

DLA - Proficiency Tests GmbH

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DLA, Hauptstr. 80, 23845 Oering/Germany

Datum / Date: 14. Feb. 2024

Dear Participants,

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

DLA ptASW1 (2024) Allergen Swab Test I: Gluten, Peanut, Milk (incl. β-Lactoglobulin, Casein) and Soya

There are **4 plates each with 2 test surfaces** (8 test surfaces) possibly containing the allergenic parameters Gluten, Peanut, Milk (incl. β -Lactoglobulin, Casein) and Soya. Two areas are to be tested per allergen (one of them spiked with the relevant allergen). The amounts are in the range of 10 - 150 μ g/test area. The analysis methods are optional.

The evaluation of results is strictly qualitative (positive / negative).

<u>Important note:</u> The test areas are labeled with the **parameter to be tested** on the **backside of the plates**. A test field is only to be tested for this parameter.

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 March 29th 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,

Alexandra Scharf & Matthias Besler-Scharf

On behalf of the DLA-Team

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Information on the Proficiency Test (PT)

PT number	DLA ptASW1 (2024)
PT name	Allergen Swab Test I: Gluten, Peanut, Milk (incl. β-Lactoglobulin, Casein) and Soya
Sample matrix	Plates A, B, C and D: 2 x 4 Test areas Plastic trays / ingredients: additives and allergenic foods
Number of samples and sample amount	4 Plates with 8 different test areas of approx. 30 cm ² .
Storage	Plates A, B, C and D room temperature (PT period), cooled 2 - 10°C (long term)
Intentional use	Laboratory use only (quality control samples)
Parameter	qualitative: Gluten and Peanut (Plates A and B) qualitative: Milk and Soya (Plates C and D) Levels: approx. 10 - 150 µg / test area
Methods of analysis	Swab test with optional analytical method.
Notes to analysis	The analysis of PT samples should be performed like a routine laborat- ory analysis. The test areas are labeled with the allergen to be tested. It is recommended to sample the entire test area (half the area of a plate) according to the instructions of the swab test method applied.
Result table	For each parameter two different test areas should be examined and one result each should be determined per test area. The results should be filled in the result entry table.
Units	posititve / negative (limit of detection in μg/cm²)
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 March 29 th 2024
Evaluation report	The evaluation report is expected to be completed 6 weeks after dead- line of result submission and sent as PDF file by e-mail.
Coordinator and contact person of PT	Dr. Alexandra Scharf

^{*} 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.

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