

DLA, Hauptstr. 80, 23845 Oering/Germany

Datum / Date: 4. Jun. 2024

Kunden-Nr / Customer No.:

LVU-Probenmaterial / PT test items

Lieferung vom / Shipping date:
Sendungsreferenz / Shipment reference:
Rechnungsstellung / Invoicing by:

Dear participants,

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

DLA ptALS2 (2024) Allergen-Screening II - 4 Samples qualitative: Crustaceae, Egg, Fish, Milk, Molluscs, Mustard (yellow/white, brown and black) **and Soybean**

There are *4 different samples* possibly containing the allergenic ingredients **Crustaceae, Egg, Fish, Milk, Molluscs, Mustard** (yellow/white, brown and black) **and Soybean** in a simple carrier matrix. The evaluation of results is **strictly qualitative (positive / negative)**.

The following **analysis methods** can be used:

- a) **ELISA** and **Lateral Flow** (registered:)
- b) **PCR** and **NGS** (registered:)
- c) **LC/MS** (registered:)

Please note the attached information on the proficiency test.

New: 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 19th 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)

<i>PT number</i>	DLA ptALS2 (2024)
<i>PT name</i>	Allergen-Screening II: 4 Samples qualitative: Crustaceae, Egg, Fish, Milk, Molluscs, Mustard (yellow/white, brown and black) and Soybean
<i>Sample matrix</i>	Samples 1-4: Carrier matrix / ingredients: potato powder (appr. 75%), maltodextrin (appr. 25%), other food additives and allergenic foods
<i>Number of samples and sample amount</i>	4 different Samples 1-4: 20 g each
<i>Storage</i>	Samples 1 - 4: room temperature (PT period), cooled 2 - 10°C (long term)
<i>Intentional use</i>	Laboratory use only (quality control samples)
<i>Parameter</i>	qualitative: Crustaceae, Egg, Fish, Milk, Molluscs, Mustard (yellow/white, brown and black) and Soybean Samples 1-4: appr. 25 - 250 mg/kg
<i>Methods of analysis</i>	The analytical methods ELISA (+ Lateral Flow), PCR (+ NGS) and LC/MS can be applied for qualitative determinations.
<i>Notes to analysis</i>	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.
<i>Result table</i>	One result each should be determined for Samples 1-4. The results should be filled in the result entry table.
<i>Units</i>	positive / negative (limit of detection mg/kg)
<i>Number of digits</i>	at least 2
<i>Result submission</i>	online via my DLA participant's portal (https://my.dla-pt.com) you will receive further information about the access by e-mail
<i>Last Deadline</i>	the latest July 19th 2024
<i>Evaluation report</i>	The evaluation report is expected to be completed 6 weeks after deadline of result submission and sent as PDF file by e-mail.
<i>Coordinator and contact person of PT</i>	Matthias Besler-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.