Association Business Meeting Agenda

2016 AAFCO Midyear Meeting
Wild Dunes Resort
Isle of Palms, South Carolina
Monday, January 18th, 2015
8:35 am – 9:00 am
Palms Ballroom

To view meeting via WebEx log in here: http://fass.webex.com
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1.) **Convene Business Session of the Association.** – Mark LeBlanc, President

2.) **Acceptance of committee reports from:** Collaborative Check Sample, Current Issues and Outreach, Education and Training, 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. –Ken Bowers, President-Elect *(Reports are published on the AAFCO website in the Midyear meeting 2016 page, Bottom Right side and in hardcopy distributed to meeting attendees)*

3.) **Acceptance of Committee Recommendations**: –Ken Bowers, President-Elect

Ingredient Definitions 1-4:
Report starts on page 18 of the Committee Report Book

1.) Publish the following definitions as Official in the Official Publication
   a. 33.10 _____ Distillers Oil, Feed Grade

      33.10 _____ Distillers Oil, Feed Grade is obtained after the removal of ethyl alcohol by distillation from the yeast fermentation of a grain or a grain mixture and mechanical or solvent extraction of oil by methods employed in the ethanol production industry. It consists predominantly of glyceride esters of fatty acids and contains no additions of free fatty acids or other materials obtained from fats. It must contain, and be guaranteed for, not less than 85% total fatty acids, not more than 2.5% unsaponifiable matter, and not more than 1% insoluble impurities. Maximum free fatty acids and moisture must be guaranteed. If an antioxidant(s) is used, the common or usual name must be indicated, followed by the words "used as a preservative". If the product bears a name descriptive of its kind or origin, i.e. "corn, sorghum, barley, rye", it must correspond thereto with the predominating grain declared as the first word in the name. (Proposed 2015 402 (Proposed 2015) **Board recommends acceptance**

b. 54.33 Bovine Colostrum

54.33 Bovine Colostrum is lacteal secretions obtained within 48 hours post parturition. It contains 3% maximum lactose, 15% minimum total solids, and 60% minimum of the solids must be protein. The minimum specific gravity is 1.04 g/ml. (Proposed 2014 rev. 1) **Board's recommendation to membership is to leave the definition tentative.**

c. 60.111 Bio Diesel Derived Glycerin

60.111 Biodiesel-derived glycerin is a liquid co-product of biodiesel production by a base catalyzed transesterification process. It must be derived from processes utilizing sources of fatty acids compliant with the term "feed grade" and if animal fat of ruminant origin is utilized, sources must not contain more than 0.15% insoluble impurities. It is intended as a source of energy in livestock diets. It must contain not less than 80% glycerin, not more than 15% water, not more than 0.5% methanol, and not more than 5 ppm heavy metals. It may contain up to 8% salt. It must be labeled with guarantees for minimum percentage glycerin, maximum percentage moisture, maximum percentage sulfur, maximum percentage ash, and maximum percentage methanol as well as the statement "For further mixing into livestock feed." It is for use in an amount not to exceed 15% of the complete feed for ruminants and 10% of the complete feed for all other livestock species, including poultry. (Proposed 2015) **Board recommends acceptance**

d. 60.113, 114, 115, 116 Pulse Definitions including Lentil language

60.113 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:

Lentil (*Lens culinaris*)

IFN 05-17-726 - Pea (*Pisum sativum L.*) 436 **Board recommends acceptance**

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:
Lentil (*Lens culinaris*)
IFN 05-17-726 – Pea (*Pisum sativum L.*) **Board recommends acceptance**

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:
Lentil (*Lens culinaris*)
IFN 05-17-726 – Pea (*Pisum sativum L.*) **Board recommends acceptance**

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:
Lentil (*Lens culinaris*)
IFN 05-17-726 – Pea (*Pisum sativum L.*) **Board recommends acceptance**

e. 73.400 Benzoic acid

73.400 Benzoic acid. - The food additive, benzoic acid, may be safely used in the manufacture of complete swine feeds in accordance with the following prescribed conditions:

(a) The additive is used or intended for use as a feed acidifying agent, to lower the pH, in complete swine feeds at levels not to exceed 0.5 percent of the complete feed.

(b) The additive consists of not less than 99.5 percent benzoic acid (CAS 65-85-0) by weight with the sum of 2-methylbiphenyl, 3-methylbiphenyl, 4-

methylbiphenyl, benzyl benzoate, and isomers of dimethylbiphenyl not to exceed 0.01 percent by weight.

(c) To assure safe use of the additive, in addition to the other information required by the Federal Food, Drug, and Cosmetic Act and paragraph (b) of this section, the label and labeling shall contain:

(1) The name of the additive.

(2) Adequate directions for use including a statement that benzoic acid must be uniformly applied and thoroughly mixed into complete swine feeds and that the complete swine feeds so treated shall be labeled as containing benzoic acid.

(3) Appropriate warnings and safety precautions concerning benzoic acid.

(4) A warning statement identifying benzoic acid as a possible irritant.

(5) Information about emergency aid in case of accidental exposure.

(6) Contact address and telephone number for reporting adverse reactions or to request a copy of the Material Safety Data Sheet (MSDS).Show citation box.

ii. (Proposed 2015) 21 CFR 573.210

f. 87.36 Phaffia Yeast

87.36 Phaffia yeast – The color additive, phaffia yeast, may be safely used in the manufacture of salmonid fish feed in accordance with the following prescribed conditions:

(d) Identity.

i. The color additive phaffia yeast consists of the killed, dried cells of a nonpathogenic and nontoxicogenic strain of the yeast phaffia rhodozyma.

ii. Phaffia yeast may be added to the fish feed only as a component of a stabilized color additive mixture. Color additive mixtures for fish feed use made with phaffia yeast may contain only those diluents that are suitable and are listed in this subpart as safe for use in color additive mixtures for coloring foods.

(e) Specifications. Phaffia yeast shall conform to the following specifications and shall be free from impurities other than those named to the extent that such impurities may be avoided by good manufacturing practice:

i. Physical state, solid.

ii. Lead, not more than 5 parts per million.

iii. Arsenic, not more than 2 parts per million.

iv. Mercury, not more than 1 part per million.

v. Heavy metals (as lead), not more than 10 parts per million.

vi. Astaxanthin, not less than 0.4 percent.

(f) Uses and restrictions. Phaffia yeast may be safely used in the feed of salmonid fish in accordance with the following prescribed conditions:

(1) The color additive is used to enhance the pink to orange-red color of the flesh of salmonid fish.

(2) The quantity of astaxanthin in finished feed, from phaffia yeast when used alone or in combination with other astaxanthin color additive sources listed in part 73 of Title 21 of the Code of Federal Regulations (21 CFR 73), shall not exceed 80 milligrams per kilogram (72 grams per ton) of finished feed.

2.) Publish the following new definitions as Tentative in the Official Publication.

a. T3.2 Dehydrated Alfalfa

T3.2 Dehydrated Alfalfa is the aerial portion of the alfalfa plant, reasonably free of other crop plants, weeds and mold, which has been ground and dried by thermal means under controlled conditions. Its source shall consist of either suncured alfalfa hay that has been stored in bales or stacks; or suncured alfalfa hay that has been stored in bales or stacks that has been blended with fresh cut alfalfa. **Board recommends acceptance**

b. T3.5 Direct Dehydrated Alfalfa meal or Pellet

T3.5 Direct Dehydrated Alfalfa meal or Pellet is the aerial portion of the alfalfa plant, reasonably free of other crop plants, weeds and mold, which has not been stored in bales or in stacks as suncured alfalfa hay prior to being ground and dried by thermal means under controlled conditions. **Board recommends acceptance**

c. T9.10 Poultry By-Product Meal

T9.10 Poultry By-Product Meal consists of the ground, rendered, clean parts of the carcass of poultry, such as necks, feet, undeveloped eggs, viscera, and whole carcasses, exclusive of added feathers, except in such amounts as might occur unavoidably in good processing practices. The label shall include guarantees for minimum crude protein, minimum crude fat, maximum calcium (Ca), and minimum phosphorus (P). The calcium (Ca) level shall not exceed the actual level of phosphorus (P) by more than 2.2 times. If the product bears a name descriptive of its kind, the name must correspond thereto. It shall be suitable for use in animal food. (Proposed 1985, Adopted 1990, Amended 2000). **Board recommends acceptance**

d. T9.14 Poultry By-Products

T9.14 Poultry By-Products consists of non-rendered clean parts of poultry such as heads, feet, viscera, and whole carcasses, free from foreign matter except in such trace amounts as might occur unavoidably in good processing practices. If the product bears a name descriptive of its kind, the name must correspond thereto. It shall be suitable for use in animal food. (Proposed 1963, Adopted 1964, Amended 2000) **Board recommends acceptance**

e. T9.57 Poultry

T9.57 Poultry is the clean combination of flesh and skin with or without accompanying bone, derived from the parts or whole carcasses of slaughtered poultry, or a combination thereof, exclusive of feathers, heads, feet and viscera. If it bears a name descriptive of its kind, it must correspond thereto. If the bone has been removed, the process may be so designated by use of the appropriate feed term. It shall be suitable for use in animal food. (Proposed 1978, Adopted 1979, Amended 1995, Amended 1997) **Board recommends acceptance**

f. T9.71 Poultry Meal

T9.71 Poultry Meal is the wet rendered or dry rendered product from a combination of clean flesh and skin with or without accompanying bone, derived from the parts of whole carcasses of slaughtered poultry, or a combination thereof, exclusive of feathers, heads, feet, and viscera. The label shall include guarantees for minimum crude protein, minimum crude fat, maximum calcium (Ca), and minimum phosphorus (P). The calcium (Ca) level shall not exceed the actual level of phosphorus (P) by more than 2.2 times. If it bears a name descriptive of its kind, it must correspond thereto. It shall be suitable for use in animal food. (Proposed 1988, Adopted 1992) **Board recommends acceptance**

g. T60.115 (B) Pulse protein

T60.115 (B) Pulse protein is the protein fraction of pulse seeds. It is obtained from mechanically dehulled, dry milled pulse seeds, that are further separated through air classification or the addition of water, acid and alkali. The ingredient may be obtained from pulse seed separated by dry separation, wet separation or both. Pulse crops include the edible seeds of legumes (excluding oil seeds). Acceptable pulse crops are listed below. The ingredient must contain not less than 53 % crude protein on a dry matter basis and a label shall include a guarantee for minimum crude protein. 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.

i. Accepted pulse crops:
ii. IFN 05-17-726 – Pea (Pisum sativum L.)
iii. Lentil (Lens culinaris)

Board recommends acceptance

h. T60.116 (B) Pulse starch

T60.116 (B) Pulse starch is the fraction remaining after removal of protein and fiber from pulse seeds. It is obtained from mechanically dehulled, dry milled pulse seeds that are further separated through air classification or through the addition of water. The ingredient may be obtained from pulse seed separated by dry separation, wet separation or both. 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% dietary starch on a dry matter basis and the label shall include a guarantee for minimum dietary starch. 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.

i. Accepted pulse crops:
ii. IFN 05-17-726 – Pea (Pisum sativum L.)
iii. Lentil (Lens culinaris)

Board recommends acceptance

i. T33.20 Fat Product, Feed Grade

T33.20 Fat Product, Feed Grade is obtained only from production methods and fat sources described in the definitions for animal fat and/or vegetable fat or oil. Provided the product is safe for use in animal food, the product may not meet specifications in the ingredient definitions for animal fat or vegetable fat or oil. It must be sold on its individual specifications which will include the minimum percentage of total fatty acids, the maximum percentage of unsaponifiable matter, the maximum percentage of insoluble impurities, the maximum percentage of free fatty acids and moisture. The above listed specifications must be guaranteed on the label. If an antioxidant(s) is used, the common name or names must be indicated, followed by the words "used as a preservative".
This definition shall be deleted from the Official Publication 12 months after electronic publication.
Board recommends acceptance

3.) Delete the following definition in the Official Publication:

33.5 Fat Product, Feed Grade from the OP (2015 OP page 380).**Board recommends acceptance**

33.5 Fat Product, Feed Grade is any fat product which does not meet the definitions for animal fat, vegetable fat or oil, hydrolyzed fat or fat ester. It must be sold on its individual specifications which will include the minimum percentage of total fatty acids, the maximum percentage of unsaponifiable matter, the maximum percentage of insoluble impurities, the maximum percentage of free fatty acids and moisture. The above listed specifications must be guaranteed on the label. If an antioxidant(s) is used, the common name or names must be indicated, followed by the words “used as a preservative”. (Proposed 1989)
IFN 4-00-414 Animal vegetable fat product

Model Bill 1:
Report starts on page 33 of the Committee Report Book

1.) The Model Bills and Regulations Committee (MBRC) recommends that revisions proposed by the Feed Labeling Committee to the AAFCO Swine Nutrient Profile, as indicated in (Attachment A page 35 in Committee Report Book), conforms to the Model Regulations and that the AAFCO Board of Directors review the proposal for future consideration of the Association membership. **Board recommends acceptance**

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