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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 2nd 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, Cow's, Sheep´s and Goat´s Milk in Dairy Product (Herder Cheese)
Sample matrix*	Samples 1-4: 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 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- tory analysis. In general we recommend to homogenize a representative sample amount before analysis according to good laboratory practice, espe- cially 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 %)
Number of significant digits	at least 2
Further information	Further information can be given in the result submission file.
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>August 2nd 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- 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.