

DLA - Proficiency Tests GmbH

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DLA, Hauptstr. 80, 23845 Oering/Germany

Datum / Date: 16. Jul. 2024

Dear participants,

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

ptAL11 (2024) Allergens XI: Gluten, Mustard and Soya in Oat Flour and Corn Flour

There are **four different samples A, B, C** and **D** possibly containing the allergenic parameters **Gluten**, **Mustard** and **Soya** in the range of mg/kg in the **matrix** of **Oat Flour** (samples A and B) and the **matrix** of **Corn Flour** (samples C and D). In each case one of these matrix samples was prepared adding the allergenic ingredients.

Please note the attached information on the proficiency test.

Please enter your final results online in our <u>PT customer portal</u> **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 September 13th 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

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Information on the Proficiency Test (PT)

PT number	ptAL11 - 2024
PT name	Allergens XI: Gluten, Mustard and Soya in Oat Flour and Corn Flour
Sample matrix (processing)	Samples A + B: Oat flour / ingredients: Oat flour, other food additives and allergenic foods (one of both samples) Samples C + D: Corn flour / ingredients: Corn flour, other food additives and allergenic foods (one of both samples)
Number of samples and sample amount	4 different Samples A, B, C and D: 25 g each
Storage	room temperature (PT period), cooled 2 - 10°C (long term)
Intentional use	Laboratory use only (quality control samples)
Parameter	qualitative + quantitative: Wheat (gluten, DNA), Mustard (Mustard protein, DNA), Soya (Soya protein, DNA), DNA), Samples A, B, C and D: < 500 mg/kg
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. Preferably, the total sample amount is homogenized.
Result table	One result each should be determined for Samples A, B, C and D. The results and additional information should be filled in.
Units	mg/kg
Number of digits	at least 2
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 <u>September 13th 2024</u>
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.

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