



Ingredient Definitions Committee
Midyear Meeting- Little Rock, Arkansas
January 2025
January 21st, 2:15 pm CT

Committee Recommendations:

1. Move to Official and replace current Official: T60.117 Dried Black Soldier Fly Larvae** is the dried larvae of the Black Soldier Fly, *Hermetia illucens*, with or without mechanical extraction of part of the oil, that has been raised on feedstock composed exclusively of feed grade materials. The ingredient must be labeled with guarantees for minimum crude protein and minimum crude fat on an as-fed basis. If oil is mechanically extracted, maximum crude fat must also be guaranteed on the ingredient label. The ingredient is dried by artificial means to no more than 10% moisture. It is for use in finfish, poultry, and swine feed, and in adult dog food, **and adult cat food** as a source of protein and fat consistent with good feeding practices.
2. Move to Official: T71.5 Hemp Seed Meal Mechanical Extracted is the product obtained by grinding or milling the cake, which remains after most of the oil is removed from the seeds of *Cannabis sativa L.* by a mechanical extraction process. The ingredient must be labeled with guarantees for minimum crude protein and maximum crude fat on an as-fed basis. The meal shall contain no more than 20 ppm of total cannabidiol (Total CBD = CBD + (CBDA x 0.877)) and no more than 2 ppm of total tetrahydrocannabinol (Total THC = delta-9-THC + (THCA x 0.877)). It is used in diets of laying hens as a source of protein and fat at an inclusion of no more than 20% of the diet.
3. Move to Official with an editorial change: T51.18 Deboned Fish Protein is the clean, dried, ground tissue of undecomposed and deboned fish cuttings, with mechanical extraction of part of the oil and exclusion of stick water. It must contain and be guaranteed for not less than 75% crude protein, not more than 5.5% ash, not more than 1.5% salt, and not more than 10.0% moisture. It is for use in animal ~~feed~~ food as a source of protein consistent with good feeding practices. If it bears a name descriptive of its kind, it must correspond thereto.
4. New Feed Term: Rawhide, Ali Kashani
Rawhide (part) Dried untanned mammalian animal skin or hide.
5. New Definition T51.19 Fish, Justin Hill
Fish is undecomposed whole fish or flesh derived from the skeletal muscle, with or without accompanying bone, exclusive of any added heads, fins, tails, skin, bones and viscera, except in such amounts as might occur unavoidably in processing. It shall be suitable for use in animal food. It is intended for use in animal food as a source of protein consistent with good feeding practices. If it bears a name descriptive of its kind, it must correspond thereto.
6. New Tentative Definition T40.113 Pomegranate Pomace, Dave Husner
T40.113 Pomegranate Pomace is the residue from the normal processing of pomegranates for human consumption. This residue shall be suitable for animal food usage and may contain the skin, peel, seed, and pulp of the fruit. It must contain not less than 40% total dietary fiber (dry-matter



basis) and be dried to contain no more than 10% moisture. It is for use in dog food as a source of dietary fiber consistent with good feeding practices.

7. Add to Table 101.1 AGRN 68 Dried Ruminococcus bovis Fermentation Product, Nathan Price

68	Native Microbials, Inc.	Dried Fat Encapsulated <i>Ruminococcus bovis</i> Strain ASCUSDY10 (NRRL B-67764)	Utility information not evaluated for GRAS, see FDA's letter for more information.	Dairy cattle	4/26/2024	FDA has no questions. (PDF - 3 pages)
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Editorial change to Common Food Index:

- 8.

Name of recommended common food:

Sunflower Seed

Cilantro

Almond, sweet (*P. dulcis*, variety *dulcis*)

Oyster Mushroom

CFI updates do NOT require membership vote. Add to ODI and AAFCO website

9. Fluorine recommendation:

*An explanatory ***note** be placed at the beginning of Section 57 (Mineral Products) of Chapter 6 of the AAFCO OP. Most of the specifications or guarantees for fluorine are found in the mineral product definitions (approximately 20 definitions).*

In addition, IDC recommends that this explanatory note be placed in Chapter 5 of the OP as a note in the AAFCO Analytical Variations (AVs) section/table as well as Chapter 4 – Model Regulations Under the Model Bill, Regulation 10. Adulterants, where fluorine is mentioned as an adulterant at certain levels for consideration by the LMSC and the MBRC.

“*Note: the AOAC Official Method 975.08 Fluorine in Animal Feed (Ion Selective Electrode Method) was developed to analyze for fluoride in animal feed, but the results of the method are to be expressed as or reported as fluorine. This means that the method actually detects fluoride and not fluorine. Therefore, guarantees or specifications for fluorine are actually for fluoride.”

Board Action

None

Association Action



1. Make CFI changes to Online Database of Ingredients (ODI) via contractor.
2. The Ingredients Definition Committee has requested that the CFI have greater visibility on AAFCO's website with an enhanced format, landing page that is editable, not a PDF. *(has this been completed?)*

**MINUTES OF THE INGREDIENTS DEFINITION COMMITTEE (IDC) MIDYEAR MEETING
LITTLE ROCK, ARKANSAS
JANUARY 21, 2025, 2:15 P.M. CT**

MEMBERS:

Erin Bubb (Chair)
David Snell (Co-Chair)
Alan Keller
Ali Kashani
Ashlee-Rose Ferguson
Ashley Shaw
Bailey Whiten
Bernadette
Mundo
Charlotte Conway
Cory Skier

Dan King
David Husner
Ely Walker
Falina Hutchinson
James Embry
Jennifer Kormos
Jo Lynn Otero
Justin Hill
KC Gutenberger

Katie Simpson
Kent Kitade
Kimberly Truett
Laura Scott
Marissa Kost
Mark LeBlanc
Nathan Price
Shannon Jordre
Trish Dunn

ADVISORS:

Aaron Hobbs
Amy Tryon
DaPrato
Andrew Bish
Bill Bookout
Cathy Alinovi
Charles Starkey

Emily Helmes
Sarah Hubert
Jillian Nash
Hunter Buffington
Kristi Smedley
Leah Wilkinson

Leann Meyer
Patrick Fulling
Renee Streeter

GUESTS:

Anthony (Tony) Pavel
Preston Fulmer
Sandra Tudge

Partner, Keller and Heckman
Scientist, Keller and Heckman
Recording Secretary, Minutes Solutions (via teleconference)

1. CALL TO ORDER

There being a quorum present, and adequate and proper notice of the meeting having been given, the meeting was called to order at 2:17 p.m.

2. WELCOME AND OPENING REMARKS

Erin Bubb welcomed the attendees to the meeting.



3. INVESTIGATOR RECOMMENDATIONS

On a motion made by Erin Bubb, seconded by Trish Dunn, it was resolved to move to Official and replace the current Official T60.117 Dried Black Soldier Fly Larvae. Motion carried.

On a motion made by Falina Hutchinson, seconded by Dan King, it was resolved to move to Official T71.5 Hemp Seed Meal Mechanical Extracted. Motion carried.

On a motion made by Justin Hill, seconded by Ashley-Rose Ferguson, it was resolved to move to Official with an editorial change T51.18 Deboned Fish Protein. Motion carried.

Feed Term – Rawhide

On a motion made by Ali Kashani, seconded by Bailey Whiten, it was proposed to accept the new tentative feed term “Rawhide” as presented. Motion carried.

Ali Kashani reported that discussions during the AAFCO webinar held in October, 2025, led to revisions to the proposed definition of the feed term “Rawhide.” The updated definition was presented in the meeting materials.

New Feed Term – Sprouted (Tabled)

On a motion made by Ali Kashani, seconded by Ashley-Rose Ferguson, it was resolved to accept the new feed term “Sprouted.” Motion tabled.

On a motion made by David Snell, seconded by Trish Dunn, it was resolved to table the motion to approve the new feed term “Sprouted.” Motion carried.

New Feed Term:

Sprouted. (Process) A product obtained from germination and development of seeds or grains in clean water, harvested before the development of true leaves and which is intended to be eaten whole, including the seed or grain. Sprouted seeds or grains retain all of the original bran, germ, and endosperm, meeting the criteria for whole grains, provided sprout growth does not exceed kernel length, and nutrient values have not diminished. Those grains must be labeled as Sprouted _____ grain.

Ali Kashani reported that the Work Group drafted a definition of “Sprouted” based on the Food and Drug Administration (FDA) terminology.

The Committee discussed the feed term, with some members noting that the current definition does not exclusively reflect the process but also includes a partial definition. One suggestion made to address this issue was to remove the second sentence of the term.



The Committee discussed other potential amendments, such as incorporating “sprouted” in the definition of grains in AAFCO’s Original Publication (OP) and replacing “grain” with “seed” in the last sentence to make the term broader.

The Committee agreed that the Sprouted Work Group should continue refining the feed term “Sprouted.”

New Tentative Definition – Fish

On a motion made by Justin Hill, seconded by David Husner, it was resolved to accept the new tentative definition T51.19 Fish. Motion carried.

New Tentative Definition – Pomegranate Pomace

On a motion made by David Husner, seconded by Bailey Whiten, it was resolved to accept the new tentative definition T40.113 Pomegranate Pomace. Motion carried.

ACTION – David Husner will investigate a pathway forward to remove the phrase “fruit pomace” from the OP to ensure that only safe fruit pomaces are included.

The Committee discussed the safety of fruit pomaces, emphasizing the need to clarify the types of fruit (such as apple and pomegranate) pomaces in the OP, as there are safety concerns associated with certain fruits.

Table 101.1 - Dried Fat Encapsulated Ruminococcus Bovis Strain ASCUSDY10

On a motion made by Erin Bubb, seconded by Dan King, it was resolved to add to Table No.101.1 AGRN No. 68 Dried Fat Encapsulated Ruminococcus Bovis Strain ASCUSDY10, as presented. Motion carried.

4. COMMON FOOD INDEX (CFI) SUBCOMMITTEE

On a motion made by Katie Simpson, seconded by Kimberly Truett, it was resolved to accept the CFI Subcommittee report. Motion carried.

On a motion made by Katie Simpson, seconded by Mark LeBlanc, it was resolved to accept the recommended items in the CFI Subcommittee report, less Lion’s Mane mushroom, for publication in the CFI. Motion carried.

George Ferguson proposed the following new items for inclusion as common food to the CFI:

- Sunflower seed
- Cilantro
- Almond, sweet (P. dulcis, variety dulcis)



- Lion's Mane mushroom
- Oyster mushroom

George Ferguson stated that the full CFI Subcommittee report will be attached to the Committee minutes and is already made available in the IDC portal. Once the Board approves the new items, the IDC minutes will be added to Online Database of Ingredients (ODI).

The Committee held an in-depth discussion on Lion's Mane mushroom, noting that while it can be found in some grocery stores, it is considered an uncommon food for both humans and animals. Some members expressed concern that non-nutritional claims could be made, as mushrooms are being added to pet foods for speculative medicinal benefits rather than nutritional purposes. The Committee agreed that the intended use of Lion Mane as a food must be made clear if it is added to the CFI.

The CFI Subcommittee explained that its guidance for determining whether a mushroom is acceptable for use in animal food involves verifying if it is listed as a foundation food according to USDA's FoodData Central involves verifying if it is recognized as an acceptable as pet food in the USDA Food Data Central; Lion's Mane mushrooms are listed there as a foundation food. A cautionary point was raised, noting that foods listed in the foundation food list may not always be safe for animals and therefore, should not be automatically added to the CFI. The FDA Center for Veterinary Medicine has advised using USDA's FoodData Central the USDA food data foundation food classification as guidance regarding mushrooms as foundation foods.

In response to a Committee inquiry about why Lion's Mane was under consideration for the CFI, George Ferguson provided an overview of the CFI process. He noted that anyone can submit items for consideration, and the CFI Subcommittee does not actively seek out items for review. The CFI must identify a reason (e.g. safety concerns, not common usage) for excluding a submitted food.

George Ferguson reminded the Committee that they can vote on the entire list or in part and that any item can be resubmitted for further discussion if needed.

George Ferguson and Erin Bubb encouraged Committee and AAFCO members to participate in the open comment period for proposed new CFI items.

Erin Bubb thanked George Ferguson and the CFI Subcommittee for their work.

5. **WORK GROUPS UPDATE**

Fluorine/Fluoride Work Group

On a motion made by Jennifer Kormos, seconded by David Snell, it was resolved to bring the resolution to accept the report and recommendations Fluorine/Fluoride off the table. Motion carried.



On a motion made by Jennifer Kormos, seconded by Bailey Whiten, it was resolved to accept the report and recommendation made by the Flourine/Fluoride Work Group, as presented. Motion carried.

Jennifer Kormos stated that the Fluorine/Fluoride Work Group recommended adding an explanatory note in Chapters 4, 5, and 6, to document the history of laboratory analytical testing for fluorine.

With no objections, the Committee agreed to disband the Fluorine/Fluoride Work Group.

As-Fed/As-Is Terminology Work Group

On a motion made by Laura Scott, seconded by Dan King, it was resolved to accept the As-Fed/As-Is Terminology Work Group report and send the report to the Feed Term Investigator, Ali Kashani, for further consideration. Motion carried.

Charlotte Conway reported that the As-Fed/As-Is Terminology Work Group recommended establishing three feed terms: “as-fed,” “as-is,” and “dry matter.” The descriptions of these terms were also included in the Work Group’s report.

Leah Wilkinson expressed concern regarding the “dry matter” feed term, noting that it is a calculation within the industry and in practice, rather than a process, as suggested by the Work Group. She recommended consulting with academia to further clarify the term.

A member asked whether the inclusion of dry matter was intended for comparison to as-fed/as-is or if it was meant as a sampling method. Ali Kashani explained that analyzing on a dry matter basis allows for a comparison of equivalents.

Katie Simpson asked about the use of “feed or food” in the descriptions of the terms. Ali Kashani noted that he would consider reviewing the inclusion of “food” or “feed,” but cautioned that AAFCO would want to avoid changing the definitions throughout the OP. It was emphasized that the Work Group defined the terminology as a guide for interpreting the OP.

George Ferguson asked whether the feed term “dry matter” is necessary, given that dry matter and moisture lab methods are defined in the OP. Charlotte Conway clarified that the Work Group’s charge was to assess the value of adding the feed terms “as-fed” and/or “as-is” to Chapter No. 6 of the OP. Including “dry matter” was seen as beneficial to facilitate the understanding of these terms.

The Committee inquired about next steps, and Ali Kashani suggested forming a Work Group to further develop the descriptions of the terms. He invited those interested in volunteering to help further investigate the feed terms as recommended by the As-Is/As-Fed Work Group to contact him or Erin Bubb.

With no objections, the Committee agreed to dissolve the As-Is/As-Fed Work Group.



Erin Bubb thanked Ciro Ruiz-Feria for leading the As-Is/As-Fed Work Group.

Animal Protein Work Group

Charles Starkey provided an update on the Animal Protein Work Group, noting that the group continues to collect meat meal and bone meal analyses, specifically focusing on ash content. The Work Group is still in need of analyses for protein ash and is awaiting a sponsor for collagen.

Another topic of discussion within the Work Group has been broth, as there are products on the market that do not meet the definition of broth. It was noted that there may be a need for education to ensure that manufacturers understand AAFCO's definition of broth. The Work Group is also considering whether additional definitions are necessary for novel products containing multiple ingredients that do not meet the broth definition. Charles Starkey requested that Committee members with comments or offers of assistance regarding the broth discussion contact him, Trish Dunn, or Erin Bubb.

Ingredients Definition Committee (IDC)/Animal Food Ingredient Consultation (AFIC) Work Group

The IDC/AFIC Work Group has been on hold pending the membership's acceptance of the proposal from IDC to route the AFIC ingredients through the IDC process. With the memberships' acceptance, Richard TenEyck has agreed to continue leading the Work Group. Erin Bubb requested that Work Group members who are no longer able to participate advise her accordingly.

DFM Nomenclature Work Group

There was no report from the DFM Nomenclature Work Group.

ONLINE DATABASE of INGREDIENTS (ODI)

Erin Bubb provided an update from contractor Richard TenEyck, noting that the ODI was updated. All new updates were made on January 21st after Business Meeting.

6. OLD BUSINESS

The Committee previously recommended that the Statement for Uniform Interpretation and Policy (SUIP) No. 9 be updated by the Model Bill and Regulations Committee (MBRC) to include insects for wild bird and exotic species. A work group within the MBRC was established in August, 2024, and is continuing to work on the proposed amendments.

7. NEW BUSINESS

AFIC



AFIC WG shall draft AFIC procedures and necessary edits for chapter 6 of the OP to be reviewed in IDC in virtual spring 2025 meeting.

AAFCO/K-State Ingredient Approval Process

The Committee agreed to establish a new Work Group consisting of six members (three regulators/investigators and three advisors) with experience with the ingredients process to develop the language for adopting the AAFCO language in the K-State regulatory pathway. To be reviewed in IDC during virtual spring 2025 meeting.

Erin Bubb will contact several potential Work Group members. New WG will be led by Falina Hutchinson

New Feed Term/Ingredient Definition – Jerky

The Committee agreed for Feed Term Investigator Ali Kashani to investigate “jerky” as a new feed term or ingredient definition.

8. PRESENTATION – CELL CULTURED MEAT – PROCESSES FOR REGULATION AND PRODUCTION

Erin Bubb introduced Tony Pavel and Preston Fulmer of Keller and Heckman to discuss cultivated meat regulation. Tony Pavel and Preston Fulmer each provided a brief biography.

Tony Pavel presented an overview of cell-cultured meat, also known as cultivated meat or lab-grown meat, explaining that it is distinct from fermentation-produced meat. Cell-cultured meats are made from cells originally harvested from live animals, eggs, or tissues that are then turned into edible products. Preston Fulmer reviewed the complex and challenging process of cell growth in a lab and the scaling-up process to harvest and incorporate it into foods.

Tony Pavel explained that human food products have completed the full FDA and United States Department of Agriculture, Food Safety Inspection Services (FSIS) processes. The FDA is responsible for safety review and oversight of the culture growth and harvesting of cells, while the FSIS conducts a suitability review for meat processing applications once processed into a meat product. For human food, FDA regulations apply to the growth, propagation, and harvest of cells, while USDA FSIS regulations apply during the processing phase. It was noted that FSIS does not regulate pet food and animal feed. The FDA has regulatory jurisdiction from culture growth to harvesting, and the FDA Center for Veterinary Medicine has jurisdiction over processing to the final product.

The standards of identification for cultivated meat products intended for animal food/feed fall within the jurisdiction of the FDA and state authorities. “Cultivated” meat, pork, or chicken is the tentative nomenclature being proposed, though a number of laws restrict nomenclature using “meat”. Additionally, Florida and Alabama have banned cell-cultured



meat for human food, which will be complex to address due to the overlap between federal and state jurisdiction. Ultimately, cultivated meat is a new food and feed area, with consumers' perceptions and responses yet to be fully understood.

The FDA has identified the following technical considerations as important for submissions related to cell-cultured meat:

- Specifics of the production process
- Cell material
- Compositional analysis
- Microbic data
- Heavy metal content
- Nutritional profile
- Batch analyses
- Mitigation of potential source contamination and fermentation contamination
- Bioreactors analysis
- Genetic stability and phenotypic stability
- Chemical reagents
- Exposure assessment

Tony Pavel opened the floor for questions.

A Committee member asked for further details on the harvesting process. Preston Fulmer explained that harvesting can be achieved through methods such as tissue scraping, needle extraction, or punch biopsy for animals like cows or pigs. For species like shrimp or clams, it may require sacrificing the animal. Tony Pavel added that the cellular material for the two chicken products that have completed the FDA process were harvested from fertilized eggs. Stem cells require a more complicated harvesting process, such as using fertilized embryos.

A question was raised regarding the harvesting process to ensure consistency in the final product. Preston Fulmer noted that the processes for the two approved products are monocultures; fat and muscle cells are generally not grown together in the same bioreactor. Monocultures help ensure a consistent product. It was noted that in human food, two primary approaches are used, depending on whether the desired product is structured (whole muscle) or unstructured (ground). The technology to develop a product that resembles a whole muscle is still under research and development.

The Committee asked about the efficiency of developing cell-cultured meat for pet food and animal feed. Tony Pavel noted that key questions include whether cows are the most efficient bioreactor and whether cell-cultured meat will ever completely replace conventional meat. He explained that cell-cultured meat would not be efficient in areas where cows are plentiful, as it requires a full manufacturing plant to scale cultured meat. Preston Fulmer added that cell growth can occur using relatively simple, commercially available reagents.



A Committee member inquired about the restrictions on batch growth or whether a more efficient continuous process exists. Preston Fulmer noted that more efficient continuous processes are under development. Tony Pavel added that there is no regulatory definition of “batch,” and the FDA allows manufacturers flexibility in how they define their batches.

The Committee asked about proprietary knowledge related to cultured cell meat. Tony Pavel explained that the FDA publishes releasable filings and safety assessment memos for cultured meat. Submissions provide detailed information about the cell selection and a description of the process to the finished product. Negotiations occur with the FDA regarding the release of proprietary information within the bounds of the Freedom of Information Act.

A Committee member whether a company can use the basis of an FDA approval to manufacture its own product, or if it needs to undergo the full FDA process. Tony Pavel expected that the FDA process would likely need to be repeated for each new product, as the production process would probably differ for each.

Erin Bubb asked about the disposal process for cultures. Tony Pavel explained that the disposal process for cultured meat must follow appropriate, safe, and legal, methods, just like any living cell. He added that no disposal process has yet been scaled up.

Erin Bubb thanked the presenters for the informative presentation.

9. **NEXT MEETING**

The next meeting will be scheduled for the week of April 21, 2025.

10. **ADJOURNMENT**

On a motion duly made and carried unanimously, it was agreed that there was no further business to transact; the meeting closed at 4:55 p.m.

DISCLAIMER

The above minutes should be used as a summary of the motions passed and issues discussed at the meeting. This document shall not be considered a verbatim copy of every word spoken at the meeting.

CFI_ID	Name of Ingredient:	Status
CFI_1126	Sunflower Seed	Recommended
CFI_1124	Cilantro	Recommended
CFI_1123	Almond, sweet (<i>P. dulcis</i> , variety <i>dulcis</i>)	Recommended
CFI_1120	Lion's Mane Mushroom	Recommended
CFI_1109	Oyster Mushroom	Recommended

CFI_1092	Sea moss and Irish moss Chondrus crispus	Does Not Meet	Red Algae is already defined in the OP under 60.76, Dried Seaweed Meal. Any additional families other than those defined in the OP must be reviewed for inclusion under the AAFCO Ingredient Definition Process.
CFI_1096	Sardines	Does Not Meet	The submitted item is part of the group "Fish" which is currently being considered as a defined term in the AAFCO OP, Terms and Definitions section.
CFI_1097	Butter squash	Does Not Meet	Our review has determined that this food product has been previously submitted for consideration under the name "Butternut Squash" which is currently out for public comment.
CFI_1098	Freeze Dried Saskatoon Berry Powder	Does Not Meet	The food item as submitted is not a whole food and must undergo multiple manufacturing steps.
CFI_1099	Milled Saskatoon Berry Pomace	Does Not Meet	The submitted food item requires a manufacturing process that results in a fractionated product, and not a whole food/fruit.
CFI_1100	SP50CO SNAP	Does Not Meet	The submitted product is intended as a processing aid in manufacturing and not as a nutritional food, and as such would not be a common food. Additionally, the product is a blend of multiple ingredients and have each undergone manufacturing steps.
CFI_1101	Brewers malted barley	Does Not Meet	The submitted food item is already established in the AAFCO OP's Chapter 6, Terms and Definitions of Feed Ingredients, Section 15, Brewery Products.
CFI_1102	bee pollen	Does Not Meet	The submitted item is not a single ingredient. Additionally, the ingredient was recognized as tentative in 1993 but was never moved to official. Further investigation into the proper pathway for this item is recommended, and we advise that you contact the IDC chair for further guidance.
CFI_1103	Japanese/Korean Chestnut (Castaneda crenata)	Does Not Meet	The submission lacks sufficient evidence to show that the ingredient is commercially available in the US and is recognized as a common food in US households.

CFI_1104	butter, sweet cream	Does Not Meet	The submitted item is not a single ingredient or whole food.
CFI_1105	Collagen Peptides	Does Not Meet	The submitted item is not a single ingredient nor a whole food commonly utilized as a human food.
CFI_1106	Blueberries	Does Not Meet	The Blueberry is already listed on the Common Food Index. Please see the current CFI listing by visiting https://www.aafco.org/document/committees/ingredient-definitions-committee/resources/common-food-index/common-food-index-as-of-101923/
CFI_1107	Vinegar	Does Not Meet	The submitted item is already in the OP as a GRAS substance, Acetic Acid.
CFI_1110	Wildflower Hydrosols / All-Natural Wildflower Hydrosols	Does Not Meet	The submission lacks information to show that it is a single ingredient, and a common food used in US households.
CFI_1111	Beef liver	Does Not Meet	The submitted item is already an approved ingredient in the OP.
CFI_1112	dairy processing sludge	Does Not Meet	Lack of product description.
CFI_1114	IQF Frozen Saskatoon Berries	Does Not Meet	The submission lacks supporting evidence to show that it is a common US food. Additionally, the submission includes a process, thus changing the whole food nature. If you resubmit, please include information about the food item only, and not additional processes that it may or may not be subjected to. Please include sufficient detail to show that the product is consumed commonly in US households.
CFI_1115	Dehydrated Melon	Does Not Meet	The lack of information as to variety of melon.
CFI_1116	propionic acid	Does Not Meet	The item is already an approved ingredient in the OP.
CFI_1117	Fish	Does Not Meet	The AAFCO IDC is currently working on a definition for fish.

CFI_1118	Fertilized Egg Extract	Does Not Meet	The submitted item is not a single ingredient not a common food.
CFI_1119	Bilberry (<i>Vaccinium myrtillus</i>)	Does Not Meet	The submitted item is not a common food found in US households.
CFI_1121	Oyster mushroom	Does Not Meet	This item is already being considered for inclusion under CFI-1109. Please see published list for comment.
CFI_1122	Reishi mushroom	Does Not Meet	The submitted item is not a foundation food that can be identified on the USDA FoodData Central. This is the primary list for considering use of all mushroom varieties.
CFI_1125	Mung bean (<i>Vigna radiata</i>)	Does Not Meet	The submitted item is not a common food in the US, and there is evidence to show that they should not be fed to some animal species such as rabbits.
CFI_1128	Aronia Berries	Does Not Meet	The submitted item makes therapeutic health claims which are not acceptable for products on the Common Food Index.
CFI_1129	Blue Spirulina Powder	Does Not Meet	The submitted item is not a whole food intended to provide nutrition. As a color additive, the product is already approved in 21 CFR 73.1530 and 73.530.

CFI_1093	PET FOOD	Deleted	SPAM
CFI_1094	Test Ingredient 05012024 1338	Deleted	Test Submission
CFI_1095	Test Ingredient 05012024 1348	Deleted	Test Submission
CFI_1108	a	Deleted	
CFI_1113	all for one diet	Deleted	
CFI_1127	rr	Deleted	