Ingredient Definitions Committee Report  
Midyear Meeting 1/9/14  
4PM  
New Orleans, LA

COMMITTEE RECOMMENDATIONS to membership: (detailed language is in attachment A)
1. Publish the following new definitions as tentative in the Official Publication:
   a) T60.114 Pulse Flour  
   b) T60.115 Pulse Protein  
   c) T60.116 Pulse Starch  
   d) T60.113 Pulse Fiber  
   e) T33.10 _____ Distillers Oil, Feed Grade  
   f) T60.111 Bio-Diesel Derived Glycerin

2. Delete the TT60.111 Bio-Diesel Derived Glycerin definition on page 415. (allows item 1 (f) to take clearly it’s place.)
3. Publish T51.15 Fish Stock/Broth definition in attachment A in the OP. It modifies 51.15 by lowering the protein level required.

BOARD RECOMMENDATIONS to membership:
1.  
2.  
3.  

ASSOCIATION ACTIONS:
1.  
2.  
3.  

Committee Report and 1/9/14 Minutes:

Committee Members Present: Richard Ten Eyck (Chair), Alan Harrison, Shannon Jordre, Judy Thompson, Mark LeBlanc, Mika Alewynse, (on phone: Erin Bubb, Johanna Phillips, Steve Gramlich, Liz Higgins)

Industry Advisors Present: Charles Starkey (new), David Meeker, Jonathon Goodson, Steve Traylor, Jill Franks, Jan Campbell, Vincent Sewalt, Jon Nelson, Leah Wilkinson, Dave Dzanis, Kristi Smedley, David Ailor, Susan Thixton, Mollie Morrissette

The agenda order was changed and items to vote on were moved to the top. Discussion presentations were made while discussing the particular topic.

Actions taken on definitions:  
T51.15 Fish broth – Shannon moved to ACCEPT ; Mark Seconds. MOTION PASSES.
T60.114. Pulse Flour. Mark moved to ACCEPT; Shannon 2nds. MOTION PASSES.
T60.115. Pulse protein. Shannon moved to ACCEPT; Alan 2nds. MOTION PASSES.
T60.116. Pulse starch, Shannon moved to ACCEPT, Mark 2nds. MOTION PASSES
T60.113 Pulse fiber. Mark moved to ACCEPT, Shannon 2nds.
Mark amends motion to exclude pods. Shannon seconds. AMENDMENT PASSES.
MOTION PASSES.
T33.10 _________ Distillers Oil, Feed Grade, Shannon moved to ACCEPT, Mark 2nds. MOTION PASSES.
T60.111 Biodiesel-derived glycerin. MOTION TO ACCEPT: Mark moved, Shannon 2nds. MOTION PASSES.
Chair seeks motion to delete TT60.111 definition accepted by membership 1/8/14. Mark moved; Shannon 2nds. MOTION PASSES.

Discussion Items:
MOTION To disband Harmonized Tariff Schedule WG. Judy moved, Shannon 2nds. MOTION PASSES. The group found little interest in pursuing this large endeavor.

Meat Meal Work Group Report – Meagan Davis, They are working and will report again in August.

Report on Ingredient Monograph Pilot - Kent Kitade, Group is preparing 3 monographs for public comment to better describe what “feed grade” means for particular ingredients. They will present findings and recommendations to the board in May.

Mustard Meal- Bob church would like comments on changing definition 71.30.
T71.30 Mustard Meal, Solvent Extracted** is the product obtained by grinding the cake which remains after removal of some of the oil by mechanical extraction, and removing most of the remaining oil by solvent extraction. It is obtained from the seed of cultivated mustard plants grown to produce condiments for human food (Brassica juncea, B. nigra, and Sinapis alba (formerly Brassica alba)). Rations should be restricted to cattle and sheep and not contain more than 10% for cattle and 10% for sheep. It should not be fed to lactating dairy cows if milk production is for human consumption because of objectionable taste and/or odor. (Proposed 1972, Adopted 1973). IFN 5-12-149 Mustard seed meal solvent extracted

Mika Alywynse, CVM gave a presentation on color additives. A copy of her slides are in the feed BIN library and on the AAFCO.org ingredient definitions website at: http://www.aafco.org/Portals/0/AAFCO/committees/IDC/AAFCO_color_additives_2014_final.pdf There are no natural colors approved for animal feed.
### Action Item Table:

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<th>Responsible</th>
<th>Item</th>
<th>Action</th>
<th>Timing / Status</th>
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<tbody>
<tr>
<td>Richard</td>
<td>Preservative Section</td>
<td>Sort out antioxidants vs. preservatives</td>
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<tr>
<td>Mika</td>
<td>Chromium Levels</td>
<td>Identify and edit other definitions containing chromium</td>
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<tr>
<td>IDC</td>
<td>GRAS –No Questions</td>
<td>Policy on posting in the OP. – Currently they must come through the definition request process.</td>
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<td>Bob Church</td>
<td>Mustard Meal</td>
<td>Adopt language presented at mid year 2014</td>
<td>August 2014</td>
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<tr>
<td>Ali</td>
<td>SUIP on feed terms</td>
<td>Language Rejected by MBRC Jan 2014</td>
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<tr>
<td>Kent</td>
<td>Monograph Pilot</td>
<td>Report out monthly to IDC on progress</td>
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<tr>
<td>Meagan</td>
<td>Meat Workgroup</td>
<td>Report out at each meeting on progress</td>
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**Fiscal 14-15 Needs:** None identified

Meeting was adjourned around 6PM central time.

Minutes accepted in the IDC forum on 2/14/2014 by a vote of 4 in favor, 0 against and 12 not voting.
**Attachment A (IDC Jan 2014)**

**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).

Accepted pulse crops:
IFN 05-17-726 – Pea (Pisum sativum L.)

**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)

Accepted pulse crops:
IFN 05-17-726 – Pea (Pisum sativum L.)

**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)

Accepted pulse crops:
IFN 05-17-726 – Pea (Pisum sativum L.)

**T60.113 Pulse fiber** consists primarily of the outer coverings and/or hull of pulse crops derived from pulse dry milling. Pulse crops include the edible seeds of legumes (excluding oil seeds). Acceptable pulse crops are listed below. The product must contain not less than 23 % crude
fiber on a dry matter basis. If a conditioning agent is used, the name of the conditioning agent must be shown as an added ingredient. If the ingredient bears a name descriptive of its kind or origin, it must correspond thereto. (e.g. pea fiber)

Accepted pulse crops:
IFN 05-17-726 - Pea (Pisum sativum L.)

**T33.10 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.

**T60.111 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.

**T51.15 Fish Stock/Broth** is obtained by cooking fish and/or other marine animal products, including bones, shells, parts, and/or muscle, but not including fish solubles. The crude protein content of the stock/broth base material must be no less than 90% on a dry matter basis. In order for the stock/broth to be labeled as such, the moisture-to-crude protein ratio must not exceed 135:1 (135 parts water to 1 part crude protein). If the product bears a name descriptive of its kind, composition or origin, it must correspond thereto: and may be called either stock or broth.