



IDC Committee Report
2023 AAFCO Annual Meeting
7/31/23 and 8/1/23

Committee Recommendations

- Tentative definition T71.41 LG HEAR Meal to OFFICIAL status (see Attachment B)
- Tentative definition T36.11a Dried ____ Fermentation Products to OFFICIAL status (see Attachment C)
- New TENTATIVE definition T51.17 Clam Meal (See Attachment D)
- New TENTATIVE definition T60.119 Dried Cricket (See Attachment E)
- New TENTATIVE definition T40.113 Dried Recovered Household Food (See Attachment F)
- New GRAS Table 101.1 addition AGRN 55 Phytase (See Attachment G)
- New GRAS Table 101.1 addition AGRN 45 Succinivibrio dextrinosolvens (See Attachment H)
- Revise Table 101.1 Section Header in the OP by inserting the following language at the end of the current section 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.*"
- Publish Common Food Index list of items on the AAFCO website and insert into the ODI. (See Attachment I) (No membership vote needed per CFI procedures)

Board Recommendations:

Committee Participants

Members Present at Roll Call 7/31/23: Erin Bubb, Richard TenEyck, Laura Scott, Charlotte Conway, Ken Bowers, Dave Husner, Janes Embry, Falina Hutchinson, Maggie Faba, Ashlee-Rose Ferguson, Katie Simpson, George Ferguson, Darrell Johnson, Dan King, Mark LeBLanc, JoLynn Otero, Nathan Price, Cory Skier, David Snell, Kimberly Truett, Patricia Dunn, Bailey Whiten, Kent Kitade, Bernadette Mundo, Marissa Kost

Members Present at Roll Call 8/1/23: Erin Bubb, Richard TenEyck, Laura Scott, Charlotte Conway, Ken Bowers, Dave Husner, Janes Embry, Falina Hutchinson, Maggie Faba, Ashlee-Rose Ferguson, Katie Simpson, George Ferguson, Darrell Johnson, Dan King, Mark LeBLanc, JoLynn Otero, Cory Skier, David Snell, Patricia Dunn, Bailey Whiten, Kent Kitade, Bernadette Mundo, Marissa Kost

Committee Minutes: including motions

See Attachment A



Attachment A

SESSION 1 Convenes with 25 out of 31 voting members present for roll call on 7/31/23. Quorum is established.

- 1) LG HEAR Meal (T71.41) to Official- (5) Falina Hutchinson

Falina Hutchinson moves to accept. George Ferguson seconds. Motion passes.

- 2) Dried_____Fermentation Products (T36.11a) to Official- (5) Maggie Faba

Maggie Faba moves to accept. Mark LeBlanc second. Motion carries.

- 3) New Tentative Definition (T51.17) Clam Meal-(5) Justin Hill

Justin Hill moves to accept. Falina Hutchinson second. Motion carries.

Discussion: AFIA asked for clarification that the species included in the definition were only included because that was what was submitted. Justin Hill confirmed this is correct.

- 4) New Tentative Definition (T60.119) Dried Cricket- (5) Erin Bubb

Erin Bubb moves to accept. George Ferguson second. Discussion

Discussion: Dave Husner asked for clarification on the terms dehydrated and roasted and had concerns regarding how this proposed definition might affect crickets that are sold to feed reptiles. Roasted and dehydrated are defined in the OP. David Dzanis and Kristi Smedley both expressed that dried crickets have been used in specialty pets for a very long time and feels that this issue will continue to be raised with each insect that is defined. There should be some enforcement discretion for the specialty pet food. There was discussion that an SUIP such as was done for wild bird feed should be considered. Erin Bubb proposed to put this discussion in parking lot for discussion on insects that are used for specialty pet foods (such as reptiles) at another meeting.

Good feeding practices – no limit is established but producer needs to understand how to feed it to the animals.

Dave Husner asked if we could remove adult dog food and FDA responded that the safety data that was provided was only for adult dogs.

There was a suggestion to insert “for use in pet food” in the definition, which would then exclude specialty pets, poultry, etc and allow for use in dog food.

Richard Ten Eyck moves to table. Dave Husner seconded. Motion fails.

Discussion: Aaron Hobbs, representing the NACIA, would like to see this move forward. There has been a lot of work done to support this use in adult dog food and should not be held up in the discussion of how to handle insects in specialty/exotic pet food.

Erin Bubb moves to accept Dried Cricket as a tentative definition. George Ferguson second. Motion carries.

- 5) AGRN-55 Phytase (GRAS table 101)- (5) Nathan Price



Nathan Price moves to accept. Falina Hutchinson second. Motion carries.

- 6) AGRN-45 *Succinivibrio dextrinosolvens* Fermentation Product (GRAS table 101)- (5) Nathan Price

Nathan Price moves to accept. Falina Hutchinson second. Motion carries.

- 7) 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 "AGRNs 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."

Nathan Price moves to accept. Dave Husner second. Motion carries.

Discussion: George Ferguson would like clarification on where it will be placed. Erin Bubb clarified that this would be added to the end of the current section header as found in the 2023 Official Publication on page 535 prior to Table 101.1

- 8) Common Food Index recommendations -(50) CFI Subcommittee

Mark LeBlanc moves to accept the subcommittee report. Richard Ten Eyck second. Motion carries.

Mark LeBlanc moves to accept CFI list and to publish it on the AAFCO website and have it added to ODI. George Ferguson seconds. Motion carries.

Discussion: There was discussion if minimally processed ingredients such as pomace can be included. Items can be submitted for consideration to be added to the CFI. However, it was pointed out that pomaces are not minimally processed; they are fractions and likely would not be included in the CFI.

Richard Ten Eyck asked for this initial list of common foods, where would an investigator look for the safety evaluation. Erin Bubb stated that based on the established CFI guidelines in the Official Publication, the manufacturer is responsible to determine the safety. Therefore, the manufacturer is responsible to ensure that the ingredient has been prepared properly and is being used at the level appropriate for the target animal.

Correction to list: Sugar (from sucrose) should be sugar (sucrose). Note: The parenthetical does not need to be included in the ingredient list on a label.

It is noted that kiwi listed is the fruit not the bird.

AFIA asked if there is a way to include that the CFI is not a naming convention. Erin Bubb stated that the subcommittee will evaluate and see if clarification can/should be added to the guidelines or in appropriate header on the AAFCO website where the CFI list will be posted.

George Ferguson is the CFI coordinator and will be coordinating the submission portal development.

- 9) Review *Parking Lot- (10) Erin Bubb

Parking Lot Topics



- a. ODI Subcommittee process of building an excel file of ODI changes. **Tech Committee- George?**

This is mostly ready to go. The technology is completed but it needs to be implemented. Next step, George Ferguson needs training on uploading to ODI and investigators need to be trained on how to fill out the form.

- b. ODI procedures: The procedures are in the BIN and are ready for the investigators to pilot.

See update in a. above.

- c. NANP Subcommittee report –have not met -**Ashley Shaw /KC**

- The subcommittee has not met in a long time (3 yrs.)
- **Richard Ten Eyck moves to disband the workgroup. Charlotte Conway seconds. Motion carries.**

- 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**

- There was still a component to make sure that it was tested and implemented.
- **Richard Ten Eyck moves to strike from parking lot, as completed. Dave Husner second. Motion carries.**

- e. Pursue formal MSBC Definition. Nothing in motion

- Agreed to keep in the parking lot.

- f. New feed terms: Total Mixed Ration, Raw, Fresh, Pasteurized- **Ali Kashani**

- No update

- g. MBRC will be requesting new feed terms for Ash, Acid Insoluble Ash, Air Ashed, Sulfated Ash and Rawhide (part) – **NEED UPDATE from MBRC**

- To be discussed in MBRC tomorrow.

- h. Proper use of process terms. **Ali Kashani and WG to present**

- Erin Bubb will discuss with Ali Kashani.

- i. Spent Bleaching Clay Workgroup

- See discussion from Day 2 with WG update

- j. Next IDC speaker/presenter? Suggestions: “Pre, Pro and Postbiotics”

- Possible panel discussion at January meeting. Maggie Faba, Erin Bubb, and CVM to look into this more. Stay tuned.

Richard Ten Eyck moves to recess. George Ferguson seconds. Motion carries (at 3:30 pm July 31, 2023.)

Day 2- 8/1/23 9:00-10:30



SESSION 2 Convenes with 23 out of 31 voting members present for roll call on 8/1/23. Quorum is established.

10) Common Food Index recommendations- (20) if needed, continued from Session One)

The Common Food Index was concluded in session 1.

11) 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

Anticipating modifications when the new MOU is signed, AAFCO Ingredient Definition submissions will have a publicly available queue, which will also help to increase efficiency from time of submission to official. It is anticipated that there will be a set period of time to comment on the ingredient (60 or 90 days). Tentative definitions were started at a time when there was only a printed version of the Official Publication. With a publicly available queue, it could be possible to have comments on proposed ingredients earlier in the process without the need for tentative status. It might allow for time efficiency (6-8 months) from submission to final definition. The workgroup will begin meeting in August and will likely need 2-3 meeting to establish criteria. The next update will be at October IDC meeting. The workgroup would like plan in place before MOU is out and understands that the plan will need to be reviewed and updated to align with the final MOU.

FDA – questions asked from FDA/AFFCO public meeting can be used as a framework for the workgroup to utilize. FDA is evaluating how FDA's part in the Ingredient Definition submission process can be more transparent.

Comment was made by committee advisor that this new process with public comment can unintentionally delay the process, so that must be taken into consideration with anticipated timelines.

12) "Fish" Definition Update- (5) Justin Hill

It was asked for more input on the definition for discussion at the October meeting.

13) SUIP 6 "Spent Bleaching Clay" to Technical Additive Table update- (5) David Snell

Presuming that the SUIP is removed looking for the correct home for the spent bleaching clay. The Technical Additive Table may not be the correct place. Looking to have an update in October. If you are interested in joining the WG please reach out to David Snell as he will be forming the WG.

14) Common Food Index- External Submission Portal update- (10) CFI Subcommittee

Update from Technology committee – received request to develop in SharePoint. The vendor has been selected for set up. George Ferguson and the vendor are meeting next Tuesday for kickoff meeting. It is anticipated that submissions will have to go through the currently available submission process (form) until the official portal is available. The automated process still being worked on – will capture comments and review -- historical tracking of the common food submission. Another update will be given at the October meeting.

The submission portal is essential to have. George Ferguson is working with FASS to have the submission form QR code will be available on AAFCO website until the portal is ready.

*Note: Communication will be key and should be part of the system and plan.

15) Speakers: Dr. Geoff Hill and Azita Sayadi from Mill- Dried Recovered Household Food (Presentation 10:00-10:30 am)



16) **New Tentative Definition (T40.113) Dried Recovered Household Food- (5) David Husner**

Discussion: The definition is non-proprietary but is based on the data and information provided to support the definition. The many concerns that were raised during the Q&A portion of the presentation have also been discussed while reviewing and preparing the definition. There is concern that the definition is limited to drying the food at home. If someone has a business plan where the food is picked up, and dried off site, FDA would want to understand the food safety plan and could offer an amendment to the definition as needed to expand.

There were questions related to GMPs (507 supplier). There are many safeguards in place in the definition. Additionally, the firm will know what households have contributed to a lot, which is similar to a feed mill.

David Husner moves to accept. Richard Ten Eyck seconds. Motion carries.

Discussion: Question asked, "Is there any reason why there is no guarantee for protein and fat?" Moisture was the most important to guarantee for food safety. There are other recovered food definitions that are similar. The statement of good feeding practices also helps to ensure that protein and fat are acceptable.

17) Investigators needed:

- Amino Acids
- Fermentation Products (Maggie Faba)
- DFM (Maggie Faba)
- Yeast
- Additives
- Special Purpose Products
- Preservatives

18) Next Meeting: Virtual- October (27) 2023

Meeting adjourned at 10:30

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



Investigator Report and Recommendation for: Low Glucosinolate High Erucic Acid Rapeseed Meal, Mechanically Extracted**

Submitted by: Falina Hutchinson **Date:** April 24, 2023

- Action:**
- New Tentative Definition**
 - Tentative Definition to be made Official**
 - Editorial Change**
 - Delete Official Definition**
 - Other:** _____

Definition Number: 71.41 **Name:** Low Glucosinolate High Erucic Acid Rapeseed Meal, Mechanically Extracted,**

(Text/Description - attach additional page if necessary)

71.41 Low Glucosinolate High Erucic Acid Rapeseed Meal, Mechanically Extracted,**
(See text on attached page)

Remarks:

Definition submission point of contact is Dr. Ray Matulka of Burdock Group Consultants

Deadline Date:

June 15, 2023 for consideration at Annual Meeting

December 15, _____ for consideration at Midyear Meeting

Submit report and recommendations to:

Richard Ten Eyck, Chair
Ingredients Definition Committee
Oregon Department of Agriculture
635 Capitol Street, NE
Salem, OR 97301-2532

**Recommendation of Ingredient Definitions Committee:
Remarks:**

- _____ Accept as Requested
- _____ Accept as Amended
- _____ Do Not Accept
- _____ Table Until _____

71.41 Low Glucosinolate High Erucic Acid Rapeseed Meal, Mechanically

Extracted,** is the meal obtained after the removal of most of the oil by mechanical extraction of whole seeds obtained from the genus Brassica [Brassica napus, Brassica rapa, or Brassica juncea] from which the oil shall contain more than 2% erucic acid and the solid component shall contain less than 30 micromoles of any one or any mixture of 3-butenyl glucosinolate, 4-pentenyl glucosinolate, 2-hydroxy-3-butenyl glucosinolate, 2-hydroxy-4-pentenyl glucosinolate, and allyl glucosinolate per gram of air dry, oil free solid. When produced from Brassica juncea it must also contain less than 5 micromoles of allyl glucosinolates per gram of air dry, oil free solid. It must contain a maximum of 6% erucic acid, a maximum of 12% crude fiber, and a maximum of 30 micromoles of glucosinolates per gram. It is used in the diets of animals as a source of protein, not to exceed a 5% inclusion rate.



AAFCO
Association of American Feed Control Officials

Investigator Report and Recommendation for:
Submitted by: Maggie Faba

Section 36, Fermentation Products
Date: 05/25/2023

- Action:**
- New Tentative Definition**
 - Tentative Definition to be made Official**
 - Editorial Change**
 - Delete Official Definition**
 - Other:** _____

Definition Number: T36.11a **Name:** Dried ____ Fermentation Product

(Text/Description - attach additional page if necessary)

Attached

Remarks:

Investigator recommends T36.11a Dried ____ Fermentation Product be moved from tentative definition to official definition, replacing the current official definition 36.11.

Deadline Date:

- June 15, _____ for consideration at Annual Meeting
- December 15, _____ for consideration at Midyear Meeting

Submit report and recommendations to:

Richard Ten Eyck, Chair
Ingredients Definition Committee
Oregon Department of Agriculture
635 Capitol Street, NE
Salem, OR 97301-2532

Recommendation of Ingredient Definitions Committee:

Remarks:

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- _____ Accept as Amended
- _____ Do Not Accept
- _____ Table Until _____

Proposed Revised Ingredient Definition (inserted text is underlined):

T36.11a Dried ____ Fermentation Product is the product derived by culturing ____ on appropriate nutrient media for the production of one or more of the following: enzymes, fermentation substances, or other microbial metabolites, and dried in accordance with approved methods and good manufacturing practices. Protein, amino acids, fat, fiber, cell count, enzyme activity or nutrient metabolite level shall be guaranteed where applicable. Use of *Lactobacillus buchneri*, *Lactobacillus diolivorans*, and *Lentilactobacillus hilgardii* is limited to silage and high moisture corn grain in plant inoculant products. [For label identification the source must be indicated such as *Bacillus subtilis*, *Aspergillus oryzae*, *Aspergillus niger*, *Lactobacillus acidophilus*, *Lactobacillus buchneri*, *Lactobacillus diolivorans*, *Lentilactobacillus hilgardii*, *Lactobacillus delbrueckii* or *Enterococcus faecium*, or as permitted by FDA.] (Proposed 1976, Adopted 1983, Amended 1997, Amended 1999, Amended 2001, Adopted 2003, Amended 2010, Adopted 2014 rev.1, Amended 2022)



Investigator Report and Recommendation for: _____ T51.17 Clam meal _____

Submitted by: ___Justin Hill_____ Date: ___3/24/23_____

- Action:
- New Tentative Definition**
 - Tentative Definition to be made Official**
 - Editorial Change**
 - Delete Official Definition**
 - Other:** _____

Definition Number: ___T55.17_____ Name: ___Clam Meal_____

(Text/Description - attach additional page if necessary)

T51.17 Clam Meal is the undecomposed, dried byproducts from shucking and processing operations of *Spisula solidissima* and/or *Arctica islandica*. The ingredient is derived from all or part of the meat, liquid and viscera of the clam. It must contain not less than 60% crude protein and not more than 12% moisture. It is for use in non-salmonid finfish feed as a source of protein consistent with good feeding practices

See attached letter from CVM signed and dated 3.22.23

Deadline Date:

- June 15, _XX_____ for consideration at Annual Meeting
- December 15, _____ for consideration at Midyear Meeting

Submit report and recommendations to:
Richard Ten Eyck, Chair
Ingredients Definition Committee
Oregon Department of Agriculture
635 Capitol Street, NE
Salem, OR 97301-2532

**Recommendation of Ingredient Definitions Committee:
Remarks:**

_____ Accept as Requested
_____ Accept as Amended
_____ Do Not Accept
_____ Table Until _____



Investigator Report and Recommendation for: ___ Dried Crickets _____

Submitted by: ___ Erin Bubb (Misc Products Inv) _____

Date: ___ 6/26/2023 _____

Action: **New Tentative Definition**

 Tentative Definition to be made Official

 Editorial Change

 Delete Official Definition

 Other: _____

Definition Number: ___ T60.119 ___ **Name:** _____ Dried Crickets _____

(Text/Description - attach additional page if necessary)

Dried Crickets are nymph through adult stage crickets, *Acheta domesticus*, manufactured either by roasting or wet milling. Crickets are raised on feedstock composed exclusively of feed grade materials. Post-harvest processing of crickets shall incorporate a microbial kill step. The ingredient must be labelled with guarantees for minimum crude protein and minimum crude fat on an as-fed basis. The ingredient is dried to no more than 6% moisture. The ingredient must contain no more than 7.5% chitin.¹ It is for use in adult dog food as a source of protein and fat consistent with good feeding practices. (SEE ATTCHED CVM LETTER)

Deadline Date:

June 15, _____ for consideration at Annual Meeting

December 15, _____ for consideration at Midyear Meeting

Submit report and recommendations to:

Erin Bubb, Chair
Ingredients Definition Committee

**Recommendation of Ingredient Definitions Committee:
Remarks:**

_____ Accept as Requested
_____ Accept as Amended
_____ Do Not Accept
_____ Table Until _____



Investigator Report and Recommendation for: Human Food By-Products

Submitted by: David Husner **Date:** June 29, 2023

- Action:**
- New Tentative Definition**
 - Tentative Definition to be made Official**
 - Editorial Change**
 - Delete Official Definition**
 - Other:** _____

Definition Number: 40.113 **Name:** Dried Recovered Household Food

(Text/Description - attach additional page if necessary)

* **Dried Recovered Household Food** is composed of only non-spoiled materials originally intended for or derived from food for human consumption and collected from households. Materials are dried daily in the home to 12% or less moisture to enable safe storage and transport. These materials must be safe and suitable for use in animal food. The materials shall be collected, evaluated, and further processed by the manufacturer to confirm that only acceptable materials have been added by households. To help ensure safety, a manufacturer of Dried Recovered Household Food must maintain a relationship with participating households to support training and accountability regarding acceptable material. Dried Recovered Household Food is intended for use in poultry diets in accordance with good feeding practices. The guaranteed analysis shall include the maximum moisture which shall be no more than 12%.

Remarks:

See Attached letter from CVM

Deadline Date:

for consideration at Annual Meeting

December 15, _____ for consideration at Midyear Meeting

Submit report and recommendations to:

Erin Bubb Chair
Ingredients Definition Committee
ebubb@pa.gov

**Recommendation of Ingredient Definitions Committee:
Remarks:**

_____ Accept as Requested
_____ Accept as Amended
_____ Do Not Accept
_____ Table Until _____



Investigator Report and Recommendation for: Section 101 GRAS notices

Submitted by: Nathan Price Date: __ IDC agenda August 2023

Action: X Other: Addition to table 101.1

AGRN (select for detailed record)	Notifier	Substance	Common or Usual Name	Intended Use	Intended Species	Date of Filing	FDA's Letter (select to view letter)
55	BASF Enzymes LLC	Phytase enzyme produced by Pseudomonas fluorescens strain BD50104 expressing an altered appA 6-phytase gene from Escherichia coli strain K12	phytase	To increase the availability of phytin-bound phosphorus in poultry diets at 500-2,000 U/kg in complete feed	Poultry	1/20/22	FDA has no questions. (PDF - 4 pages)

Remarks:

Recommend to insert into OP table 101.1.

Deadline Date:

X for consideration at Annual Meeting

December 15, _____ for consideration at Midyear Meeting

Submit report and recommendations to:

Richard Ten Eyck, Chair
 Ingredients Definition Committee
 Oregon Department of Agriculture
 635 Capitol Street, NE
 Salem, OR 97301-2532

Recommendation of Ingredient Definitions Committee:
Remarks:

_____ Accept as Requested
 _____ Accept as Amended
 _____ Do Not Accept
 _____ Table Until _____



AAFCO
Association of American Feed Control Officials

Investigator Report and Recommendation for: Section 101 GRAS notices

Submitted by: Nathan Price Date: 7/24/23 for Annual IDC meeting_____

Action: Other: Addition to table 101.1

AGRN (select for detailed record)	Notifier	Substance	Common or Usual Name	Intended Use	Intended Species	Date of Filing	FDA's Letter (select to view letter)
45 (PDF - 821 pages)	Native Microbials, Inc.	Dried fat encapsulated Succinivibrio dextrinosolvens strain ASCUSBF53 (NRRL B-67550)	Succinivibrio dextrinosolvens Fermentation Product	To be used as a viable microorganism in diets of beef cattle at an intended use rate of 1x10 ⁸ colony forming units (CFU)/head/day.	Beef Cattle	3/16/21	FDA has no questions. (PDF - 3 pages)

Remarks:

Recommend to insert into OP table 101.1.

Deadline Date:

June 15, _____ for consideration at Annual Meeting

December 15, _____ for consideration at Midyear Meeting

Submit report and recommendations to:

Richard Ten Eyck, Chair
Ingredients Definition Committee
Oregon Department of Agriculture
635 Capitol Street, NE
Salem, OR 97301-2532

Recommendation of Ingredient Definitions Committee:
Remarks:

_____ Accept as Requested
_____ Accept as Amended
_____ Do Not Accept
_____ Table Until _____



AAFCO
Association of American Feed Control Officials

Common Food Index To Be Published on AAFCO.org

Acorn Squash	Lentil
Apple	Lima Bean
Apricot	Navy Bean
Asparagus	Nectarine
Banana	New Zealand Green Mussel
Black Bean	Niger Seed
Blackberry	Papaya
Black-Eyed Peas	Pea (Field Pea or Garden Pea variety)
Blueberry	Peach
Broccoli	Peanut
Buckwheat	Pear
Butter Bean	Pineapple
Cabbage	Pinto Bean
Carob	Plantain
Carrot	Plum
Cauliflower	Portabello Mushroom
Celery	Potato
Champignon Mushroom (AKA White Button)	Pumpkin
Cherry	Raspberry
Chickpea (AKA Garbanzo)	Red Beet
Coconut	Safflower Seed
Cranberry	Shiitake Mushroom
Cucumber	Snow Pea
Egg (from poultry)	Spelt
Fava Bean	Strawberry
Green Bean	Sugar (sucrose)
Honey	Sugar Beet
Kale	Sweet Potato
Kidney Bean	Tomato
Kiwi	Turnip
Lettuce	Watermelon
Mango	Yam
Millet	Yellow Squash
Mulberry	Zucchini

*CFI is not a naming or quality standard.

*The parenthetical citation offers further clarity. it is not meant as part of the name.