Association of American Feed Control Officials

2018 AAFCO Midyear Meeting
Agenda Book

January 21–25, 2018
Hyatt Regency
Garden Grove, CA (Anaheim)
<table>
<thead>
<tr>
<th>Event</th>
<th>Time</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Sunday, January 21</strong></td>
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<tr>
<td>12:00 pm–5:00 pm</td>
<td>Grand Foyer</td>
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<tr>
<td>Registration Desk Open</td>
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<tr>
<td>1:00 pm–2:00 pm</td>
<td>Pacific Room, NT 2</td>
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<tr>
<td>Board of Directors and Committee Chairs Meeting</td>
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<tr>
<td>6:00 pm–7:00 pm</td>
<td>Salon VII-VIII, NT 2</td>
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<tr>
<td>AAFCO 101 Welcome Reception</td>
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<tr>
<td><strong>Monday, January 22</strong></td>
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<td>7:00 am–8:00 am</td>
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<td>Morning Coffee Service</td>
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<td>7:00 am–5:00 pm</td>
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<tr>
<td>Registration</td>
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<tr>
<td>8:00 am–10:00 am</td>
<td>Grand Ballroom A-D, NT 1</td>
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<tr>
<td>Welcome, Keynote Speaker and Business Meeting</td>
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<tr>
<td>10:00 am–10:30 am</td>
<td>Grand Ballroom A-D, NT 1</td>
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<tr>
<td>Current Issues and Outreach Committee</td>
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<tr>
<td>10:30 am–11:00 am</td>
<td>Grand Foyer</td>
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<tr>
<td>Break</td>
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<tr>
<td>11:00 am–12:00 pm</td>
<td>Grand Ballroom A-D, NT 1</td>
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<tr>
<td>Inspection and Sampling Committee</td>
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<td>12:00 pm–1:15 pm</td>
<td>Garden 4, NT 1</td>
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<td>Investigator Lunch</td>
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<tr>
<td>Closed Session</td>
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<td>12:00 pm–1:15 pm</td>
<td>Lunch (on your own)</td>
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<td>Lunch (on your own)</td>
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<tr>
<td>1:30 pm–2:30 pm</td>
<td>Grand Ballroom A-D, NT 1</td>
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<tr>
<td>Model Bills and Regulations Committee</td>
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<tr>
<td>1:30 pm–5:30 pm</td>
<td>Garden 1-3, NT 1</td>
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<tr>
<td>Proficiency Testing Program Committee</td>
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<td>2:30 pm–3:00 pm</td>
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<td>Break</td>
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<tr>
<td>3:00 pm–5:30 pm</td>
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<td>Enforcement Issues Committee</td>
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<td>Closed Session</td>
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<td><strong>Tuesday, January 23</strong></td>
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<td>Morning Coffee Service</td>
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<td>Registration</td>
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<tr>
<td>8:00 am–9:30 am</td>
<td>Grand Ballroom A-D, NT 1</td>
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<tr>
<td>Feed and Feed Ingredient Manufacturing Committee</td>
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<td>8:00 am–5:00 pm</td>
<td>Garden 1-3, NT 1</td>
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<tr>
<td>Laboratory Methods and Services Committee</td>
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<td>9:30 am–10:00 am</td>
<td>Grand Foyer</td>
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<td>Coffee Break</td>
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<tr>
<td>10:00 am–11:30 am</td>
<td>Grand Ballroom A-D, NT 1</td>
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<td>Ingredient Definitions Committee</td>
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<td>12:00 pm–1:15 pm</td>
<td>Garden 4, NT 1</td>
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<td>Finance Committee</td>
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<td>Closed Session</td>
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<td>Lunch (on your own)</td>
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<td>Lunch (on your own)</td>
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<td>1:30 pm–2:30 pm</td>
<td>Grand Ballroom A-D, NT 1</td>
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<tr>
<td>Feed Labeling Committee</td>
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<td>2:30 pm–3:00 pm</td>
<td>Grand Foyer</td>
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<td>Break</td>
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<td>3:00 pm–5:00 pm</td>
<td>Grand Ballroom A-D, NT 1</td>
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<td>Pet Food Committee</td>
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<td>6:30 pm–8:30 pm</td>
<td>Grand Ballroom G</td>
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<tr>
<td>AAFCO All Attendee Reception</td>
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**Wednesday, January 24**

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<td>7:00 am–8:00 am</td>
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<td>Morning Coffee Service</td>
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<tr>
<td>8:00 am–10:00 am</td>
<td>Grand Ballroom A-D, NT 1</td>
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<tr>
<td>Education and Training Committee</td>
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<td>10:00 am–10:15 am</td>
<td>Grand Foyer</td>
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<td>Coffee Break</td>
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<tr>
<td>10:15 am–12:00 pm</td>
<td>Grand Ballroom A-D, NT 1</td>
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<tr>
<td>Strategic Affairs Committee</td>
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<tr>
<td>AAFCO General Sessions Adjourn</td>
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<tr>
<td>12:00 pm–2:00 pm</td>
<td>Pacific Room, NT 2</td>
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<tr>
<td>Board of Directors and Committee Chairs Meeting</td>
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<tr>
<td>1:00 pm–6:00 pm</td>
<td>Garden 1-3, NT 1</td>
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<tr>
<td>Pet Food and Specialty Pet Food Labeling Workshop</td>
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<td>Separate registration for workshop</td>
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<tr>
<td>2:00 pm–5:00 pm</td>
<td>Pacific Room, NT 2</td>
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<tr>
<td>Board of Directors Meeting</td>
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**Thursday, January 25**

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<th>Event</th>
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<tr>
<td>8:00 am–5:00 pm</td>
<td>Garden 1-3, NT 1</td>
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<td>Pet Food and Specialty Pet Food Labeling Workshop</td>
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<td>Separate registration for workshop</td>
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</table>
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.
General Session Agenda
2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Monday, January 22, 2018
8:00–9:20 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
8:00 am  Opening Presidential Remarks
           Stan Cook, Missouri Department of Agriculture
8:05  Announcement and Roll Call–Ali Kashani, AAFCO Secretary-Treasurer
          Washington State Department of Agriculture
          Memorials–Ken Bowers, Immediate Past President
          Kansas Department of Agriculture (KDA)
8:20  Introduction and Welcome to California
          Secretary Karen Ross, California Department of Food and Agriculture
8:35  What to expect in 2018: Perspective from FDA’s Center for Veterinary Medicine
          Dr. Steven Solomon, Director, FDA/CVM
          Keynote Speaker
9:05  Presidential Address, Ken Bowers, KDA
9:20  AAFCO Business Session–President Cook, Missouri Department of Agriculture
          Membership votes on recommendations

Notes
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](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.

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

*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.

<table>
<thead>
<tr>
<th>AGRN (select for detailed record)</th>
<th>Notifier</th>
<th>Substance</th>
<th>Common and Usual Name</th>
<th>Intended Use</th>
<th>Intended Species</th>
<th>Date of Filing</th>
<th>FDA’s Letter (select to view letter)</th>
</tr>
</thead>
<tbody>
<tr>
<td>20 (PDF-899 pages)</td>
<td>DSM Innovation, Inc. BioProducts &amp; Services Division</td>
<td>Inactivated modified Saccharomyces cerevisiae expressing xylose isomerase from Piromyces sp. E2</td>
<td><strong>Saccharomyces cerevisiae</strong></td>
<td>As a component of animal feed when used in the fermentation of corn to produce ethanol.</td>
<td>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.</td>
<td>4/29/2016</td>
<td>FDA has no questions. (PDF - 4 pages)</td>
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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 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.**

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
Current Issues and Outreach Committee
2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Monday, January 22, 2018
10:00–10:30 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: 666 541 785#

Agenda
10:00 Welcome, Opening Remarks & Future Meeting Topic (Antimicrobial Resistance)
   Ali Kashani, Committee Chair
   Washington State Department of Agriculture
10:05 NASDA Model Animal Food Safety Implementation Framework
   Dr. Bob Waltz, State Chemist and Seed Commissioner
   Office of Indiana State Chemist, Purdue University
   Mr. Bob Ehart, Senior Policy and Science Advisor
   National Association of State Departments of Agriculture
10:30 Adjourn

Notes
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

To view meeting via WebEx register here: [http://fass.webex.com](http://fass.webex.com)
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 Klommhaus: 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**
Model Bills and Regulations Committee
2018 AAFCO Midyear Meeting
Hyatt Regency
Garden Grove, CA (Anaheim)
Monday, January 22, 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: 668 432 741#

Agenda
1) Welcome and Committee Member Introductions
2) Bellevue Minutes (approved as written on 9/17, posted on AAFCO web-site and in the Feed BIN, summarized in the General Session packet)
3) Old Business - Labeling of Mineral and Vitamin Units Working Group Report, Scott Ziehr
4) New Business
   a) Regulation 4(a), Fiber Indicators as appropriate to the species?
   b) Regulation 4(d)(3) to be deleted with advent of VFD
   c) Regulation 9, Drug and Feed Additives, update title? Dragan M. “safety and efficacy”
   d) SUIP general discussion - if a subject is important enough to be incorporated as a SUIP (comparable to a tentative definition) it should have a defined path to incorporation into the Model Bills or Regulations or be deleted. Chapter 5 should not be the permanent home for SUIP’s
5) Assignments/homework for annual meeting
6) 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 Feedback 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


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)

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</table>
| 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/?GKLRxJ8l
Adobe Connect (afternoon): https://go.foodshield.org/?VN9Fg03t
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
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
e) Discussion of common human foods in pet food (placeholder)
f) Set Webinar **meeting dates** for 2018

Notes
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
Pet Food Committee  
2018 AAFCO Midyear Meeting  
Hyatt Regency  
Garden Grove, CA (Anaheim)  
Tuesday, January 23, 2018  
3:00–5:00 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: 664 016 138#

Agenda
1) Introduction of Pet Food Committee Members and Advisors  
2) Announcements  
3) Modifications to the Agenda  
4) Reports from the PFC Working Groups  
   a) Pet and Specialty Pet Food Labeling Workshop Workgroup  
   b) AAFCO Website Review Workgroup  
   c) GAPFA Maximum Vitamin A Workgroup  
   d) Reviewing AAFCO Feeding Protocols (to account for growth of large size dogs) Workgroup  
5) Including calorie content in PF2 Label Format and Labeling  
6) VOHC Proposal  
7) Discussion of confusion regarding PF(3)e  
8) Minor edits to Human Grade Guidelines language  

NOTE: It is the intention of the PFC to address as many of the items above in the first hour of the meeting. The last hour of the meeting is reserved for the items below.

9) Pet Food Label Modernization Discussion – Stan Cook, MO Dept. of Agriculture  
10) Reminders/Deadlines/Submission of Agenda Items – Kristen Green, Univ. of KY  
11) Adjourn Pet Food Committee Meeting

Notes
Education and Training Committee  
2018 AAFCO Midyear Meeting  
Hyatt Regency  
Garden Grove, CA (Anaheim)  
Wednesday, January 24, 2018  
8:00–10:00 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: 667 592 967#

Agenda

8:00  Welcome, Introductions & Opening Remarks  
Tim Lyons & Amanda Anderson, Committee Co-Chairs  
Meagan Davis, Vice Chair

8:05  Workgroup Updates  
Training Draft Curriculum – Amanda Anderson  
Model Training Plan – George Ferguson  
Training Calendar – Jeff Scallan

8:45  Training Review  
How do we review available trainings for content and applicability to feed? How do we communicate this with others?

9:00  Training Access – Deirdra Holloway, OTED  
How to access Pathlore and Compliance Wire for the required prerequisite trainings for VM-102 and any additional FDA trainings.

9:20  Training Updates  
Training needs – There are potential gaps of areas not currently covered by available training – how do we go about filling those gaps? Should AAFCO reach out to outside parties (Land Grant University, former AAFCO members) to assist in development of these trainings?

9:45  New Business

10:00  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](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**

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