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DLA, Hauptstr. 80, 23845 Oering/Germany

Datum / Date: 26. Mar. 2024

Dear participants,

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

DLA ptALS1 (2024) - Allergen-Screening I - 4 Samples qualitative: Almond, Brazil nuts, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine nuts, Pistachio and Walnut

There are 4 different samples possibly containing the allergenic ingredients Almond, Brazil Nuts, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine nuts, Pistachio and/or Walnut in a simple carrier matrix. The evaluation of results is strictly qualitative (positive / negative).

The following **analysis methods** can be used:

a) ELISA and Lateral Flowb) PCR and NGSc) LC/MS

Please note the attached information on the proficiency test.

<u>New:</u> 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 May 10th 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	DLA ptALS1 (2024)
PT name	Allergen-Screening I - 4 Samples qualitative: Almond, Brazil nuts, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine nuts, Pis- tachio and Walnut
Sample matrix	Samples 1-4: Carrier matrix / ingredients: potato powder (appr. 75%), maltodextrin (appr. 25%), other food additives and allergenic foods
Number of samples and sample amount	4 different Samples 1-4: 20 g each
Storage	Samples 1 - 4: room temperature (PT period), cooled 2 - 10°C (long term)
Intentional use	Laboratory use only (quality control samples)
Parameter	Qualitative: Almond, Brazil nuts, Cashew, Coconut, Hazelnut, Macadamia, Pecan, Pine nuts, Pistachio and/or Walnut Samples 1-4: appr. 10 - 250 mg/kg
Methods of analysis	The analytical methods ELISA (+ Lateral Flow), PCR (+NGS) and LC/MS can be applied for qualitative determinations.
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.
Result table	One result each should be determined for Samples 1-4. The results should be filled in the result entry table.
Units	positive / negative (limit of detection 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>May 10th 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. Any testing of the content, homogeneity and stability of PT parameters is subcontracted by DLA.