

Dear participants,

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

ptAI01 (2024) - Lactose and Fructose in "lactose-free" Food (Butter Biscuit) with Spiking Level Sample

There are two different samples A and B possibly containing the parameters **Lactose/Galactose** and **Fructose** in the range relevant for labelling (of lactose) of mg/100g in the **matrix of Butter Biscuit (lactose-free)**. One of these samples and the "spiking level sample" (SP) were prepared adding Lactose and Fructose. The "**spiking level sample**" contains the parameters in a simple matrix in **similar amounts** without further processing and should be analysed like a normal sample.

Please note the attached information on the proficiency test.

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.

Last deadline is July 5th 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	ptAI01 - 2024
PT name	Lactose and Fructose in "lactose-free" Food (Butter Biscuit)
Sample matrix (processing)	Samples A + B: Butter Biscuit / ingredients: Maize Starch, Raw Sugar, Rice Flour, Palm Vegetable Oil, Rice Bran, Yellow Pea Flour, Brown Rice Syrup, Psyllium Husk, Vegetable Gum (Stabiliser): Guar Gum. Raising Agents: Sodium Bicarbonate, Calcium Carbonate. Salt, emulsifier: Vegetable Derived Monoglycerides. Natural Vanilla Flavour (0,2%) Spiking Level Sample SP: potato powder, lactose and fructose
Number of samples and sample amount	2 different Samples A + B: 25 g each + 1 Spiking Level Sample: 25 g
Storage	Samples A, B + Spiking Level Sample: room temperature (PT period), cooled 2 - 10°C (long term)
Intentional use	Laboratory use only (quality control samples)
Parameter	qualitative + quantitative: Lactose (optional: Galactose) + Fructose Samples A + B + SP: Lactose < 200 mg/100g
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. Preferably, the total sample amount is homogenized.
Result table	One result each should be determined for Samples A and B and SP (Spiking Level Sample). The results and additional information should be filled in.
Units	mg/100g
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 July 5th 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	Alexandra Scharf, PhD

* Control of mixture homogeneity and qualitative testings are carried out by DLA. Further testing of the content, homogeneity and stability of PT parameters can be subcontracted by DLA.