

DLA, Hauptstr. 80, 23845 Oering/Germany

Dear Participant,

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

DLA ptAUS1 (2025) - Animal Species-Screening I – 3 Samples qualitative: Beef, Goat, Poultry (Chicken and Duck (genus: *anas* or *cairina*)) and Sheep in cooked Meat Product (Sausage Meat)

There are 3 *different samples* possibly containing the animal products **Beef, Goat, Poultry (Chicken and Duck (genus: *anas* or *cairina*)) and Sheep**. The parameters are contained in the matrix of **cooked Meat Product (Sausage Meat)** with amounts of 1 – 90%. The evaluation of results is **strictly qualitative (positive / negative)**.

Note: Samples should be stored at 2-10 °C upon arrival.

Before analysis, the entire sample quantity should be homogenized, since components such as fat can separate during the production/processing of the samples.

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 May 2025-05-02.
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)

PT number	DLA ptAUS1 (2025)
PT name	Animal Species-Screening I – 3 Samples qualitative: Beef, Goat, Poultry (Chicken and Duck (genus: <i>anas</i> or <i>cairina</i>)) and Sheep in cooked Meat Product
Sample matrix*	Samples 1-3: Sausage Meat (heated)/ ingredients: various meat species, water, gelatine (pork), salt and sorbic acid

<i>Number of samples and sample amount</i>	<i>3 different Samples 1-3: 30 g each</i>
<i>Storage</i>	<i>Samples 1-3: cooled 2 - 10°C (long term frozen < -18°C)</i>
<i>Intentional use</i>	<i>Laboratory use only (quality control samples)</i>
<i>Parameter</i>	<i>Qualitative: Beef, Goat, Poultry (Chicken and Duck) and Sheep Samples 1-3: appr. 1-90%</i>
<i>Methods of analysis</i>	<i>The analytical methods are optional</i>
<i>Notes to analysis</i>	<i>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.</i>
<i>Result table</i>	<i>One result each should be determined for Samples 1-3. The results should be filled in the result entry table.</i>
<i>Units</i>	<i>positive / negative (limit of detection %)</i>
<i>Number of significant digits</i>	<i>at least 2</i>
<i>Further information</i>	<i>Further information can be given in the result submission file.</i>
<i>Result submission</i>	<i>online via my DLA participant's portal (https://my.dla-pt.com) you will receive further information about the access by e-mail</i>
<i>Last Deadline</i>	<i>the latest <u>May 2025-05-02</u></i>
<i>Evaluation report</i>	<i>The evaluation report is expected to be completed 6 weeks after deadline of result submission and sent as PDF file by e-mail.</i>
<i>Coordinator and contact person of PT</i>	<i>Alexandra Scharf PhD</i>

* 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.