92	25	0	2,141	0	0	0	2,141	0	15,072	0
AUG 92	25	0	2,179	0	0	0	2,179	0	17,251	0
SEP 92	25	0	2,156	0	0	0	2,156	0	19,407	0
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	0
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	0
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	0
TOTAL	300	0	25,564	0	0	0	25,564	0		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED	ESTIMATED	Z
	TIME PERIOD	HOURS	COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	0
2. Flavor evaluation	01/01/92 - 12/31/92	100	0
3. Sample evaluation	01/01/92 - 12/31/92	100	0
	* TOTAL	300	

III. MONTHLY ACTIVITY

No activity in January.

Vic Garrard
PREPARED BY

Vh
APPROVED

88524098

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: JUL92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	4	1,890	303	0	0	1,890	303	10,729	1,845
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,845
JUL 92	25	45	2,141	2,808	0	0	2,141	2,808	15,072	4,653
AUG 92	25	0	2,179	0	0	0	2,179	0	17,251	4,653
SEP 92	25	0	2,156	0	0	0	2,156	0	19,407	4,653
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	4,653
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	4,653
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	4,653
TOTAL	300	69	25,564	4,653	0	0	25,564	4,653		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED	ESTIMATED	%
	TIME PERIOD	HOURS	COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	40
2. Flavor evaluation	01/01/92 - 12/31/92	100	35
3. Sample evaluation	01/01/92 - 12/31/92	100	25
	* TOTAL	300	

III. MONTHLY ACTIVITY

During July, various mint type flavors were compounded for use in the NFL project. Work continued on compounding a Mapleline type flavor as a possible replacement. Samples utilizing the above compounded flavor will be made next month.

Vic Garrard
PREPARED BY


APPROVED

88524099

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: AUG92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	4	1,890	303	0	0	1,890	303	10,729	1,845
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,845
JUL 92	25	45	2,141	2,808	0	0	2,141	2,808	15,072	4,653
AUG 92	25	60	2,179	3,944	0	0	2,179	3,944	17,251	8,597
SEP 92	25	0	2,156	0	0	0	2,156	0	19,407	8,597
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	8,597
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	8,597
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	8,597
TOTAL	300	129	25,564	8,597	0	0	25,564	8,597		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED TIME PERIOD	ESTIMATED	%
		HOURS	COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	75
2. Flavor evaluation	01/01/92 - 12/31/92	100	65
3. Sample evaluation	01/01/92 - 12/31/92	100	60
	* TOTAL	300	

III. MONTHLY ACTIVITY

During August, a Mapleine type flavor was compounded as a replacement for Mapleine Code #362 and samples will be prepared next month. Various additives were evaluated that would possibly enhance and/or stabilize mint type flavors for use in the NFL project.

Vic Garrard
PREPARED BY


APPROVED

88524100

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: SEP92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	4	1,890	303	0	0	1,890	303	10,729	1,845
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,845
JUL 92	25	45	2,141	2,808	0	0	2,141	2,808	15,072	4,653
AUG 92	25	60	2,179	3,944	0	0	2,179	3,944	17,251	8,597
SEP 92	25	55	2,156	4,158	0	0	2,156	4,158	19,407	12,755
OCT 92	25	0	1,951	0	0	0	1,951	0	21,358	12,755
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	12,755
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	12,755
TOTAL	300	184	25,564	12,755	0	0	25,564	12,755		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED	ESTIMATED	%
	TIME PERIOD	HOURS	COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	80
2. Flavor evaluation	01/01/92 - 12/31/92	100	75
3. Sample evaluation	01/01/92 - 12/31/92	100	65
	* TOTAL	300	

III. MONTHLY ACTIVITY

During September, work continued on minty type flavor enhancers for use in the NFL Project. Kent Golden Light 85 samples were prepared utilizing the compounded Mapleine type flavor as a replacement for Mapleine Code #362. Panel evaluations of the Mapleine type samples will be conducted as soon as the samples are properly aged.

Vic Garrard
PREPARED BY


APPROVED

88524101

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: OCT92

PROJECT NO.: 8-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	4	1,890	303	0	0	1,890	303	10,729	1,845
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,845
JUL 92	25	45	2,141	2,808	0	0	2,141	2,808	15,072	4,653
AUG 92	25	60	2,179	3,944	0	0	2,179	3,944	17,251	8,597
SEP 92	25	55	2,156	4,158	0	0	2,156	4,158	19,407	12,755
OCT 92	25	24	1,951	1,241	0	0	1,951	1,241	21,358	13,996
NOV 92	25	0	2,118	0	0	0	2,118	0	23,476	13,996
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	13,996
TOTAL	300	208	25,564	13,996	0	0	25,564	13,996		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED	ESTIMATED	%
	TIME PERIOD	HOURS	COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	90
2. Flavor evaluation	01/01/92 - 12/31/92	100	85
3. Sample evaluation	01/01/92 - 12/31/92	100	70
	* TOTAL	300	

III. MONTHLY ACTIVITY

During October, Old Gold Filter and Kent Golden Light samples were prepared utilizing the compounded Mapeine replacement. Benchwork continued on minty type flavor enhancers for use in the NFL project.

Vic Garrard
PREPARED BY


APPROVED

88524102

RESEARCH AND DEVELOPMENT PROJECT STATUS REPORT

DATE: NOV92

PROJECT NO.: B-317

PROJECT NAME: FLAVOR COMPOUNDING (1992)

PROJECT DESCRIPTION:

To establish an on-going in-house program of flavor compounding in order to gain expertise and thereby develop uniquely different flavors which will give this company a competitive edge in the market place via improved and/or unique products.

I. COSTS

MONTH	HOURS		WAGES/OVERHEAD		OTHER		TOTAL		CUMULATIVE	
	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL	BUDGET	ACTUAL
			\$	\$	\$	\$	\$	\$	\$	\$
JAN 92	25	0	2,271	0	0	0	2,271	0	2,271	0
FEB 92	25	18	2,164	1,394	0	0	2,164	1,394	4,435	1,394
MAR 92	25	2	2,217	148	0	0	2,217	148	6,652	1,542
APR 92	25	0	2,187	0	0	0	2,187	0	8,839	1,542
MAY 92	25	4	1,890	303	0	0	1,890	303	10,729	1,845
JUN 92	25	0	2,202	0	0	0	2,202	0	12,931	1,845
JUL 92	25	45	2,141	2,808	0	0	2,141	2,808	15,072	4,653
AUG 92	25	60	2,179	3,944	0	0	2,179	3,944	17,251	8,597
SEP 92	25	55	2,156	4,158	0	0	2,156	4,158	19,407	12,755
OCT 92	25	24	1,951	1,241	0	0	1,951	1,241	21,358	13,996
NOV 92	25	13	2,118	571	0	0	2,118	571	23,476	14,567
DEC 92	25	0	2,088	0	0	0	2,088	0	25,564	14,567
TOTAL	300	221	25,564	14,567	0	0	25,564	14,567		

II. TECHNICAL APPROACH

COMPONENT	ESTIMATED	ESTIMATED	Z
	TIME PERIOD	HOURS	COMPLETED
1. Flavor compounding	01/01/92 - 12/31/92	100	95
2. Flavor evaluation	01/01/92 - 12/31/92	100	90
3. Sample evaluation	01/01/92 - 12/31/92	100	85
	* TOTAL	300	

III. MONTHLY ACTIVITY

During November, compounding continued on stable minty type flavors for use in menthol products.

Vic Garrard
PREPARED BY


APPROVED

88524103