<u>*DLA, Hauptstr. 80, 23845 Oering/Germany*</u>

Datum / Date: 25. Mar. 2025

Dear participants,

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

DLA ptAL03 (2025) Allergens III: Gluten (Wheat) and Milk (β-Lactoglobulin, Casein) in Infant Food (Cereal Pap with Fruit Powder) [Samples A + B] and "Spiking Level Sample" [SP]

There are two different samples A and B possibly containing the allergenic parameters **Gluten (Wheat)** and **Milk (β-Lactoglobulin, Casein)** in the range of mg/kg in the matrix of **Infant Food (Cereal Pap with Fruit Powder)**. 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 <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>May 2025-05-09</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,

Matthias Besler-Scharf & Alexandra Scharf

On behalf of the DLA-Team

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Information on the Proficiency Test (PT)

PT number	**ptAL03 (2025)**
PT name	**Allergens III: Gluten (Wheat) and Milk (β-Lactoglobulin, Casein) in Infant Food (Cereal Pap with Fruit Powder)**
Sample matrix (processing)	**Samples A + B:** Infant Food (Cereal Pap with Fruit Powder) / ingredients: Wholemeal millet flour, rice flour, strawberry powder (15 %), thiamine, other food additives and allergenic foods (one of both samples) **Spiking Level Sample SP:** 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: Wheat Gluten (protein, DNA), β-Lactoglobulin (protein), Casein (protein) from wheat flour, skimmed milk powder and whey powder Samples A + B: < 500 mg/kg 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. 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 **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 May 2025-05-09**
Evaluation report	The evaluation report is expected to be completed 6 weeks after deadline of result submission and will be provided as a PDF file in the DLA	Participant Portal (https://my.dla-pt.com/).
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.

DLA - Proficiency Tests GmbH
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