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DLA, Hauptstr. 80, 23845 Oering/Germany

Datum / Date: 17. Jun. 2024

Dear participants,

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

# DLA ptAUS3 (2024) - Animal Species-Screening III – 4 Samples qualitative: Buffalo, Cow's, Sheep's and Goat's Milk in Dairy Product (Herder Cheese)

There are *4 different samples* possibly containing the animal products Buffalo, Cow's, Sheep's and/or Goat's Milk (in the matrix of Herder Cheese, freeze-dried mixtures). The parameters are contained in the related matrix with amounts of 2-98%. The evaluation of results is **strictly gualitative (positive / negative)**.

### **Note:** Samples should be stored at 2-10 °C upon arrival.

Before analysis, the entire sample quantity should be homogenized, since components such as fat can separate during the production/processing of the samples.

#### 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 <u>August 2<sup>nd</sup> 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,

#### Alexandra Scharf & Matthias Besler-Scharf

On behalf of the DLA-Team



# **DLA** Proficiency Tests

# Information on the Proficiency Test (PT)

| PT number                                 | DLA ptAUS3 (2024)  |
|---|--|
| PT name                                   | Animal Species-Screening III – 4 Samples qualitative: Buffalo,<br>Cow's, Sheep´s and Goat´s Milk in Dairy Product (Herder Cheese)  |
| Sample matrix*                            | Samples 1-4:<br>Herder Cheese mixtures (freeze-dried)  |
| Number of samples and sample amount       | 4 different Samples 1-4: 20 g each   |
| Storage                                   | Samples 1-4: cooled 2 - 10°C (long term frozen < -18°C)  |
| Intentional use                           | Laboratory use only (quality control samples)  |
| Parameter                                 | Qualitative: Buffalo, Cow's, Sheep's and Goat's Milk<br>Samples 1-4: appr. 2-98%   |
| Methods of analysis                       | The analytical methods are optional  |
| Notes to analysis                         | The analysis of PT samples should be performed like a routine labora-<br>tory analysis.<br>In general we recommend to homogenize a representative sample<br>amount before analysis according to good laboratory practice, espe-<br>cially in case of low sample weights. |
| Result table                              | One result each should be determined for Samples 1-4.<br>The results should be filled in the result entry table.   |
| Units                                     | positive / negative (limit of detection %)   |
| Number of significant digits              | at least 2   |
| Further information                       | Further information can be given in the result submission file.  |
| Result submission                         | online via <b>my DLA   participant's portal</b> (https://my.dla-pt.com) you will receive further information about the access by e-mail  |
| Last Deadline                             | the latest <u>August 2<sup>nd</sup> 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 per-<br>son of PT | Alexandra 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.