

Dear participants,

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

**ptAL02 (2024) Allergens II: Lupin, Egg and Wheat (Gluten) in „gluten-free“ Bread Baking Mix with "Spiking Level Sample"**

There are two different samples A and B possibly containing the allergenic parameters lupin, egg and wheat (gluten) in the range of mg/kg in the bread baking mix. One of these samples and the "spiking level sample" (SP) were prepared adding the allergenic ingredients. The "**spiking level sample**" contains the allergens 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 March 15<sup>th</sup> 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	<b>ptA02 - 2024</b>
PT name	<b>Allergens II: Lupin, Egg and Wheat (Gluten) in „gluten-free“ Bread Baking Mix with "Spiking Level Sample"</b>
Sample matrix (processing)	<b>Samples A + B:</b> Bread baking mix / ingredients: rice flour, potato starch, fat powder (palm fat, hydrogenated), dextrose, ground psyllium husk, salt, thickener: hydroxypropylmethylcellulose, acidifier: citric acid as well as other food additives and allergenic foods (sweet lupine flour, whole egg powder, wheat flour) (one of the two samples) <b>Spiking Level Sample SP:</b> potato powder, other food additives and allergenic foods
Number of samples and sample amount	2 different Samples A + B: 25 g each + 1 Spiking Level Sample: 15 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: Lupin (protein, DNA), egg (protein, DNA), wheat / gluten (protein, DNA) Samples A + B: < 500 mg/kg Spiking Level Sample: < 500 mg/kg
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. <b>Preferably, the total sample amount is homogenized.</b>
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/kg
Number of digits	at least 2 digits
Result submission	online via <b>my DLA   participant's portal</b> ( <a href="https://my.dla-pt.com">https://my.dla-pt.com</a> ) you will receive further information about the access by e-mail
Last Deadline	<b>the latest March 15<sup>th</sup> 2024</b>
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. Further testing of the content, homogeneity and stability of PT parameters can be subcontracted by DLA.