

DLA - Proficiency Tests GmbH

Hauptstr. 80 23845 Oering/Germany

Tel: +49-(0)4532/9183358 Mob: +49-(0)171/1954375 Fax: +49-(0)4102/9944976 eMail: pt@dla-lvu.de Internet: www.dla-lvu.de

Datum / Date: 8. Jul. 2025

DLA, Hauptstr. 80, 23845 Oering/Germany

Dear participants,

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

DLA pt AU01 (2025) Dietary Fiber, soluble / insoluble Fiber and Inulin in Crisp Bread (2 different samples with and without inulin)

There are two different samples of Crisp Bread. Inulin was added to one of the two samples A or B. The fat content is < 10%. The parameters total dietary fiber, soluble/insoluble fiber and inulin should be analysed in duplicate for each sample.

<u>Note:</u> The analysis methods are optional. However, please carefully observe the given method lines in the result submission table. Just above the table there is a legend with information on the methods and standards.

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 August 2025-08-22.

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

DLA - Proficiency Tests GmbH



Hauptstr. 80 23845 Oering/Germany

Tel: +49-(0)4532/9183358 Mob: +49-(0)171/1954375 Fax: +49-(0)4102/9944976 eMail: pt@dla-lvu.de Internet: www.dla-lvu.de

Information on the Proficiency Test (PT)

PT number	DLA ptAU01 (2025)
PT name	Dietary Fiber, soluble / insoluble Fiber and Inulin in Crisp Bread
Sample matrix*	Samples A + B: Crisp Bread / Ingredients: wholemeal rye flour, wholemeal spelt flour, spelt flakes, sea salt and inulin (one of the two samples)
Number of samples and sample amount	2 samples A + B, 40 g each.
Storage	Samples A + B: room temperature (PT period)
Intentional use	Laboratory use only (quality control samples)
Parameter	quantitative: Total Dietary Fiber, soluble / insoluble Fiber and Inulin / Fructans
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.
Result table	The results for sample I and II as well as the final results calculated as mean of the double determination (samples I and II) should be filled in the result entry table. The recovery rates, if carried out, have to be included in the calculation.
Units	g/100g
Number of significant digits	at least 2
Further information	For information please specify: - Date of analysis - Limit of detection - Assignment incl. Recovery - Recovery with the same matrix - Method is accredited
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 August 2025-08-22
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. Any testing of the content, homogeneity and stability of PT parameters is subcontracted by DLA.

DLA - Proficiency Tests GmbH page 2 of 2