

Ingredient Definitions Committee Report
Midyear 2022
Mobile, AL
January 18, 2022
5:00 – 6:30PM Eastern

Recommendations to the Board and Association membership:

When needed, text is presented in appendix C . Workgroup reports are in appendix B. ODI edits are in appendix D.

- 1) Publish a new tentative definition to organisms in [36.11 Dried Fermentation Product](#) to allow the use of Lactobacillus diolivorans as a silage inoculant. Leave the existing definition in place.
- 2) Make the following changes in ODI: (tentative changes do not go into ODI) **

ODI Action	Name	Reference	Comments
New Name	Dried Lactobacillus diolivorans Fermentation Product	36.11	Business meeting xx/xx/xxxx

**ODI updating—in order to add transparency of the impact of committee decisions on the Online Database of Ingredients (ODI) label validation tool, the committee recommendations will include a table of the anticipated changes to ODI to reflect changes to common or usual names and/or references in the OP. It is anticipated this table will also appear in the front of the OP with the dates of adoption by the Association Membership. OP section editors are responsible for the accuracy of the ODI updates.

Board Action:

To be considered in May 2022

Association Action:

To be considered in August 2022

Recommendations not needing further Association review

- 1.) Edit 36.14 to reflect nomenclature changes. New text is in appendix C.
- 2.) Edit 36.11 and 36.12 to reflect nomenclature changes. New text is in appendix C.
- 3.) Edit 66.5 to reflect nomenclature changes. New text is in appendix C.
- 4.) ODI Editorial Changes: See Attachment D

Referrals to other AAFCO committees: -none-

Minutes IDC January 18, 2022

The Committee met virtually and in person with over 400 attendees. Committee member roll call on Google Doc was Displayed by Kent Kitade. A quorum was present with 21 out of 26 voting members present including Richard Ten Eyck, Laura Scott, Kent Kitade, Charlotte Conway (FDA), Ken Bowers, Erin Bubb, Stan Cook, Dave Dressler, James Embry, Maggie Faba, Ashlee-Rose Ferguson, Jacob Fleig, Brett Groves, Falina Hutchinson, Darrell Johnson, Dan King, Mark

LeBlanc, Dave Phillips, Nathan Price, Kimberly Truett, George Ferguson, Jennifer Kormos
CAN...(no vote), Shannon Jordre (FDA).....(no vote), Ashley Shaw (FDA) (no Vote)

Absent: Austin Therrell, Ali Kashani (retired), Tom Phillips, Cory Skier, Kelli Younker,

Regulators were asked if anyone would like to join the committee. No one came forward.

An Informational pre-call was held January 6, 2022 11:30AM – 1:30 EST. Recording is in the
BIN calendar event on that day.

OP Content

1. Common Food Index Procedures – Kent Kitade The motion to accept the Common Food Index Procedures and forward them to strategic affairs committee for inclusion into the AAFCO Procedures manual was made by Kent Kitade and seconded by Erin Bubb. Motion was tabled (moved by Dave Dressler and seconded by Nathan Price) until the next IDC meeting to give the committee time to review all the documents. The procedures were reviewed and discussed by the committee and advisors. Some committee members asked to see the associated CFI portal questions. They were eventually displayed on the screen and are in the BIN with the meeting documents. They are also attached to these minutes in appendix B. A Question was raised about subcommittee member qualifications. Members are collecting information and providing it to the IDC. No special qualifications are anticipated. There are requests by the Board of Directors that need to be reviewed pertaining to subcommittee make up. Laura Scott will meet with the subcommittee to voice the BOD requests. Comments were made as to the complexity of the review process. The process is being structured to deal with the small percentage of ingredients that are not easy decisions. Most common food ingredients will be very straight forward. A question was raised about the cost of press releases. Most of these costs are for posting them and the staff time to write them. Chair of SAC asked for indications where the CFI procedures should be placed in the procedures manual. Response was that It will be at the discretion of the procedure manual editor. The CFI online database needs input from technology committee. There is anticipation of front loading the list from ODI user lists. Industry is able to also start their own common food lists to harmonize terminology. It was pointed out that dietary supplements are a subset of human foods and may not be appropriate for animals. The question was raised if process feed terms can be added to these?
2. Establish a feed term for “Finished Feed” and “~~Total Ration~~.” -- Kimberly Truett. This item was skipped, it will be presented at the next meeting.
3. Delete definition [3.2 Dehydrated Alfalfa](#) -- Erin Bubb Motion to delete definition 3.2 Dehydrated Alfalfa from the Official Publication was made by Erin Bubb and Seconded by George Ferguson. Ms. Bubb provided a recent history of modifying alfalfa definitions. The result of those modifications has eliminated the need for this definition. Alfalfa that is in the marketplace will fit into definitions 3.1 or 3.5. Extensive discussion pursued both for and against the action. Motion Failed 0 in Favor, 18 against with Erin, Maggie and Ashlee Rose voicing abstentions. No further action is anticipated.
4. Maggie Faba moved and Falina Hutchinson seconded to Add a new tentative definition to organisms in [36.11 Dried Fermentation Product](#) to allow the use of Lactobacillus diolivorans as a silage inoculant . Motion passed without objections or abstentions. Text is in appendix C.
5. **(Completed before agenda item 4)** Edit to list in [36.14 Direct-Fed Microorganisms](#) – Maggie Faba
 - a. Maggie Faba moved to Edit 36.14 as displayed Charlotte Conway seconds: Add new text to follow *Enterococcus diacetylactis, *Enterococcus lactis, and *Enterococcus cremoris and the

“*Formerly cataloged as Streptococcus.” statement in definition 36.14. Including a 2 year grace period after hard copy OP publications (2025). Motion passed with no objections or abstentions. Discussion was held as to the details about the process. There is additional classification work being done on the E. cremoris. FDA added that the classification change may not impact the proposed action.

b. Maggie Faba moved Jacob Fleig seconds to Edit 36.14 The list of genus species in definition 36.14 needs to be updated to reflect nomenclature changes that have a Date of Compliance of January 2022. Motion passed without objections or abstentions.

c. Maggie Faba moves and Falina Hutchinson seconds to Edit 36.11 & 36.12 Lactobacillus bulgaricus has been renamed to Lactobacillus delbrueckii including the deletion of the IFN listing. Motion passes without objections or abstentions.

d. Maggie Faba moves and Mark LeBlanc Seconds to Edit 66.5 Fermented Ammoniated Condensed Whey to add Lactobacillus delbrueckii to the Definition. Motion passes without objections or abstentions.

The meeting ran out of time at this point. The next meeting will be February 24, 2022 at Noon EST. Please register at this

Link: https://us02web.zoom.us/webinar/register/WN_4lw5nhJKQQ2DvF3hsVUwDA

Meeting Adjourned 6:40 PM EST

We will vote to accept the minutes during the 2/24/22 IDC meeting.

Minutes approved 2/24/22 with the following members not voting: Austin Therrell, Cory Skier, Kelli Younker,

Appendix A:

Agenda not covered in the 1/18/22 meeting:

6. Edit: ferric choline citrate needs to be removed from Table 90.26 (2022 OP page 512) and not incorporated into Table 90.27 of the AAFCO OP. – Tom Phillips
7. Molasses products collective term footnote edit (2022 OP Page 375)- Jacob Fleig (5 Min)
8. Corn Gluten Meal Nomenclature – Dan King (10 min)

Informational Updates

9. *Hemp Update – Falina Hutchinson, MT (5 min)
10. IDP module usage report – Sue Hays (10 min)
11. (do before 10) Update on the ingredient submission workshop modules – Meagan Davis / Nathan Price (10 min)
12. Workgroup report on sunseting (withdrawing) procedures for common or usual names in the OP. – (need a new lead) The scope of this workgroup will be expanded to include how to change a common or usual name. Workgroup members currently include Leah Wilkinson AFIA, PFI, Kristi Smedley, Jean Hofve, NGFA Dave Fairfield, US Poultry James Emmerson, Ken Bowers, Dave Edwards and Maggie Faba. – **New lead** (5 min)
13. Budget needs (5 min)
 - a. St. Louis Workshop on Ingredient Submission (Nathan, ETC ____)
 - b. Online modules Sustainable Ingredients (**need lead**, ETC ____)
14. Training Needs (5 min) - Richard
 - a. From ETC training on feed ingredients is desired, topics: new by-products, additives (CFR regulations, selenium), Refuge regulations)
 - i. Richard Suggests: Learning Objectives
 1. Become familiar with the benefits of the particular products
 2. Become familiar with the hazards needing to mitigate in producing the ingredient
 3. Become familiar with the appropriate labeling of the ingredient
 - b. **Committee suggestions:**

ODI Maintenance

15. ODI Subcommittee report – Jacob Fleig (5 min)
16. ODI procedures – Jacob Fleig (10 min)
17. Review ODI changes in catch-up transaction November 2021. – Jacob (5 min) (attach list)
18. Remove calcium Lignin Sulfonate from ODI. – Richard (5 min)

19. Move table 101.1 common or usual be in ODI - Nathan (5 Min)

20. Marine Products ODI placeholder Michael (5 min)

21. Adjourn xxx EST

Run time __180__ minutes draft __8__

Announcements

A. Next Meetings:

2/24/22 Noon Eastern – 3:00 PM Registration

Link: https://us02web.zoom.us/webinar/register/WN_4lw5nhJKQQ2DvF3hsVUwDA

3/22/22 11:30AM -2:30PM Eastern Registration

Link: https://us02web.zoom.us/webinar/register/WN_EHzFADDbTu6m1WRK-ad-kA

B. New Investigators:

1. Feed Terms - TBD

C. Stale Ingredients: The following are being removed from consideration as definition requests. Please submit a new request if still desired.

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D. Parking Lot topics:

1. Facilitate a round table discussion on the use of hemp in animal food.
2. ICG workgroup report – not met since June 2021 -
3. NANP Subcommittee report –have not met -Ashley Shaw /Casey/AI
4. FROM PFC (draft): Vitamin common names for pet food should be addressed by IDC independent of the PFLM project. Information from the qualitative consumer research should be provided to the IDC. Work of the IDC common vitamin name workgroup should be quantitatively consumer panel tested preferably at the same time as the PFLM changes.
5. Human Grade feed term edits accepted by IDC in January 2021 are being held until the human grade guidelines are passed out of model bill committee.
6. Bring tentative definitions up for review to move to official.
7. Pursue formal MSBC Definition.
8. New feed term and Total Ration.
9. New feed term Freeze-Dried.
10. Educational modules on by-product ingredients role in sustainability.

Appendix B:
Common Food Index Guidelines & Questions (for consideration 2/24/22 meeting)

AAFCO COMMON FOOD INDEX PROCEDURES (draft)

Introduction

The Common Food Index Subcommittee was established by the AAFCO Ingredient Definitions Committee (IDC) as the body to facilitate the adding new ingredients to the Common Food Index (CFI). Members of the CFI Subcommittee are appointed by the Chair of the Ingredient Definition Committee. The number of members, qualifications if any, identification of the subcommittee chair and terms of service are at the discretion of the IDC Chair. The IDC Chair should consider the volume of work and availability of the volunteers when making these appointments. This document will describe how ingredients are added to the CFI. All the ingredients in the CFI must meet the AAFCO Feed Term "Common Food" as found in the AAFCO Official Publication.

Procedures

- I. Suggesting additions to CFI
 - a. A suggestion may be made by any stakeholder (consumer, regulator, CFI Subcommittee, industry representative, etc.)
 - b. A suggestion is made by completing the CFI form on the AAFCO.org portal (the form can be found in the appendix)
 - c. More information may be requested by CFI subcommittee if needed/helpful to confirm that the suggestion meets the criteria in the AAFCO Feed Term "Common Food"

- II. Reviewing suggestions received through the www.AAFCO.org portal
 - a. Who: The CFI Subcommittee Coordinator (with the assistance of the CFI Subcommittee)
 - b. What: The responses to the questions on the form broadly establishes a profile for the suggested substance. The profile must fit the criteria set in the AAFCO Feed Term "Common Food"
 - c. When: Review of the submissions will be conducted as they are received. Suggestions that meet the AAFCO feed term, Common Food will go for public comment in monthly intervals
 - d. Suggestions that do not meet the AAFCO Feed Term "Common Food" will be also included in the CFI Subcommittee report to IDC

- III. Public Comment Period
 - a. Pending additions to the CFI are posted on the AAFCO.org portal and in the Feed Bin
 - b. A press release targeting animal nutritionists (ARPAS), veterinarian toxicologists (ABVT), veterinarians, FDA-CVM, USDA, consumer groups, general public, affiliated publications is issued
 - i. The press release should encourage animal scientists to share their professional opinion including support of inclusion into the CFI
 - c. Duration: minimum of 30 calendar days for stakeholders to comment
 - d. How: Comments are submitted through the AAFCO.org portal
 - e. The CFI Subcommittee should screen the comments as they are received to avoid a backlog
 - f. Public comments are screened as to risk, utility, and appropriateness for inclusion in the Common Food Index by the AAFCO Common Food Index Coordinator/Subcommittee
 - g. Suggestions that do not receive any comments will be reported to the IDC for their consideration
 - h. Suggestions that pass through the public comment period without issue will be listed in the CFI Subcommittee report to IDC
 - i. Suggestions that do not pass the screening process will also be reported to IDC

- j. CFI Subcommittee shall submit their report at least 30 days prior to the next IDC meeting
- IV. Acceptance of ingredients into the CFI
- a. The IDC will vote to accept the CFI Subcommittee report
 - b. The IDC can discuss the CFI Subcommittee's findings
 - c. IDC has the prerogative to amend the findings
 - d. In a separate vote, IDC shall vote to accept the recommendations for indexing with or without modifications
 - e. In their committee minutes IDC will recommend acceptance by the membership of the new additions to the CFI
 - f. New additions will be noted in the ODI Change Table found in the AAFCO Official Publication biannually
- V. Removal of ingredients from the CFI
- a. When: Whenever the CFI Subcommittee receives new information that raises a safety or other concerns
 - b. What: The CFI Subcommittee immediately alerts the IDC chair of the new information and may recommend the removal of the ingredient from the CFI
 - c. The IDC chair may elect to remove the item immediately from the CFI in the case of an emergency, or otherwise refer to IDC for vote
 - d. The CFI Subcommittee recommendation to IDC chair will be reported to the IDC
 - e. The IDC shall acknowledge the removal at its next meeting by accepting the CFI Subcommittee report. The IDC has the prerogative to override the removal
 - f. Items removed from the CFI shall be posted on a non-CFI list ("Regulator-only reading room" section of the Feed Bin)
 - g. Any interested party may appeal the decision of IDC to remove or not remove the ingredient from the CFI
- VI. Appeal Process
- a. Who: Any stakeholder may appeal an IDC decision regarding CFI
 - b. What: Actions subject to appeal
 - i. IDC decision to accept or not to accept an item for inclusion in the CFI
 - ii. IDC decision to remove an item from the CFI
 - c. How: An appeal can be submitted by completing a form on the AAFCO.org portal
 - d. When: Anytime after the IDC vote on the substance in question. While there is no deadline to file an appeal, it is preferred that one is filed as early as possible to avoid unnecessary or duplicative work.
 - e. The appeal will be discussed by the CFI Subcommittee and their recommendation shall be included in the next CFI Subcommittee report to the IDC
 - f. The IDC's vote on the appeal is final unless future information indicates additional discussion is warranted

Common Food Index Checklist (draft)
September 15, 2021

Common foods. Common foods are commercially available and suitable for use in animal food but are not defined by AAFCO, including but not limited to certain whole seeds, vegetables, or fruits. Common food for animals may include common human foods that are known to be safe for the intended use in animal food. Manufacturers are responsible for determining whether a common food is safe and has utility for its intended use prior to commercial distribution as animal food.

To submit an ingredient to be included in the AAFCO Common Food Index, please complete the following questionnaire. The questionnaire will help the Common Food Index Subcommittee

determine if the ingredient meets the qualifications of a Common Food as described in the AAFCO definition.

Name:

Affiliation, Firm, or Consumer:

Email address:

Name of ingredient:

General description of the ingredient:

1. Is the ingredient a single ingredient and not a combination of ingredients (mixed feed)?
YES or NO
2. Is the ingredient currently commercially available? YES or NO
3. Is the ingredient currently not defined by AAFCO or otherwise exists in chapter 6 of the AAFCO Official Publication? YES or NO
4. Is the ingredient currently found in human food? YES or NO
5. Is the ingredient safe for the intended use? YES or NO
6. Is the purpose of the ingredient other than providing general nutrition? YES or NO
7. Is the ingredient a refined product or a fraction of a whole ingredient? YES or NO
8. Is the ingredient a chemical compound? YES or NO
9. Is the ingredient a by-product of a food manufacturing process or of any manufacturing process? YES or NO
10. Is the ingredient distributed with a pharmaceutical or medicinal health claim? YES or NO
11. Is the ingredient safe to use by all animal species? YES or NO
 - a. If not why?

Appendix C: (OP changes)

[Edits to 36.14 on page 395 of the 2022 OP approved by IDC 1/18/22](#)

36.14 Direct-Fed Microorganisms—The following microorganisms were reviewed by the Food and Drug Administration, Center for Veterinary Medicine, and found to present no safety concerns when used in direct-fed microbial products. These microorganisms must be nontoxicogenic.

Aspergillus niger

Aspergillus oryzae

Bacillus amyloliquefaciens

Bacillus coagulans

Bacillus lentus

Bacillus licheniformis

Bacillus pumilus

Bacillus subtilis

Bacteroides amylophilus

Bacteroides capillosus

Bacteroides ruminicola

Bacteroides suis

Bifidobacterium adolescentis

Bifidobacterium animalis

Bifidobacterium bifidum

Bifidobacterium infantis

Bifidobacterium longum

Bifidobacterium thermophilum

*Enterococcus cremoris, **correct to Lactococcus cremoris¹**

*Enterococcus diacetylactis, **renamed to Lactococcus lactis¹**

Enterococcus faecium

~~*Enterococcus intermedius, correct to Streptococcus intermedius**~~

*Enterococcus lactis, **correct to Lactococcus lactis¹**

~~*Enterococcus thermophilus, correct to Streptococcus thermophilus**~~

Lactobacillus acidophilus

Lactobacillus animalis

Lactobacillus brevis

Lactobacillus buchneri (cattle only)

~~Lactobacillus bulgaricus, renamed to Lactobacillus delbrueckii**~~

Lactobacillus casei

~~Lactobacillus cellobiosus, renamed to Lactobacillus fermentum**~~

Lactobacillus curvatus

Lactobacillus delbrueckii

Lactobacillus farciminis (swine only)

Lactobacillus fermentum

Lactobacillus helveticus

~~Lactobacillus lactis, renamed to Lactobacillus delbrueckii**~~

Lactobacillus plantarum

Lactobacillus reuteri

Leuconostoc mesenteroides

Megasphaera elsdenii (cattle only)

Pediococcus acidilactici

Pediococcus cerevisiae (damnosus), renamed to *Pediococcus damnosus****

Pediococcus pentosaceus

Propionibacterium acidipropionici (cattle only)

Propionibacterium freudenreichii

~~Propionibacterium shermanii, renamed to Propionibacterium freudenreichii**~~

Rhodopseudomonas palustris (broiler chickens only)

Streptococcus intermedius

Streptococcus thermophilus

Saccharomyces cerevisiae

Yeast (as defined elsewhere)

*Formerly cataloged as Streptococcus

**Date of compliance January 2022

***Date of compliance January 2023.

¹ date of compliance January 2025.

Page 398 editorial change of the 2022 OP approved by IDC 1/18/22

36.11 Dried _____ Fermentation Product is the product derived by culturing _____ on appropriate nutrient media for the production of one or more of the following: enzymes, fermentation substances, or other microbial metabolites, and dried in accordance with approved methods and good manufacturing practices. Protein, amino acids, fat, fiber, cell count, enzyme activity or nutrient metabolite level shall be guaranteed where applicable. Use of *Lactobacillus buchneri* is limited to silage and high moisture corn grain in plant inoculant products. [For label identification the source must be indicated such as *Bacillus subtilis*, *Aspergillus oryzae*, *Aspergillus niger*, *Lactobacillus acidophilus*, *Lactobacillus buchneri*, *Lactobacillus bulgaricus delbrueckii* or *Enterococcus faecium*, or as permitted by FDA.]
~~IFN 5-06-154 Lactobacillus bulgaricus fermentation product dehydrated~~

Page 399 editorial change of the 2022 OP approved by IDC 1/18/22

36.12 Liquid _____ Fermentation Product is the liquid product derived by culturing or fermenting _____ on appropriate liquid nutrient media for the production of one or more of the following: enzymes, fermentation substances, or other microbial metabolites, and stabilized by approved methods in accordance with good manufacturing practices. Percent solids, cell count, enzyme activity or nutrient metabolite level shall be guaranteed where applicable. [For label identification the source must be indicated such as *Bacillus subtilis*, *Aspergillus oryzae*, *Aspergillus niger*, *Lactobacillus acidophilus*, *Lactobacillus bulgaricus delbrueckii* or *Enterococcus faecium*, or as permitted by FDA.]

~~IFN 5-06-160 Lactobacillus bulgaricus fermentation product liquid~~

Page 401 Publish New Tentative Definition, Leave existing in place

T36.11 Dried _____ Fermentation Product is the product derived by culturing _____ on appropriate nutrient media for the production of one or more of the following: enzymes, fermentation substances, or other microbial metabolites, and dried in accordance with approved methods and good manufacturing practices. Protein, amino acids, fat, fiber, cell count, enzyme activity or nutrient metabolite level shall be guaranteed where applicable. Use of *Lactobacillus buchneri* and *Lactobacillus diolivorans* is limited to silage and high moisture corn grain in plant inoculant products. [For label identification the source must be indicated such as *Bacillus subtilis*, *Aspergillus oryzae*, *Aspergillus niger*, *Lactobacillus acidophilus*, *Lactobacillus buchneri*, *Lactobacillus diolivorans*, *Lactobacillus delbrueckii* or *Enterococcus faecium*, or as permitted by FDA.]

Page 438 editorial changes of the 2022 OP approved by IDC 1/18/22

66.5 Fermented Ammoniated Condensed Whey is the product produced by the *Lactobacillus bulgaricus* or *Lactobacillus delbrueckii* fermentation of whey with the addition of ammonia. It must contain 35% to 55% crude protein and not more than 42% equivalent crude protein from non-protein nitrogen. It is to be used as a source of crude protein and non-protein nitrogen for cattle.

The label of the additive and of any feed supplement, feed additive concentrate or feed additive premix prepared therefrom must contain the following information in addition to any other required information:

1. The name of the additive.
2. The maximum percentage of equivalent crude protein from non-protein nitrogen.
3. Directions for storage and use:

- (a) Store in closed vented tank equipped for agitation. Agitate five (5) minutes before using. Do not store at temperatures above 110°F (43°C).
 - (b) Mix with grain, roughage, or grain and roughage prior to feeding or as a component of free choice liquid feeds, used to supplement the diets of cattle fed other sources of nutrients. Fermented ammoniated condensed whey shall not exceed 80% of free choice liquid feed.
 - (c) The maximum equivalent crude protein from all other added forms of non-protein nitrogen shall not exceed 30% of the dietary crude protein.
4. A prominent statement: **“CAUTION—This feed should be used only in accordance with the directions furnished on the label.”**

Attachment D

ODI Section 36 Updates

01/18/22 (table added 4/30/22)

IDC Meeting			
Date:		3/22/22	
ODI Summary of Changes for OP			
Action	Ingredient Name	Reference	Comments (meeting)
Add ingredient and reference	Dried Streptococcus Intermedius Fermentation Product	36.11	IDC meeting editorial 1/18/22
Add ingredient and reference	Dried Streptococcus Thermophilus Fermentation Product	36.11	IDC meeting editorial 1/18/22
Add ingredient and reference	Liquid Streptococcus Intermedius Fermentation Product	36.12	IDC meeting editorial 1/18/22
Add ingredient and reference	Liquid Streptococcus Thermophilus Fermentation Product	36.12	IDC meeting editorial 1/18/22
Add ingredient and reference	Dried Lactococcus Lactis Fermentation Product	36.11	IDC meeting editorial 1/18/22
Add ingredient and reference	Dried Lactococcus Cremoris Fermentation Product	36.11	IDC meeting editorial 1/18/22
Add ingredient and reference	Liquid Lactococcus Lactis Fermentation Product	36.12	IDC meeting editorial 1/18/22
Delete ingredient	Liquid Lactococcus Cremoris Fermentation Product	36.12	IDC meeting editorial 1/18/22
Delete ingredient	Dried Enterococcus Intermedius Fermentation Product	36.11	sunsetting IDC 1/18/22
Delete ingredient	Dried Enterococcus Thermophilus Fermentation Product	36.11	sunsetting IDC 1/18/22
Delete ingredient	Dried Lactobacillus Bulgaricus Fermentation Product	36.11	sunsetting IDC 1/18/22

Delete ingredient	Dried Lactobacillus Cellobiosus Fermentation Product	36.11	sunsetting IDC 1/18/22
Delete ingredient	Dried Lactobacillus Lactis Fermentation Product	36.11	sunsetting IDC 1/18/22
Delete ingredient	Dried Propionibacterium Shermanii Fermentation Product	36.11	sunsetting IDC 1/18/22
Delete ingredient	Lactobacillus Bulgaricus Fermentation Product Dehydrated	36.11	sunsetting IDC 1/18/22
Delete ingredient	Liquid Enterococcus Intermedius Fermentation Product	36.12	sunsetting IDC 1/18/22
Delete ingredient	Liquid Enterococcus Thermophilus Fermentation Product	36.12	sunsetting IDC 1/18/22
Delete ingredient	Liquid Lactobacillus Bulgaricus Fermentation Product	36.12	sunsetting IDC 1/18/22
Delete ingredient	Liquid Lactobacillus Cellobiosus Fermentation Product	36.12	sunsetting IDC 1/18/22
Delete ingredient	Liquid Lactobacillus Lactis Fermentation Product	36.12	sunsetting IDC 1/18/22
Delete ingredient	Liquid Propionibacterium Shermanii Fermentation Product	36.12	sunsetting IDC 1/18/22
Delete ingredient	Lactobacillus Bulgaricus Fermentation Product Liquid	36.12	sunsetting IDC 1/18/22
rename ingredient	Enterococcus (Formerly Streptococcus) Faecium Fermentation Product Dehydrated	36.11	edit IDC 1/18/22 remove "(Formerly Streptococcus)"
rename ingredient	Enterococcus (Formerly Streptococcus) Faecium Fermentation Product Liquid	36.12	edit IDC 1/18/22 remove "(Formerly Streptococcus)"
rename ingredient	Liquid Lactobacillus Delbrueckii Fermentation Product	36.12	edit IDC 1/18/22 – remove the version that is misspelled without the "c" in "Delbrueckii"
delete ingredient	Dried Extracted Aspergillus Niger Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Aspergillus Oryzae Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacillus Amyloliquefaciens Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacillus Coagulans Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacillus Lentus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacillus Licheniformis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacillus Pumilus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacillus Subtilis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacteroides Amylophilus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22

delete ingredient	Dried Extracted Bacteroides Capillosus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacteroides Ruminicola Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bacteroides Suis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bifidobacterium Adolescentis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bifidobacterium Animalis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bifidobacterium Bifidum Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bifidobacterium Infantis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bifidobacterium Longum Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Bifidobacterium Thermophilum Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Enterococcus Cremoris Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Enterococcus Diacetylactis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Enterococcus Faecium Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Enterococcus Intermedius Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Enterococcus Lactis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Enterococcus Thermophilus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Acidophilus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Animalis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Brevis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Buchneri Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Bulgaricus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Casei Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Cellobiosus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Curvatus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22

delete ingredient	Dried Extracted Lactobacillus Delbrueckii Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Farciminis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Helveticus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Lactis Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Plantarum Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Reuteri Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Lactobacillus Fermentum Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Leuconostoc Mesenteroides Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Megasphaera Elsdenii Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Pediococcus Acidilactici Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Pediococcus Cerevisiae Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Pediococcus Damnosus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Pediococcus Pentosaceus Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Propionibacterium Acidipropionici Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Propionibacterium Freudenreichii Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Propionibacterium Shermanii Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Rhodopseudomonas Palustris Fermentation Solubles	36.4	IDC meeting editorial 1/18/22
delete ingredient	Dried Extracted Saccharomyces Cerevisiae Fermentation Solubles	36.4	IDC meeting editorial 1/18/22

Organisms to be Added to 36.14

36.14	Lactococcus cremoris	1/18/2022	IDC meeting
edit			
36.14	Lactococcus lactis	1/18/2022	IDC meeting
edit			
36.14	Streptococcus intermedius	1/18/2022	IDC meeting
edit			

36.14 Streptococcus thermophilus
edit

1/18/2022 IDC meeting

Organisms to be Removed from 36.14

36.14 Enterococcus intermedius 1/18/2022 IDC meeting edit	Sunset Jan 2022 -
36.14 Enterococcus thermophilus 1/18/2022 IDC meeting edit	Sunset Jan 2022 -
36.14 Lactobacillus bulgaricus 1/18/2022 IDC meeting edit	Sunset Jan 2022 -
36.14 Lactobacillus cellobiosus 1/18/2022 IDC meeting edit	Sunset Jan 2022 -
36.14 Lactobacillus lactis 1/18/2022 IDC meeting edit	Sunset Jan 2022 -
36.14 Propionibacterium shermanii 1/18/2022 IDC meeting edit	Sunset Jan 2022 -

Resulting changes due to edits:

To Be Added

AAFCOIngredient Name

36.11 Dried Streptococcus Intermedius Fermentation Product
36.11 Dried Streptococcus Thermophilus Fermentation Product
36.12 Liquid Streptococcus Intermedius Fermentation Product
36.12 Liquid Streptococcus Thermophilus Fermentation Product
36.11 Dried Lactococcus Lactis Fermentation Product
36.11 Dried Lactococcus Cremoris Fermentation Product
36.12 Liquid Lactococcus Lactis Fermentation Product
36.12 Liquid Lactococcus Cremoris Fermentation Product

To Be Removed (Organism sunset)

AAFCOIngredient Name

36.11 Dried Enterococcus Intermedius Fermentation Product
36.11 Dried Enterococcus Thermophilus Fermentation Product
36.11 Dried Lactobacillus Bulgaricus Fermentation Product
36.11 Dried Lactobacillus Cellobiosus Fermentation Product
36.11 Dried Lactobacillus Lactis Fermentation Product
36.11 Dried Propionibacterium Shermanii Fermentation Product
36.11 Lactobacillus Bulgaricus Fermentation Product Dehydrated
36.12 Liquid Enterococcus Intermedius Fermentation Product
36.12 Liquid Enterococcus Thermophilus Fermentation Product
36.12 Liquid Lactobacillus Bulgaricus Fermentation Product
36.12 Liquid Lactobacillus Cellobiosus Fermentation Product
36.12 Liquid Lactobacillus Lactis Fermentation Product
36.12 Liquid Propionibacterium Shermanii Fermentation Product
36.12 Lactobacillus Bulgaricus Fermentation Product Liquid

To Be corrected

AAFCOIngredient Name

36.11 Enterococcus (Formerly Streptococcus) Faecium Fermentation Product Dehydrated - remove "(Formerly Streptococcus)"
36.12 Enterococcus (Formerly Streptococcus) Faecium Fermentation Product Liquid - remove "(Formerly Streptococcus)"

36.12 Liquid Lactobacillus Delbrueckii Fermentation Product – remove the version that is misspelled without the “c” in “Delbrueckii”. Keep the existing 36.12 Liquid Lactobacillus Delbrueckii Fermentation Product that has the correct spelling.

To Be Removed (Error Correction)

AAFCO Ingredient Name

- 36.4 Dried Extracted Aspergillus Niger Fermentation Solubles
- 36.4 Dried Extracted Aspergillus Oryzae Fermentation Solubles
- 36.4 Dried Extracted Bacillus Amyloliquefaciens Fermentation Solubles
- 36.4 Dried Extracted Bacillus Coagulans Fermentation Solubles
- 36.4 Dried Extracted Bacillus Lentus Fermentation Solubles
- 36.4 Dried Extracted Bacillus Licheniformis Fermentation Solubles
- 36.4 Dried Extracted Bacillus Pumilus Fermentation Solubles
- 36.4 Dried Extracted Bacillus Subtilis Fermentation Solubles
- 36.4 Dried Extracted Bacteroides Amylophilus Fermentation Solubles
- 36.4 Dried Extracted Bacteroides Capillosus Fermentation Solubles
- 36.4 Dried Extracted Bacteroides Ruminicola Fermentation Solubles
- 36.4 Dried Extracted Bacteroides Suis Fermentation Solubles
- 36.4 Dried Extracted Bifidobacterium Adolescentis Fermentation Solubles
- 36.4 Dried Extracted Bifidobacterium Animalis Fermentation Solubles
- 36.4 Dried Extracted Bifidobacterium Bifidum Fermentation Solubles
- 36.4 Dried Extracted Bifidobacterium Infantis Fermentation Solubles
- 36.4 Dried Extracted Bifidobacterium Longum Fermentation Solubles
- 36.4 Dried Extracted Bifidobacterium Thermophilum Fermentation Solubles
- 36.4 Dried Extracted Enterococcus Cremoris Fermentation Solubles
- 36.4 Dried Extracted Enterococcus Diacetylactis Fermentation Solubles
- 36.4 Dried Extracted Enterococcus Faecium Fermentation Solubles
- 36.4 Dried Extracted Enterococcus Intermedius Fermentation Solubles
- 36.4 Dried Extracted Enterococcus Lactis Fermentation Solubles
- 36.4 Dried Extracted Enterococcus Thermophilus Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Acidophilus Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Animalis Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Brevis Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Buchneri Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Bulgaricus Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Casei Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Cellobiosus Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Curvatus Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Delbrueckii Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Farciminis Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Helveticus Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Lactis Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Plantarum Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Reuteri Fermentation Solubles
- 36.4 Dried Extracted Lactobacillus Fermentum Fermentation Solubles
- 36.4 Dried Extracted Leuconostoc Mesenteroides Fermentation Solubles
- 36.4 Dried Extracted Megasphaera Elsdenii Fermentation Solubles
- 36.4 Dried Extracted Pediococcus Acidilactici Fermentation Solubles
- 36.4 Dried Extracted Pediococcus Cerevisiae Fermentation Solubles
- 36.4 Dried Extracted Pediococcus Damnosus Fermentation Solubles
- 36.4 Dried Extracted Pediococcus Pentosaceus Fermentation Solubles
- 36.4 Dried Extracted Propionibacterium Acidipropionici Fermentation Solubles
- 36.4 Dried Extracted Propionibacterium Freudenreichii Fermentation Solubles
- 36.4 Dried Extracted Propionibacterium Shermanii Fermentation Solubles
- 36.4 Dried Extracted Rhodopseudomonas Palustris Fermentation Solubles
- 36.4 Dried Extracted Saccharomyces Cerevisiae Fermentation Solubles