



Association of American Feed Control Officials

**2018 AAFCO Midyear Meeting
Agenda Book**



**January 21–25, 2018
Hyatt Regency
Garden Grove, CA (Anaheim)**

NT = North Tower
1 = 1st floor, 2 = 2nd floor

Sunday, January 21

12:00 pm–5:00 pm Grand Foyer
Registration Desk Open

1:00 pm–2:00 pm Pacific Room, NT 2
Board of Directors and Committee Chairs Meeting

6:00 pm–7:00 pm Salon VII-VIII, NT 2
AAFCO 101 Welcome Reception

Monday, January 22

7:00 am–8:00 am Grand Foyer
Morning Coffee Service

7:00 am–5:00 pm Grand Foyer
Registration

8:00 am–10:00 am Grand Ballroom A-D, NT 1
Welcome, Keynote Speaker and Business Meeting

10:00 am–10:30 am Grand Ballroom A-D, NT 1
Current Issues and Outreach Committee

10:30 am–11:00 am Grand Foyer
Coffee Break

11:00 am–12:00 pm Grand Ballroom A-D, NT 1
Inspection and Sampling Committee

12:00 pm–1:15 pm Garden 4, NT 1
Investigator Lunch
Closed Session

12:00 pm–1:15 pm
Lunch (on your own)

1:30 pm–2:30 pm Grand Ballroom A-D, NT 1
Model Bills and Regulations Committee

1:30 pm–5:30 pm Garden 1-3, NT 1
Proficiency Testing Program Committee

2:30 pm–3:00 pm Grand Foyer
Break

3:00 pm–5:30 pm Grand Ballroom A-D, NT 1
Enforcement Issues Committee
Closed Session

Tuesday, January 23

7:00 am–8:00 am Grand Foyer
Morning Coffee Service

7:00 am–5:00 pm Grand Foyer
Registration

8:00 am–9:30 am Grand Ballroom A-D, NT 1
Feed and Feed Ingredient Manufacturing Committee

8:00 am–5:00 pm Garden 1-3, NT 1
Laboratory Methods and Services Committee

9:30 am–10:00 am Grand Foyer
Coffee Break

10:00 am–11:30 am Grand Ballroom A-D, NT 1
Ingredient Definitions Committee

12:00 pm–1:15 pm Garden 4, NT 1
Finance Committee
Closed Session

11:30 am–1:15 pm
Lunch (on your own)

1:30 pm–2:30 pm Grand Ballroom A-D, NT 1
Feed Labeling Committee

2:30 pm–3:00 pm Grand Foyer
Break

3:00 pm–5:00 pm Grand Ballroom A-D, NT 1
Pet Food Committee

6:30 pm–8:30 pm Grand Ballroom G
AAFCO All Attendee Reception

Wednesday, January 24

7:00 am–8:00 am Grand Foyer
Morning Coffee Service

7:00 am–5:00 pm Grand Foyer
Registration

8:00 am–10:00 am Grand Ballroom A-D, NT 1
Education and Training Committee

10:00 am–10:15 am Grand Foyer
Coffee Break

10:15 am–12:00 pm Grand Ballroom A-D, NT 1
Strategic Affairs Committee

AAFCO General Sessions Adjourn

12:00 pm–2:00 pm Pacific Room, NT 2
Board of Directors and Committee Chairs Meeting

1:00 pm–6:00 pm Garden 1-3, NT 1
Pet Food and Specialty Pet Food Labeling Workshop
Separate registration for workshop

2:00 pm–5:00 pm Pacific Room, NT 2
Board of Directors Meeting

Thursday, January 25

8:00 am–5:00 pm Garden 1-3, NT 1
Pet Food and Specialty Pet Food Labeling Workshop
Separate registration for workshop



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Please note AAFCO does not generally record discussions during meetings unless formally announced at the start of the meeting. Having noted that, there may be individuals recording presentations/discussions taking place. AAFCO does not have control over individuals who chose to do so. Furthermore, it may be a violation of state and/or other jurisdictions to make these types of recordings without knowledge of participating individuals who are being recorded.

Association Business Meeting Agenda

2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Monday, January 22, 2018
9:20–10:00 am
Grand Ballroom A-D

To view meeting via WebEx register here: <http://fass.webex.com>
and/or to listen to meeting Conference Call Line: US TOLL 1-650-479-3207, access code: 666 541 785#

Agenda

- 1) **Convene Business Session of the Association.** – Stan Cook, President
- 2) **Acceptance of committee reports from:** Current Issues and Outreach, Education and Training, Feed and Feed Ingredient Manufacturing, Feed Labeling, Ingredient Definitions Committee, Inspection and Sampling, Lab Methods & Services, Model Bills and Regulations, Pet Food, Proficiency Testing, Strategic Affairs, Ingredient Definitions eMeeting October 13th. –Bob Geiger, President-Elect (*Reports are published on the AAFCO website in the Midyear meeting 2018 page, Bottom Right side and in hardcopy distributed to meeting attendees*)
- 3) **Acceptance of Committee Recommendations:** –Bob Geiger, President-Elect
**Ingredient Definitions 1-3 & eMeeting October 13, 1-5:
Report starts on page 21 of the Committee Report Book**
 - 1) Publish the following tentative definitions as Official and remove the existing Official definition if any.
 - a) **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, Proposed 2016 rev. 1) **Board recommends acceptance**
 - b) **T9.14 Poultry By-Products:**
Consists of nonrendered 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, Proposed 2016 rev. 1) **Board recommends acceptance**
 - c) **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, Proposed 2016 rev. 1) **Board recommends acceptance**
 - d) **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, Proposed 2016 rev. 1) **Board recommends acceptance**

e) **T36.14 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.

<i>Aspergillus niger</i>	<i>Lactobacillus brevis</i>
<i>Aspergillus oryzae</i>	<i>Lactobacillus buchneri</i> (cattle only)
<i>Bacillus amyloliquefaciens</i>	<i>Lactobacillus bulgaricus</i>
<i>Bacillus coagulans</i>	<i>Lactobacillus casei</i>
<i>Bacillus lentus</i>	<i>Lactobacillus cellobiosus</i>
<i>Bacillus licheniformis</i>	<i>Lactobacillus curvatus</i>
<i>Bacillus pumilus</i>	<i>Lactobacillus delbrueckii</i>
<i>Bacillus subtilis</i>	<i>Lactobacillus farciminis</i> (swine only)
<i>Bacteroides amylophilus</i>	<i>Lactobacillus fermentum</i>
<i>Bacteroides capillosus</i>	<i>Lactobacillus helveticus</i>
<i>Bacteroides ruminicola</i>	<i>Lactobacillus lactis</i>
<i>Bacteroides suis</i>	<i>Lactobacillus plantarum</i>
<i>Bifidobacterium adolescentis</i>	<i>Lactobacillus reuteri</i>
<i>Bifidobacterium animalis</i>	<i>Leuconostoc mesenteroides</i>
<i>Bifidobacterium bifidum</i>	<i>Megasphaera elsdenii</i> (cattle only)
<i>Bifidobacterium infantis</i>	<i>Pediococcus acidilactici</i>
<i>Bifidobacterium longum</i>	<i>Pediococcus cerevisiae</i> (damnosus)
<i>Bifidobacterium thermophilum</i>	<i>Pediococcus pentosaceus</i>
* <i>Enterococcus cremoris</i>	<i>Propionibacterium acidipropionici</i> (cattle only)
* <i>Enterococcus diacetyllactis</i>	<i>Propionibacterium freudenreichii</i>
* <i>Enterococcus faecium</i>	<i>Propionibacterium shermanii</i>
* <i>Enterococcus intermedius</i>	<i>Rhodopseudomonas palustris</i> (broiler chickens only)
* <i>Enterococcus lactis</i>	<i>Saccharomyces cerevisiae</i>
* <i>Enterococcus thermophilus</i>	Yeast (as defined elsewhere)
<i>Lactobacillus acidophilus</i>	
<i>Lactobacillus animalis</i>	

(Proposed 1991, Adopted 1993, Amended 2001, 2004, 2006, 2011, 2017)

*Formerly cataloged as *Streptococcus*. **Board recommends acceptance**

f) **T60.117 Dried Black Soldier Fly Larvae**

is the dried larvae of the Black Soldier Fly, *Hermetia illucens*, that has been raised on a feedstock composed exclusively of feed grade materials. The ingredient must contain not less than 34% crude protein and 32% fat on an as-fed basis. The ingredient is dried by artificial means to no more than 10% moisture. It is for use in salmonid fish feed as a source of protein and fat consistent with good feeding practices. (Proposed 2017) **Board recommends acceptance**

2) Establish and publish in the Official Publication a new tentative definition(s) for:

a) **T73.311 Hydrogenated Glycerides:**

Are obtained by hydrogenation of animal fats or vegetable oils. They are used solely as a binder and lubricant in pelleting of feed (pelleting aid) of all animal species. Maximum inclusion rate is 4 lb per ton of finished feed. 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 2015, renumbered & edited 2018) **Board recommends acceptance**

b) **T73.051 Iron Tartrates:**

Is the reaction product of sodium tartrates [D-, L-, and meso-tartrates] and iron(III) chloride for use as an anticaking agent in salt. The molar ratio of iron(III) to meso-tartrate must be 1:1. It must contain no less than 8% iron(III) on a dry weight basis. It must contain no more than 1.5% oxalic acid, 3 ppm arsenic, 2 ppm lead, and 1 ppm mercury on a dry weight basis. The maximum iron tartrates inclusion rate (calculated as iron) is not more than 12 ppm. **Board recommends acceptance**

c) **T60.117(B) Dried Black Soldier Fly Larvae:**

is the dried larvae of the Black Soldier Fly, *Hermetia illucens*, with or without mechanical extraction of part of the oil, that has been raised on a feedstock composed exclusively of feed grade materials. The ingredient must be labeled with guarantees for minimum crude protein and minimum crude fat on an as-fed basis. If oil is mechanically extracted, maximum crude fat must also be guaranteed on the ingredient label. The ingredient is dried by artificial means to no more than 10% moisture. It is for use in salmonid feed as a source of protein and fat consistent with good feeding practices. (Proposed 2018)

Board recommends acceptance

- 3) Add a new item #20 to the GRAS Notification table in section 101 in the AAFCO Official Publication. **Board recommends acceptance.**

AGRN (select for detailed record)	Notifier	Substance	Common and Usual Name	Intended Use	Intended Species	Date of Filing	FDA's Letter (select to view letter)
20 (PDF-899 pages)	DSM Innovation, Inc. BioProducts & Services Division	Inactivated modified Saccharomyces cerevisiae	<i>Saccharomyces cerevisiae</i> expressing xylose isomerase from <i>Piromyces</i> sp. E2	As a component of animal feed when used in the fermentation of corn to produce ethanol.	Pets, poultry (broilers, layers and breeding chickens; turkeys), swine (piglets, growers, finishers, gestating and lactating sows), bovine (beef and dairy), fish (salmonoids, catfish, tilapia), and minor species such as ducks, quail, sheep, and goats.	4/29/2016	FDA has no questions. (PDF - 4 pages)

- 4) Publish the following definitions as Official in the Official Publication:

a) **33.17 Gamma-Linolenic Acid Safflower Oil**

The food additive gamma-linolenic acid (all-cis-6,9,12-octadecatrienoic acid) (GLA) safflower oil contains an omega-6 fatty acid that may be safely used in animal food in accordance with the following conditions:

- (a) The additive GLA safflower oil is produced in the oil obtained from whole seeds or partially dehulled seeds or both obtained from a *Carthamus tinctorius* L. safflower Centennial variety genetically engineered to express the delta-6-desaturase gene from *Saprolegnia diclina* Humphrey. The 453 amino acid, delta-6-desaturase

enzyme converts the fatty acid linoleic acid to gamma-linolenic acid during seed development. This gamma-linolenic acid safflower oil may be safely used in complete dry adult maintenance dog food as a source of gamma-linolenic acid and other omega-6 fatty acids in accordance with the following prescribed conditions:

- (1) The gamma-linolenic acid safflower oil obtained from the seeds of the genetically engineered safflower Centennial variety may be blended with oil obtained from seeds of non-engineered oleic acid safflower varieties in order to meet the specifications required for the additive or the blend in paragraph (2).
- (2) The additive or a safflower oil blend containing the additive for use in animal food meets the following specifications:
 - (i) Crude fat content of the gamma-linolenic acid safflower oil or its blend is not less than 99.5 percent.
 - (ii) Gamma-linolenic acid content is between 400 and 450 milligrams gamma-linolenic acid per gram of the gamma-linolenic acid safflower oil or its blend.
 - (iii) Total content of stearidonic acid and cis, cis-6, 9-octadecadienoic acid in the gamma-linolenic acid safflower oil or its blend must not exceed a total of 0.3 percent.
- (3) Addition of gamma-linolenic acid safflower oil, or its blend, to complete dry adult maintenance dog food must meet the following:
 - (i) Addition of the oil or its blend cannot provide more than 36 mg gamma-linolenic acid per kilogram body weight of the dog per day in more than 86 mg of the gamma-linolenic acid safflower oil or its blend. This maximum addition rate of the gamma-linolenic acid safflower oil, or its blend, is 0.3 percent of a complete dry adult maintenance dog food containing 3,600 kilocalories of metabolizable energy per kilogram of food as-fed.
 - (ii) Adjustments must be made for dog food formulas of different caloric density and/or that are fed to specific weights, breeds, or dogs of different activity levels to meet the requirements of this paragraph.
- (b) To assure safe use of the additive in addition to other information required by the Federal Food, Drug, and Cosmetic Act, the label and labeling of the additive shall bear the following:
 - (1) The name, gamma-linolenic acid (GLA) safflower oil.
 - (2) A guarantee for the minimum content of gamma-linolenic acid.
 - (3) Adequate directions for use such that the finished animal food complies with the provisions of paragraph (a)(3) of this section.

(Adopted 2018) 21 CFR 573.492. **Board recommends acceptance**

b) **73.045 Pyrophyllite:**

(aluminum silicate monohydrate) may be safely used as the sole anticaking aid, blending agent, pelleting aid, or carrier in animal feed when incorporated therein in an amount not to exceed 2 percent in complete animal feed. 21 CFR 573.900 **Board recommends acceptance**

- 5) Remove Pyrophyllite from Table 73.001 from the Official Publication **Board recommends acceptance**
- 6) Recommends the Enzyme Marketing Coordination Document in Official Publication in Chapter 5 be moved to chapter 6 and embedded in section 30. **Board rejects this recommendation for lack of clarity and recommends the same action to membership.**

Model Bills 1-6:

Report starts on page 39 of the Committee Report Book

- 1) The Model Bills and Regulations Committee recommends that language as indicated in Attachment B (page 42 of Committee Report Book) be reinserted into the AAFCO Model Bill and that the AAFCO Board of Directors review the proposed reinsertion for future consideration by the Association membership. **Board recommends acceptance.**

- 2) The Model Bills and Regulations Committee recommends that language as indicated in Attachment C (page 42 of Committee Report Book) be deleted from the Model Bills and Regulations and that the AAFCO Board of Directors review the proposed deletion for future consideration by the Association membership. **Board recommends acceptance.**
- 3) The Model Bills and Regulations Committee recommends that the Pet and Specialty Pet definitions be revised as indicated in Attachment D (page 43 of Committee Report Book) and that the AAFCO Board of Directors review the proposed revisions for future consideration by the Association membership. **Board recommends acceptance.**
- 4) The Model Bills and Regulations Committee recommends the additions and revisions as indicated in Attachment E (page 43 of Committee Report Book) be made to AAFCO Model Regulation PF4(a) and that the AAFCO Board of Directors review the proposed additions and revisions for future consideration by the Association membership. **Board recommends acceptance.**
- 5) The Model Bills and Regulations Committee recommends the additions as indicated in Attachment F (page 44 of Committee Report Book) be made to AAFCO Model Regulation PF10 and that the AAFCO Board of Directors review the proposed additions for future consideration by the Association membership. **Board recommends acceptance.**
- 6) The Model Bills and Regulations Committee recommends that the Standard Uniform Interpretation and Policy as indicated in Attachment G (page 44 of Committee Report Book) be added to the Official Publication and that the AAFCO Board of Directors review the proposed addition for future consideration by the Association membership. **Board recommends acceptance.**

Strategic Affairs Committee 1:

Report starts on page 56 of the Committee Report Book

- 1) By-Laws changes Article IV - Section 1 and 2, Article V - Section 1 and Article VI - Section 1 to provide clarification regarding the Nominating Committee, constitution and election of the Board of Directors as well as Officers and vacancies. **Board recommends acceptance**

By-Laws of the
Association of American Feed Control Officials, Inc.
August 12, 2017

**ARTICLE IV
Officers**

~~Section 1. Officers. The following officers shall be elected by the membership at each annual meeting by a majority vote of those present and voting, and shall serve for the year beginning January 1 of the next calendar year, and ending December 31:~~

~~President, who shall become immediate Past President of the Association on January 1 of the next calendar year following elections.~~

~~President-Elect, who shall become President of the Association on January 1 of the next calendar year following elections.~~

~~Secretary-Treasurer.~~

Section 1. Officers. **The President, President-Elect, and Secretary-Treasurer shall be elected by the membership at each annual meeting by a majority of those present and voting, and shall serve for the year beginning January 1 of the next calendar year, and ending December 31.**

Section 2. Vacancies. If any office other than that of President or President-Elect shall become vacant, a person shall be appointed by the Board of Directors for the remainder of the term. In the event that the office of the President-Elect becomes vacant, the Board of Directors shall fill the office of President-Elect for the remainder of the term. If the office of President shall become vacant, the President-Elect shall thereupon become President of the Association for the unexpired term ~~provided that such service shall not affect such person becoming President~~

of the Association on January 1 of the next calendar year following elections. In the event that the office of President becomes vacant at a time when the office of President Elect is also vacant, the Board of Directors shall fill the office of President for the remainder of the term.

ARTICLE V Board of Directors

Section 1. Constitution ~~And Election~~ of the Board. The Board of Directors shall consist of nine positions including the President, President-Elect, Secretary-Treasurer, Immediate Past-President representing the Executive and five (5) other elected Directors. Each of the elected Directors shall be a member designated under Article II, Section 1 and elected at the annual meeting. The five (5) elected Directors shall be nominated to one of two tiers. Tier 1 shall include two (2) Senior Director positions and Tier 2 shall include three (3) Junior Director positions. Tier 1 Senior Directors may serve successive one-year terms and progress into the Executive positions. Tier 2 elected Junior Directors may serve a maximum of two (2) successive one-year terms and do not progress into the Executive positions unless voted into a Tier 1 Senior Director position. The President shall serve as Chairman of the Board. No two (2) members of the Board of Directors shall represent the same State, Province, Dominion, District, Territory, Republic, Commonwealth or Federal Agency, except that a Board member may be elected from the same State, Province, Dominion, District, Territory, Republic, Commonwealth or Federal Agency as the Secretary-Treasurer.

Section 1. Constitution And Election of the Board. **(i) The Board of Directors shall consist of eight (8) elected individuals: the President, the President-Elect, the Secretary-Treasurer, and five (5) Directors. The Immediate Past President shall serve as a voting, ex-officio member of the Board. Officers and Directors shall be elected at the annual meeting of the voting members for one (1) year terms. In addition to the slate of candidates proposed by the Nominating Committee, any Association member may make additional nominations by submitting them in writing to the Secretary-Treasurer prior to the vote at the annual meeting. (ii) Each of the elected officers and Directors shall be a member designated under Article II, Section 1. No two (2) members of the Board of Directors shall represent the same State, Province, Dominion, District, Territory, Republic, Commonwealth or Federal Agency, except that a Board member may be elected from the same State, Province, Dominion, District, Territory, Republic, Commonwealth or Federal Agency as the Secretary-Treasurer. (iii) The President shall serve as the Chairman of the Board.**

ARTICLE VI Committees and Investigators

Section 1. Nominating Committee. The Board of Directors shall establish the membership of a Nominating Committee and the conditions and timeframes under which the Nominating Committee shall operate to nominate a slate of candidates for officers and directors for the ensuing year for consideration by the voting members at the annual meeting. After the nominations have been slated and announced, any Association member may make additional nominations by submitting them in writing to the Secretary-Treasurer or make a nomination from the floor prior to the vote at the annual meeting.

Section 1. Nominating Committee. **(i) [The Nominating Committee shall consist of the three most immediate past Presidents. If any of the three most immediate past Presidents are unwilling or unable to serve, the remaining members of the Nominating Committee shall select one or more individuals so that the Nominating Committee consists of three individuals.] (ii) The Board of Directors shall establish the timeframes under which the Nominating Committee shall operate to nominate a slate of candidates for officers and Directors for the ensuing year for consideration by the voting members at the annual meeting. (iii) In nominating a slate of candidates for officers and**

Directors, the Nominating Committee should take into account the following guiding principles, to the maximum extent reasonably possible:

- **The President should ordinarily serve for a single one (1) year term.**
- **The candidate for President-Elect should be selected with the assumption that he or she will be nominated for and elected President the following year.**
- **An individual should have served on the Board of Directors for a minimum of two (2) full calendar years (although not necessarily consecutively) before becoming President-Elect.**
- **In general, the Directors advance to the officer positions of President-Elect and the following year, to President, in order of tenure.**
- **An individual's general willingness and ability to serve as a future officer is a relevant, but not a necessary, factor for consideration in selecting nominees for Directors**

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

Inspection and Sampling Committee

2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Monday, January 22, 2018
11:00–12:00 pm
Grand Ballroom A-D

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and/or to listen to meeting Conference Call Line: US TOLL 1-650-479-3207, access code: 669 336 713#

Agenda

- 11:00 **Welcome & Opening Remarks**
Miriam Johnson: North Carolina Department of Agriculture
Chad Linton: West Virginia Department of Agriculture
- 11:05 **FSMA Review of Inspectors Manual**
Progress report from Workgroup reviewing AAFCO Inspector's Manual for updates
pertaining to FSMA
Kevin Klommmhaus: FDA
Brett Groves: Office of Indiana State Chemist
- 11:15 **Aseptic Sampling Workgroup**
Progress update from Workgroup developing Aseptic Sampling addition to Manual.
Miriam Johnson: North Carolina Department of Agriculture
- 11:25 **AAFCO Sampling Study**
Introduce Workgroup Developing Request for Proposal
Mark LeBlanc: Louisiana Department of Agriculture
Miriam Johnson: North Carolina Department of Agriculture
- 11:40 **AITS & BITS**
1) Update/Review from BITS in Boise, ID
2) AITS Preview and Update for Kansas City, MO
3) Introduce Workgroup reviewing these trainings, the agendas and the progression
moving forward of AITS and BITS
Meagan Davis: Louisiana Department of Agriculture
- Other Topics for Discussion/New Business**
- 12:00 **Adjourn**

Notes

Proficiency Testing Program Agenda

2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Monday, January 22, 2018
1:30–5:30 pm
Garden 1-3

To view meeting via WebEx register here: <https://go.foodshield.org/?ME3Ts9kj>
and/or to listen to meeting Conference Call Line: US TOLL 1-800-944-8766, access code: 51184#

Agenda

1:30 pm – 1:45 pm

- 1) Call to Order – B. Snodgrass
- 2) Review and Approval of Agenda – B. Snodgrass (Agenda changes)
- 3) Introductions and Sign-up Sheet – B. Snodgrass

1:45 pm – 2:30 pm

- 4) Program Leadership and Administrative Update – B. Snodgrass
 - a) Financial Update: Past year financials. FASS/Program administration costs.
 - b) Accreditation update – L. Ogden
 - c) Customer Feed Back and Surveys – L. Ogden
 - d) Continuity of Operations – B. Snodgrass

2:30 pm – 3:00 pm *BREAK*

3:00 pm – 4:30 pm

- 5) Program Summary – A. Crawford, N. Thiex and B. Snodgrass
 - a) Program Participation Report
 - i) Animal Feed
 - ii) Pet Food
 - iii) Minerals
 - iv) Mycotoxins
 - b) Animal Feed
 - c) Veterinary Drugs
 - d) Pet Food Program
 - e) Mycotoxin Program
 - f) Minerals Program
- 6) Method Code Updates – L. Ogden, S. Webb, M. Das, J. Szpylka

4:30 pm – 5:30 pm

- 7) Roundtable
- 8) Adjournment

Notes

Feed and Feed Ingredient Manufacturing Committee Agenda

2018 AAFCO Midyear Meeting
 Hyatt Regency
 Garden Grove, CA (Anaheim)
 Tuesday, January 23, 2018
 8:00–9:30 am
 Grand Ballroom A-D

To view meeting via WebEx register here: <http://fass.webex.com>
 and/or to listen to meeting Conference Call Line: US TOLL 1-650-479-3207, access code: 660 007 785#

Agenda

- 1) Welcome and Committee Member Introduction (Austin Therrell/ Eric Brady)
- 2) Review Action Items/Reports from Working Groups and Liaisons
 Working Group 3 – Contaminant and Hazard Lab Strategy
 Working Group 4 – Inspector Training for Ingredient Manufacturing Inspections
- 3) Canadian Regulatory Update (Laura Scott)
- 4) Industry Stakeholder Updates
- 5) Other Business
 Strategic Plan Emergency Response Working Group (Darlene Kreiger)

Responsible	Item	Action	Timing / Status
Mineral Guidelines Working Group	Mineral Guidelines	To review and revise the “Official Guidelines for Contaminant Levels Permitted in Mineral Feed Ingredients”. Working Group: Bill Burkholder (lead), Jon Nelson, Tim Costigan, Jennifer Kormos, David Syverson, Bill Hall, David Dzanis, Roger Hoestenbach (now retired)	Update: January 2018
FSMA Implementation Task Force – Working Group 3	Roundtable Exercise	Host the exercise prior to the 2017 AAFCO Mid-Year Meeting	January 2018
FSMA Implementation Task Force – Working Group 4	Hazard & Contaminant Action Levels and Enforcement Strategies	Work with FSPCA, EIC, ISC, IDC and LMSC to develop a prioritized list of method development once list of contaminants and hazards has been identified by the FSPCA and FDA. A plan of action should be created by the working group to determine the processes of implementing the decision making and method development.	Update January 2018
	Inspector Training Development	Gap Analysis performed on FSCPA training to determine if there is any missing education that should be provided to inspectors whom perform feed ingredient manufacturing inspections	Update January 2018

Notes

Laboratory Methods and Services Committee

2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Tuesday, January 23, 2018
8:00 am–5:00 pm
Garden 1-3

To view meeting via WebEx register here:

Adobe Connect (morning): <https://go.foodshield.org/?GKLRxJ8I>

Adobe Connect (afternoon): <https://go.foodshield.org/?VN9Fq03t>

and/or to listen to meeting Conference Call Line: US TOLL 1-800-944-8766, access code: 51184#

Agenda

8:00 am – 5:00 pm PDT

- 1) Welcome, Introductions & Adoption of Agenda – A. Price & N. Thiex
- 2) Review of Committee Roster and Appointments – A. Price & N. Thiex
- 3) FDA Cooperative Agreement – N. Thiex & Y. Salfinger
- 4) Update from FDA – D. Rice
- 5) FSMA Implementation Task Force update – R. Sheridan & T. Grant
- 6) State Feed Lab Network– N. Thiex & A. Price
- 7) Working Group Updates:
 - a) Tylosin – L. Schilling
 - b) CTC – T. Phillips and L. Schilling
 - c) Fat Soluble Vitamins – D. Inerowicz & K. Riter
 - d) Multi-element – R. Sheridan, S. Webb & M. Swarbrick
 - e) Sugars – J. Horst & D. Berg
 - f) Dietary Starch – L. Reimann
 - g) Mycotoxins – R. Sheridan
 - h) Best Practices Group – L. Novotny
- 8) AOAC method for sugars and fructans – N. Thiex
- 9) Review Test Portion Size for Nutrient Content in Milk Replacers – N. Thiex & A. Price
- 10) Mycotoxin Best Practices Working Group – A. Price & N. Thiex
- 11) Proposal to BOD re: fat determination method on labels – L. Novotny
- 12) IFPTI Update – C. Kaml & C. Weiss
- 13) Quality Assurance Sub-Committee Topics – S. Chigurupati & K. McCallum
 - a) What's new with ISO 17025:2017
- 14) Laboratory Sampling WG Presentation – TBD
- 15) Round-table discussion

Notes

Ingredient Definitions Committee

2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Tuesday, January 23, 2018
10:00–11:30 am
Grand Ballroom A-D

To view meeting via WebEx register here: <http://fass.webex.com>
and/or to listen to meeting Conference Call Line: US TOLL 1-650-479-3207, access code: 660 343 806#

- 1) Role Call of Committee members
(Please let the chair know prior to the meeting if you'd like on or off the committee. Non-participation affects our ability to form a quorum to conduct business.)
- 2) Investigator recommendations to move tentative to official
 - a) T40.100 **Recovered Retail Food** – (Cat) make Official
- 3) Work Group Reports
 - a) GRAS workgroup report –
 - b) DFM Nomenclature Changes workgroup –
 - c) Negative List Workgroup (need to form)
 - Establish sharing levels and processes
 - d) Villain Pet Food Names Workgroup (need to form)
 - Establish & communicate parameters for separate common name
 - e) Guidelines Editing Workgroup (need to form)
 - Discuss and edit tentative process in coordination with bylaw committee
 - Add draft of definition as step one in the guidelines
 - update quantity of copies to CVM
 - Document ready to discuss at March IDC.
- 4) New Definitions, deletes & edits:
 - a) New Feed Term "**Livestock**" – Ali
 - b) New Feed Term "**Common and Usual**" - Ali
 - c) Section 30 header edits (**enzymes**)
 - d) Move Enzyme Marketing Document to chapter 6 (board rejected and asked for more clarification.) Mark LeBlanc
 - e) T60.117(B) **Black Soldier Fly Larvae Meal**, board rejected and sent back to IDC, - Erin, Mark LeBlanc (placeholder #1)
 - f) Txx.xxx **Oat Fiber** (placeholder #2) section 60 or 69?
 - g) T71.40 Low Glucosinolate High Erucic Acid Rapeseed Meal, Solvent Extracted
 - h) 73.020 21 CFR update on 573.170 **Ammonium formate**
 - i) 73.025 21 CFR update on 573.480 **Formic acid**, remove from table on page 363 (2018 OP Print)?
 - j) 73.046 21 CFR update on 573.940 **Silicon Dioxide** (placeholder #4)
 - k) T73.450 **Cashew Nut Shell Liquid** – add sub section 450-499 antioxidant, - Richard
 - l) T73.451 **Cashew Nut Shell Extract** -- new ingredient CVM Placeholder #5
- 5) Discussions:
 - a) Does the **Tentative** process need to be applied to every ingredient?
 - b) **Hemp** Update – Bob & Brett B., Colorado
 - c) GRAS policy discussion (cover in workgroup report)
 - d) Standard of Identity Template Functions (placeholder) Status on high profile ingredients (if needed) – Richard / CVM

Feed Labeling Committee

2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Tuesday, January 23, 2018
1:30–2:30 pm
Grand Ballroom A-D

To view meeting via WebEx register here: <http://fass.webex.com>
and/or to listen to meeting Conference Call Line: US TOLL 1-650-479-3207, access code: 664 670 336#

Agenda

Welcome, Introductions & Opening Remarks

- David Dressler: Pennsylvania Department of Agriculture
- Dave Phillips: North Dakota Department of Agriculture

NRC's Nutrient Requirements for Beef Cattle – Al Harrison

- Status of expert review panel. Recommendations?

Maximum levels for nutrients with toxicity levels. – David Dressler

Non-Pet Food Labeling Guide – Meagan Davis

- Finalize the discussion about the name change.
 - Commercial Feed Labeling Guide?
- Formatting options and recommend changes to improve the guide's format and use.

Electronic Labeling – David Dressler

- Possibility of feed labels delivered to the customer electronically.

Non-Medicated Feed Labeling Workshop – David Dressler

- Status of the planning workgroup.

Direct-Fed Microbials – Mika Alewynse & James Embry

- Labeling requirements for Direct-Fed Microbials
- Expiration Date requirement?

Feed Label Review Software – Dave Phillips

- Workgroup update.

Other Topics for Discussion

Adjourn

Notes

Strategic Affairs Committee

2018 AAFCO Midyear Meeting
 Hyatt Regency
 Garden Grove, CA (Anaheim)
 Wednesday, January 24, 2018
 10:15 am–12:00 pm
 Grand Ballroom A-D

To view meeting via WebEx register here: <http://fass.webex.com>
 and/or to listen to meeting Conference Call Line: US TOLL 1-650-479-3207, access code: 667 592 967#

Agenda

- 1) Introductions and Agenda Review
- 2) Sub-Committee:
 - By-Laws: Ken
 - Policy on posting eMeeting notices (referred from BoD)
 - Ingredient tentative status
 - AAFCO name
 - Committee member and advisor language By-Laws and Procedures
- 3) Strategic Planning 2017-20
 - Update from Responsible Committees
- 4) Vision/Mission Discussion: Kent
- 5) Other business

Action Item Table

Responsible	Item	Action	Timing / Status
By-Laws/Ken	Clarification of Article 5, Section 1	Forwarded to Board for membership consideration at January 2018 meeting.	Complete
Linda/Committee Chairs	Strategic Plan priorities 2017-20	Update Feed BIN. Committee chairs asked to update as they make progress.	Feed BIN updated per August 2017 annual meeting reporting.
Linda/President Elect (Stan)	NOPA advisor	Informed Stan that NOPA needs to be contacted to find out if they want to continue to have an Advisor and if so who.	To meet OP publishing deadline.
Members/Advisors	2018 Committee list	Members and Advisors were asked to update/confirm names.	Complete

