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## Ingredient Definitions Committee Report

### Virtual Spring Meeting

April 18<sup>th</sup>, 2024 12-1:30 Eastern Time

#### Committee Recommendations:

- 1) Include New Color Additive to Special Purpose Products, 87.165 Antarctic Krill Meal. (CFR regulation Intended use is in salmonid feed to enhance the pink to orange-red color of the flesh of salmonid fish, 21 CFR 73.32)

##### *Special Purpose Products- 87.165*

##### Antarctic Krill Meal

##### (a) Identity.

(1) The color additive Antarctic krill meal consists of the cooked, dried, and ground biomass of whole *Euphausia superba* (Antarctic krill), with or without removal of the lipid fraction. The lipid fraction may be fully or partially extracted with ethanol, followed by removal of residual ethanol, to produce defatted Antarctic krill meal. Whole Antarctic krill meal, produced when the lipid fraction is not removed, may contain ethoxyquin as a preservative.

(2) Color additive mixtures for fish feed use made with Antarctic krill meal may contain only those diluents that are suitable and are listed in this subpart as safe for use in color additive mixtures for coloring foods.

(b) Specifications. Antarctic krill meal must conform to the following specifications and must be free from impurities, other than those named, to the extent that such other impurities may be avoided by good manufacturing practice:

(1) Physical state, solid.

(2) Ethoxyquin, not more than 250 milligrams per kilogram (mg/kg) (250 parts per million (ppm)) in whole Antarctic krill meal.

(3) Lead, not more than 2 mg/kg (2 ppm).

(4) Arsenic, not more than 5 mg/kg (5 ppm).

(5) Mercury, not more than 1 mg/kg (1 ppm).

(6) Cadmium, not more than 2 mg/kg (2 ppm).

(7) Fluoride, not more than 2,500 mg/kg (2,500 ppm).

(8) Astaxanthin, not more than 170 mg/kg (170 ppm) in whole Antarctic krill meal; not more than 90 mg/kg (90 ppm) in defatted Antarctic krill meal.

(c) Uses and restrictions. Antarctic krill meal may be safely used in salmonid feed 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;



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(2) The color additive may be used at levels not to exceed 4 percent by weight in freshwater salmonid feed and 12 percent by weight in marine salmonid feed;

(3) The quantity of the color additive incorporated in the feed is such that the finished feed 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); and

(4) The quantity of astaxanthin in the finished feed, from Antarctic krill meal when used alone or in combination with other astaxanthin color additive sources listed in this part, must not exceed 80 mg/kg astaxanthin (72 grams per ton) in the finished feed.

(d) Labeling requirements.

(1) The labeling of the color additive and any premixes prepared therefrom must bear expiration dates for the sealed and open container (established through generally accepted stability testing methods), other information required by 21 CFR 70.25, a statement of the concentration of ethoxyquin contained therein (whole Antarctic krill meal only), and adequate directions to prepare a final product complying with the limitations prescribed in paragraph (c) of this section.

(2) The presence of the color additive in finished fish feed prepared according to paragraph (c) of this section must 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 Antarctic krill meal must be declared in accordance with 21 CFR 101.22(b), (c), and (k)(2) and 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 CFR 73.32 (Published 2022)

- 2) Editorial to AGRN 61 Table 101.1- **Phytase** (Phytase enzyme produced by *Pseudomonas fluorescens* strain BD50104 expressing an altered *appA* 6-phytase gene from *Escherichia coli* strain K12)

**\*Redacted notice was published, add additional note/ link to table 101.1**

Editorial- **does not require membership vote.**



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)
61 (PDF - 49 pages)	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 swine diets at 500-2,000 U/kg in complete feed	Swine	2/10/23	<a href="#">FDA has no questions.</a> (PDF - 4 pages)

- 3) Editorial to Withdrawn Ingredients, Section 99 – Remove T57.152 Calcium Formate  
\*Calcium Formate was approved as a food additive (21 CFR 573.230) and is to be included in Section 73, Technical Additives, upon membership vote in August. Remove T57.152 Calcium Formate from Withdrawn Ingredients on page 530 of the 2024 OP.  
Editorial- **does not require membership vote.**

- 4) Editorial to page 376 of the 2024 OP- Move the “\*\* Determined by AOAC method utilized by the AAFCO Proficiency Testing Program for Analytical Variations” statement to page 370 to be placed immediately under the first paragraph of Animal Products Section.  
Editorial- **does not require membership vote.**

**Board Action**

None

**Association Action**

None

**MINUTES:**

**Committee members present:**

Erin Bubb, David Snell, Charlotte Conway, Trish Dunn, James Embry, Maggie Faba, Ashlee-Rose Ferguson, Justin Hill, Dave Husner, Falina Hutchinson, Ali Kashani, Alan Keller, Dan King, Ken Kitade, Jennifer Kormos, Mark LeBlanc, Bernadette Mundo, Laura Scott, Katie Simpson, Cory Skier, Richard Ten Eyck, Kimberly Truett, Ely Walker, Bailey Whiten, Stan Cook, Tom Phillips



**Advisors present:**

Cathy Alinovi, Hunter Buffington, David Fairfield, Patrick Fulling, Kristi Smedley, Renee Streeter, Leah Wilkinson, Aaron Hobbs, Amy Tryon DaPrato, Bill Bookout, Charles Starkey, Jean Hofve, Dave Dzanis, Joe Ward, Andrew Bish

**New Business**

- 1) New Tentative Definition T51.19 Fish, Justin Hill  
**Justin Hill moves to accept, David Snell Seconds. After discussion Richard TenEyck moves to table the motion. Stan Cook Seconds. Motion to table passes.**
- 2) New Tentative Definition T51.20 Shellfish, Justin Hill  
**Justin Hill moves to accept, David Snell Seconds. After discussion Falina Hutchinson moves to table the motion. Charlotte Conway Seconds. Motion to table passes.**
- 3) New Feed Term Placeholder, Ali Kashani- Nothing to present. Still working on Rawhide definition
- 4) New Color Additive, 87.165 Antarctic Krill Meal, Erin Bubb  
**Erin Bubb moves to accept, Trish Dunn Seconds. Motion passes**
- 5) Editorial to remove Calcium Formate from Withdrawn Ingredients. Calcium Formate was approved as a food additive (21 CFR 573.230) and is to be included in Section 73, Technical Additives, upon membership vote in August. **David Snell moves to accept, Ali Kashani Seconds. Motion passes.**
- 6) Editorial to AGRN 61 for Table 101.1- **Phytase enzyme produced by *Pseudomonas fluorescens* strain BD50104 expressing an altered *appA* 6-phytase gene from *Escherichia coli* strain K12, Redacted notice was published. Nathan Price Note: This AGRN was passed by committee in January 2024, redacted notice is an additional note to Table 101.1  
**Erin Bubb moves to accept, Trish Dunn Seconds. Motion passes.****
- 7) Editorial to page 376 of the 2024 OP- Move the “\*\*Determined by AOAC method utilized by the AAFCO Proficiency testing Program for Analytical Variations” statement to page 370 to be placed immediately under the first paragraph of Animal Products Section. Erin Bubb  
**Erin Bubb moves to accept, Dan King Seconds. Motion passes.**

**Old Business:**

- 8) Sunset date of 2025 for Gluten to be changed to Protein in OP: January 2024- Motion to reschedule the sunset date to correlate with the PFLM changes. After discussion, the motion was tabled.

42.25 Grain Sorghum Gluten Feed (Grain Sorghum Protein Feed)

42.35 Grain Sorghum Gluten Meal (Grain Sorghum Protein Meal)

48.135 Corn Gluten Feed (Corn Protein Feed)



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48.145 Corn Gluten Meal (Corn Protein Meal)

**Falina Hutchinson moves to take motion off the table, Stan Cook seconds. 2/3 vote in favor needed to pass the motion. 13 aye votes, 8 nay votes, 5 abstain. Motion fails.**

9) Recommendation to refer the sunset date enforcement for the Gluten name change to the EIC to review concerns from industry and determine if an enforcement discretion period is necessary and what options or strategy is available for regulatory discretion. **David Snell moves. Dan King Seconds. Motion Passes.**

10) Dried Insect Ingredient Work Group- recommendation to modify SUIP 9 “Dried Insects for Wild Bird Food” to include specialty pets and refer this to the MBRC. (Work group report was already accepted in January) -Aaron Hobbs

**Erin Bubb moves to accept, Ali Kashani Seconds. Motion passes**

**Discussion:**

11) “As-fed” or “as-is” use in the OP for ingredient definitions.

**Erin Bubb moves to create a work group. Charlotte Conway Seconds. Motion passes**

Work group volunteers: Leah Wilkinson, Charles Starkey, Jean Hofve, Jennifer Kormos, Dave Fairfield, Aaron Hobbs, Tom Phillips, Trish Dunn, Kent Kitade, Ciro Ruiz-Feria, Patrick von Schaumburg

**12) Common Food Index: (Standing agenda item)**

Update, George Ferguson- No Update

**Work Groups update: (standing agenda item)**

13) Animal Protein WG – Stan Cook, Laura Scott- Stan Cook provided work group report and a draft of a collagen definition with no action taken. Requested another sponsor to pick up the collagen definition.

14) Spent Bleaching Clay WG - David Snell – Work group should have a recommendation for August IDC meeting. Intend to recommend adding spent bleaching clay to the relevant oilseed meals and spent bleaching clay to the technical additives table 73.001. Looking for more input from corn, cotton, and peanut industry.

15) Fluorine WG - Jennifer Kormos – This fluorine/fluoride WG met in late February for the third time. WG members provided other names of colleagues who may have some historical information on the AOAC methods and the decision to detect fluoride but report it as fluorine. They were contacted and unfortunately, they did not have any additional information to provide on the reason/explanation of this reporting decision. The WG group will meet soon (likely in May) to finalize the explanatory note and make a recommendation to IDC during the Annual AAFCO meeting in August on the explanatory note and it being placed into Chapter 6 of the OP. We will likely need to reach out to other committees (for example, MBRC) as this explanatory note should be placed into other sections of the OP, where fluorine is mentioned. At this time, the WG is not recommending that fluorine be changed to fluoride in the OP.



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**Parking Lot/Actions Needed**

- 16) HPP presentation- Mary-Grace Danao, University of Nebraska for August IDC meeting
- 17) ODI needs the CFI List added- Technology Committee
- 18) 1/24/24: PTP should identify all Change notations referring to the “Check Sample Program”. The description in the AV Table refers to it (historic reference), but otherwise the OP should say the “AAFCO Proficiency Testing Program.” (Go to PTP)
- 19) 1/24/24: New Feed Terms- Ash, Air-ashed, Acid Insoluble Ash, Sulfated Ash. Edit Rawhide to include more than beef- Ali Kashani **Work group for ash in Lab Methods Committee**
- 20) 1/24/24: Ammonium chloride definition to be updated because current language is confusing- Jennifer Kormos will request edits through CVM. **JK sent requests to CVM and CVM is reviewing.**

**Erin Bubb moved that the Ingredient Definitions Committee adjourn. David Snell seconds. Motion carries, meeting adjourned at 1:36 EDT.**