



AAFCO
Association of American Feed Control Officials
— EXPERT COLLABORATION. UNIFIED STANDARDS. —

DRAFT Version: 6/29/2023

Ingredient Definitions Committee

Meeting Agenda

Baltimore, MD

Monday, July 31, 2023, 2:15–3:45 PM (Part 1)

SESSION ONE

Monday, July 31, 2023, 2:15–3:45 PM

Meeting Registration Link: <https://www.aafco.org/Meetings/Annual/2023>

Roll call: Members, Investigators, and presenters please arrive 10 minutes early

OP CONTENT/IDC CONSIDERATIONS

- 1) LG HEAR Meal (T71.41) to Official – (5) Falina Hutchinson
- 2) Dried_____Fermentation Products (T36.11a) to Official – (5) Maggie Faba
- 3) New Tentative Definition (T51.17) Clam Meal – (5) Justin Hill
- 4) New Tentative Definition (T40.113) Dried Recovered Household Food – (5) David Husner
- 5) New Tentative Definition (T60.119) Dried Cricket – (5) Erin Bubb
- 6) Revise protocol for accepting GRAS once the FDA “No Questions” letter notice is published – (10) Nathan Price
The section editor recommends clarifying the section 101 header in the OP by inserting the language “AGRN’s may be presented to the IDC for inclusion in section 101 at the next scheduled IDC meeting after FDA has posted their no questions letter, without regard for the redacted notice.”
- 7) Common Food Index recommendations – (45) CFI Subcommittee

*90 Minutes

END SESSION ONE



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SESSION TWO

Tuesday, August 1, 2023, 9:00–10:30 AM (Part 2)

- 8) Common Food Index recommendations – (20) if needed, continued from Session One)
- 9) Establish a workgroup to determine the feasibility of creating an exemption of the tentative status requirement for new or modified AAFCO Ingredient Definitions – (10) George Ferguson
- 10) “Fish” Definition Update – (5) Justin Hill
- 11) SUIP 6 “Spent Bleaching Clay” to Technical Additive Table update – (5) David Snell
- 12) Common Food Index – External Submission Portal update – (10) CFI Subcommittee
- 13) Review *Parking Lot – (10) Erin Bubb
(IDC Content 9:00-10:00 AM)
*60 Minutes
- 14) Speakers: Dr. Geoff Hill and Azita Sayadi from Mill – Dried Recovered Household Food **(Presentation 10:00–10:30 AM)**
*30 Minutes
- 15) New Investigators Needed:
 - a) Amino Acids
 - b) Fermentation Products (Maggie Faba)
 - c) DFM (Maggie Faba)
 - d) Yeast
 - e) Additives
 - f) Special Purpose Products
 - g) Preservatives
- 16) *Parking Lot Topics
 - a) ODI Subcommittee process of building an excel file of ODI changes. **Tech Committee – George?**
 - b) ODI procedures: The procedures are in the BIN and are ready for the investigators to pilot. **Update: Investigator training for ODI?**
 - c) NANP Subcommittee report –have not met -Ashley Shaw /KC

- d) FROM PFC (draft): *Vitamin common names for pet food should be addressed by IDC independent of the PFLM project. Information from the qualitative consumer research should be provided to the IDC. Work of the IDC common vitamin name workgroup should be quantitatively consumer panel tested preferably at the time as the PFLM changes- **NEED UPDATE***
- e) Pursue formal MSBC Definition. Nothing in motion
- f) New feed terms: Total Mixed Ration, Raw, Fresh, Pasteurized- **Ali Kashani**
- g) MBRC will be requesting new feed terms for Ash, Acid Insoluble Ash, Air Ashed, Sulfated Ash and Rawhide (part) – **NEED UPDATE from MBRC**
- h) Proper use of process terms. **Ali Kashani and WG to present**
- i) Spent Ball Clay Workgroup
- j) Next IDC speaker/presenter? Suggestions: “Pre, Pro and Postbiotics”

17) Next Meeting: Virtual- October(?) 2023

Speaker Bios

Mill is the first complete, tech-enabled food-recycling service for the home that transforms kitchen scraps into food for chickens. Mill makes it easy for people to keep food out of landfills and take climate action at home.

Mill customers and their kitchens benefit from a smart and attractive bin, which dries and grinds uneaten food in homes, locking in valuable nutrients, and turning it into what Mill calls Food Grounds (otherwise known as dried food). Periodically, customers ship Food Grounds back to Mill via USPS for conversion into a chicken feed ingredient, which keeps uneaten food out of landfills and in the food system. According to Mill’s preliminary scoping LCA, this system can reduce a family’s emissions by approximately ½ ton CO₂ per year in comparison with disposal in the landfill.

Mill is working to commercialize its finished feed ingredient, Mill Meal, under the proposed definition Dried Recovered Household Food. Mill believes this product is good for customers, the cities they live in, local chickens and farmers, the larger feed industry, and the planet.

About the speakers

Dr. Geoff Hill has made a career around resource recovery, paradigm change, and is a nationally recognized expert in food waste composting. In his role at Mill, Dr. Hill oversees the science, quality, and manufacturing processes required in the conversion of household food into a safe and nutritious chicken feed ingredient.

Azita Sayadi is a proven operations and analytics leader with a passion for driving innovation, product marketing, and operational excellence in new categories and markets. In her role at Mill, Azita is responsible for feed operations and safety as they work to recycle household food into a safe and nutritious chicken feed ingredient.