

Dear participants,

Please find enclosed the material for the proficiency test (PT):

**ptAL01 (2024) Allergens I: Celery, Pistachio and Milk (Casein) in Boiled Sausage
with "Spiking Level Sample"**

There are two different samples A and B possibly containing the allergenic parameters **Celery, Pistachio** and **Milk (Casein)** in the range of mg/kg in the matrix **Boiled Sausage**. One of these samples and the "spiking level sample" (SP) were prepared adding the allergenic ingredients. The "**spiking level sample**" contains the allergens in a simple matrix in **similar amounts** without further processing and should be analysed like a normal sample.

Note (Samples A + B): Please store samples at 2 - 10°C on arrival! Once opened, complete sampling within 4 days or freeze the samples.

Please note the attached information on the proficiency test.

Please enter your final results online in our [PT customer portal](#) **my DLA | participant's portal**. You will receive further information on this by e-mail, in particular about access to the portal.

Last deadline is April 26th 2024.

After the deadline no results can be accepted.

We are looking forward to any suggestions or questions! We wish you a successful performance of the proficiency test!

Kind regards,

Matthias Besler-Scharf & Alexandra Scharf

On behalf of the DLA-Team

Information on the Proficiency Test (PT)

PT number	ptA01 - 2024
PT name	Allergens I: Celery, Pistachio and Milk (Casein) in Boiled Sausage with "Spiking Level Sample"
Sample matrix (processing)	Samples A + B: Boiled Sausage (cooked) / Ingredients: Minced meat, ice / water, gelatine, salt and preservative: potassium sorbate, other additives and allergenic foods celery seeds, pistachio and skimmed milk powder (one of the two samples) Spiking Level Sample SP: potato powder, other food additives and allergenic foods
Number of samples and sample amount	2 different Samples A + B: 25 g each + 1 Spiking Level Sample: 15 g
Storage	Samples A + B: cooled 2 - 10°C (PT period or up to approx. 4 days after opening), frozen < -18°C (long term) Spiking Level Sample: room temperature (PT period)
Intentional use	Laboratory use only (quality control samples)
Parameter	qualitative + quantitative: Celery, Pistachio and Milk (Casein) (protein, DNA) Samples A + B: < 500 mg/kg (as total food item) Spiking Level Sample: < 500 mg/kg (as total food item)
Methods of analysis	Analytical methods are optional. Only one set of results can be submitted per method. Additional result sets can be submitted for different methods.
Notes to analysis	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. Important: From Samples A + B the total sample amount should be homogenized each.
Result table	One result each should be determined for Samples A and B and SP (Spiking Level Sample). The results and additional information should be filled in.
Units	mg/kg
Number of digits	at least 2 digits
Result submission	online via my DLA participant's portal (https://my.dla-pt.com) you will receive further information about the access by e-mail
Last Deadline	the latest April 26rd 2024
Evaluation report	The evaluation report is expected to be completed 6 weeks after deadline of result submission and sent as PDF file by e-mail.
Coordinator and contact person of PT	Matthias Besler-Scharf PhD

* Control of mixture homogeneity and qualitative testings are carried out by DLA. Further testing of the content, homogeneity and stability of PT parameters can be subcontracted by DLA.