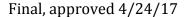


Ingredient Definitions Committee Report 3/10/17 Webinar Meeting

IDC recommendations to the Board and Association Members:

- 1. Move tentative Definition T60.115 (B) Pulse protein to Official in the OP.
- 2. Move tentative Definition T60.116 (B) Pulse starch to Official in the OP.
- 3. Move tentative Definition T33.21 Yellow Grease to Official in the OP.
- 4. Move tentative Definition T33.24 Used Cooking Oil, Feed Grade to Official in the OP.
- 5. Publish the Tentative Definition in the OP for T71.35 Brassica carinata.
- 6. Publish Hydrophobic silica AGRN 5 in Table 101.1 in the new section 101 GRAS Notices.
- 7. Publish Polyethylene glycol (400) dioleate AGRN 6 in Table 101.1 in the new section 101 GRAS Notices in the OP.
- 8. Publish Polysorbate 60 AGRN 7 in Table 101.1 in the new section 101 GRAS Notices in the OP.
- 9. Publish Phytase AGRN 14 in Table 101.1 in the new section 101 GRAS Notices in the OP.
- 10. Publish Phytase AGRN 15 in Table 101.1 in the new section 101 GRAS Notices in the OP.
- 11. Publish L-Methionine 85% AGRN 16 in Table 101.1 in the new section 101 GRAS Notices in the OP.
- 12. Publish Canthaxanthin AGRN 17 in Table 101.1 in the new section 101 GRAS Notices in the OP.





Minutes of 3/10/2017 IDC Webinar Meeting (Meeting was web recorded and is posted in the Feed BIN/Ingredient Definitions library.)

Meeting convened at 8:30 am PDT by Chairperson Ten Eyck.

1) Role Call – 21 Members present; this is a Quorum (≥50%) **Role:**

Committee Members: Mika Alewynse, Ken Bowers, Erin Bubb, Bob Church, Stan Cook, Charlotte Conway, David Dressler, James Embry, George Ferguson, Jacob Fleig, Steve Gramlich, Brett Groves, Al Harrison, Jan Jarman, Ali Kashani, Dan King, Jennifer Kormos, Kent Kitade, Mark LeBlanc, Laura Scott, Richard Ten Eyck, Tom Phillips

Minutes of the 1/17/17 IDC meeting were approved during the role call.

- 2) New Definitions, deletes & edits:
 - a) Move tentative Definition T60.115 (B) Pulse protein to Official. Erin Bubb moves to ACCEPT. Ken Bowers seconds. MOTION PASSES

T60.115 (B) Pulse Protein is the protein fraction of pulse seeds. It is obtained from mechanically dehulled, dry milled pulse seeds that are further separated through air classification or the addition of water, acid, and alkali. The ingredient may be obtained from pulse seed separated by dry separation, wet separation, or both. Pulse crops include the edible seeds of legumes (excluding oil seeds). Acceptable pulse crops are listed below. The ingredient must contain not less than 53.0% crude protein on a dry matter basis, and a label shall include a guarantee for minimum crude protein. If a conditioning agent is used, the name of the conditioning agent must be shown as an added ingredient. If the ingredient bears a name descriptive of its kind or origin, it must correspond thereto.

(Proposed 2016 rev. 1)
Accepted pulse crops:
Lentil (*Lens culinaris*)
IFN 05-17-726 Pea (*Pisum sativum* L.)

b) Move tentative Definition T60.116 (B) Pulse starch to Official. Erin Bubb moves to ACCEPT. Ali Kashani seconds. MOTION PASSES T60.116 (B) Pulse Starch is the fraction remaining after removal of protein and fiber from pulse seeds. It is obtained from mechanically dehulled, dry milled pulse seeds that are further separated through air classification or through the addition of water. The ingredient may be obtained from pulse seed separated by dry separation, wet separation, or both. Pulse crops include the edible seeds of legumes (excluding oil seeds). Acceptable pulse crops are listed below. The



product must contain not less than 65% dietary starch on a dry matter basis, and the label shall include a guarantee for minimum dietary starch. If a conditioning agent is used, the name of the conditioning agent must be shown on the product label as an added ingredient. If the ingredient bears a name descriptive of its kind or origin, it must correspond thereto. (Proposed 2016 rev. 1)

Accepted pulse crops:

Lentil (*Lens culinaris*)

IFN 05-17-726 Pea (Pisum sativum L.)

- c) Move tentative Definition T33.21 Yellow Grease to Official. Ken Bowers moves to ACCEPT. Jacob Fleig seconds. MOTION PASSES Discussed that T33.20 Fat Product, Feed Grade will be deleted from the Official Publication as of May 1, 2017. T33.21 will go in front of the membership for vote in August. There will be a few months of no official definition for these type of products.
 - T33.21 Yellow Grease, Feed Grade, is the rendered product from the tissues of mammals and/or poultry blended with used cooking or frying oil from human food preparation, consisting of animal and/or vegetable fats or oils. It must contain, and be guaranteed for, not less than 90.0% total fatty acids, not more than 2.5% unsaponifiable matter, not more than 0.5% insoluble impurities, and not more than 1.0% moisture. Maximum free fatty acids must also be guaranteed. This product may not include recovered trap grease or material recovered from sanitary sewer sources. If an antioxidant(s) is used, the common name or names must be indicated, followed by the words "used as a preservative." If the product contains tallow (from cattle) containing greater than 0.15% insoluble impurities, then it must be labeled with the BSE caution statement "do not feed to cattle or other ruminants." (Proposed 2017)
 - d) Move tentative Definition T33.24 Used Cooking Oil, Feed Grade to Official. Ken Bowers moves to ACCEPT. Jacob Fleig seconds. MOTION PASSES
 - T33.24 Used Cooking Oil, Feed Grade, is the product of used cooking or frying oil from human food preparation, consisting of animal and/or vegetable fats or oils, collected from commercial human food facilities and then heated to reduce moisture. It must contain, and be guaranteed for, not less than 90.0% total fatty acids, not more than 1.0% unsaponifiable matter, not more than 0.5% insoluble impurities, and not more than 1.0% moisture. Maximum free fatty acids must also be guaranteed. This product may not include recovered trap grease or material recovered from sanitary sewer sources. If an antioxidant(s) is used, the common name or names must be indicated, followed by the words "used as a preservative." (Proposed 2017)
 - e) Publish New Tentative Definition T71.35 Brassica carinata. Bob Church moves to ACCEPT. Ken Bowers seconds. MOTION PASSES



T71.35 Brassica carinata meal, solvent extracted is the meal obtained after the removal of most of the oil by solvent extraction of Brassica carinata seeds. The meal shall contain less than 2.0% erucic acid and less than 30 micromoles of total glucosinolates per gram. It is a source of protein for beef cattle in an amount not to exceed 10% of the total diet. The maximum sulfur content must be guaranteed.

f) Publish Polysorbate 60 AGRN 7 in Table 101.1 in the new section 101 GRAS Notices. Nathan Price moves to ACCEPT. Jacob Fleig seconds. MOTION PASSES with 1 opposed.

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)
	Emerald Carolina		-		Beef cattle, dairy cattle,		FDA has no questions. (PDF
`		monostearate		component of a			- 3 pages)
		(polysorbate 60)		defoamer used			1 1811)
				in the removal	broiler		
				of oil from	chickens,		
				condensed	and egg		
				distillers	laying		
				solubles, at	hens),		
				levels up to 20	sheep,		
				ppm.	goats, and		
					swine.		

g) Publish Hydrophobic silica AGRN 5 in Table 101.1 in the new section 101 GRAS Notices. Nathan Price moves to ACCEPT. Steve Gramlich seconds. MOTION PASSES with 1 opposed.



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)
<u>5</u> (PDF - 67 pages)	Emerald Carolina Chemicals LLC	Hydrophobic silica	Hydrophobic silica	As a defoaming component of a defoamer used in the removal	Beef cattle, dairy cattle, poultry (turkey, broiler chickens, and egg laying hens), sheep, goats, and swine.		FDA has no questions. (PDF - 3 pages)

h) Publish Polyethylene glycol (400) dioleate AGRN 6 in Table 101.1 in the new section 101 GRAS Notices. Nathan Price moves to ACCEPT. Jacob Fleig seconds. MOTION PASSES with 1 opposed.

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)
6 (PDF - 57 pages)	Carolina	glycol (400)	glycol (400) dioleate	in the removal of oil from condensed distillers, at levels up to 64 ppm.			FDA has no questions. (PDF - 3 pages)

i) Publish Phytase AGRN 14 in Table 101.1 in the new section 101 GRAS Notices. Nathan Price moves to ACCEPT. Steve Gramlich seconds. MOTION PASSES with 1 opposed.

Richard Ten Eyck asked question why the common name is Phytase, when listing other Enzymes the organism name is listed. Emily Helmes with ETA (Enzyme Technical Association) explained that Phytase is the



common and usual name and the microorganism name is listed under substance. Jan Jarman explained that there is a slight difference in the column headers on this table versus the 30.1 Enzyme table in the Official Publication and that this Table reflects the information from the FDA GRAS Notice website. She added that the enzyme ingredient name used on the label will be the same as used for all enzymes.

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)
(PDF -	Nutritional Products	Phytase enzyme produced by an Aspergillus oryzae strain expressing a synthetic gene coding for a 6-phytase from Citrobacter braakii		digestibility of phytin-bound phosphorous or to increase	Poultry (turkey, broiler chickens, and egg laying hens)		FDA has no questions. (PDF - 3 pages)

j) Publish Phytase AGRN 15 in Table 101.1 in the new section 101 GRAS Notices. Nathan Price moves to ACCEPT. Jan Jarman seconds. MOTION PASSES with 2 opposed.

Jan Jarman explained that table 30.1 Enzyme table is not a list of ingredient names but a list of enzymes allowed to be produced by specific organisms; the ingredient names are listed in Fermentation products in section 36. The name listed here is not the ingredient name it is the common and usual name for the substance/enzyme. Phytase would be listed under the Guarantee Analysis on the enzyme product label. Mika Alewynse explained that Phytase is the active material in a Fermentation product in the ingredient list they would have to check with the supplier to describe whether this is an enzyme that has been highly purified that would qualify for use of the term Phytase from the Ingredient list. The vast majority of enzyme products used in Animal Feed are relatively unpurified which is why they are identified as dried or liquid blank fermentation product.



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)
(PDF		Phytase enzyme produced by an Aspergillus oryzae strain expressing a synthetic gene coding for a 6-phytase from Citrobacter braakii	j	To increase the digestibility of phytin-bound phosphorous or to increase phosphorous availability from phytate in swine diets when fed at the rate of 500-4000 FYT/kg feed.	Swine		FDA has no questions. (PDF - 3 pages)

k) Publish L-Methionine 85% AGRN 16 in Table 101.1 in the new section 101 GRAS Notices. Nathan Price moves to ACCEPT. Jacob Fleig seconds. MOTION passes with 1 opposed

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)
16 (PDF - 87 pages)	Explorer	produced by a			All animals		FDA has no questions. (PDF - 4 pages)

l) Publish 101.1 Canthaxanthin AGRN 17 in Table 101.1 in the new section 101 GRAS Notices. Nathan Price moves to ACCEPT. Jacob Fleig seconds. MOTION PASSES with 1 opposed.



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)
	Nutritional	Canthaxanthin		breeder hen diets at the rate of 6 mg	Breeder hens used for hatching egg production.		FDA has no questions. (PDF - 4 pages)

3) Work Group Reports

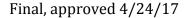
a)DFM reclassification workgroup

Jan Jarman gave an update on working group progress. Met for strategic planning session. Mika reviewing spreadsheet document figuring out which organism will need to be renamed, reclassified, and which ones would need a safety review. After her review the group will meet again. Put time on next IDC meeting.

- b) **GRAS workgroup update** Members: Richard Ten Eyck (lead), Leah Wilkinson, Jan Jarman, Jan Campbell, Stephanie Adams, Kristi Smedley, Kent Kitade, Emily Helmes, Tom Phillips, Gary Lynch, Jennifer Roland (admin support), Nathan Price, Mollie Morrissette, Cathy Alinovi, Chris Cowell,
- Workgroup will schedule a meeting and give a report at Annual Meeting. c) Materials NOT suitable workgroup Members: Leah Wilkinson, Richard Ten Eyck, Dave Dressler, Cathy Alinovi, Dave Phillips, Steve Gramlich, Susan Thixton, Brett Boswell, someone from Dave Edwards, FDA/CVM, some one from PFI and Jan Campbell (workgroup documents are in the BIN projects) Workgroup will schedule a meeting and give a report at Annual Meeting.

4) Discussions:

- a) Status on high profile ingredients (if needed) Richard / CVM
 - 1. None at this time
- b)Discussion of common foods (21 CFR 582.1(a)) in wild bird food– BSFL Erin
 - Erin Bubb presented a discussion on adding Black Soldier Fly Larvae to wild bird food. Would like to introduce an SUIP into the Model Bill since it would be listed under common food for Wild Birds. Erin Bubb will take SUIP language to Model Bill; work with Sue Hays with WBFI.





- c) Hemp Guidelines
 - 1. Committee discussed proposed guidelines on Hemp. Questions were asked from the Hemp Industry on the process for submitting new ingredient definitions. The process was walked through by Richard Ten Eyck and Bob Church the Other Oil Seed Investigator. Jan Jarman motion to pass Hemp Guidelines on to the AAFCO Board of Directors for approval to be distributed on aafco.org website. Stan Cook seconds. MOTION PASSES A copy of the final version of the guidelines is included at the end of these minutes.
- d) Next meeting of the committee will be at the AAFCO Annual Meeting in Bellevue, Washington August 10-12.

Meeting adjourned 10:25AM PST

Minutes approved 4/27/2017 16-1-0

AAFCO Guidelines on Hemp in Animal Food March 5, 2017

For more information visit the <u>aafco.org</u> website.

Ingredients used in animal food (pet, livestock, and poultry) in the United States undergo a scientific review prior to being allowed for sale or distribution. The most comprehensive list of ingredients defined for animal food use is found in the Association of American Feed Control Officials Official Publication (AAFCO OP). Ingredient definitions and their common name come into the OP through one of three routes. They can be the subject of a Food Additive Petition to the FDA (FAP); receive a letter of no questions from the FDA to a generally recognized as safe (GRAS) notification (new—subject to membership approval); or the most popular route, be requested of AAFCO. Each of these routes has some level of a safety and utility review done by the FDA/CVM. States and others then rely on the AAFCO OP to allow feeds to be made with defined ingredients. The common ingredient name established by AAFCO is reflected in the feed's ingredient statement. The FDA and a few states also recognize self-conclusions by firms of GRAS for an intended use.

Hemp production is increasing in the United States. In 2015 AAFCO asked the hemp industry to come forward and present information for



the scientific review to establish definitions for animal foods made from the hemp plant. We expected information on hemp seed oil, hemp seed meal, and whole hemp seeds. To date, the industry has not provided any data showing that ingredients derived from the hemp plant are safe and useful in animal food. AAFCO is encouraging the industry to submit their data promptly. Regulatory members continue to ask for the information prior to distribution of hemp seed products in their state. To allow an entire industry to enter the market without the appropriate safety data is unfair to other ingredient manufacturers that are doing their due diligence. There are some potential safety concerns related to the presence of certain compounds, including THC (tetrahydrocannabinol) and CBD (cannabidiol), in parts of the hemp plant that must be addressed.



One thing has become clear as we have had discussions with the hemp industry, materials and products that are CBD infused need to be treated as drugs. There is no nutritional intended use for this compound. This means that several parts of the hemp plant will not be appropriate for animal feeding.

Quoting from the FDA and Marijuana website: "FDA has therefore concluded that it is a prohibited act to introduce or deliver for introduction into interstate commerce any food (including any animal food or feed) to which cannabidiol has been added."

For further information:

AAFCO Ingredient Definition Process:

http://www.aafco.org/Regulatory/Committees/Ingredient-Definitions

AAFCO Hemp Seed Oil Investigator: brett.boswell@state.mn.us

AAFCO Hemp Seed Meal, Whole Hemp Seed Investigator: bchurch@mt.gov

FDA Food Additive Petitions:

http://www.fda.gov/AnimalVeterinary/DevelopmentApprovalProcess/ucm056809.htm

FDA GRAS Notification:

http://www.fda.gov/AnimalVeterinary/Products/AnimalFoodFeeds/GenerallyRecognizedasSafeGRASNotifications/default.htm

FDA and Marijuana: Questions and Answers

http://www.fda.gov/NewsEvents/PublicHealthFocus/ucm421168.htm#dietsuppsexclude

DEA Announces Actions Related to Marijuana and Industrial Hemp

http://www.oisc.purdue.edu/seed/hemp/dea cannabis.pdf

DEA Eases Requirements for FDA-Approved Clinical Trials on Cannabidiol

http://www.oisc.purdue.edu/seed/hemp/dea cbd research.pdf