Association Business Meeting Agenda

2015 AAFCO Annual Meeting
Marriott City Center
Denver, Colorado
Monday, August 3, 2015
9:45 am – 10:30 am
Colorado E & F

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1.) Convene Business Session of the Association. – Richard Ten Eyck, President

2.) Acceptance of committee reports from: Collaborative Check Sample, Current Issues and Outreach, Education and Training, Enforcement Issues, Feed and Feed Ingredient Manufacturing, Feed Labeling, Ingredient Definitions, Inspection and Sampling, Laboratory Methods and Services, Model Bills and Regulations, Pet Food and Strategic Affairs. –Mark LeBlanc, President-Elect (Reports are published on the AAFCO website in the Annual meeting 2015 page, Bottom Right side and in hardcopy distributed to meeting attendees)

3.) Acceptance of Committee Recommendations: –Mark LeBlanc, President-Elect

Enforcement Issues (1):
Report starts on page 9 of the Committee Report Book

1.) Remove the word “tentative” in the section header on page 280, AAFCO Enforcement Guidelines, in the 2015 Official Publication. Board recommends acceptance

Ingredient Definitions 1-5:
Report starts on page 27 of the Committee Report Book

1.) Publish the following new definitions as Tentative in the Official Publication
   a. T6.17 L-Methionine
      T6.17 L-Methionine is a product containing a minimum of 98.5% L-isomer of 2-amino-4-(methylthio)butanoic acid. L-Methionine is produced by Escherichia coli K12 fermentation followed by enzymatic conversion to L-methionine. The percentage of L-methionine must be guaranteed. (Proposed 2015) Board recommends acceptance

   b. T27.9 Deoiled corn distillers dried grains with solubles, solvent extracted
      T 27.9 Deoiled corn distillers dried grains with solubles, solvent extracted is the product resulting from the solvent extraction of oil from corn
distillers dried grains with solubles (DDGS) to result in a crude fat content of less than 3% on an as fed basis. It is intended as a source of protein. The label shall include a guarantee for minimum crude protein and maximum sulfur. The words “solvent extracted” are not required when listing as an ingredient in a manufactured feed. (Proposed 2015) **Board recommends acceptance**

c. T93.9 Hydrolyzed Wheat Protein
   T93.9 Hydrolyzed Wheat Protein is the product resulting from complete enzymatic hydrolysis of isolated vital wheat gluten and must contain not less than 80% crude protein and not more that 1.5% ash and 6.0% crude fat. (Proposed 2015) **Board recommends acceptance**

d. T96.13 Molasses Hydrolyzed Yeast
   T96.13 Molasses Hydrolyzed Yeast is a concentrated, non-extracted, partially soluble yeast digest. Yeast cells are sourced from the fermentation of molasses for ethanol production. Solubilization is accomplished by enzymatic hydrolysis of whole Saccharomyces cerevisiae cells. Salts may be added as processing aids in accordance with good manufacturing practices. It must not contain less than 30% crude protein. (Proposed 2015) **Board recommends acceptance**

2.) Move the definition for T33.19 Hydrogenated Glycerides to Official. **Board recommends acceptance**
   T33.19 Hydrogenated Glycerides are obtained by hydrogenation of animal fats or vegetable oils. Specifications of animal fats or vegetable oils used to produce the hydrogenated glycerides must meet the requirements stated in AAFCO definition 33.1 (for Animal Fat) and AAFCO definition 33.2 (for Vegetable Fat, or oil), respectively. The specification for tallow must specify insoluble impurities not more than 0.15% to be consistent with BSE feed regulation 21 CFR 589.2000 and 589.2001 and a guaranteed titer above 40°C. The source of the hydrogenated glycerides must be indicated on the label. The hydrogenated glycerides must contain, and be guaranteed for, not less than 90% total ester content, not more than 0.8% unsaponifiable matter, not more than 0.001% heavy metals, and not more than 5 of iodine value. The maximum moisture, maximum insoluble matter, maximum free fatty acids, saponification value, and melting range must also be guaranteed on the label. If an antioxidant is used, the common name or names must be indicated on the label, followed by the words “used as a preservative.” (Proposed 2012, Adopted xxxx)

3.) Add Paenibacillus lentus to each of the carbohydrase enzyme categories of alpha-Amylase, beta-Glucanase, Hemicellulase, beta-Mannanase, and Xylanase in table 30.1 in the OP.(2015 OP page 374) **Board recommends acceptance**

4.) Delete the following Tentative definition in the Official Publication:
   71.39 Mustard Meal, Solvent Extracted, 2015 OP page 422 **Board recommends acceptance**
71.30 Mustard Meal, Solvent Extracted** is the product obtained by grinding the cake which remains after removal of some of the oil by mechanical extraction, and removing most of the remaining oil by solvent extraction. Obtained from the seed of cultivated mustard plants (Brassica sp.) (Proposed 1972, Adopted 1973) IFN 5-12-149 Mustard seeds meal solvent extracted Rations should be restricted to cattle and sheep and not contain more than 10% for cattle and 10% for sheep. It should not be fed to lactating dairy cows if milk production is for human consumption because of objectionable taste and/or odor.

5.) Edit the tentative definitions by adding Lentil as an accepted pulse crop to T60.113 Pulse fiber, T60.114 Pulse flour, T60.115 Pulse protein and T60.116 Pulse starch. (2015 OP Page 415-416) in the Official Publication Board recommends acceptance

a. T60.113 Pulse fiber consists primarily of the outer coverings and/or hull of pulse crops derived from pulse dry milling. Pulse crops include the edible seeds of legumes (excluding oil seeds). Acceptable pulse crops are listed below. The product must contain not less than 23% crude fiber on a dry matter basis. If a conditioning agent is used, the name of the conditioning agent must be shown as an added ingredient. If the ingredient bears a name descriptive of its kind or origin, it must correspond thereto. (e.g., pea fiber) (Proposed 2015) Accepted pulse crops: IFN 05-17-726 – Pea (Pisum sativum L.); Lentil (Lens culinaris)

b. T60.114 Pulse flour is the fraction remaining after removal of fiber from pulse seeds. It is obtained from mechanically dehulled and dry milled pulse seeds. This flour fraction must be free of fiber and/or seed hull/pod, except in such amounts as might occur unavoidably in good manufacturing practices. Pulse crops include the edible seeds of legumes (excluding oil seeds). Acceptable pulse crops are listed below. The ingredient must contain not less than 20% crude protein and not more than 3% crude fiber on a dry matter basis. If a conditioning agent is used, the name of the conditioning agent must be shown on the product label as an added ingredient. If the ingredient bears a name descriptive of its kind or origin, it must correspond thereto (e.g., pea flour). (Proposed 2015) Accepted pulse crops: IFN 05-17-726 – Pea (Pisum sativum L.); Lentil (Lens culinaris)

c. T60.115 Pulse protein is the mechanically separated protein fraction free of the fiber and/or seed hull/pod, except in such amounts as might occur unavoidably in good manufacturing practices. It is obtained from dehulled, dry milled and air-classified pulse seeds. Pulse crops include the edible seeds of legumes (excluding oil seeds). Acceptable pulse crops are listed below. The product must contain not less than 53% crude protein on a dry matter basis. If a conditioning agent is used, the name of the conditioning agent must be shown as an added ingredient. If the ingredient bears a name descriptive of its kind or origin, it must correspond
thereto. (e.g., pea protein) (Proposed 2015) Accepted pulse crops: IFN 05-17-726 – Pea (Pisum sativum L.); Lentil (Lens culinaris)

d. T60.116 Pulse starch is the fraction remaining after removal of protein and fiber from pulse seeds. It is obtained from mechanically dehulled, dry milled and air-classified pulse seeds. This starch fraction must be free of fiber and/or seed hull/pod, except in such amounts as might occur unavoidably in good manufacturing practices. Pulse crops include the edible seeds of legumes (excluding oil seeds). Acceptable pulse crops are listed below. The product must contain not less than 65% starch on a dry matter basis. If a conditioning agent is used, the name of the conditioning agent must be shown on the product label as an added ingredient. If the ingredient bears a name descriptive of its kind or origin, it must correspond thereto. (e.g., pea starch) (Proposed 2015) Accepted pulse crops: IFN 05-17-726 – Pea (Pisum sativum L.); Lentil (Lens culinaris)

Model Bill 1-3:
Report starts on page 38 of the Committee Report Book

1.) The Model Bills and Regulations Committee states that the revisions proposed by the Pet Food Committee to the AAFCO Dog and Cat Nutrient Profiles as indicated in (Attachment A) conform to the Model Bill and Regulations and that the AAFCO Board of Directors review the proposal for future consideration of the Association membership. **Board recommends acceptance**

2.) The Model Bills and Regulations Committee states that revisions proposed to Model Regulation PF7 as indicated in (Attachment B) conform to the Model Bill and Regulations and that the AAFCO Board of Directors review the proposal for future consideration of the Association membership. **Board recommends acceptance**

3.) The Model Bills and Regulations Committee states that revisions proposed to the tables in Model Regulations PF2(i) and PF3(c) as indicated in (Attachment C) conform to the Model Bill and Regulations and that the AAFCO Board of Directors review the proposal for future consideration of the Association membership. **Board recommends acceptance**

4.) The Board recommends enforcement dates be inserted into the front of the 2016 OP for Nutrient Profiles as well as changes to PF7. The Pet Food committee recommends that the revisions to the AAFCO Dog and Cat Food Nutrient Profiles not be enforced until 12 months for new products in development and 24 months for existing products after publication of the revised AAFCO Dog and Cat Food Nutrient Profiles in the print version of the AAFCO OP. The Pet Food committee also recommends that the revisions to PF7 of the Pet Food Model Regulations for Pet and Specialty Pet Food Under the Model Bill not be enforced
until enforcement commences for the revised AAFCO Dog and Cat Food Nutrient Profiles.

Delayed enforcement and implementation of the revised PF7 language for nutritional adequacy statements would allow nutritional adequacy statements on products in the marketplace to be either: verbatim as shown in 2014 OP hard copy, or verbatim as shown in the OP hard copy containing the revised nutrient profiles, until 24 months after publication of the revised nutrient profiles at which time the statement must be as verbatim in the revised PF7.

4.) Nominating Committee* –Bob Waltz, Chair

The Nominating Committee recommends the following slate for Board of Directors to take office January 1, 2016:

President: Mark LeBlanc (LA)
President-elect: Ken Bowers (KS)
Secretary-Treasurer: Ali Kashani (WA)
Sr. Director: Dan Danielson (TN)
Sr. Director: Stan Cook (MO)
Jr. Director: Robert Geiger (IN)
Jr. Director: Kirsten Green (KY)
Jr. Director: Erin Bubb (PA)
Immediate past President: Richard Ten Eyck (OR)

* Any Board nominations from the floor should be sent to the Secretary Treasurer prior to the meeting. Email them to aafco@aafco.org.

This concludes committee recommendations needing membership approval.

5.) Credential Report – FASS

Number of Voting Members Represented
Number of States in attendance
Number of Countries
Number of FDA Representatives
Number of Life Members
Total Meeting Attendance

10:30 AM Adjourn