

DLA - Proficiency Tests GmbH

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Datum / Date: 9. Jul. 2024

DLA, Hauptstr. 80, 23845 Oering/Germany

Dear participants,

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

DLA pt AU04 (2024) - Sugar Alcohols (E420, E421, E953, E966, E967, E968) in sugar-free Bake Mix Powder

The two portions contain identical samples with the parameters Sugar Alcohols (E420, E421, E953, E966, E967, E968) in the matrix of sugar-free Cake Bake Mix Powder. The analysis method is optional.

Please note the attached information on the proficiency test.

New: 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 <u>September 6th 2024.</u>

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 ptAU04-2024
PT name	Sugar Alcohols (E420, E421, E966, E953, E966, E967, E968) in sugar-free Bake Mix Powder
Sample matrix*	Samples I + II: Cake baking mix (gluten-free, sugar-free) / Ingredients: corn starch, corn flour, rice flour, lentil flour, modified tapioca starch, thickener: guar gum, cocoa powder, baking powder and sugar alcohols (polyols)
Number of samples and sample amount	2 identical samples I + II, 10 g each.
Storage	Samples I + II: room temperature (PT period)
Intentional use	Laboratory use only (quality control samples)
Parameter	quantitative: Sugar Alcohols (E 420 = Sorbitol, E 421 = Mannitol, E 953 = Isomaltol, E 966 = Lactitol, E 967 = Xylitol, E 968 = Erythritol)
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.
Result table	The results for sample I and II as well as the final results calculated as mean of the double determination (samples I and II) should be filled in the result entry table. The recovery rates, if carried out, have to be included in the calculation.
Units	g/100g
Number of significant digits	at least 2
Further information	For information please specify: - Date of analysis - DLA-sample-numbers (for sample I and II) - Limit of detection - Assignment incl. Recovery - Recovery with the same matrix - Method is accredited
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 6th 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.

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