

Dear participants,

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

DLA ptARW1 (2024) - Allergen Rinsing Water Test I: Egg, Gluten, Milk, Mustard and Peanut

The 3 samples A, B and C are test solutions with different concentrations of the allergenic parameters **egg, gluten (wheat), milk, mustard** and **peanut** in the matrix **rinse water** (after cleaning) for qualitative and quantitative analysis. The methods of analysis are optional.

Note: Please store samples at 2 - 10°C on arrival!

Please note the attached information on the proficiency test.

New: 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.

Short analysis period: Last deadline is March 22nd 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	DLA ptARW1 (2024)
PT name	Allergen Rinsing Water Test I: Egg, Gluten, Milk, Mustard and Peanut
Sample matrix	Test solutions A, B and C: Rinsing water after cleaning / Ingredients: Water, sorbic acid, other additives and allergen foods
Number of samples and sample amount	3 test solutions: approx. 25 ml each.
Storage	Test solutions A, B, C: cooled 2 - 10°C (PT period)
Intentional use	Laboratory use only (quality control samples)
Parameter	qualitative + quantitative: Egg, Gluten (Wheat), Milk, Mustard and Peanut (Protein, DNA) Samples A, B, C: < 500 mg/kg (as food item)
Methods of analysis	Analytical methods are optional
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. Please shake well before analysis! Small amounts of crystals are due to the addition of sorbic acid for preservation.
Result table	One qualitative result and optional quantitative result should be determined for Samples A, B and C. 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 March 22nd 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. Any testing of the content, homogeneity and stability of PT parameters is subcontracted by DLA.