

DLA - Proficiency Tests GmbH

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DLA, Hauptstr. 80, 23845 Oering/Germany

Datum / Date: 10. Feb. 2025

Dear participants,

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

DLA ptARW1 (2025) - Allergen Rinsing Water Test I: Celery, Egg, Gluten (Wheat), Peanut and Walnut

The three samples A, B and C are test solutions with different concentrations of the allergenic parameters **Celery, Egg, Gluten (Wheat), Peanut and Walnut** in the matrix **rinsing water** (after cleaning) for qualitative and/or quantitative determination. The methods of analysis are optional.

Note: Please store samples at 2 - 10°C on arrival!

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.

Short analysis period: Last deadline is March 2025-03-14.

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	ptARW1 (2025)
PT name	Allergen Rinsing Water Test I: Celery, Egg, Gluten (Wheat), Peanut and Walnut
Sample matrix (processing)	Test solutions A, B and C: Rinsing water after cleaning / Ingredients: Water, potassium sorbate, other additives and allergenic foods
Number of samples and sample amount	3 test solutions: approx. 25 ml each
Storage	Test solutions A, B,C: cooled 2 - 10°C (PT period)
Intentional use	Laboratory use only (quality control samples)
Parameter	qualitative + quantitative: Celery, Egg, Gluten (Wheat), Peanut and Walnut (Protein, DNA) Samples A, B, C: < 500 mg/kg (as food item)
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. Small amounts of non-dissolved particles can be present. Please shake well before analysis!
Result table	One qualitative result and optional quantitative result should be determined for samples A, B and C. 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 <u>March 2025-03-14</u>
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.

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