



ATTACHMENT A

MINUTES OF THE INGREDIENT DEFINITIONS COMMITTEE ANNUAL MEETING OMAHA, NEBRASKA AUGUST 4, 2025, 2:15 P.M. CT

MEMBERS:

David Snell, Co-Chair
Erin Bubb, Chair (virtual)
Alan Keller
Ali Kashani
Ashlee-Rose Ferguson
Ashley Shaw
Bailey Whiten
Bernadette Mundo
Brittany Clark

Charlotte Conway
Cory Skier
Dan King
Ely Walker
Falina Hutchinson
James Embry
Jo Lynn Otero
Jordyn Johnston
Justin Hill

Katie Simpson
KC Gutenberger
Kimberly Truett
Laura Scott
Marissa Kost
Mark LeBlanc
Nathan Price (virtual)
Tom Phillips (virtual)
Trish Dunn

ADVISORS:

Amy Tryon DaPrato
Bill Bookout
Cathy Alinovi
Charles Starkey
Dave Ailor

Emily Helmes
Hunter Buffington
Joe Ward
Kristi Smedley
Leah Wilkinson

Leann Meyer
Patrick Fulling
Renee Streeter
Sarah Hubert

GUESTS:

Dr. Haley Larson
Dr. Garret Ashabranner
Richard Ten Eyck
Eric Johnson

SRSI Director, Kansas State University-Olathe
SRSI Program Manager, Kansas State University-Olathe
ODI Coordinator
Recording Secretary, Minutes Solutions (via teleconference)

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 2:21 p.m.

WELCOME AND OPENING REMARKS

Co-Chair David Snell welcomed the attendees to the meeting.

APPROVAL OF AGENDA

No discussion of the agenda was made.



(New Definition) 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."

22 CFR 573.920 (Proposed xxxx, Adopted xxxx)

On a motion made by Laura Scott, seconded by James Embry, it was resolved to accept the definition 57.170 Zinc-L-Selenomethionine Complex [(2S)-2-amino-4-(methylseleno)butanoate zinc chloride]. Motion carried.

5. New AGRN 72, for Table 101.1



AGRN	Notifier	Substance	Common or Usual Name	Intended Use	Intended Species	Date of Filing	FDA's Letter (select to view letter)
72	Protekta, Inc.	Synthetic sodium aluminosilicate	Synthetic sodium aluminosilicate	To be used to maintain calcium balance in peri parturient dairy cows fed at a level of 400 grams synthetic sodium aluminosilicate/head/day for up to 14 days	Dairy cattle	8/19/2024	FDA has no questions. (PDF - 3 pages)

On a motion made by Nathan Price, seconded by Brittany Clark, it was resolved to add AGRN 72 to table 101.1. Motion carried.

6. **(New Official)** 51.19 Fish is undecomposed whole fish or flesh derived from the skeletal muscle, with or without accompanying bone and skin, 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.

On a motion made by Justin Hill, seconded by Katie Simpson, it was resolved to amend the definition T51.19 Fish by adding “and skin” after amending the identifier “T51.19” by removing the “T” (tentative status). Motion carried.

The Committee discussed whether the wording might be confusing to some readers as “skin” is mentioned twice in the definition. It was noted this was added to ensure it was understood that accompanying bone and skin from the fish is acceptable. Added skin is outside the definition.

*Note: This will replace the current T51.19 and it will be a new Official definition under the new By-laws change that removed the required tentative status.

Feed Terms: Pasteurized or High-Pressure Pasteurization, Jerky, and Gently Cooked

It was reported that work on the high-pressure pasteurization definition is ongoing. Jerky and Gently Cooked are also being discussed. Industry is invited to provide input and should reach out to the feed term investigator, Ali Kashani, if they want to participate. Ample room for discussion will be provided before the committee votes on any definitions.

Common Food Index (CFI)

On a motion made by Jordyn Johnston, seconded by Laura Scott, it was resolved to accept the CFI subcommittee report. Motion carried.

George Ferguson of the CFI subcommittee discussed efforts involved in adding items to the CFI.

Proposed New Items for Inclusion in the CFI



AAFCO
Association of American Feed Control Officials

On a motion made by Katie Simpson and seconded by Jordyn Johnston it was resolved to accept dates, pumpkin seeds, honeydew, and cantaloupe into the CFI. Motion carried.

Work Group

On a motion made by Laura Scott, seconded by Falina Hutchinson, it was resolved to create a work group with CFI subcommittee members, government regulators, and industry representatives to review procedures and make recommended edits to items currently on the CFI list. Motion carried.

Committee members noted that voting for new ingredients is done only during in-person Committee meetings. David Snell said anyone who would like to serve on the new work group is welcome to step forward.

CFI - Spinach

On a motion made by Jordyn Johnston, seconded by Bailey Whiten, it was resolved to accept spinach into the CFI. Motion carried.

The subcommittee noted that spinach was originally considered by the Committee for the CFI based on a 2023 submission, review, and public comment period. Due to an editorial error, spinach was not included on the Committee's list for a CFI vote at that time.

The Committee noted that Kent Kitade is retiring from the CFI subcommittee and is being replaced by Ken Bowers, Life Member.

Workgroup Updates

Animal Protein Work Group

Charles Starkey noted that a discussion for delineating meat meal and bone meal, as well as a discussion on broth and collagen, are ongoing. The animal protein work group will be meeting later that day.

DFM Nomenclature Work Group

Marissa Kost recently became lead of the work group and reported it could use more members and discussed clarification on the work groups charge.

old business

Statements for Uniform Interpretation and Policy

Dan King reported an update for SUIP 9 was going before MBRC.

Feed Terms

No information was presented on ashed, air-ashed, pasteurized, or jerky.



CFI visibility on the AAFCO Website

David Snell reported that problematic website issues have been resolved.

new business

Food and Feed Terms

Consistency in ingredient definitions, such as whether to use the term “food” or “feed” or both, was discussed. It was noted that thoroughly investigating the food-feed issue would be a heavy undertaking for AAFCO. One proposal mentioned was to add disclaimers in documents to explain reasons for a decision to use of food or feed. Also proposed was to use definitions for the terms that have already been made, although it was stated that this might cause confusion. Rather than dedicate resources in pursuing a solution to the food-feed issue, it was mentioned that differences can arise based on a word’s context and thus AAFCO should not be too rigid with terminology. Also discussed was the fact that the use of food or feed can be addressed on a day-to-day basis by each investigator. After discussion, no action was taken.

Ingredients to Move, Remove

87.9 Ammoniated Cottonseed Meal in section 87, Special Purpose Products, is a duplicate definition of 24.14 Ammoniated Cottonseed Meal in Section 24, Cottonseed Products.

On a motion made by Falina Hutchinson, seconded by Jordan Johnston, it was resolved to remove 87.9 Ammoniated Cottonseed Meal from Section 87. Motion carried.

12.8 Barley Protein Concentrate is listed as a Barley Product. Should it be moved to section 15, Brewers Products?

Dan King noted that only one company makes barley protein concentrate as far as he is aware and that it is not a brewer’s product. No action taken.

Enzyme Marketing Coordination Document

On a motion made by Marissa Kost, seconded by Jordyn Johnston, it was resolved to create a work group to review the enzyme marketing coordination document. Motion carried.

The work group is being formed to discuss enzyme labeling issues. During the meeting Emily Helmes, Richard Ten Eyck, Jordyn Johnston, and a representative from AFIA indicated willingness to participate.

Ingredient Section Update

The committee noted that each investigator is being asked to review the section relevant to their work and make suggestions, if necessary, particularly when an ingredient is found to have been listed in the wrong section.



AVA, ODI Survey

Richard Ten Eyck reported that beta testers are being recruited for reviewing the Ava artificial intelligence system. He added that a work group is seeking input on how to proceed with testing the ODI system. Both systems are designed to help inspectors and staff identify covered ingredients and terms found on labels with the goal of saving time. It was mentioned that eventually only one of these two systems may be chosen for common use.

Dr. Haley Larson Presentation

Dr. Haley Larson of Kansas State University-Olathe gave a review of a new state government and higher education collaboration, which since January 2025, has been working on a scientific review of new animal food ingredient submissions. The Scientific Review of Ingredient Submissions (SRIS) effort emerged from the 2024 dissolution of the memorandum of understanding (MOU) between the Food and Drug Administration and AAFCO. The MOU had covered ingredient definition reviews. Dr. Larson reported that with the addition of Dr. Garret Ashabranner as program manager, SRIS is now fully staffed and is expected to be formally launched by the end of 2025.

Dr. Larson discussed the pathway for submitting a data package, beginning with a submission received by an AAFCO investigator and passed on to SRIS. SMEs are being recruited now to work with SRIS. Dr. Larson outlined the ongoing process for recruiting and training SMEs, making sure that top scientific minds are utilized, conflicts of interest are prevented, and safety is ensured. A three-tier evaluation process was described. Dr. Larson explained that SRIS plans to assemble SME panels. Each panel will conduct preliminary reviews of ingredient submissions with the possibility of SRIS requesting more information before allowing a review to move forward. Dr. Larson said between two and five members would serve on each panel. A workshop on the new pathway will be held in January 2026. Eventually, for each submission, a SRIS recommendation report would be made and shown to a submitter for review before being forwarded to AAFCO. Any stakeholder seeking more information about the SRIS process is encouraged to reach out through an AAFCO investigator.

NEXT MEETING

The next meeting was not scheduled.

ADJOURNMENT

On a motion made by Mark LeBlanc, seconded by Bailey Whiten, and carried unanimously, it was agreed that there was no further business to transact; the meeting closed at 4:21 p.m.

Attachment B- CFI Subcommittee Submissions Report, August 2025

CFI_ID	Name of Ingredient:	Status
CFI_1147	Dates	Recommended
CFI_1152	Pumpkin Seed	Recommended



CFI_1160 Cantaloupe
CFI_1161 Honeydew

Recommended
Recommended

Not Recommended:

CFI_ID	Name of Ingredient:	Status	Reason For Decline
CFI_1134	Haba	Does Not Meet	The product submission was written in a language other than US English.
CFI_1135	Ahiflower® (refined Buglossoides arvensis) seed oil	Does Not Meet	Refined and/or fractionated food products are not permissible on the common food index. Please consider submitting your product to CVM via the GRAS or FAP pathway.
CFI_1136	barley	Deleted	Barley is being removed from the submission list per the request of the submitter who states it was submitted in error. I received an email from the submitter on 2-24-2025.
CFI_1137	Broccoli	Does Not Meet	The proposed product is already on the CFI.
CFI_1138	pea fiber	Deleted	Pea fiber has been deleted from the list at the request of the submitter via email on 2-24-2025.
CFI_1139	IQF Saskatoon Berries	Does Not Meet	The inclusion of therapeutic claims in the alternative purpose section of your submission. Products listed on the common food index must be intended to provide taste, nutrition or aroma, and not structure/function claims.
CFI_1140	Muskmelon (see CFI_1160)	Merged/Reassigned	The submitted product "Muskmelon" has been combined with your submission of "Cantaloupe" which will be renamed as Cucumis melo (Cantalupensis variety). The CFI sub-committee will be reviewing the revised submission on April 10th and anticipates having an answer back to you by April 11th. As of 6-25-25 this item has been merged into two new submissions, CFI_1160 and CFI_1161.
CFI_1141	Cucumis melo (Cantalupensis cultivar) (see CFI_1160, CFI_1161)	Merged/Reassigned	This submission has been broken into 2 separate submission, Cantaloupe (CFI_1160) and Honeydew (CFI_1161)
CFI_1142	Dates (see CFI_1147)	Merged/Reassigned	submitters. When this occurs, the CFI sub-committee selects the initial submission, combines any submitted data, and notifies additional submitters of their intent. To help you to continue following the submission of "Date", on or about May 1st, AAFCO will publish those products the CFI sub-committee has deemed as "Meets" for public comment.
CFI_1143	Broccoli	Does Not Meet	This item already exists in the Common Food Index.
CFI_1144	Rose Hip	Deleted	This submission is actually a question for AAFCO and not a CFI submission.
CFI_1145	fresh carrots/fresh sweet potato cooked mixture	Deleted	Not an actual submission to the CFI
CFI_1146	Tapioca maltodextrin fibre	Does Not Meet	food is not a whole food, but rather a derived ingredient following the processing of other whole ingredients. The CFI recommends that the submitter reach out to CVM's Division of Animal Foods to determine if Food Additive Petition is the proper pathway for approval.



CFI_1148	Calcium Stearate	Does Not Meet	This ingredient is already defined under CFR 573.280 and therefore, is not appropriate for inclusion in the CFI,
CFI_1149	Quercetin	Does Not Meet	food is not a whole food, but rather a derived ingredient following the processing of other whole ingredients. The CFI recommends that the submitter reach out to CVM's Division of Animal Foods to determine if Food Additive Petition is the proper pathway for approval.
CFI_1150	Eleusine indica	Does Not Meet	food in that it is not a common food. There were also additional concerns that the submitted product may; 1. inadvertently be used to make therapeutic claims, and 2. there is no safety data available.

CFI_ID	Name of Ingredient:	Status	Reason For Decline
CFI_1151	Tapioca Fibre	Does Not Meet	food in that it is not a whole food, but rather a derived ingredient following the processing of other whole ingredients. The CFI recommends that the submitter reach out to CVM's Division of Animal Foods to determine if Food Additive Petition is the proper pathway for approval.