



**Ingredient Definitions Committee
Annual Meeting- Omaha, NE
August 4, 2025
2:15 Central Time**

1. New Definition 57.170 Zinc-L-Selenomethionine Complex, Jennifer Kormos

57.170 Zinc-L-Selenomethionine Complex [(2S)-2-amino-4-(methylseleno)butanoate zinc chloride], is manufactured by the reaction of a soluble zinc salt with chemically synthesized L-selenomethionine at an appropriate stoichiometric ratio. The additive is produced in liquid form and consists of not less than 19 percent (weight/weight) of L-selenomethionine.

(a) The zinc-L-selenomethionine complex meets the following specifications:

- (1) Arsenic, not more than 0.5 parts per million (ppm);
- (2) Cadmium, not more than 1 ppm;
- (3) Lead, not more than 1 ppm; and
- (4) Mercury, not more than 0.1 ppm.

(b) Selenium, as zinc-L-selenomethionine complex, is added to complete feed for broiler chickens at a level not to exceed 0.3 ppm.

(c) The additive, as zinc L-selenomethionine complex, 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.

(d) To assure safe use of the additive, in addition to the other information required by the Federal Food, Drug, and Cosmetic Act, the label and labeling of zinc-L-selenomethionine complex in its packaged form shall contain:

- (1) The name of the additive, zinc-L-selenomethionine complex;
- (2) Minimum and maximum guarantees for total selenium;
- (3) Minimum guarantee for selenomethionine content;
- (4) The following statement, "Storage Conditions: zinc-L-selenomethionine complex must be stored in a closed package at temperature not higher than 25 °C (77 °F)."; and
- (5) An expiration date not to exceed 6 months from the date of manufacture.

(e) The premix manufacturer shall follow good manufacturing practices in the production of selenium premixes. Inventory, production, and distribution records must provide a complete and accurate history of product production. Production controls must assure products to be what they are purported and labeled. Production controls shall include analysis sufficient to adequately monitor quality.

(f) 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."

21 FR 573.920 (Proposed xxxx, Adopted xxxx)



2. Hold for Pasteurized or High Pressure Pasteurization
3. Hold for Jerky
4. Hold for Gently Cooked
5. **Common Food Index:**
 - a. Proposed new items for inclusion in the CFI- George Ferguson, Coordinator
 - b. Review of the CFI guidelines/procedures. Presentation for the October Virtual IDC meeting.
6. **Work Groups update:**
Animal Protein WG – Charles Starkey
DFM Nomenclature WG – Marissa Kost

Old Business:

7. Statements for Uniform Interpretation and Policy (SUIP) No. Nine – Insect for Wild Bird and exotic species amendment passed to the Model Bill and Regulations Committee. IDC recommended MBRC consider addition of “exotic species” to language in SUIP 9.
8. New feed terms: Ashed, Air-Ashed, Pasteurized, Jerky
9. The Ingredients Definition Committee has requested that the CFI have greater visibility on AAFCO’s website with an enhanced format or landing page that is not a PDF. CFI page should have the purpose language clearly stated. State what the CFI is and what the CFI isn’t.

New Business:

10. Use of the terms “food and feed”, used in the ingredient definitions. Should there be an IDC decision on the use of “feed” or “food” as the preferred term? Are there times when one is more acceptable than the other?
11. **37.9 Ammoniated Cottonseed Meal**, in Special Purpose Products, should be removed and remain only in 24.14 Cottonseed Products
12. **12.8 Barley Protein Concentrate** is listed as a Barley Product. Should it be moved to Section 15 Brewers Products
13. Are there other ingredients that should be moved? Investigators should review their sections.
14. Presentation: Scientific Review of Ingredient Submission (SRIS), Dr. Haley Larson **(30 - 45 Minutes. TBD)**
BIO: Haley Larson, Ph.D., is a teaching assistant professor of animal health at Kansas State University's Olathe campus. Larson earned her B.S. in Animal Science and Ph.D. in ruminant nutrition from the University of Minnesota.



Larson teaches and advises graduate students in various programs related to animal health. She teaches several animal health graduate-level courses within the various graduate degrees, including the M.S. in Applied Biosciences and the Regulatory Affairs in Animal Health Graduate Certificate. Her teaching interests involve topics such as regulatory affairs for animal health and nutrition, research strategies for product development, zoonotic pathogens in the food chain and the interconnections between animal nutrition and health.