

Dear participants,

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

**DLA ptASW1 (2025) Allergen Swab Test I:  
Gluten (Wheat), Milk ( $\beta$ -Lactoglobulin, Casein), Mustard and Peanut**

There are **4 plates each with 2 test surfaces** (8 test surfaces) possibly containing the allergenic parameters **Gluten (Wheat), Milk ( $\beta$ -Lactoglobulin, Casein), Mustard and Peanut**. Two areas are to be tested per allergen (one of them spiked with the relevant allergen). The amounts are in the range of 10 - 150  $\mu$ g/test surface. The analysis methods are optional.  
The evaluation of results is strictly qualitative (positive / negative).

Important note: The test areas are labeled with the **parameter to be tested** on the **backside of the plates**. A test field is only to be tested for this parameter.

**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 March 2025-03-21.**  
*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,

Alexandra Scharf & Matthias Besler-Scharf

On behalf of the DLA-Team

### Information on the Proficiency Test (PT)

<i>PT number</i>	<b>DLA ptASW1 (2025)</b>
<i>PT name</i>	<b>Allergen Swab Test I: Gluten (Wheat), Milk (<math>\beta</math>-Lactoglobulin, Casein), Mustard and Peanut</b>
<i>Sample matrix</i>	Plates A, B, C and D: 2 x 4 Test areas Plastic trays / ingredients: additives and allergenic foods
<i>Number of samples and sample amount</i>	4 Plates with 8 different test areas of approx. 30 cm <sup>2</sup> .
<i>Storage</i>	Plates A, B, C and D room temperature (PT period), cooled 2 - 10°C (long term)
<i>Intentional use</i>	Laboratory use only (quality control samples)
<i>Parameter</i>	qualitative: <b>Peanut and Gluten</b> (Plates A and B) qualitative: <b>Milk and Mustard</b> (Plates C and D) Levels: approx. 10 - 150 $\mu$ g / test area
<i>Methods of analysis</i>	Swab test with optional analytical method.
<i>Notes to analysis</i>	The analysis of PT samples should be performed like a routine laboratory analysis. The test areas are labeled with the allergen to be tested. It is recommended to sample the entire test area (half the area of a plate) according to the instructions of the swab test method applied.
<i>Result table</i>	For each parameter two different test areas should be examined and one result each should be determined per test area. The results should be filled in the result entry table.
<i>Units</i>	positive / negative (limit of detection in $\mu$ g/cm <sup>2</sup> )
<i>Number of digits</i>	at least 2
<i>Result submission</i>	online via <b>my DLA   participant's portal</b> ( <a href="https://my.dla-pt.com">https://my.dla-pt.com</a> ) you will receive further information about the access by e-mail
<i>Last Deadline</i>	<b><u>the latest March 2025-03-21</u></b>
<i>Evaluation report</i>	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 ( <a href="https://my.dla-pt.com/">https://my.dla-pt.com/</a> ).
<i>Coordinator and contact person of PT</i>	Alexandra 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.