

Association Business Meeting Minutes

2016 AAFCO Annual Meeting
Marriott City Center
Pittsburgh, Pennsylvania
Monday, August 1, 2016
8:53 am – 9:15 am
Grand Ballroom

- 1.) Mark LeBlanc convened business session of the Association at 8:53am. – Mark LeBlanc, President
 - a. Certificates of Appreciation presented to Meagan Davis and Eric Brady for their hard work in organizing the 2016 Advanced Inspector Training
- 2.) Ken Bowers states the AAFCO Board of Directors approved the following Committee Reports: Collaborative Check Sample, Current Issues and Outreach, Education and Training, Feed and Feed Ingredient Manufacturing, Ingredient Definitions, Inspection and Sampling, Laboratory Methods and Services, Model Bills and Regulations, Pet Food and Strategic Affairs; and recommends the same to the membership. I so move. **Stan Cook Seconds. MOTION CARRIES**
- 3.) **Acceptance of Committee Recommendations:** –Ken Bowers, President-Elect

Ingredient Definitions 1-13:

Report starts on page 28 of the Committee Report Book

- 1.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following modified feed term in the Official Publication and recommends the same to the membership. **Dave Phillips Seconds. MOTION CARRIES**
 - a. Feed Grade; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following definitions as Official in the Official Publication and recommends the same to the membership. I so move.
Feed Grade: Material that has been determined to be safe, functional and suitable for its intended use in animal food, is handled and labeled appropriately, and conforms to the Federal Food, Drug and Cosmetic Act unless otherwise expressly permitted by the appropriate state or federal agency (Suitable for use in animal feed).
- 2.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following new feed terms in the Official Publication: and recommends the same to the membership
 - a. Suitable for use in animal feed: See *Feed Grade*. Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the

following new feed terms in the Official Publication: and recommends the same to the membership. I so move. **Jan Jarman Seconds. MOTION CARRIES**

- b. Human Grade; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following new feed terms in the Official Publication: and recommends the same to the membership. I so move.

Dan Danielson Seconds. MOTION CARRIES

Human Grade: Every ingredient and the resulting product are stored, handled, processed, and transported in a manner that is consistent and compliant with regulations for current good manufacturing practices (cGMPs) for human edible foods as specified in 21 CFR Part 117.

Pet Food Committee:

Report starts on page 86 of the Committee Report Book

- 1.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the Pet Food Committee to publish the following guideline in the AAFCO OP following the guideline for natural claims. This guideline is not to be published in the OP without the corresponding Human Grade definition first being accepted by association membership and recommends the same to the membership. I so move. **Dan Danielson Seconds. MOTION CARRIES**

Ingredient Definitions Continued

- 3.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following new definitions as Tentative in the Official Publication and recommends the same to the membership and recommends the same to the membership. I so move. **Bob Geiger Seconds. MOTION CARRIES**

- a. 30.1 Add a Beta-Mannanase from Dried *Bacillus subtilis* fermentation solubles; edit enzyme table to show:

Classification/ Name	Source organism	Typical substrate	Function	Current supported use
Beta-mannanase	<i>Bacillus subtilis</i> , var.	distillers dried grains with solubles	(no change)	reduction of digesta viscosity with swine diets

- 4.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following revised definitions as Tentative in the Official Publication:

- a. 33.1 Animal Fat; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following revised definitions as Tentative in the Official Publication and recommends the same to the membership. I so move. **Steve Gramlich Seconds. MOTION CARRIES**

33.1 Animal Fat is obtained from the tissues of mammals and/or poultry in

commercial processes of rendering or extracting. It consists predominately 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 90% total fatty acids, not more than 2.5% unsaponifiable matter, and not more than 1% insoluble impurities. Maximum free fatty acids and moisture must also be guaranteed. If the product bears a name descriptive of its' kind or origin; e.g. "beef", "pork", "poultry", it must correspond thereto. Rendered animal fat derived from only pork raw materials can be labeled as white grease. Rendered animal fat derived from only cattle raw materials can be labeled as beef tallow. Tallow containing greater than 0.15% insoluble impurities must be labeled with the BSE caution statement "do not feed to cattle or other ruminants." If an antioxidant(s) is used, the common name or names must be indicated, followed by the words "used as a preservative".

- b. Add "Lactobacillus animalis" to the organism list in definition 36.14; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the following revised definitions as Tentative in the Official Publication and recommends the same to the membership. I so move **Jan**

Jarman Seconds. MOTION CARRIES

36.14 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: *Aspergillus niger* *Aspergillus oryzae* *Bacillus coagulans* *Bacillus lentus* *Bacillus licheniformis* *Bacillus pumilus* *Bacillus subtilis* *Bacteroides amylophilus* *Bacteroides capillosus* *Bacteroides ruminicola* *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 bulgaricus* *Lactobacillus casei* *Lactobacillus cellobiosus* *Lactobacillus curvatus* *Lactobacillus delbruekii* *Lactobacillus farciminis* (swine only) *Lactobacillus fermentum* *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)
(Proposed 1991, Adopted 1993, Amended 2001, 2004, 2006, 2011)*Formerly cataloged as *Streptococcus*.

- 5.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to Publish the following tentative definitions in the Official Publication:

- a. T33.24 Used Cooking Oil, Feed Grade; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to Publish the following tentative definitions in the Official Publication and recommends the same to the membership. I so move. **Austin Therrell Seconds MOTION CARRIES**

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 then heated to reduce moisture. It must contain, and be guaranteed for, not less than 90% total fatty acids, not more than 1% unsaponifiable matter, not more than 0.5% insoluble impurities, and not more than 1% 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".

- b. T40.100 Recovered Retail Food; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to Publish the following tentative definitions in the Official Publication and recommends the same to the membership. I so move. **David Dressler Seconds. MOTION CARRIES**

T40.100 Recovered Retail Food- is composed of edible human food products safe and suitable for livestock feed that are collected from retail food establishments, domestic holding facilities, and domestic packing facilities. Permitted recovered retail foods are products from overstocks, lacking consumer acceptance, or beyond their sell-by date that include items such as bruised, cut, or overly-ripe produce (fruit and vegetables), bakery goods, eggs, and dairy products. It shall be safe and appropriately labeled for its intended use and shall be free of material harmful to animals. Materials excluded from this definition include pet foods, products containing: beef, lamb, pork, poultry, fish or shellfish. It must not contain packaging materials (e.g., plastics, glass, metal, string, styrofoam, cardboard, and similar materials), flowers, potted plants, or potting soil.

The recovered foods shall be collected and intermixed in secure holding containers to exclude unauthorized addition of trash, materials harmful to animals, or infestation and adulteration by pests. Egg and dairy products (and other products ordinarily held at refrigerator temperatures) must be kept in cold storage until the scheduled pick-up. To minimize spoilage, the recovered retail food shall be collected at least weekly, or more frequently if necessary. The establishment should have a sanitation plan in place, and the containers should be cleaned and sanitized as necessary. The collected material may be further processed or delivered as-is to an animal feeding facility. The product must be handled to preserve its safety and nutritional value.

- c. T60.117 Dried Black Soldier Fly Larvae; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to Publish the following

tentative definitions in the Official Publication and recommends the same to the membership. I so move. **Bob Geiger Seconds. MOTION CARRIES**

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.

- d. T87.35 Glucose syrup; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to Publish the following tentative definitions in the Official Publication and recommends the same to the membership. I so move. **Bob Geiger Seconds. MOTION CARRIES**

T87.35 Glucose syrup is the purified, concentrated, aqueous solution of nutritive saccharides obtained from edible starch. It shall meet the following specifications: total solids content not less than 70.0 percent mass/mass (m/m) and reducing sugar content (dextrose equivalent), expressed as D-glucose, not less than 20.0 percent m/m calculated on a dry basis. The sulfated ash content is not more than 1.0 % m/m (calculated on a dry basis) and the sulfur dioxide content is not more than 40 mg/kg. If the product bears a name descriptive of its kind or origin, e.g., "corn syrup", "grain sorghum syrup", it must correspond thereto. (21 CFR 168.120)

- e. T33.21 Yellow Grease, Feed Grade; Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to Publish the following tentative definitions in the Official Publication and recommends the same to the membership. I so move. **Stan Cook Seconds. MOTION CARRIES**

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% total fatty acids, not more than 1% unsaponifiable matter, not more than 0.5% insoluble impurities, and not more than 1% 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."

- 6.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the Note to add under the header in Section 40 in the Official

Publication and recommends the same to the membership. I so move. **Alan Harrison**
Seconds. MOTION CARRIES

a. Section 40 Human Food By Products

NOTE: All ingredients must be feed grade. Firms should perform a safety assessment of materials that may be included in the offered feed ingredient, at the maximum use level (including cocoa products and non-nutritive sweeteners), to determine safety for the intended animal species and the safety of milk, meat, or eggs from animals consuming the ingredient. The safety assessment should be archived in the firm's files and provided to State or Federal Regulators upon request.

7.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the nine prior Section 60 ingredient definitions in Section 40 in the Official Publication using new Section 40 numbering and recommends the same to the membership. I so move. **Erin Bubb Seconds. MOTION CARRIES**

- a. 60.96 Food processing waste
- b. 60.35 Sugar Food By-Product
- c. 60.93 Pasta Product
- d. 60.14 Cereal Food Fines
- e. 60.29 Gelatin By Products
- f. 60.34 Dried Beans
- g. 60.15 Dried Bakery Product
- h. 60.97 Restaurant Food waste
- i. 60.107 Mixed feed Nuts

8.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the modified definition in the Official Publication and recommends the same to the membership. I so move. **Steve Gramlich Seconds. MOTION CARRIES**

- a. **57.163 Selenium Yeast** is a dried non-viable yeast, *Saccharomyces cerevisiae*, cultivated in a fed-batch fermentation which provides incremental amounts of cane molasses and selenium salts in a manner which minimizes the detrimental effects of selenium salts on the growth rate of the yeast and allows for optimal incorporation of inorganic selenium into cellular organic material. Residual inorganic selenium is eliminated in a rigorous washing process and must not exceed 2% of the total selenium content in the final selenium yeast product. Guaranteed organic selenium content must be declared on the product label. The additive selenium yeast may be added to:
- 1) complete feeds for chickens, turkeys, swine, beef cattle, dairy cattle, bison, sheep, goats, llamas, alpacas, and horses at a level not to exceed 0.3 part per million of selenium, and to complete dog foods at a level not to exceed 0.333 part per million of selenium on a dry matter basis;
 - 2) feed supplements for limit feeding for beef cattle, bison and horses at a level not to exceed an intake of 3 milligrams per head per day;
 - 3) feed supplements for limit feeding for goats, llamas, and alpacas at a level not

to exceed an intake of 0.7 milligrams per head per day:

4) salt-mineral mixtures for free-choice feeding of beef cattle, bison, and horses up to 120 parts per million in a mixture for free-choice feeding at a rate not to exceed an intake of 3 milligrams per head per day:

5) salt-mineral mixtures for free-choice feeding for goats, llamas and alpacas up to 90 parts per million in a mixture for free-choice feeding at a rate not to exceed an intake of 0.7 milligrams per head per day.

Selenium yeast shall be incorporated into each ton of complete feed by adding no less than 1 pound of a premix containing no more than 272.4 milligrams of added selenium per pound. 21 CFR 573.920. **The label or labeling of any selenium premix shall bear adequate directions and cautions for use including this statement: "Caution: Follow label directions. The addition to feed of higher levels of this premix containing selenium is not permitted."** (Proposed 2002, Amended 2003, 2004, 2007*, 2008, 2009, Adopted 2011).

9.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to replace the current definition of 87.1 Algae Meal with the official definition (from the color additive definition 21 CFR 73.275) in the OP of 87.1 Dried Algae Meal and recommends the same to the membership. I so move. **Michael Blume Seconds.**

MOTION CARRIES

a. **87.1 Algae Meal** – The color additive, algae meal, may be safely used in the manufacture of chicken feed in accordance with the following prescribed conditions:

(a) Identity.

The color additive dried algae meal is a dried mixture of algae cells (genus *Spongiococcum*, separated from its culture broth), molasses, cornsteep liquor, and a maximum of 0.3 percent ethoxyquin. The algae cells are produced by suitable fermentation, under controlled conditions, from a pure culture of the genus *Spongiococcum*.

(b) Uses and restrictions.

The color additive dried algae meal may be safely used in chicken feed in accordance with the following prescribed conditions:

(1) The color additive is used to enhance the yellow color of chicken skin and eggs.

(2) The quantity of the color additive incorporated in the feed is such that the finished feed:

(i) Is supplemented sufficiently with xanthophyll and associated carotenoids so as to accomplish the intended effect described in paragraph (b)(1) of this definition; and

(ii) Meets the tolerance limitation for ethoxyquin in animal feed prescribed in part 573.380 of Title 21 of the Code of Federal Regulations (21 CFR 573.380).

(c) Labeling.

The label of the color additives and any premixes prepared therefrom shall bear in addition to the information required by 21 CFR 70.25.

(1) A statement of the concentrations of xanthophyll and ethoxyquin contained therein.

(2) Adequate directions to provide a final product complying with the limitations prescribed in paragraph (b) of this definition.

(d) Exemption from certification.

Certification of this color additive is not necessary for the protection of the public health and therefore batches thereof are exempt from the certification requirements of section 721(c) of the Federal Food, Drug, and Cosmetic Act.

21 FR 73.275

10.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish new definition in the Official Publication and recommends the same to the membership. I so move. **Austin Therrell Seconds. MOTION CARRIES**

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

(a) Identity.

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

(2) Phaffia yeast may be added to the fish feed only as a component of a stabilized color additive mixture. Color additive mixtures for fish feed use made with phaffia yeast may contain only those diluents that are suitable and are listed in part 73.1 of Title 21 of the Code of Federal Regulations (21 CFR 73.1) as safe for use in color additive mixtures for coloring foods.

(b) Specifications.

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

Physical state, solid.

Lead (as Pb), not more than 5 parts per million.

Arsenic (as As), not more than 2 parts per million.

Mercury (as Hg), not more than 1 part per million.

Heavy metals, not more than 10 parts per million.

Astaxanthin, not less than 0.4 percent.

(c) Uses and restrictions.

Phaffia yeast may be safely used in the feed of salmonid fish in accordance with the following prescribed conditions:

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

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

(d) Labeling requirements.

(1) The labeling of the color additive and any premixes prepared therefrom shall bear expiration dates for the sealed and open container (established through generally accepted stability testing methods), other information required by 21 CFR 70.25, and adequate directions to prepare a final product complying with the limitations prescribed in paragraph (c) of this definition.

(2) The presence of the color additive in finished fish feed prepared according to paragraph (c) of this definition shall be declared in accordance with 21 CFR 501.4.

(3) The presence of the color additive in salmonid fish that have been fed feeds containing phaffia yeast shall be declared in accordance with 21 CFR 101.22(b), (c), and (k)(2) and 21 CFR 101.100(a)(2).

(e) Exemption from certification.

Certification of this color additive is not necessary for the protection of the public health, and therefore batches thereof are exempt from the certification requirements of section 721(c) of the Federal Food, Drug, and Cosmetic Act.

21 FR 73.355 (adopted xxxxx)

11.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish official definitions for the following color additives in the Official Publication (Found on page 44 of the Committee Report Book) and recommends the same to the membership. I so move. **Dave Phillips Seconds. MOTION CARRIES**

- a. 87.100 FD&C Blue No 1.
- b. 87.102 FD&C Blue No 2.
- c. 87.103 FD&C Green No 3.
- d. 87.104 FD&C Red No 3.
- e. 87.105 FD&C Red No 40.
- f. 87.106 FD&C Yellow No 6.
- g. 87.107 FD&C Yellow No 5.
- h. 87.110 Annatto Extract
- i. 87.112 Astaxanthin dimethylsuccinate
- j. 87.114 Astaxanthin
- k. 87.116 Caramel
- l. 87.118 Carmine
- m. 87.120 Carrot Oil
- n. 87.122 Cochineal Extract
- o. 87.124 Corn Endosperm Oil
- p. 87.126 Dehydrated Beets
- q. 87.128 Fruit Juice
- r. 87.130 Haematococcus algae meal
- s. 87.132 Paprika Oleoresin
- t. 87.134 Paprika
- u. 87.136 Paracoccus pigment
- v. 87.138 Riboflavin

- w. 87.140 Saffron
 - x. 87.142 Synthetic Iron Oxide
 - y. 87.144 Tagetes (Aztec Marigold) Extract
 - z. 87.145 Tagetes (Aztec Marigold) Meal
 - aa. 87.146 Titanium Dioxide
 - bb. 87.148 Toasted Partially Defatted Cooked Cottonseed Flour
 - cc. 87.150 Tomato Lycopene Concentrate
 - dd. 87.152 Tomato Lycopene Extract
 - ee. 87.154 Turmeric Oleoresin
 - ff. 87.155 Turmeric
 - gg. 87.156 Ultramarine Blue
 - hh. 87.158 Vegetable Juice
 - ii. 87.160 β -Apo-8'-carotenal
 - jj. 87.164 β -Carotene
- 12.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to renumber Section 73 ingredients of the OP according to the list in attachment A page 42 of the Committee Report Book, and leave the cross-reference to the old number there for 2 years and then remove cross-reference and recommends the same to the membership, I so move. **Steve Gramlich Seconds. MOTION CARRIES**

Section 73 edits: (page 430 2015 OP revision 1)

73.001 (old 73.1) Technical Additives table

Acidifiers (73.020- 029)

73.020 (87.26) Ammonium Formate

73.025 (87.27) Formic Acid

Antimicrobial Agents (73.030-039)

73.030 (old 87.15) Formaldehyde

Anticaking Agents (73.040-060)

73.040 (old 87.12) Bentonite

73.042 (old 87.28) Castor Oil

73.044 (old 87.17) Perlite

73.046 (old 87.3) Silicon Dioxide

73.048 (old 87.13) Sodium Bentonite

73.050 (old 87.4) Verxite (incl flake and grits)

Binders (73.106-130)

73.107 (old 87.2) Lignin Sulfonate

T73.109 (old T73.300) Sodium salts of Fatty Acids Stays in tentative section

T73.111 (old T73.301) Potassium Salts of Fatty Acids Stays in tentative section

Biofuel Production (73.090-104)

73.100 Yeast for Production of Distillers Products

Emulsifiers (73.200-220)

73.200 Xanthan gum

Floculants (73.221-240)

73.221 (old 87.16) Chitosan

73.223 (old 87.21) Kraft Lignin

Nutritional Diluents (73.241-249)

73.241 (old 87.18) Reed-Sedge Peat

Pelleting Aids (73.300–340)

73.305 (old 87.24) Hide Glue

73.307 (old 87.6) Rice By-Products Fractions

73.309 (old 87.19) Urea Formaldehyde Condensation Polymer

73.105 Sodium Hydroxide Lignin Dehydrated

Surfactants (73.341-360)

73.341 (old 87.10) Poloxalene

Thickening agents (73.370-390)

73.370 (old 87.23) Cassia Gum

13.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the IDC to publish the modified definition in the Official Publication and recommends the same to the membership, I so move. **Bob Geiger Seconds. MOTION CARRIES**

a. **60.73- Salts of Volatile Fatty Acids-** Is a blend containing the ammonium or calcium salt of isobutyric acid and the ammonium or calcium salts of a mixture of 5-carbon acids/isovaleric, 2-methylbutyric and n-valeric. The contained ammonium or calcium salts of volatile fatty acids shall conform to the specifications in 21 CFR 573.914. It is used as a source of energy in dairy cattle feed. The label of the product shall bear adequate directions for use including statements expressing maximum use levels: For ammonium salts of volatile fatty acids—~~not to exceed 120 grams per head per day~~ *Not to exceed 160 grams per head per day* thoroughly mixed in dairy cattle feed as a source of energy; For calcium salts of volatile fatty acids—Not to exceed 135 grams per head per day thoroughly mixed in dairy cattle feed as a source of energy. (Proposed 1985, Adopted 1986, Amended xxxx) Reg 21 CFR 573.914

Model Bill 1:

Report starts on page 79 of the Committee Report Book

1.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from The Model Bills and Regulations Committee recommends that revisions proposed by the Pet Food Committee to Model Pet Food Regulation 9(a) as stated in Attachment B conform to the Model Bill and Regulations and recommends the same to the membership. I so move. **Bob Geiger Seconds. MOTION CARRIES**

Strategic Affairs Committee:

Report starts on page 96 of the Committee Report Book

- 1.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the Strategic Affairs Committee to change to By-Laws provisions for quorum for voting by adding:

ARTICLE VI: Section 3. "Voting. For committee work, at least one-half of the members of any committee are required to be present or represented by proxy (in person or by phone) to conduct a vote. A majority of those voting must vote in the affirmative for the motion to pass. Only the Chair or Co-Chairs/Vice-Chairs may preside over a vote." and recommends the same to the membership. I so move. **Wayne Nelson Seconds. MOTION CARRIES**

- 2.) Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the Strategic Affairs Committee to change to By-Laws provisions for member voting by substituting:

ARTICLE II

Section 2. "Voting. Each State, District or Territory engaged in regulating animal feed or livestock remedies in the United States of America and each Federal Agency primarily responsible for regulating animal feed or livestock remedies in their country, and paying annual dues as prescribed in Article II Section 4 of these By-Laws, shall designate one member as the voting representative of that State or Agency." and recommends the same to the membership. I so move. **Wayne Nelson Seconds. MOTION CARRIES**

3.)Ken Bowers states the AAFCO Board of Directors accepted the recommendation from the Strategic Affairs Committee to accept the new Strategic Plan for 2017-2020. and recommends the same to the membership. I so move. **Ali Seconds. MOTION CARRIES**

Strategic Plan Updated Goals 2017-2020

Strengthen organizational infrastructure

- Manage and pursue revenue generating opportunities to maintain a sound financial base
- Pursue hiring executive support
- Evaluate the effectiveness of the organization of AAFCO for continuous improvement
- To provide leadership skills enhancement to develop and support AAFCO leaders
- Optimize resource sharing opportunities
- Enhance internal communication efficiencies and documentation within the association

Promote and enhance membership participation (internal)

- **Identify opportunities to increase member agency participation
- *Develop and provide professional development and technical training opportunities in support of feed programs
- *Enhance collaboration, communication and cooperation among regulatory agencies
- Communicate and document AAFCO benefits and accomplishments

Emphasize feed and food safety

- Continue developing member feed safety programs in alignment with FSMA and IFSS
- *Promote and support laboratory technology, methods, quality systems and collaboration

Vitalize partnerships with external stakeholders

- Identify key stakeholders and working partners and common goals
- Develop and maintain professional relationships with stakeholders and affiliated organizations

Strengthen international presence

- Participate in relevant international meetings as resources permit
- Invite International attendees to association activities
- Provide a forum for international discussions on feed safety

* Top 3 priority goals

** Priority goal 4 for consideration if adequate progress is made on the top 3

4.) **Nomination Committee**

The Nominating Committee recommends the following slate for Board of Directors to take office January 1, 2017.

President: Ken Bowers (KS)

President-elect: Dan Danielson (TN)

Secretary-Treasurer: Ali Kashani (WA)

Sr. Director: Stan Cook (MO)

Sr. Director: Robert Geiger (IN)

Jr. Director: Kristen Green (KY)

Jr. Director: Erin Bubb (PA)

Jr. Director: Bob Church (MT)

Immediate past President: Mark LeBlanc (LA)

This concludes committee recommendations needing membership approval.

5.) **Credential Report – FASS**

Number of Voting Members Represented 37

Number of States in attendance 46

Number of Countries 6
Number of FDA Representatives 37
Number of Life Members 3
Total Meeting Attendance 386

Mark LeBlanc convened meeting at 9:15am

**Richard MOTION to approve minutes as displayed on August 3, 2016. Ali Seconds.
MOTION CARRIES**