

Dear participants,

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

**ptAL07 (2025) Allergens VII: Almond, Egg, Hazelnut
in Ice Cream (Vanilla) [Samples A + B] and "Spiking Level Sample" [SP]**

There are two different samples A and B possibly containing the allergenic parameters almond, egg and hazelnut in the range of mg/kg in the matrix of ice cream (vanilla). 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.

Important note: Shipping is refrigerated, but the samples are not delivered frozen. Samples should be **refrigerated upon arrival (2-10°C)** and analyzed within 5 days or **frozen (< -18°C)** until analysis.

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 November 2025-11-21.
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	ptAL07 - 2025
PT name	Allergens VII: Almond, Egg, Hazelnut in Ice Cream (Vanilla) [Samples A + B] and "Spiking Level Sample" [SP]
Sample matrix (processing)	Samples A + B: Ice cream "Vanilla" / Ingredients: Skimmed milk, whey product, coconut fat, glucose syrup, glucose-fructose syrup, sugar, emulsifier: mono- and diglycerides of fatty acids, coloring food: carrot concentrate, stabilizer: locust bean gum and guar gum, bourbon vanilla extract, extracted ground vanilla beans, other additives and food allergens (one of the two 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: cooled 2 - 10°C (up to 5 days), frozen < -18°C (> 5 days) Spiking Level Sample: room temperature (PT period), cooled 2 - 10°C (long term)
Intentional use	Laboratory use only (quality control samples)
Parameter	qualitative + quantitative: Almond (protein, DNA), egg (protein), hazelnut (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. Samples A + B: the total sample amount should be homogenized each.
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 November 21st 2025
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.