

Proficiency Tests

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Evaluation Report

proficiency test

DLA 08/2017

Allergens VIII:

Macadamia and Brazil Nuts

in Cereal Muesli

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Allgemeine Informationen zur Eignungsprüfung (EP)
General Information on the proficiency test (PT)

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<i>Vertraulichkeit</i> <i>Confidentiality</i>	<p>Die Teilnehmerergebnisse sind im EP-Bericht in anonymisierter Form mit Auswertenummern benannt. Daten einzelner Teilnehmer werden ausschließlich nach vorheriger Zustimmung des Teilnehmers an Dritte weitergegeben. Participant result are named anonymously with evaluation numbers in the PT report. Data of individual participants will be passed on to third parties only with prior consent of the participant.</p>

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1. Introduction

The participation in proficiency testing schemes is an essential element of the quality-management-system of every laboratory testing food and feed, cosmetics and food contact materials. The implementation of proficiency tests enables the participating laboratories to prove their own analytical competence under realistic conditions. At the same time they receive valuable data regarding the verification and/or validation of the particular testing method [1, 5].

The purpose of DLA is to offer proficiency tests for selected parameters in concentrations with practical relevance.

Realisation and evaluation of the present proficiency test follows the technical requirements of DIN EN ISO/IEC 17043 (2010) and DIN ISO 13528:2009 / ISO 13528:2015 [2, 3].

2. Realisation

2.1 Test material

Two PT-samples with the same food matrix were provided for the detection and quantitative determination of the allergens in the range of mg/kg as well as one spiking level sample with a simple matrix. One of the samples (spiked sample) and the spiking level sample contain the respective allergenic ingredients in a similar concentration range. The results of the spiking level sample should give the possibility of a comparison with the spiked sample in respect to the detectability of the allergens with and without the influence of matrix and / or food processing.

The test material is a mixture of common in commerce cereal muesli's. The basic composition of samples A and B was the same (see table 1). After sieving the basic mixture was homogenized.

Afterwards the **spiked sample B** was produced as follows:

The spiking materials (premix) containing the allergenic ingredients macadamia and brazil nut were sieved (mesh 400 µm) and added to an aliquot of the basic mixture and the mixture was homogenized. Subsequently, the basic mixture was again added in up to 3 additional steps and homogenized in each case until the total quantity had been reached.

For the **spiking level sample**, the allergenic compounds above mentioned (mesh 400 µm) were added during a multi-stage addition of potato powder and homogenization.

The samples A and B were portioned to approximately 25 g, the spiking level sample to approximately 15 g in metallized PET film bags.

Table 1: Composition of the DLA-Samples

Ingredients	Sample A	Sample B	Spiking Level Sample
Muesli oatmeal red berries Ingredients: oat wholegrain flakes (69%), raisins, puffed rice, dried dates, dried berries (raspberries, redcurrants, strawberries, blueberries), chia seeds, puffed amaranth, rice flour Nutrients per 100 g: Protein 11 g, Carbohydrates 60 g, Fat 6,3 g	50,1 g/100 g	49,9 g/100 g	-
Muesli oatmeal fruits Ingredients: oat wholegrain flakes (66%), raisins, puffed rice, dried fruits (apricots, dates, plums, apples), rice flour, cinnamon Nutrients per 100 g: Protein 10 g, Carbohydrates 63 g, Fat 5.0 g	49,9 g/100 g	49,7 g/100 g	-
Potato Powder Ingredients: Potatoes, E471, E304, E223, E100	-	-	99,6 g/100 g
Macadamia: - as Macadamia* - thereof 8,0% total protein**	-	20,5 mg/kg 1,6 mg/kg	27,6 mg/kg 2,2 mg/kg
Brazil Nut: - as Brazil Nut* - thereof 12,9% total protein**	-	27,1 mg/kg 3,5 mg/kg	22,5 mg/kg 2,9 mg/kg
further Ingredients: Maltodextrin, sodium sulfate and silicon dioxide	-	<0,5 g/100 g	<0,5 g/100 g

*Allergen contents as „total food“ as described in column ingredients according to gravimetric mixture

** Protein contents according to laboratory analysis of raw material (total nitrogen according to Kjeldahl with F=5,30 for macadamia and F=5,46 for brazil nut)

Note: The metrological traceability of temperature, mass and volume during production of the PT samples is ensured by DAkkS calibrated reference materials.

2.1.1 Homogeneity

The **mixture homogeneity before bottling** was examined 8-fold by **micro-tracer analysis**. It is a standardized method that is part of the international GMP certification system for feed [14].

Before mixing dye coated iron particles of μm size are added to the sample and the number of particles is determined after homogenization in taken aliquots. The evaluation of the mixture homogeneity is based on the Poisson distribution using the chi-square test. A probability of $\geq 5\%$ is equivalent to a good homogeneous mixture and of $\geq 25\%$ to an excellent mixture [14, 15].

The microtracer analysis of the present PT sample B showed a probability of 81% and 77% for the spiking level sample, respectively. Additionally particle number results were converted into concentrations, statistically evaluated according to normal distribution and compared to the standard deviation according to Horwitz. For the assessment HorRat values between 0,3 and 1,3 are to be accepted under repeat conditions (measurements within the laboratory) [17]. This gave HorRat values of 0,97 and 0,97, respectively. The results of microtracer analysis are given in the documentation.

Homogeneity of bottled spiked sample B

Implementation of homogeneity tests

The homogeneity tests were carried out in cooperation with the laboratories of the specified test kit providers. Ten samples of the bottled spiked sample were chosen randomly by DLA, thereof 2 subsamples were weighed into previously randomly encoded sample containers, and then sent to the laboratories for analysis. The sample weights were made with a deviation of $\pm 10\%$ from recommended sample weight of the test kit instructions and not communicated to the laboratories. After transmission of analysis results by the laboratories, the valid results were calculated on the basis of the exact weightings by DLA and the statistical calculation was carried out according to ISO 13528:2015 Annex B (with Notes 1-3).

Valuation of homogeneity

The homogeneity is regarded as sufficient when the standard deviation between the samples S_s is $\leq 15\%$ („heterogeneity standard deviation“). This criterion is fulfilled for sample B by all ELISA tests for macadamia (Immunolab, AgraQuant Plus) and brazil nut (Immunolab, AgraQuant) (see page 8 and 9). Recommendations for repeatability standard deviations of ELISA and PCR methods are usually $\leq 25\%$ [18, 19, 22, 23].

In case the criterion for sufficient homogeneity of the test items is not fulfilled the impact on the target standard deviation will be verified. If necessary the evaluation of results will be done considering the standard uncertainty of the assigned value by z'-scores (s. 3.6 and 3.8) [3].

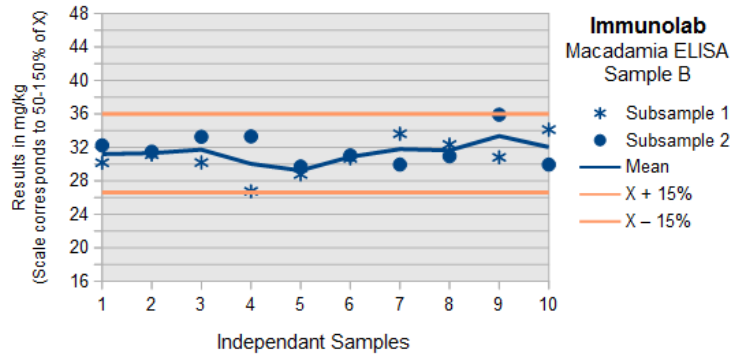
ELISA-Tests: Homogenität Macadamia / Homogeneity Macadamia

Immunolab Macadamia ELISA

Sample weights: 1,0 g (0,9 – 1,1 g)
 Number of replicates: 2
 Overall result: Macadamia 31,3 ± 1,1 mg/kg

Sample B	Subsample 1 mg/kg	Subsample 2 mg/kg	Mean mg/kg
1	30,2	32,2	31,2
2	31,1	31,5	31,3
3	30,2	33,3	31,7
4	26,7	33,3	30,0
5	28,8	29,7	29,2
6	30,7	31,0	30,9
7	33,6	29,9	31,8
8	32,3	30,9	31,6
9	30,8	35,9	33,3
10	34,1	29,9	32,0

General average X 31,3
 SD of sample means Sx 1,12 3,6%
 SD within-samples Sw 1,71 5,5%
 SD between-samples Ss < 1,1 < 3,6%

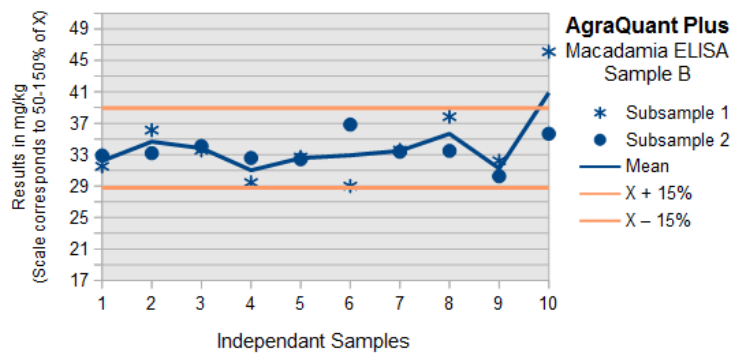


Romerlabs AgraQuant Plus Macadamia

Sample weights: 1,0 g (0,9 – 1,1 g)
 Number of replicates: 2
 Overall result: Macadamia 33,8 ± 2,4 mg/kg

Sample B	Subsample 1 mg/kg	Subsample 2 mg/kg	Mean mg/kg
1	31,5	32,9	32,2
2	36,1	33,2	34,7
3	33,6	34,1	33,8
4	29,5	32,6	31,0
5	32,7	32,4	32,6
6	29,0	36,8	32,9
7	33,6	33,4	33,5
8	37,8	33,5	35,7
9	32,2	30,3	31,2
10	46,1	35,7	40,9

General average X 33,8
 SD of sample means Sx 2,86 8,4%
 SD within-samples Sw 2,31 6,8%
 SD between-samples Ss 2,35 6,9%



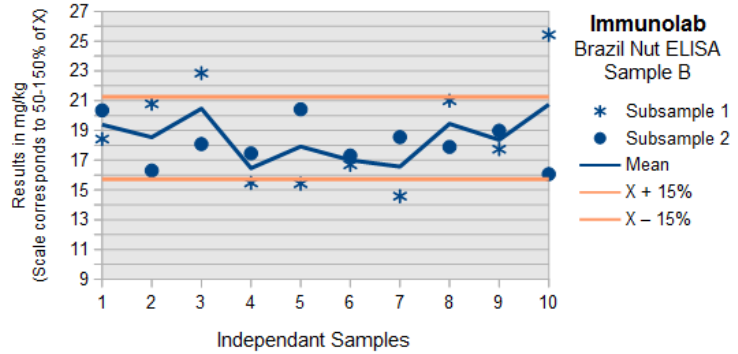
ELISA-Tests: Homogenität Paranuss / Homogeneity Brazil Nut

Immunolab Brazil Nut ELISA

Sample weights: 1,0 g (0,9 – 1,1 g)
 Number of replicates: 2
 Overall result: Brazil Nut 18,5 ± 1,5 mg/kg

Sample B	Subsample 1 mg/kg	Subsample 2 mg/kg	Mean mg/kg
1	18,4	20,3	19,4
2	20,8	16,3	18,5
3	22,9	18,1	20,5
4	15,5	17,5	16,5
5	15,4	20,4	17,9
6	16,7	17,3	17,0
7	14,6	18,6	16,6
8	21,0	17,9	19,4
9	17,7	19,0	18,4
10	25,4	16,1	20,7

General average X 18,5
 SD of sample means Sx 1,53 8,3%
 SD within-samples Sw 2,18 11,8%
 SD between-samples Ss < 1,5 < 8,3%

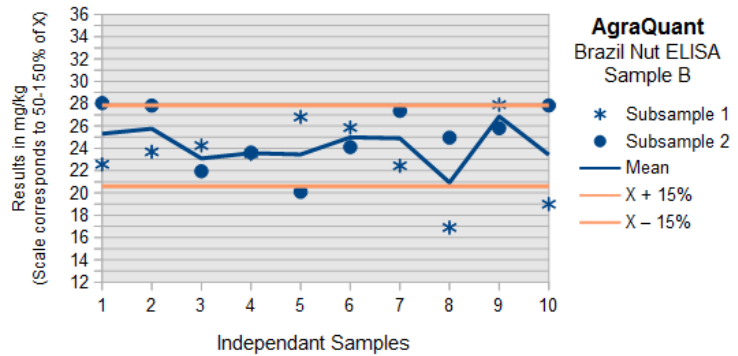


Romerlabs AgraQuant Brazil Nut

Sample weights: 1,0 g (0,9 – 1,1 g)
 Number of replicates: 2
 Overall result: Brazil Nut 24,2 ± 1,7 mg/kg

Sample B	Subsample 1 mg/kg	Subsample 2 mg/kg	Mean mg/kg
1	22,6	28,1	25,3
2	23,7	27,8	25,8
3	24,2	21,9	23,1
4	23,5	23,6	23,6
5	26,8	20,1	23,5
6	25,9	24,1	25,0
7	22,4	27,4	24,9
8	16,9	25,0	20,9
9	27,9	25,8	26,9
10	19,0	27,8	23,4

General average X 24,2
 SD of sample means Sx 1,68 6,9%
 SD within-samples Sw 2,61 10,8%
 SD between-samples Ss < 1,7 < 6,9%



2.1.2 Stability

A water activity (a_w) of $< 0,5$ is an important factor to ensure the stability of dry or dried products during storage. Optimum conditions for storage is the a_w value range of $0,15 - 0,3$. In this range the lowest possible degradation rate is to be expected [16].

The experience with various DLA test materials showed good storage stability with respect to the durability of the sample (spoilage) and the content of the PT parameters for comparable food matrices and water activity (a_w value $< 0,5$).

The a_w value of the EP samples was approx. $0,48$ ($21,4^\circ\text{C}$) The stability of the sample material was thus ensured during the investigation period under the specified storage conditions.

2.2 Sample shipment and information to the test

The portions of test materials sample A, B and the spiking level sample were sent to every participating laboratory in the 49th week of 2017. The testing method was optional. The tests should be finished at February 02nd 2018.

With the cover letter along with the sample shipment the following information was given to participants:

There are two different samples A and B possibly containing the allergenic parameters Macadamia and/or Brazil Nut in the range of mg/kg in the matrix of cereal muesli with fruits. One of these samples and the "spiking level sample" were prepared adding the allergenic ingredients. The "spiking level sample" contains the allergens in a simple matrix in similar amounts without further processing.

Please note the attached information on the proficiency test.

In particular, the total amount of samples A and B should be homogenized before analysis, since different particle sizes are present in the samples.

(see documentation, section 5.3 Information on the PT)

2.3 Submission of results

The participants submitted their results in standard forms, which have been sent by email.

On one hand the results given as positive/negative and on the other hand the indicated results of the allergenic ingredients e.g. total food item or protein in mg/kg were evaluated.

Queried and documented were the indicated results and details of the test methods like specificity, test kit manufacturer and hints about the procedure.

In case participants submitted several results for the same parameter obtained by different methods these results were evaluated with the same evaluation number with a letter as a suffix and indication of the related method.

12 of 13 participants submitted their results in time. One participant submitted no results.

3. Evaluation

Different ELISA-methods for the determination of allergens in foods are eventually using different antibodies, are usually calibrated with different reference materials and may utilize differing extraction methods. Among others this can induce different results of the content of the analyte [25, 26, 27, 28]. It is for this reason that we contrast the results of the present proficiency test with several assigned values. Thereby it is possible to evaluate each single result in comparison to the mean of all results and/or in comparison to the mean of results obtained by a single method. For comparison the actually added amount is plotted in the figures of the results.

For quantitative results of the spiking material sample and the spiked sample recovery rates were calculated with respect to the known content of spiked allergens. The recovery rates were given for information only. No statistical evaluation was done. The recovery rates should exclusively give an estimation of the matrix- and/or processing influences.

ELISA- and PCR results were valuated qualitatively with respect to the percentages of positive and negative results, respectively. If there are ≥ 75 % positive or negative results, a consensus result is determined for each sample.

3.1 Consensus value from participants (assigned value)

The **robust mean** of the submitted results was used as assigned value (X_{pt}) („consensus value from participants“) providing a normal distribution. The calculation was done according to algorithm A as described in annex C of ISO 13528 [3]. If there are < 12 quantitative results and an increased difference between robust mean and median, the **median** may be used as the assigned value (criterion: $\Delta \text{median} - \text{rob. mean} > 0,3 \sigma_{pt}$) [3].

The condition is that the majority of the participants' results show a normal distribution or are distributed unimodal and symmetrically. To this end, an examination of the distribution is carried out, inter alia, using the kernel density estimate [3, 12].

In case there are indications for sources of higher variability such as a bimodal distribution of results, a cause analysis is performed. Frequently different analytical methods may cause an anomaly in results' distribution. If this is the case, separate evaluations with own assigned values (X_{pti}) are made whenever possible.

If possible, this is the standard procedure for the evaluation of ELISA methods for the determination of allergens:

- i) **Assigned value of all results - X_{ptALL}**
- ii) **Assigned value of single methods - $X_{ptMETHOD i}$**
with at least 5 quantitative results given.

Single results giving values outside the measuring range of the participating laboratory or given as „0“ are not considered for statistical evaluation (e.g. results given as > 25 mg/kg and $< 2,5$ mg/kg, respectively) [3].

3.2 Robust standard deviation

For comparison to the target standard deviation σ_{pt} (standard deviation for proficiency assessment) a robust standard deviation (S^x) was calculated. The calculation was done according to algorithm A as described in annex C of ISO 13528 [3].

The following robust standard deviations were considered:

- i) **Robust standard deviation of all results** - S^x_{ALL}
- ii) **Robust standard deviation of single methods** - $S^x_{METHOD i}$
with at least 5 quantitative results given.

3.3 Exclusion of results and outliers

Before statistical evaluation obvious blunders, such as those with incorrect units, decimal point errors, and results for a another proficiency test item can be removed from the data set [2]. Even if a result e.g. with a factor >10 deviates significantly from the mean and has an influence on the robust statistics, a result of the statistical evaluation can be excluded [3].

All results should be given at least with 2 significant digits. Specifying 3 significant digits is usually sufficient.

Results obtained by different analytical methods causing an increased variability and/or a bi- or multimodal distribution of results, are treated separately or could be excluded in case of too few numbers of results. For this results are checked by kernel density estimation [3, 12].

Results are tested for outliers by the use of robust statistics (algorithm A): If a value deviates from the robust mean by more than 3 times the robust standard deviation, it can be classified as an outlier (see above) [3]. Due to the use of robust statistics outliers are not excluded, provided that no other reasons are present [3]. Detected outliers are only mentioned in the results section, if they have been excluded from the statistical evaluation.

3.4 Target standard deviation (for proficiency assessment)

The target standard deviation of the assigned value σ_{pt} (= standard deviation for proficiency assessment) can be determined according to the following methods.

In the present PT the target standard deviation was determined according to 3.4.3 value by perception.

3.4.1 General model (Horwitz)

Based on statistical characteristics obtained in numerous PTs for different parameters and methods Horwitz has derived a general model for estimating the reproducibility standard deviation σ_R [6]. Later the model was modified by Thompson for certain concentration ranges [10]. The reproducibility standard deviation σ_R can be applied as the relative target standard deviation σ_{pt} in % of the assigned values and calculated according to the following equations [3]. For this the assigned value X_{pt} is used for the concentration c .

Equations	Range of concentrations	corresponds to
$\sigma_R = 0,22c$	$c < 1,2 \times 10^{-7}$	$< 120 \mu\text{g}/\text{kg}$
$\sigma_R = 0,02c^{0,8495}$	$1,2 \times 10^{-7} \leq c \leq 0,138$	$\geq 120 \mu\text{g}/\text{kg}$
$\sigma_R = 0,01c^{0,5}$	$c > 0,138$	$> 13,8 \text{ g}/100\text{g}$

with c = mass content of analyte (as relative size, e.g. 1 mg/kg = 1 ppm = 10^{-6} kg/kg)

The target standard deviation according to Horwitz is currently not achievable by ELISA or PCR-methods for values in the mg/kg range and was therefore not considered for evaluation.

3.4.2 Value by precision experiment

Using the reproducibility standard deviation σ_R and the repeatability standard deviation σ_r of a precision experiment (collaborative trial or proficiency test) the target standard deviation σ_{pt} can be derived considering the number of replicate measurements m of participants in the present PT [3]:

$$\sigma_{pt} = \sqrt{\sigma_R^2 - \sigma_r^2 (m-1/m)}$$

The relative repeatability standard deviations (RSD_r) and relative reproducibility standard deviations (RSD_R) given in table 2a (ELISA) and table 2b (PCR) were obtained in precision experiments by the indicated methods. The resulting target standard deviations σ_{pt} were calculated for a number of $m = 2$ replicate measurements. With a number of $m = 1$ replicate measurements the reproducibility standard deviation σ_R is identical to the target standard deviation σ_{pt} .

Table 2a: ELISA-Methods - Relative repeatability standard deviations (RSD_r) and relative reproducibility standard deviations (RSD_R) from precision experiments and resulting target standard deviations σ_{pt} [30-31]

Parameter	Matrix	Mean [mg/kg]	Recovery	rob RSD	RSD_r	RSD_R	σ_{pt}	Method / Literature
Peanut	Milk chocolate	173,7	87 %	-	8,8%	31%	30,4%	ELISA Manuf. A ASU 00.00-69
		33,8	85 %	-	5,2%	20%	19,7%	
		5,9	59 %	-	7,8%	31%	30,5%	
Peanut	Milk chocolate	215,7	108 %	-	5,9%	32%	31,7%	ELISA Manuf. B ASU 00.00-69
		40,1	100 %	-	7,2%	14%	13,0%	
		10,1	101 %	-	7,3%	16%	15,1%	
Peanut	Dark chocolate	148,2	74 %	-	6,0%	22%	21,6%	ELISA Manuf. A ASU 00.00-69
		30,9	77 %	-	13%	25%	23,2%	
		5,7	57 %	-	6,1%	33%	32,7%	
Hazelnut	Dark chocolate	16,3	81 %	-	4,7%	12%	11,5%	ELISA Manuf. A ASU 44.00-7
		7,56	76 %	-	8,9%	15%	13,6%	
		3,73	75 %	-	13%	24%	22,2%	
		1,62	81 %	-	15%	33%	31,2%	
Hazelnut	Dark chocolate	21,3	106 %	-	7,1%	14%	13,1%	ELISA Manuf. B ASU 44.00-7
		10,7	107 %	-	11%	19%	17,3%	
		4,69	94 %	-	11%	17%	15,1%	
		2,37	119 %	-	9,3%	17%	16,4%	

From the precision data of the official German ASU §64 methods the calculated relative target standard deviations are in the range of 11 - 32% for the ELISA methods and 24 - 42% for the PCR methods depending on the matrix, processing and concentration level of allergens (s. Tab. 2a and 2b).

The Working Group on Prolamin Analysis and Toxicity (WGPAT) coordinated a collaborative study with two commercial ELISA test kits for the determination of gluten using the monoclonal R5 antibody [24]. 12 food samples with gliadin in the range of 0 - 168 mg/kg were analyzed by 20 laboratories. Recovery rates ranged between 65 and 110%, relative repeatability deviations ranged from 13 - 25% (method 1) and 11 - 22% (method 2) while the relative reproducibility standard deviations ranged from 23 - 47% (method 1) and 25 - 33% (method 2). According to the authors both ELISA test kits fulfilled therefore the current validation criteria for ELISA methods [24].

The IRMM (Institute for Reference Materials and Measurements) performed an interlaboratory comparison for five different ELISA test kits for the quantification of peanut [27]. The mean values for two matrices were in the concentration range of 0,3 - 16,1 mg/kg and 1,2 - 20,4 mg/kg, respectively. The lowest relative reproducibility standard deviations of the five test kits were for dark chocolate in the range of 20 - 42% and for cookies in the range of 23 - 61%.

Table 2b: PCR-Methods - Relative repeatability standard deviations (RSD_r) and relative reproducibility standard deviations (RSD_R) from precision experiments and resulting target standard deviations σ_{pt} [32-34]

Parameter	Matrix	Mean [mg/kg]	Recovery	rob RSD	RSD_r	RSD_R	σ_{pt}	Method / Literature
Almond	Rice cookie	105,2	105 %	-	19,3%	27,5%	23,9%	rt-PCR ASU 18.00-20
		18,0	90 %		44,0%	49,1%	38,0%	
		10,5	105 %		32,0%	38,8%	31,5%	
Almond	Wheat cookie Sauce powder	114,3	94,6 %	-	22,1%	41,8%	38,8%	rt-PCR ASU 18.00-20
		88,1	88,1 %		43,9%	43,1%	- %	
Almond	Rice cookie	109	109 %	-	17,6%	32,8%	30,3%	rt-PCR <small>multiplex</small> ASU 18.00-22
		21,3	107 %		35,8%	45,0%	37,2%	
		12,3	121 %		32,0%	47,8%	42,1%	
Almond	Wheat cookie Sauce powder	120,7	98,2 %	-	15,7%	32,5%	30,5%	rt-PCR <small>multiplex</small> ASU 18.00-22
		112	94,1 %		36,2%	42,8%	34,3%	
Brazil Nut	Rice cookie	89,1	89,1 %	-	34,1%	34,4%	24,5%	rt-PCR ASU 18.00-21
		17,3	86,5 %		36,2%	38,2%	28,4%	
		9,8	98 %		40,2%	41,8%	30,6%	
Brazil Nut	Wheat cookie Sauce powder	80,8	65,7 %	-	25,6%	36,4%	31,6%	rt-PCR ASU 18.00-21
		42,6	42,6 %		27,5%	39,7%	34,6%	
Brazil Nut	Rice cookie	96,6	96,6 %	-	16,8%	31,8%	29,5%	rt-PCR <small>multiplex</small> ASU 18.00-22
		14,2	71 %		54,2%	56,5%	41,5%	
Brazil Nut	Wheat cookie Sauce powder	76,5	62,2 %	-	15,6%	35,8%	34,1%	rt-PCR <small>multiplex</small> ASU 18.00-22
		48,4	48,4 %		34,4%	37,5%	28,5%	

3.4.3 Value by perception

The target standard deviation for proficiency assessment can be set at a value that corresponds to the level of performance that the coordinator would wish laboratories to be able to achieve [3].

Criteria for the level of performance of analytical methods for the quantitative determination of allergens in foods were recently elaborated e.g. by the Ministry of Health and Welfare (MHLW) in Japan [22], by the working group 12 „Food Allergens“ of the technical committee CEN/TC 275 [19-21], by an international "Food Allergen Working Group" under the advice of the AOAC Presidential Task Force on Food Allergens [23] and by the Codex Alimentarius Committee (CAC/GL 74-2010) [18].

Some of the relevant ELISA and PCR validation criteria of the mentioned panels are listed in tables 3 and 4, respectively.

Table 3: ELISA-Validation

Literature [18-24]	Recovery rate	Repeatability standard deviation	Reproducibility standard deviation
MHLW 2006	50 - 150%		≤ 25%
CEN 2009		≤ 20%	
AOAC 2010	50 - 150%	6,9 - 34,4% ^(a)	19,5 - 57,2% ^(a)
CAC 2010	70 - 120%	≤ 25%	≤ 35%

(a) = Example from an hypothetical proficiency scheme in the range of 0,5 - 5 mg/kg

Table 4: PCR-Validation

Literature [18]	Recovery rate	Repeatability standard deviation	Reproducibility standard deviation
CAC 2010	± 25% ^(a)	≤ 25%	≤ 35%

(a) = Trueness / Richtigkeit

Based on the currently achievable level of performance of ELISA and PCR methods for the quantitative determination of allergens in foods, which could be deduced from the data of precision experiments and from validation criteria, we set a relative target standard deviation σ_{pt} of 25%.

This target standard deviation was applied for the statistical evaluation of the results by z-score or if necessary by z'-Score and was used for all assigned values mentioned in 3.1.

3.5 z-Score

To assess the results of the participants the z-score is used. It indicates about which multiple of the target standard deviation (σ_{pt}) the result (x_i) of the participant is deviating from the assigned value (X_{pt}) [3].

Participants' z-scores are derived from:

$$z_i = \frac{(x_i - X_{pt})}{\sigma_{pt}}$$

The requirements for the analytical performance are generally considered as fulfilled if

$$-2 \leq z \leq 2 .$$

For information the z-scores below are calculated with a target standard deviation of 25%:

- i) **z-Score** - **z_{ALL}** (with respect to all methods)
- ii) **z-Score** - **z_{METHOD i}** (with respect to single methods)

3.5.1 Warning and action signals

In accordance with the norm ISO 13528 it is recommended that a result that gives rise to a z-score above 3,0 or below -3,0, shall be considered to give an "action signal" [3]. Likewise, a z-score above 2,0 or below -2,0 shall be considered to give a "warning signal". A single "action signal", or "warning signal" in two successive PT-rounds, shall be taken as evidence that an anomaly has occurred which requires investigation. An error or cause analysis can be carried out by checking the analysis process including understanding and implementation of the measurement by the staff, details of the measurement process, calibration of equipment and composition of reagents, transmission or calculation errors, trueness and precision, and use of reference material. If necessary, the problems must be addressed through appropriate corrective action [3].

In the figures of z-scores DLA gives the limits of warning and action signals as yellow and red lines respectively. According to ISO 13528 the signals are valid only in case of a number of ≥ 10 results [3].

3.6 z'-Score

The z'-score can be used for the valuation of the results of the participants, in cases the standard uncertainty has to be considered (s. 3.8). The z'-score represents the relation of the deviation of the result (x_i) of the participant from the respective consensus value to the square root of quadrat sum of the target standard deviation (σ_{pt}) and the standard uncertainty ($U_{x_{pt}}$) [3].

The calculation is performed by:

$$z'_i = \frac{x_i - x_{pt}}{\sqrt{\sigma_{pt}^2 + u_{(x_{pt})}^2}}$$

If carried out an evaluation of the results by means of z 'score, we have defined below the expression in the denominator as a target standard deviation σ_{pt}' .

The requirements for the analytical performance are generally considered as fulfilled if

$$-2 \leq z' \leq 2 .$$

For warning and action signals see 3.5.1.

3.7 Quotient S^*/σ_{pt}

Following the HorRat-value the results of a proficiency-test (PT) can be considered convincing, if the quotient of robust standard deviation S^* and target standard deviation σ_{pt} does not exceed the value of 2.

A value > 2 means an insufficient precision, i.e. the analytical method is too variable, or the variation between the test participants is higher than estimated. Thus the comparability of the results is not given [3].

3.8 Standard uncertainty of the assigned value

Every assigned value has a standard uncertainty that depends on the analytical method, differences between the analytical methods used, the test material, the number of participating laboratories (P) and on other factors. The standard uncertainty ($U_{(x_{pt})}$) for this PT is calculated as follows [3]:

$$u_{(x_{pt})} = 1,25 \times \frac{s^*}{\sqrt{p}}$$

If $U_{(x_{pt})} \leq 0,3 \sigma_{pt}$ the standard uncertainty of the assigned value needs not to be included in the interpretation of the results of the PT [3]. Values exceeding 0,3 imply, that the target standard deviation could be

too low with respect to the standard uncertainty of the assigned value. The Quotient $U(x_{pt})/\sigma_{pt}$ is reported in the characteristics of the test.

3.9 Figures

The assigned values and spiking levels are indicated as coloured lines in the figures of results. This allows the comparison of a single result with different possible target values like the spiked level, the robust mean of all results and the robust mean of a single method.

3.10 Recovery rates: Spiking

For the results of the spiking level sample and the spiked sample recovery rates were calculated with respect to the known content of added allergens. The related values of added allergens are given in 2.1 test material in table 1. As a range of acceptance RA for valuating participant's results the range of 50 - 150% for the recovery rates of allergen-ELISAs proposed by the AOAC was used [23]. For quantitative PCR or LC/MS determinations we use the same range of acceptance.

4. Results

All following tables are anonymized. With the delivering of the evaluation report the participants are informed about their individual evaluation number.

Evaluation was done separately for ELISA and PCR-techniques. The results were grouped according to the applied methods (e.g. test kits) and sorted chronologically according to the evaluation number of the participants.

The following result sections are structured equally for the allergenic components. First all results of ELISA or PCR methods for a certain parameter are reported for samples A and B (qualitative / possibly quantitative) and afterwards for the spiking level sample (quantitative). The recovery rates of results for the spiking level sample and the spiked sample A or B are reported then.

In the result chapter all quantitative results of the participants are displayed formatted to 3 decimal places. In the documentation, all results are given as they were transmitted by the participants.

To ensure the **comparability of quantitative results** DLA harmonized participants' results giving different specifications (e.g. as protein or as allergenic food) as far as possible.

ELISA results given as **macadamia or brazil nut protein** were converted by DLA to total food item (**macadamia, brazil nut**) using the analysed protein content of the raw materials (see page 5).

Results were valuated qualitatively with respect to the percentages of positive and negative results, respectively. If there are ≥ 75 % positive or negative results, a consensus result is determined for each sample. Each participant result is valuated qualitatively with respect to the consensus value. The valuation was given as a percentage of results in agreement with the consensus values.

When there are at least 5 quantitative results for all methods or for single methods a statistical evaluation was done.

In cases when a statistical evaluation of the quantitative values was done the result table was given as indicated below:

Evaluation number	Result	Result	z-Score $X_{pt_{ALL}}$	z-Score $X_{pt_{M_i}}$	Method	Remarks
	pos/neg	[mg/kg]				

The statistical evaluation of results for each parameter was calculated in cases where at least 50% results were positive and at least 5 quantitative values were given:

Characteristics	All Results [mg/kg]	Method i [mg/kg]
Assigned value (X_{pt})	$X_{pt_{ALL}}$	$X_{pt_{METHOD\ i}}$
Number of results		
Number of outliers		
Median		
Robust mean (X_{pt})		
Robust standard deviation (S^*)		
Target data:		
Target standard deviation σ_{pt}		
lower limit of target range ($X_{pt} - 2\sigma_{pt}$)		
upper limit of target range ($X_{pt} + 2\sigma_{pt}$)		
Quotient S^*/σ_{pt}		
Standard uncertainty $U(X_{pt})$		
Quotient $U(X_{pt})/\sigma_{pt}$		
Number of results in target range		
Percent in target range		

After that the recovery rates of the results for the spiking level sample and the spiked sample are reported. The number of results within the range of acceptance of 50-150% is given.

4.1 Proficiency Test Macadamia

4.1.1 ELISA Results: Macadamia

Qualitative valuation of results: Samples A and B

Evaluation number	Sample A	Sample A	Sample B	Sample B	Qualitative Valuation	Method	Remarks
	pos/neg	[mg/kg]	pos/neg	[mg/kg]	Agreement with consensus value		
1	negative	0	positive	12,6	2/2 (100%)	BF	
9	negative	<4,2	positive	35,0	2/2 (100%)	ET	Result converted °
12	negative	<1	positive	33,2	2/2 (100%)	IL	
2	negative	<1	positive	30,9	2/2 (100%)	RS-F	
3	negative	<1	positive	24,6	2/2 (100%)	RS-F	
8	negative	<1	positive	30,0	2/2 (100%)	RS-F	
10	negative	<1	positive	16,0	2/2 (100%)	RS-F	

° calculation see p. 20

	Sample A	Sample B
Number positive	0	7
Number negative	7	0
Percent positive	0	100
Percent negative	100	0
Consensus value	negative	positive

Methods:

BF = MonoTrace ELISA, BioFront Technologies
 ET = Elution Technologies ELISA Kit
 IL = Immunolab
 RS-F= Ridascreen® Fast, R-Biopharm

Comments:

The consensus values are in qualitative agreement with the spiking of sample B.

Quantitative valuation of ELISA-results: Sample B

Evaluation number	Macadamia [mg/kg]	z-Score X _{pt} _{ALL}	Method	Remarks
1	12,6	-2,1	BF	
9	35,0	1,4	ET	Result converted °
12	33,2	1,1	IL	
2	30,9	0,7	RS-F	
3	24,6	-0,2	RS-F	
8	30,0	0,6	RS-F	
10	16,0	-1,5	RS-F	

° calculation see p. 20

Methods:

BF = MonoTrace ELISA, BioFront Technologies

ET = Elution Technologies ELISA Kit

IL = Immunolab

RS-F= Ridascreen® Fast, R-Biopharm

Comments:

A kernel density estimation was not made due to the number of results less than 8.

Characteristics: Quantitative evaluation ELISA: Macadamia**Sample B**

Statistic Data	All Results [mg/kg]
Assigned value (X_{pt})	$X_{pt_{ALL}}$
Number of results	7
Number of outliers	0
Mean	26,0
Median	30,0
Robust Mean (X)	26,0
Robust standard deviation (S*)	9,87
Target range:	
Target standard deviation σ_{pt}	6,51
lower limit of target range	13,0
upper limit of target range	39,1
Quotient S^*/σ_{pt}	1,5
Standard uncertainty $U(X_{pt})$	4,66
Quotient $U(X_{pt})/\sigma_{pt}$	0,72
Results in the target range	6
Percent in the target range	86

Comments to the statistical characteristics and assigned values:

The kernel density estimation was not made due to the small number of results.

The evaluation of all methods showed a normal variability of results. The quotients S^*/σ_{pt} were well below 2,0. The robust standard deviation is slightly above the range of established values for the repeatability and reproducibility standard deviation of the applied methods (see 3.4.2 value by precision experiments and 3.4.3 value by perception). The comparability of results is limited for the evaluation across all methods, because there were only a few results for some methods.

The assigned value X_{pt} of the evaluation of all results was 127% of the spiking level of macadamia to sample B and was in the range of the recommendations for the applied methods (s. 3.4.3 and "Recovery rates of Macadamia" p.29).

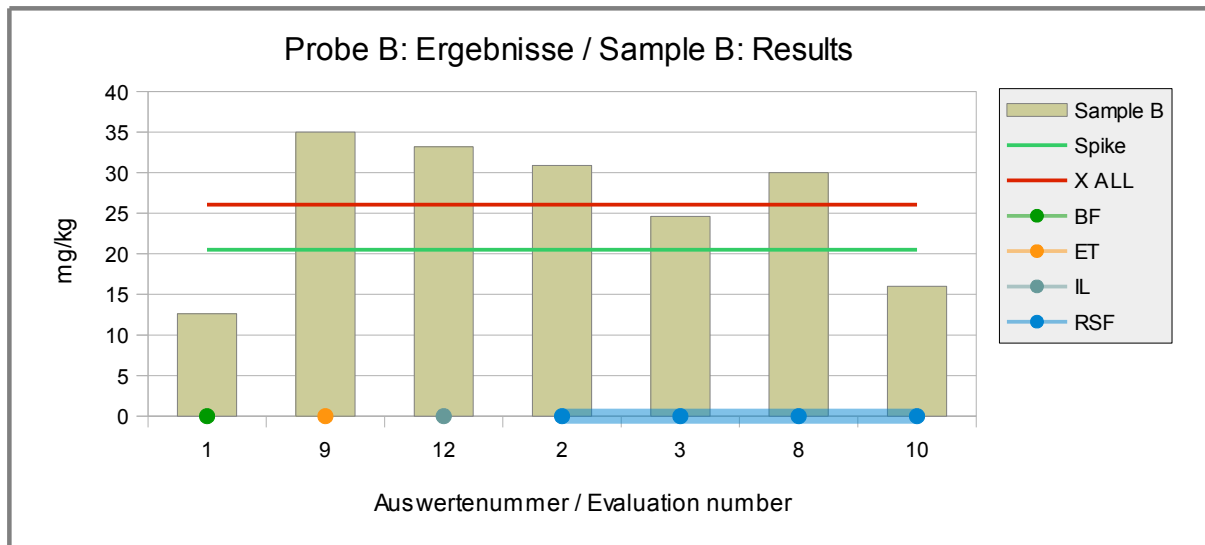


Abb./Fig. 1: ELISA Results Macadamia
 green line = Spiking level
 red line = Assigned value robust mean all results
 round symbols = Applied methods (see legend)

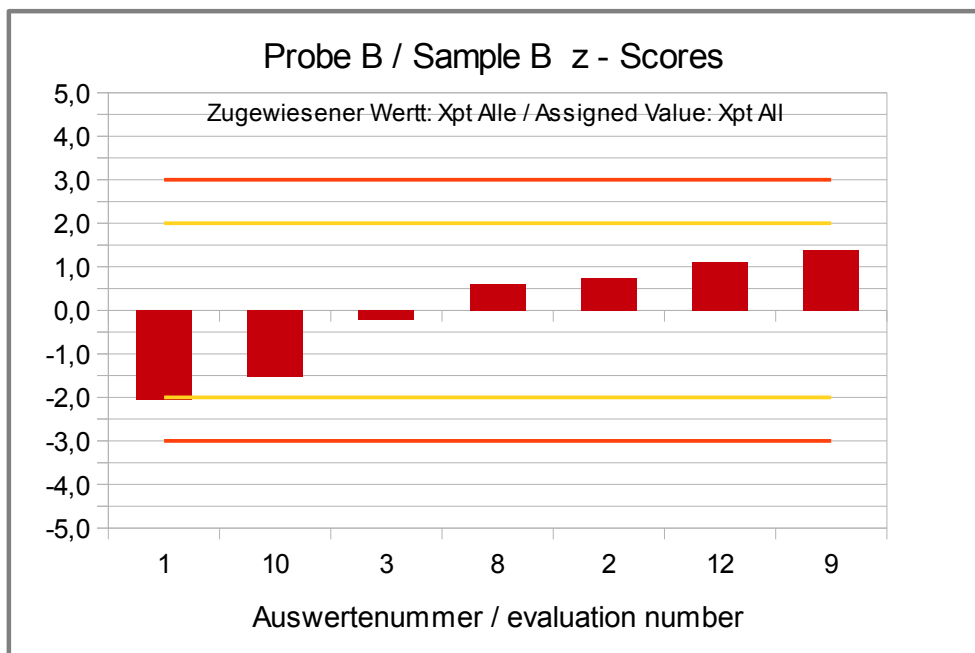


Abb./Fig. 2:
 z-Scores (ELISA Results Macadamia)
 Assigned value robust mean (algorithm A) of all results

Quantitative evaluation of ELISA results: Spiking level sample

Evaluation number	Macadamia [mg/kg]	z-Score Xpt _{ALL}	Method	Remarks
1	15,2	-2,8	BF	
9	77,5	2,3	ET	Result converted °
12	48,6	-0,1	IL	
2	53,0	0,3	RS-F	
3	48,5	-0,1	RS-F	
8	48,0	-0,1	RS-F	
10	>27		RS-F	

° calculation see p. 20

Methods:

BF = MonoTrace ELISA, BioFront Technologies

ET = Elution Technologies ELISA Kit

IL = Immunolab

RS-F= Ridascreen® Fast, R-Biopharm

Comments:

A kernel density estimation was not made due to the number of results less than 8.

Characteristics: Quantitative evaluation Macadamia**Spiking level sample**

Statistic Data	All Results [mg/kg]
Assigned value (X_{pt})	X_{pt}_{ALL}
Number of results	6
Number of outliers	0
Mean	48,5
Median	48,6
Robust Mean (X)	49,5
Robust standard deviation (S*)	11,1
Target range:	
Target standard deviation σ_{pt}	12,4
lower limit of target range	24,8
upper limit of target range	74,3
Quotient S^*/σ_{pt}	0,90
Standard uncertainty $U(X_{pt})$	5,68
Quotient $U(X_{pt})/\sigma_{pt}$	0,46
Results in the target range	4
Percent in the target range	67

Comments to the statistical characteristics and assigned values:

The kernel density estimation was not made due to the small number of results.

The evaluation of all methods showed a low variability of results. The quotients S^*/σ_{pt} were below 1,0. The robust standard deviation is in the range of established values for the repeatability and reproducibility standard deviation of the applied methods (see 3.4.2 value by precision experiments and 3.4.3 value by perception). The comparability of results is limited for the evaluation across all the methods, because there were only a few results for some methods.

The assigned values X_{pt} of the evaluation of all results was 179% of the spiking level of macadamia to the spiking level sample and thus above the range of the recommendations for the applied methods (s. 3.4.3 and "Recovery rates of Macadamia" p.29).

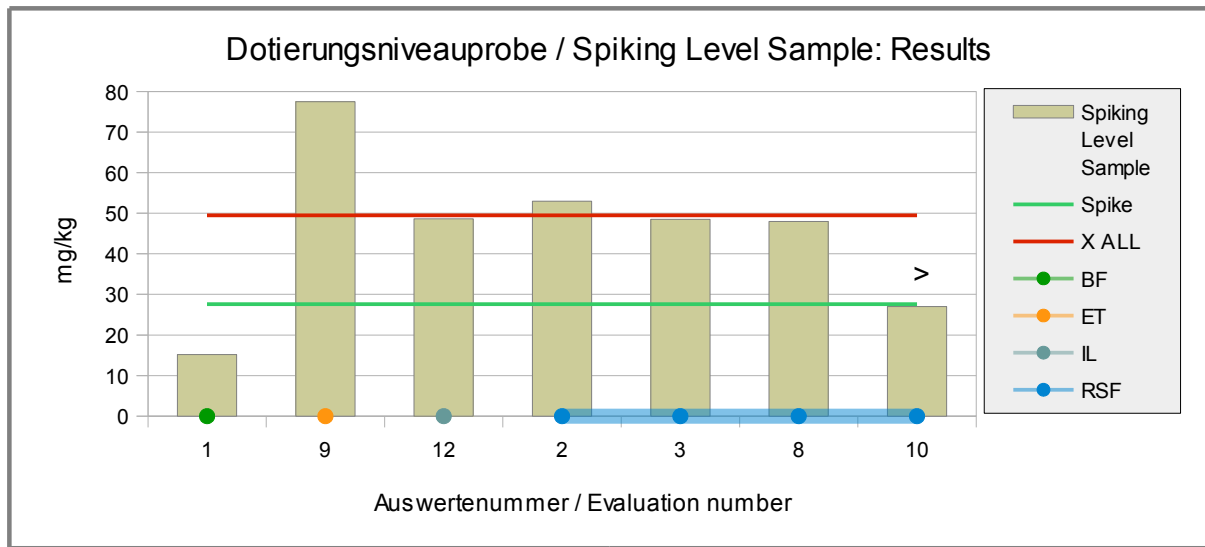


Abb./Fig. 3: ELISA Results Macadamia
 green line = Spiking level
 red line = Assigned value robust mean all results
 round symbols = Applied methods (see legend)

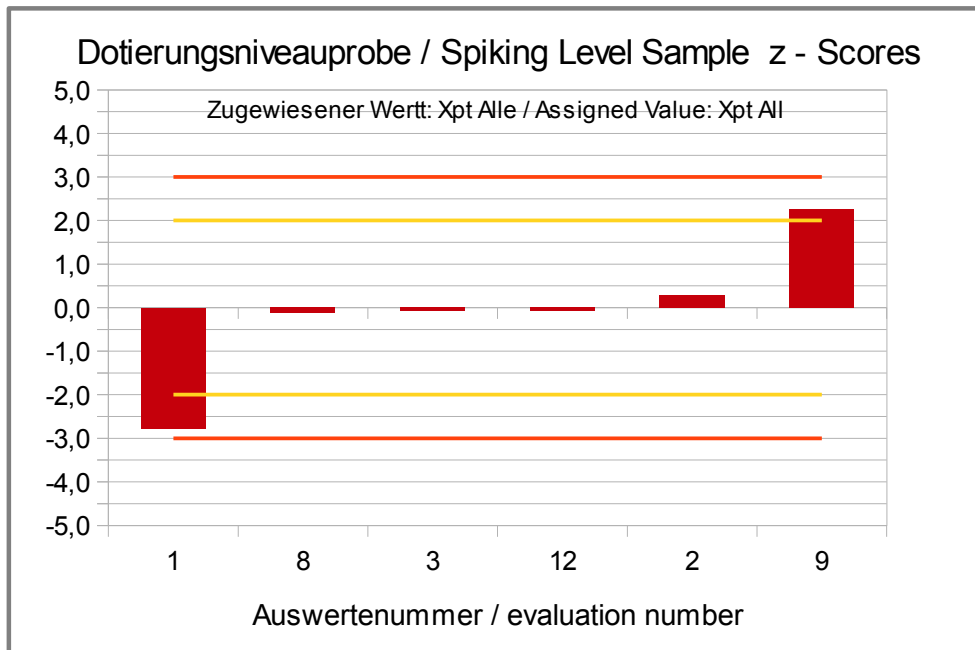


Abb./Fig. 4:
 z-Scores (ELISA Results Macadamia)
 Assigned value robust mean of all results

**Recovery Rates ELISA for Macadamia:
Spiking level Sample and Sample B**

Evaluation number	Spiking Level Sample	Recovery rate*	Sample B	Recovery rate*	Method	Remarks
	[mg/kg]	[%]	[mg/kg]	[%]		
1	15,2	55	12,6	61	BF	
9	77,5	281	35,0	171	ET	Result converted °
12	48,6	176	33,2	162	IL	
2	53,0	192	30,9	151	RS-F	
3	48,5	176	24,6	120	RS-F	
8	48,0	174	30,0	146	RS-F	
10	>27		16,0	78	RS-F	

° calculation see p. 20

RA**	50-150 %	RA**	50-150 %
Number in RA	1	Number in RA	4
Percent in RA	17	Percent in RA	57

* Recovery rate 100% relative size: Macadamia, see p. 5

** Range of acceptance of AOAC for allergen ELISAS

Methods:

BF = MonoTrace ELISA, BioFront Technologies

ET = Elution Technologies ELISA Kit

IL = Immunolab

RS-F= Ridascreen® Fast, R-Biopharm

Comments:

For the food matrix sample B 57% (4) of the recovery rates of the participants were within the range of the AOAC-recommendation of 50-150% by ELISA methods. For the spiking level sample only one of the recovery rates was within the range of acceptance. Here recoveries were generally much higher.

4.1.2 PCR Results: Macadamia

Qualitative valuation of results: Samples A and B

Evaluation number	Sample A	Sample A	Sample B	Sample B	Qualitative Valuation	Method	Remarks
	pos/neg	[mg/kg]	pos/neg	[mg/kg]	Agreement with consensus value		
7	negative		positive		2/2 (100%)	SFA-ID	
4	negative		positive		2/2 (100%)	div	
11	negative		positive		2/2 (100%)	div	

	Sample A	Sample B
Number positive	0	3
Number negative	3	0
Percent positive	0	100
Percent negative	100	0
Consensus value	negative	positive

Methods:

SFA-ID = Sure Food Allergen ID, R-Biopharm / Congen

div = not indicated / other method

Comments:

The consensus values are in qualitative agreement with the spiking of sample B.

Quantitative Valuation PCR: Sample B

No quantitative evaluation was done, because there were no quantitative results.

(Quantitative) Valuation PCR: Spiking Level Sample

No quantitative evaluation was done, because there were no quantitative results.

Evalua- tionnumber	Maca- damia	Macadamia	z-Score X _{pt} _{ALL}	Method	Remarks
	pos/neg	[mg/kg]			
7	positive			SFA-ID	
4	-			div	
11	positive			div	

Number positive	2	
Number negative	0	
Percent positive	100	
Percent negative	0	
Consensus value	positive	

Methoden:

SFA-ID = Sure Food Allergen ID, R-Biopharm / Congen
div = not indicated / other method

Comments:

For the spiking level sample there were only positive results.

4.2 Proficiency Test Brazil Nut

4.2.1 ELISA Results: Brazil Nut

Qualitative valuation of results: Samples A and B

Evaluation number	Sample A	Sample A	Sample B	Sample B	Qualitative Valuation	Method	Remarks
	pos/neg	[mg/kg]	pos/neg	[mg/kg]			
1	negative	0	positive	26,3	2/2 (100%)	BF	
3	negative	<2	positive	18,8	2/2 (100%)	BF	
10	negative	<2	positive	24,0	2/2 (100%)	BF	
2	negative	<7,8	positive	19,8	2/2 (100%)	ET	Result converted °
6	negative	nd	positive	25,6	2/2 (100%)	ET	Result converted °
9	negative	<7,8	positive	21,7	2/2 (100%)	ET	Result converted °
12	negative	< 1	positive	19,3	2/2 (100%)	IL	

° calculation see p. 20

	Sample A	Sample B
Number positive	0	7
Number negative	7	0
Percent positive	0	100
Percent negative	100	0
Consensus value	negative	positive

Methods:

BF = MonoTrace ELISA, BioFront Technologies

ET = Elution Technologies ELISA Kit

IL = Immunolab

Comments:

The consensus values are in qualitative agreement with the spiking of sample B.

Quantitative valuation of ELISA results: Sample B

Evaluation number	Brazil Nut [mg/kg]	z-Score X _{pt,ALL}	Method	Remarks
1	26,3	0,7	BF	
3	18,8	-0,6	BF	
10	24,0	0,3	BF	
2	19,8	-0,4	ET	Result converted °
6	25,6	0,6	ET	Result converted °
9	21,7	-0,1	ET	Result converted °
12	19,3	-0,5	IL	

° calculation see p. 20

Methods:

BF = MonoTrace ELISA, BioFront Technologies

ET = Elution Technologies ELISA Kit

IL = Immunolab

Comments:

A kernel density estimation was not made due to the number of results less than 8.

Characteristics: Quantitative evaluation ELISA Brazil Nut**Sample B**

Statistic Data	All Results [mg/kg]
Assigned value (X_{pt})	X_{pt}_{ALL}
Number of results	7
Number of outliers	0
Mean	22,2
Median	21,7
Robust Mean (X)	22,2
Robust standard deviation (S*)	3,50
Target range:	
Target standard deviation σ_{pt}	5,55
lower limit of target range	11,1
upper limit of target range	33,3
Quotient S^*/σ_{pt}	0,63
Standard uncertainty $U(X_{pt})$	1,65
Quotient $U(X_{pt})/\sigma_{pt}$	0,30
Results in the target range	7
Percent in the target range	100

Comments to the statistical characteristics and assigned values:

A kernel density estimation was not made due to the small number of results.

The evaluation of all methods showed a low variability of results. The quotient S^*/σ_{pt} was below 1,0. The robust standard deviation is in the lower range of established values for the repeatability and reproducibility standard deviation of the applied methods (see 3.4.2 value by precision experiments and 3.4.3 value by perception). The comparability of results is limited for the evaluation across all the methods, because there were only a few results for some methods.

The assigned value X_{pt} of the evaluation of all results was 108% of the spiking level of brazil nut to the sample B and thus in the range of the recommendations for the applied methods (s. 3.4.3 and "Recovery rates of Brazil Nut" p.32).

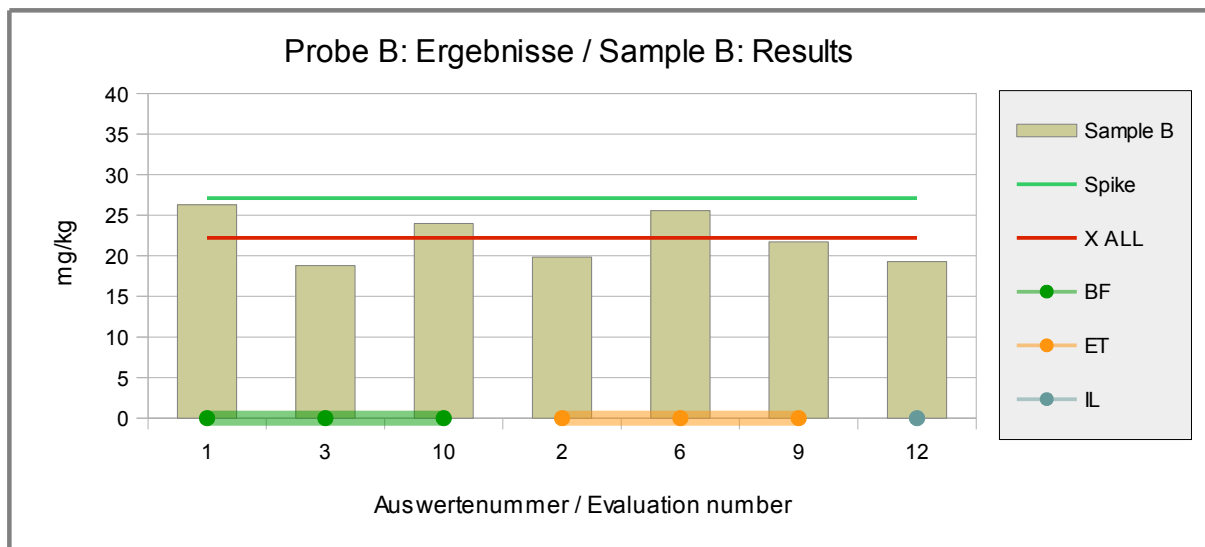


Abb./Fig. 5: ELISA Results Brazil Nut
 green line = Spiking level
 red line = Assigned value robust mean all results
 round symbols = Applied methods (see legend)

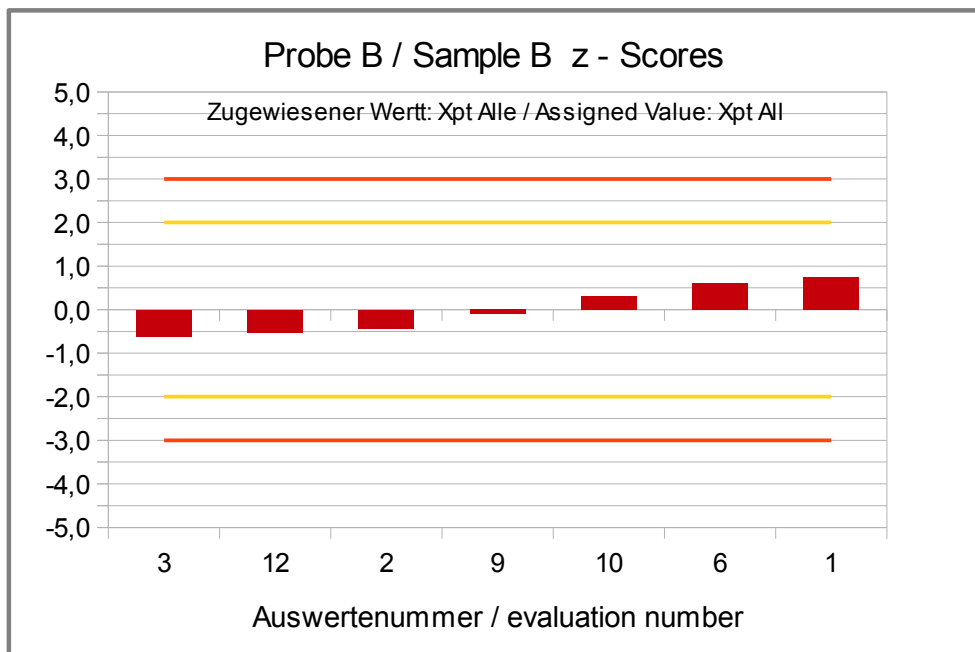


Abb./Fig. 6:
 z-Scores (ELISA Results Brazil Nut)
 Assigned value robust mean of all results

Quantitative valuation of ELISA results: Spiking Level Sample

Evaluation-number	Brazil Nut	z-Score X _{pt} _{ALL}	Method	Remarks
	[mg/kg]			
1	29,9	0,5	BF	
3	33,2	0,9	BF	
10	34,0	1,1	BF	
2	19,7	-1,1	ET	Result converted °
6	24,0	-0,4	ET	Result converted °
9	20,9	-0,9	ET	Result converted °
12	26,3	-0,1	IL	

° calculation see p. 20

Methoden:

BF = MonoTrace ELISA, BioFront Technologies

ET = Elution Technologies ELISA Kit

IL = Immunolab

Comments:

A kernel density estimation was not made due to the number of results less than 8.

Characteristics: Quantitative evaluation ELISA Brazil Nut**Spiking Level Sample**

Statistic Data	All Results [mg/kg]
Assigned value (X_{pt})	X_{pt}_{ALL}
Number of results	7
Number of outliers	0
Mean	26,9
Median	26,3
Robust Mean (X)	26,9
Robust standard deviation (S*)	6,47
Target range:	
Target standard deviation σ_{pt}	6,72
lower limit of target range	13,4
upper limit of target range	40,3
Quotient S^*/σ_{pt}	1,0
Standard uncertainty $U(X_{pt})$	3,06
Quotient $U(X_{pt})/\sigma_{pt}$	0,46
Results in the target range	7
Percent in the target range	100

Comments to the statistical characteristics and assigned values:

The kernel density estimation was not made due to the small number of results.

The evaluation of all methods showed a low variability of results. The quotient S^*/σ_{pt} was 1,0. The robust standard deviation is in the range of established values for the repeatability and reproducibility standard deviation of the applied methods (see 3.4.2 value by precision experiments and 3.4.3 value by perception). The comparability of results is limited for the evaluation across all the methods, because there were only a few results for some methods.

The assigned values of the evaluation of all results was 119% of the spiking level of brazil nut to the spiking level sample and thus in the range of the recommendations for the applied methods (s. 3.4.3 and "Recovery rates of Brazil Nut" p.39).

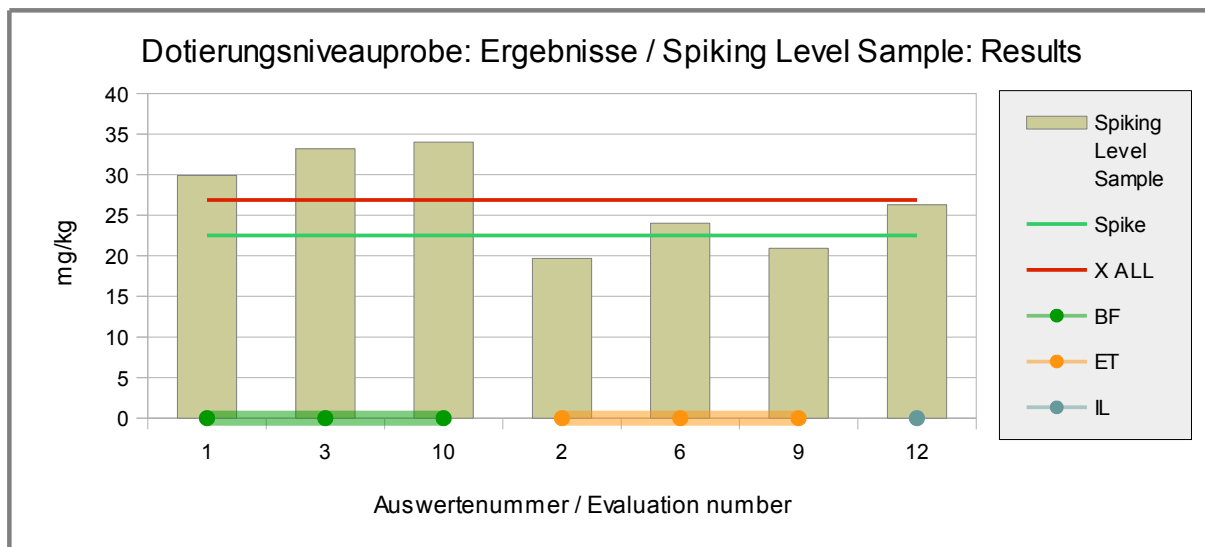


Abb./Fig. 7: ELISA Results Brazil Nut
 green line = Spiking level
 red line = Assigned value robust mean all results
 round symbols = Applied methods (see legend)

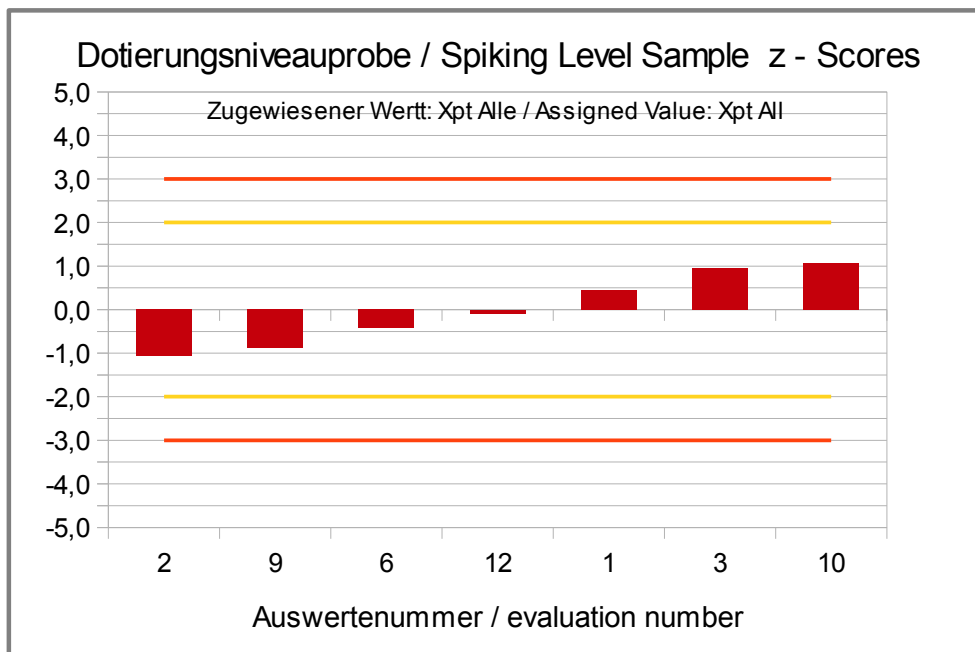


Abb./Fig. 8:
 z-Scores (ELISA Results Brazil Nut)
 Assigned value robust mean of all results

**Recovery Rates ELISA for Brazil Nut:
Spiking level Sample and Sample B**

Evaluation number	Spiking Level Sample	Recovery rate*	Sample B	Recovery rate*	Method	Remarks
	[mg/kg]	[%]	[mg/kg]	[%]		
1	29,9	133	26,3	97	BF	
3	33,2	148	18,8	69	BF	
10	34,0	151	24,0	89	BF	
2	19,7	88	19,8	73	ET	Result converted °
6	24,0	107	25,6	94	ET	Result converted °
9	20,9	93	21,7	80	ET	Result converted °
12	26,3	117	19,3	71	IL	

° calculation see p. 20

RA**	50-150 %	RA**	50-150 %
Number in RA	6	Number in RA	7
Percent in RA	86	Percent in RA	100

Methods:

BF = MonoTrace ELISA, BioFront Technologies

ET = Elution Technologies ELISA Kit

IL = Immunolab

* Recovery rate 100% relative size: Brazil Nut, s. Page 5

** Range of acceptance of AOAC for allergen ELISAS

Comments:

With one exception, all recoveries by ELISA for the spiking level sample were within the range of the AOAC requirement of 50-150%. For the spiked food matrix sample B 100% of the recovery rates were within the range of acceptance.

4.2.2 PCR Results: Brazil Nut**Qualitative valuation of results: Samples A and B**

Evaluation-number	Sample A	Sample A	Sample B	Sample B	Qualitative Valuation	Method	Remarks
	pos/neg	[mg/kg]	pos/neg	[mg/kg]	Agreement with consensus value		
8	negative		negative		1/2 (50%)	ASU	
5	negative		positive		2/2 (100%)	MS	
2	negative	<1	positive	18,5	2/2 (100%)	SFA-ID	
7	negative		positive		2/2 (100%)	SFA-ID	
4	negative		positive		2/2 (100%)	div	
11	negative		positive		2/2 (100%)	div	

	Sample A	Sample B
Number positive	0	5
Number negative	6	1
Percent positive	0	83
Percent negative	100	17
Consensus value	negative	positive

Methods:

ASU = ASU §64 Methode/method

MS = Microsynth

SFA-ID = Sure Food Allergen ID, R-Biopharm / Congen

div = not indicated / other method

Comments:

The consensus values are in qualitative agreement with the spiking of sample B.

Quantitative Valuation PCR: Samples B

No quantitative evaluation was done, because there were too few quantitative results.

(Quantitative) valuation of PCR results: Spiking Level Samples

No quantitative evaluation was done, because there was only one quantitative result.

Evalua- tionnumber	Brazil Nut	Brazil Nut	Method	Remarks
	pos/neg	[mg/kg]		
8	positive		ASU	
5	positive		MS	
2	positive	8,87	SFA-ID	
7	positive		SFA-ID	
4	-		div	
11	positive		div	

Number positive	5	
Number negative	0	
Percent positive	100	
Percent negative	0	
Consensus value	positive	

Methoden:

ASU = ASU §64 Methode/method

MS = Microsynth

SFA-ID = Sure Food Allergen ID, R-Biopharm / Congen

div = not indicated / other method

Comments:

For the spiking level sample there were 100% positive results.

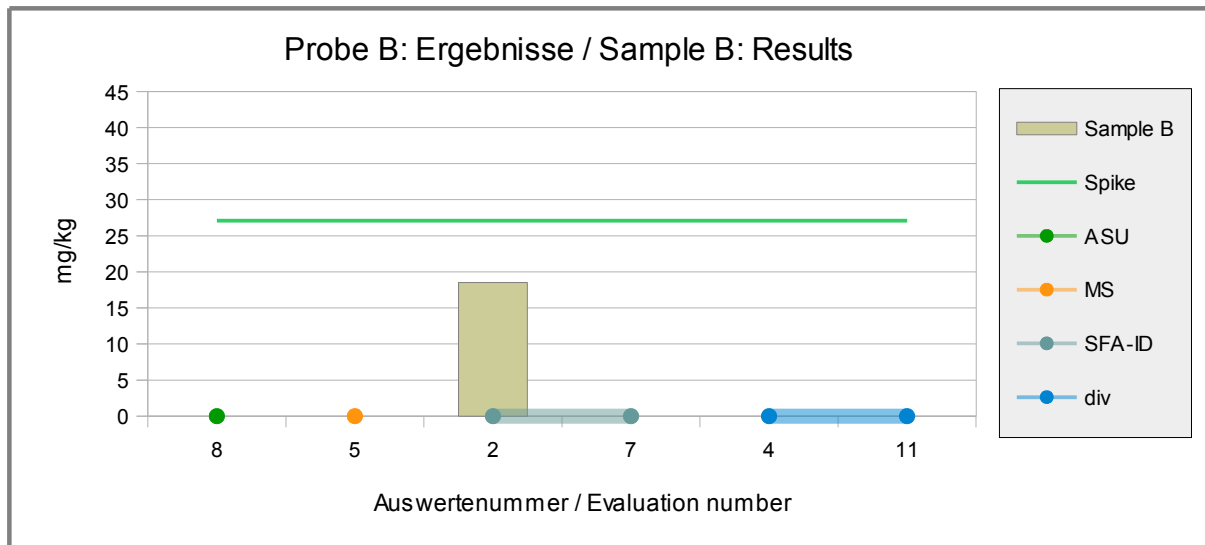


Abb./Fig. 9: PCR Results Brazil Nut Sample B
 green line = Spiking level
 round symbols = Applied methods (see legend)

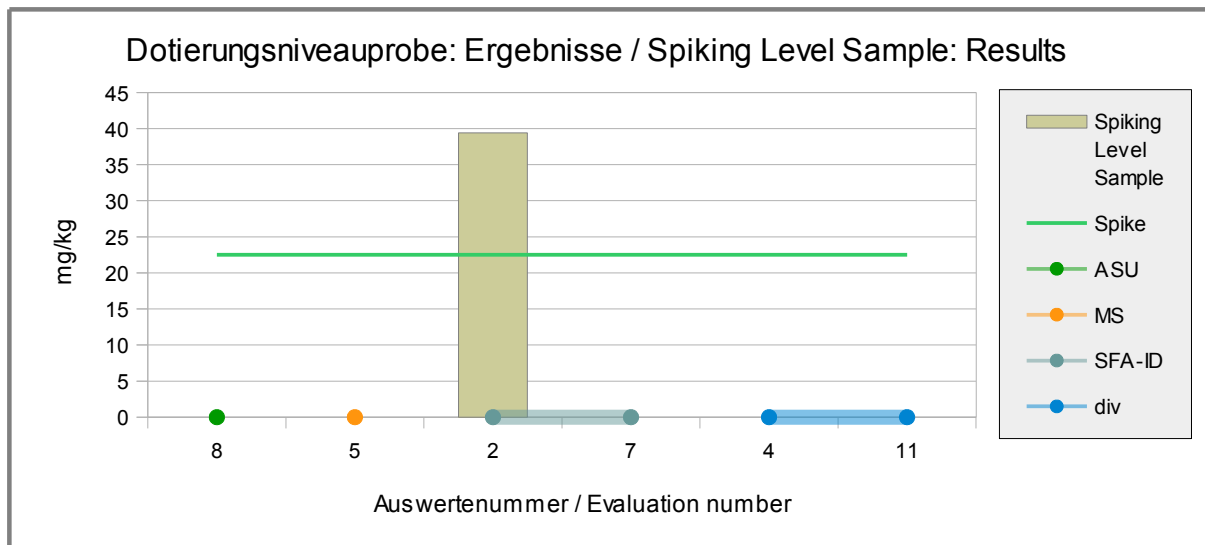


Abb./Fig. 10: PCR Results Brazil Nut Spiking Level Sample
 green line = Spiking level
 round symbols = Applied methods (see legend)

**Recovery Rates PCR for Brazil Nut:
Spiking level Sample and Sample B**

Evaluation-number	Spiking Level Sample	Recovery rate*	Sample B	Recovery rate*	Method	Remarks
	[mg/kg]	[%]	[mg/kg]	[%]		
8					ASU	
5					MS	
2	8,87	39	18,5	68	SFA-ID	
7					SFA-ID	
4					div	
11					div	

RA**	50-150 %	RA**	50-150 %
Number in RA	0	Number in RA	1
Percent in RA	0	Percent in RA	100

Methods:

ASU = ASU §64 Methode/method

MS = Microsynth

SFA-ID = Sure Food Allergen ID, R-Biopharm / Congen

div = not indicated / other method

* Recovery rate 100% relative size: Brazil Nut, s. Page 5

** Range of acceptance of AOAC for allergen ELISAS

Comments:

One participant reported quantitative results by PCR. For the spiking level sample the recovery rate was below the range of the AOAC recommendation of 50-150%. The recovery rate for the spiked food matrix sample B was within the AOAC recommendation.

5. Documentation

5.1 Details by the participants

Note: Information given in German were translated by DLA to the best of our knowledge (without guarantee of correctness).

5.1.1 ELISA: Macadamia

Meth. Abr.	Evaluation number	Result Sample A		Result Sample B		Result Spiking Sample		quantitative Result given as	Method
		mg/kg	qualitative	mg/kg	qualitative	mg/kg	e.g. 1000 / food protein		
								Test-Kit + Manufacturer	Test-Kit + Anbieter
BF	1	negative	0	positive	12,6	positive	15,2	Macadamia	MonoTrace Macadamia ELISA kit, BioFront Technologies
ET	9	negative	<0.333	positive	2,80	positive	6,2	Macadamia Protein	Elution Technologies ELISA Kit Macadamia Protein E-75MCD
IL	12	negative	< 1	positive	33,2	positive	48,6	Macadamia	Immunolab Macadamia ELISA
RS-F	3	negative	<1	positive	24,6	positive	48,5	Macadamia	RidascreenFast Macadamia R6852, r-Biopharm
RS-F	8	negative	< 1mg/kg	positive	30	positive	48	Macadamia	RIDASCREEN®FAST Macadamia
RS-F	10	negative	<1	positive	16	positive	>27	Macadamia	Ridascreen Fast Macadamia ref. R6852
div	2	negative	<1ppm	positive	30,9	positive	52,98	Macadamia	other: please fill in!

Meth. Abr.	Evaluation number	Specificity	Remarks to the Method (Extraction and Determination)	Method accredited ISO/IEC 17025	Further Remarks
		Antibody	e.g. Extraction Solution / Time / Temperature	yes/no	Meth. Abk.
BF	1	Monoclonal antibody	Extracted for 10 minutes at 60C	no	
ET	9			yes	
IL	12				
RS-F	3				
RS-F	8		As Per Kit Instructions	yes	
RS-F	10			no	
div	2	As Per Kit Instructions	As Per Kit Instructions	Yes	R-Biopharm FAST Macadamia R6852

5.1.2 ELISA: Brazil Nut

Meth. Abr.	Evaluation number	Result Sample A		Result Sample B		Result Spiking Sample		quantitative Result given as	Method
		qualitative	mg/kg	qualitative	mg/kg	qualitative	mg/kg		
									Test-Kit + Manufacturer
BF	1	negative	0	positive	26,3	positive	29,9	Brazil Nut	MonoTrace Brazil Nut ELISA kit, BioFront Technologies
BF	3	negative	<2	positive	18,8	positive	33,2	Brazil Nut	MonoTrace Brazil Nut ELISA kit, BioFront Technologies
BF	10	negative	<2	positive	24	positive	34	Brazil Nut	MonoTrace Brazil Nut ELISA kit, BioFront Technologies
ET	2	negative	<1ppm	positive	2,56	positive	2,54	Brazil Nut Protein	Elution Technologies ELISA Kit Brazil Nut Protein E-75BZL
ET	6	negative	nd	positive	3,3	positive	3,1	Brazil Nut Protein	Elution Technologies ELISA Kit Brazil Nut Protein E-75BZL
ET	9	negative	<1.0	positive	2,8	positive	2,7	Brazil Nut Protein	Elution Technologies ELISA Kit Brazil Nut Protein E-75BZL
IL	12	negative	< 1	positive	19,3	positive	26,3	Brazil Nut	Immunolab Brazil Nut ELISA

Meth. Abr.	Evaluation number	Specificity	Remarks to the Method (Extraction and Determination)	Method accredited ISO/IEC 17025	Further Remarks
		Antibody	e.g. Extraction Solution / Time / Temperature	yes/no	
BF	1	Monoclonal antibody	Extracted for 10 minutes at 60C	no	
BF	3				
BF	10			no	
ET	2	As Per Kit Instructions	As Per Kit Instructions	No	
ET	6		as per method; extracted for 25 min at 60°C in a shaking water bath	yes	single results
ET	9			yes	
IL	12				

5.1.3 PCR: Macadamia

Meth. Abr.	Evaluation number	Result Sample A		Result Sample B		Result Spiking Sample		quantitative Result given as	Method
		qualitative	mg/kg	qualitative	mg/kg	qualitative	mg/kg		
		qualitative	mg/kg	qualitative	mg/kg	qualitative	mg/kg	e.g. food / food protein	Test-Kit + Manufacturer
SFA-ID	7	negative		positive		positive		Macadamia-DNA	Sure Food Allergen ID, R-Biopharm / Congen
div	4	negative		positive		-		Macadamia-DNA	
div	11	negative		positive		positive			In-house method

Meth. Abr.	Evaluation number	Specificity	Remarks to the Method (Extraction and Determination)	Method accredited ISO/IEC 17025	Further Remarks
		Antibody	e.g. Extraction Solution / Time / Temperature	yes/no	
SFA-ID	7			yes	LOD 0,4 ppm, Article no.: S3116
div	4			no	
div	11		little silica columns	no	

5.1.4 PCR: Brazil Nut

Meth. Abr.	Evaluation number	Result Sample A		Result Sample B		Result Spiking Sample		quantitative Result given as	Method
		qualitative	mg/kg	qualitative	mg/kg	qualitative	mg/kg		
ASU	8	negative		negative		positive		Brazil Nut DNA	ASU §64 Methode/method
MS	5	negative		positive		positive		Brazil Nut DNA	Microsynth
SFA-ID	2	negative	<1ppm	positive	18,5	positive	8,87	Brazil Nut	Sure Food Allergen ID, R-Biopharm / Congen
SFA-ID	7	negative		positive		positive		Brazil Nut DNA	Sure Food Allergen ID, R-Biopharm / Congen
div	4	negative		positive		-		Brazil Nut-DNA	
div	11	negative		positive		positive			In-house method

Meth. Abr.	Evaluation number	Specifity	Remarks to the Method (Extraction and Determination)	Method accredited ISO/IEC 17025	Further Remarks
		Antibody	e.g. Extraction Solution / Time / Temperature	yes/no	
ASU	8	Brazil nut 2S albumin Gen	2 g weigh, Maxwell Extraction	yes	
MS	5		Macherey Nagel Nucleo Spin Food with optimizations: increased weight, rebuffer (wash with lysis buffer) RNase step, chloroform step, 2xCQW; RealTime PCR with 45 cycles, decontamination step with UNG; own thermal profile; inhibition control	yes	LOD at 0,005% DNA
SFA-ID	2	As Per Kit Instructions	As Per Kit Instructions	No	
SFA-ID	7			yes	LOD 0,4 ppm, Article no.: S3117
div	4			yes	
div	11		small silica columns	no	

5.2 Homogeneity

5.2.1 Mixture homogeneity before bottling

Microtracer Homogeneity Test

DLA 08-2017 Sample B

Weight whole sample	2,80	kg
Microtracer	FSS-rot lake	
Particle size	75 – 300	µm
Weight per particle	2,0	µg
Addition of tracer	22,5	mg/kg

Result of analysis

Sample	Weight [g]	Particle number	Particles [mg/kg]
1	4,99	61	24,4
2	4,96	64	25,8
3	5,02	55	21,9
4	5,00	52	20,8
5	5,02	48	19,1
6	5,15	55	21,4
7	5,04	55	21,8
8	5,02	52	20,7

Poisson distribution

Number of samples	8	
Degree of freedom	7	
Mean	55,3	Particles
Standard deviation	5,40	Particles
χ^2 (CHI-Quadrat)	3,69	
Probability	81	%
Recovery rate	98	%

Normal distribution

Number of samples	8	
Mean	22,0	mg/kg
Standard deviation	2,15	mg/kg
rel. Standard deviation	9,76	%
Horwitz standard deviation	10,0	%
HorRat-value	0,97	
Recovery rate	98	%

Microtracer Homogeneity Test

DLA 08-2017 Spiking Level Sample

Weight whole sample	1,48	kg
Microtracer	FSS-rot lake	
Particle size	75 – 300	µm
Weight per particle	2,0	µg
Addition of tracer	21,8	mg/kg

Result of analysis

Sample	Weight [g]	Particle number	Particles [mg/kg]
1	5,07	53	20,9
2	5,00	62	24,8
3	4,97	65	26,2
4	5,02	72	28,7
5	4,96	59	23,8
6	5,05	68	26,9
7	5,07	69	27,2
8	4,94	60	24,3

Poisson distribution

Number of samples	8	
Degree of freedom	7	
Mean	63,5	Particles
Standard deviation	6,09	Particles
χ^2 (CHI-Quadrat)	4,09	
Probability	77	%
Recovery rate	116	%

Normal distribution

Number of samples	8	
Mean	25,3	mg/kg
Standard deviation	2,43	mg/kg
rel. Standard deviation	9,59	%
Horwitz standard deviation	9,84	%
HorRat-value	0,97	
Recovery rate	116	%

5.3 Information on the Proficiency Test (PT)

Before the PT the participants received the following information in the sample cover letter (1st letter):

<i>PT number</i>	DLA 08-2017
<i>PT name</i>	Allergens VIII: Macadamia and Brazil Nut in Cereal Muesli with "Spiking Level Sample"
<i>Sample matrix (processing)</i>	Samples A + B: Muesli with fruits / ingredients: Oat wholemeal flakes, raisins, rice puffed, dried fruits (apricots, dates, plums, apples, raspberries, red currants, strawberries, blueberries), chia seeds, amaranth, rice flour, sunflower oil, cinnamon and potato powder, other food additives and allergenic foods (one of both samples) Spiking Level Sample: potato powder, other food additives and allergenic foods
<i>Number of samples and sample amount</i>	2 different Samples A + B: 25 g each + 1 Spiking Level Sample: 25 g
<i>Storage</i>	Samples A + B: cooled 2 - 10°C (long term < -18°C) Spiking Level Sample: room temperature
<i>Intentional use</i>	Laboratory use only (quality control samples)
<i>Parameter</i>	qualitative + quantitative: Macadamia, Brazil Nut (as food item, protein, DNA) Samples A + B: < 500 mg/kg Spiking Level Sample: < 500 mg/kg
<i>Methods of analysis</i>	Analytical methods are optional
<i>Notes to analysis</i>	The analysis of PT samples should be performed like a routine laboratory analysis. In general we recommend to homogenize a representative sample amount before analysis according to good laboratory practice, especially in case of low sample weights. From Samples A + B the total sample amount should be homogenized .
<i>Result sheet</i>	One result each should be determined for Samples A and B and the Spiking Level Sample. The results should be filled in the result submission file.
<i>Units</i>	mg/kg
<i>Number of digits</i>	at least 2
<i>Result submission</i>	The result submission file should be sent by e-mail to: pt@dla-lvu.de
<i>Deadline</i>	the latest February 02nd 2018
<i>Evaluation report</i>	The evaluation report is expected to be completed 6 weeks after deadline of result submission and sent as PDF file by e-mail.
<i>Coordinator and contact person of PT</i>	Matthias Besler, PhD

* Control of mixture homogeneity and qualitative testings are carried out by DLA. Testing of the content, homogeneity and stability of PT parameters is subcontracted by DLA.

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