1.) Richard Ten Eyck, President called to order the Business Session of the Association at 9:52am
   a.) Certificates of Appreciation were given to the Feed Administrators Seminar Host Committee: Kristen Green, Alan Harrison, Darrel Johnson, and Jennifer Godwin.

2.) Mark LeBlanc states the AAFCO Board of Directors approved the following Committee Reports: 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; and recommends the same to the membership. I so move. Stan Cook Seconds. MOTION CARRIES

3.) Acceptance of Committee Recommendations:

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

   1.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from Enforcement Issues Committee to remove the word “tentative” in the section header on page 280, AAFCO Enforcement Guidelines, in the 2015 Official Publication and recommends the same to the membership. I so move. Judy Thompson. MOTION CARRIES

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

   1.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following new definitions as Tentative in the Official Publication and recommends the same to the membership, with a Vote on each separately:
      a. T6.17 L-Methionine, Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following new definitions as Tentative in the Official Publication. I so move. Bob Geiger Seconds. MOTION CARRIES
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)

b. T27.9 Deoiled corn distillers dried grains with solubles, solvent extracted, Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following new definitions as Tentative in the Official Publication. I so move. **Doug Lueders Seconds. MOTION CARRIES**

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)

c. T93.9 Hydrolyzed Wheat Protein, Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following new definitions as Tentative in the Official Publication. I so move. **Ali Kashani Seconds. Dave Phillips, AAFCO Wheat Investigator MOTION to table definition to Midyear Meeting 2016. Dan Danielson Seconds. MOTION TO TABLE CARRIES**

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)

d. T96.13 Molasses Hydrolyzed Yeast, Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following new definitions as Tentative in the Official Publication. I so move. **Alan Harrison Seconds. MOTION CARRIES**

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)

2.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to move the definition for T33.19 Hydrogenated Glycerides to Official and
recommends the same to the membership, I so move.  Chad Linton Seconds.  MOTION CARRIES

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.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to add Paenibacillus lentus to each of the carbohydrazse enzyme categories of alpha-Amylase, beta-Glucanase, Hemicellulase, beta-Mannanase, and Xylanase in table 30.1 in the Official Publication and recommends the same to the membership, I so move. Chad Linton Seconds.  MOTION CARRIES (2015 OP page 374)

4.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to Delete the following Tentative definition in the Official Publication 71.30 Mustard Meal, Solvent Extracted, 2015 OP page 422 and recommends the same to the membership, I so move.  Stan Cook Seconds.  MOTION CARRIES

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.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the IDC to 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 and recommends the same to the membership, I so move.  Ali Kashani Seconds.  MOTION CARRIES

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.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from the Model Bills and Regulations Committee 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 and recommends the same to the membership. I so move. **Doug Lueders Seconds.**

MOTION CARRIES

2.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from 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 and recommends the same to the membership. I so move. **Doug Lueders Seconds.** MOTION CARRIES

3.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommendation from 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 that the AAFCO Board of Directors review the proposal for future consideration of the Association membership and recommends the same to the membership. I so move. **Stan Cook Seconds.** MOTION CARRIES

4.) Mark LeBlanc states the AAFCO Board of Directors accepted the recommended enforcement dates be inserted into the front of the 2016 OP for Nutrient Profiles as well as changes to PF7 and recommends the same to the membership. I so move. **Stan Cook Seconds.**

MOTION CARRIES

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

The Nominating Committee recommends the following slate for Board of Directors to take office January 1, 2016. **Judy Thompson MOTION to accept Slate of Officers.**  **Meagan Davis Seconds.**  **MOTION CARRIES:**

- 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: Kristen Green (KY)
- Jr. Director: Erin Bubb (PA)
- Immediate past President: Richard Ten Eyck (OR)

**This concludes committee recommendations needing membership approval.**

5.) Credential Report

- Number of Voting Members Represented - 35
- Number of States in attendance - 43
- Number of Countries - 5
- Number of FDA Representatives - 34
- Number of Life Members - 2
- Total Meeting Attendance - 375

**Richard Ten Eyck Adjourned the Business Meeting at 10:10 AM**

**Minutes Approved August 5, 2015**