

Dear participants,

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

**ptAL08 (2024) - Allergens VIII: Almond, Brazil Nut, Coconut and Pecan in Mousse au Chocolat with "Spiking Level Sample"**

There are two different samples A and B possibly containing the allergenic parameters **Almond, Brazil Nut, Coconut** and **Pecan** in the range of mg/kg in the matrix of **Mousse au Chocolat**. 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.

**Note (Samples A + B): Please store samples at 2 - 10°C on arrival! Once opened, complete sampling within 4 days or freeze the samples.**

**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 January 17<sup>th</sup> 2025.**  
*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>ptAL08 - 2024</b>  |
| PT name                              | <b>Allergens VIII: Almond, Brazil Nut, Coconut and Pecan in Mousse au Chocolat with "Spiking Level Sample"</b>  |
| Sample matrix (processing)           | <b>Samples A + B:</b><br>Mousse au Chocolat / ingredients: Chocolate, eggs, cream, sugar, water, preservative: potassium sorbate, other food additives and allergenic foods (one of both samples)<br><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<br>+ 1 Spiking Level Sample: 15 g  |
| Storage                              | Samples A, B + Spiking Level Sample:<br>cooled 2 - 10°C (PT period), frozen < -18°C (long term)   |
| Intentional use                      | Laboratory use only (quality control samples)   |
| Parameter                            | qualitative + quantitative:<br><b>Almond (protein, DNA), Brazil Nut (protein, DNA), Coconut (protein, DNA) and Pecan (protein, DNA)</b><br>Samples A + B: < 500 mg/kg<br>Spiking Level Sample: < 500 mg/kg  |
| Methods of analysis                  | Analytical methods are optional. Only one set of results can be submitted per method. Additional result sets can be submitted for different methods.  |
| Notes to analysis                    | The analysis of PT samples should be performed like a routine laboratory analysis.<br>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/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> )<br>you will receive further information about the access by e-mail  |
| Last Deadline                        | <b>the latest January 17<sup>th</sup> 2025</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.