DLA **Evaluation Report** proficiency test Dienstleistung Lebensmittel 07/2014 Analytik GbR **Allergens VII: Crustaceae and cashew** in Instant Product Dienstleistung Lebensmittel Analytik GbR Waldemar-Bonsels-Weg 170 22926 Ahrensburg, Germany proficiency-testing@dla-lvu.de www.dla-lvu.de Coordinator of this PT: Dr. Gerhard Wichmann

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# 1. Introduction

The participation in proficiency testing schemes is an essential element of the quality-management-system of every laboratory testing food and feed, cosmetics and food contact materials. The implementation of proficiency tests enables the participating laboratories to prove their own analytical competence under realistic conditions. At the same time they receive valuable data regarding the validity of the particular testing method.

The purpose of DLA is to offer proficiency tests for selected parameters in concentrations with practical relevance.

Realisation and evaluation of the present proficiency test follows the technical requirements of DIN EN ISO/IEC 17043 (2010) and DIN ISO 13528:2009.

# 2. Realisation

### 2.1 Test material

Two PT-samples for the detection of allergens in the range of mg/kg and two spiking material samples (Cashew nuts and crustacean, respectively, potato flour as carrier material) were provided for analysis. The spiking material sample contains the respective allergenic ingredients in the range of 1-10 % and was added to the spiked PT-sample. The results of the spiking material sample should give the possibility of a comparison with the spiked sample in respect to the detectability of the allergens with and without the influence of matrix and / or food processing.

The test materials are sauce thickener. The basic composition of both sample A and sample B was the same (see table 1). The spiking material (cashew nuts ans crustacean) was added to sample B. The samples were homogenised and portioned to approximately 25 g.

The composition of the spiking material sample and the amounts of allergens in sample B is given in table 2.

Table 1: Composition of DLA-Samples A and B

Ingredients	Sample A	Sample B
<pre>sauce thickener Ingredients: starch, lactose, maltodex- trin, rice flour, stabilizer: diphosphates, palm oil, milk protein.</pre>	100 g/100g	93,3 g/100g
Ethyl-p-hydroxybenzoate (E 214)	_	0,1 g/100g
Spiking material sample A	-	5,6 g/100g
Spiking material sample B	-	1,0 g/100g

Table 2: Added amounts of allergenic ingredients

### Spiking material sample A

Weighing of Crustacean premix/ spiking material sample 3%)

No.	row material	ingredients	sample $B^1$
1	Potato flour	89,9 g/100 g	5,0 g/100 g
2	Crab cream: rapeseed oil, crab meat (Cancer pagurus) 30%, fish roe (codfish, Gadus morhua), pollock (Pollachius virens), pacific cod (Gadus macrocephalus) 11%, salt, sugar, tomato puree, dill, potato flakes, spirit vinegar, preservative: E 211, E 202, spices, flavour, smoke.	10 g/100 g	0,56 g/100 g
	- as crab meat - as crustacean protein	30.000 mg/kg 5.580 mg/kg	1.680 mg/kg 312 mg/kg²
3	Ethyl-p-hydroxybenzoate (E 214)	0,1 g/100 g	5,6 mg/100 g

\* related to total weight of sample B
2 according to: Souci et al., Brown shrimp: Protein 18,6 g/100g

### Dotierungsmaterialprobe B:

(Weighing of Cashew nut premix/ spiking material sample 5%)

No.	row material	ingredients	sample $B^1$
1	Potato flour	94,9 g/100 g	0,949 g/100g
2	Cashew nut puree (100%)	5,0 g/100 g	0,05 g/100g
		= 50.000 mg/kg	= 500 mg/kg
3	Ethyl-p-hydroxybenzoate (E 214)	0,1 g/100 g	1 mg/100g

\* related to total weight of sample B

### 2.1.1 Homogeneity

Homogeneity of the spiked sample B was checked by 5fold HPLC analysis of ethyl-p-hydroxybenzoate. The resulting standard deviation between the samples of < 4% ensured sufficient homogeneity.

Probe/ sample	E 214		
1	1004	mg/kg	
2	991	mg/kg	
3	1047	mg/kg	
4	1054	mg/kg	
5	1064	mg/kg	
Mittelwert/ mean	1031 <b>,</b> 9	mg/kg	
Standardabw./			
standard deviation	32,23	3,1	00

### <u>2.2 Test</u>

The portions of test material (sample A and sample B as well as the spiking material sample) were sent to every participating laboratory in the  $50^{th}$  week of 2014. The testing method was optional. The tests should be finished at February 6<sup>th</sup> 2015 the latest.

#### 2.3 Submission of results

The participants submitted their results in standard forms, which have been sent by email or were available on our website. On one hand the results given as positive/negative and on the other hand the indicated results of the allergenic ingredients e.g. cashew nuts or crustacea in mg/kg were evaluated.

Queried and documented were the indicated results and details of the test methods like specifity, test kit manufacturer and hints about the procedure.

In case participants submitted several results for the same parameter obtained by different methods these results were evaluated with the same evaluation number with a letter as a suffix (a/b) and indication of the related method.

All submitted their results in time. Two participants have submitted two results.

# 3. Evaluation

Different ELISA-methods for the determination of allergens in foods are eventually using different antibodies, are usually calibrated with different reference materials and may utilize differing extraction methods. Among others this can induce different results of the content of the analyte. It is for this reason that we contrast the results of the present proficiency test with several assigned values. Thereby it is possible to evaluate each single result in comparison to

the actually added amount, in comparison to the mean of all results and/or in comparison to the mean of results obtained by a single method.

For ELISA-results of the spiking material sample and the spiked sample recovery rates were calculated with respect to the known content of spiked allergens. The recovery rates were given for information only. <u>No</u> statistical evaluation was done. The recovery rates should exclusively give an estimation of the matrix- and/or processing influences.

PCR results were valuated qualitatively with respect to the percentages of positive and negative results, respectively. If there are  $\geq$  75 % positive or negative results, a consensus result is determined for each sample.

### 3.1 Assigned value

Because the analysed material was no certified reference material the robust mean of the submitted results was used as assigned value X (6). In case the submitted results show hints for bimodal distribution or other reasons for a higher variability the evaluation will be performed additionally with respect to the robust mean of single methods. If possible, this is the standard procedure for the evaluation of ELISA methods for the determination of allergens:

- i) Robust mean of all results  $X_{ALL}$
- ii) Robust mean of single methods X<sub>METHOD</sub> i with at least 5 quantitative results given.

Single results giving values outside the measuring range of the participating laboratory were considered for statistical evaluation (e.g. results given as > 25 mg/kg and < 2,5 mg/kg, respectively) when a result indicating ">" is above and a result indicating "<" is below the target range.

### 3.2 Standard deviation

For comparison to the target standard deviation a robust standard deviation  $(S^{x})$  was calculated (6). The following robust standard deviations were considered:

- i) Robust standard deviation of all results  $S_{ALL}^{x}$
- ii) Robust standard deviation of single methods  $S^{x}_{METHOD i}$  with at least 5 quantitative results given.

#### 3.3 Outliers

Statistical outliers were determined by Mandel´s-H-Statistic for 95% significance niveau (5). Detected outliers were stated for information only, when z-score was < -2 or > 2.

#### 3.4 Target standard deviation

The target standard deviation of the assigned value is determined according to the following methods.

3.4.1 General model (Horwitz)

The relative target standard deviation in % of the assigned value is derived from following equation (Horwitz)

$$\hat{\sigma}_{(\$)} = 2^{(1-0,5\log X)}$$

From the result the target standard deviation is calculated

$$\hat{\sigma}$$
 = X \*  $\hat{\sigma}$  (%) / 100.

The target standard deviation according to Horwitz is currently not achievable by ELISA-methods for values in the mg/kg range and was therefore not considered for evaluation.

#### 3.4.2 Value by precision experiment

Using the reproducibility standard deviation  $\sigma_{\text{R}}$  and the repeatability standard deviation  $\sigma_{\text{r}}$  of a precision experiment the between-laboratories standard deviation can be calculated  $\sigma_{\text{L}}$ :

$$\sigma_L = \sqrt{(\sigma_R^2 - \sigma_r^2)}$$
.

And then, using the number of replicate measurements n, each participant is to perform, the target standard deviation for proficiency assessment is calculated :

$$\hat{\sigma} = \sqrt{(\sigma_L^2 + (\sigma_r^2/n))}$$
.

Because in the present proficiency test the number of replicate measurements is n = 1, the reproducibility standard deviation  $\sigma_{\rm R}$  is identical to the target standard deviation  $\hat{\sigma}$ .

### April 2015

The following table shows the relative reproducibility standard deviations from proficiency tests of ELISA-methods from German ASU §64 methods (13, 14, 15):

Method	Parameter	Matrix	Mean values	Relative $\sigma_{R}$	Literature
ELISA	Soy protein	Sausage	0,36 - 4,07%	14 - 28%	L 06.00-56
ELISA (Manuf. A)	Peanut	Milk chocolate	5,9 - 174 mg/kg	20 - 31%	L 00.00-69
ELISA (Manuf. B)	Peanut	Milk chocolate	10,1 - 216 mg/kg	14 - 32%	L 00.00-69
ELISA (Manuf. A)	Peanut	Dark chocolate	5,7 - 148 mg/kg	22 - 33%	L 00.00-69
ELISA (Manuf. A)	Hazelnut	Dark chocolate	1,6 - 16,3 mg/kg	12 - 33%	L 44.00-7
ELISA (Manuf. A)	Hazelnut	Dark chocolate	2,4 - 21,3 mg/kg	14 - 19%	L 44.00-7

From these precision data of the ASU 64 methods the calculated relative target standard deviations are in the range of 12 - 33%.

The IRMM (Institute for Reference Materials and Measurements) performed an interlaboratory comparison for five different ELISA-test kits for the quantification of peanut (16). The mean values for two matrices were in the concentration range of 0,3 - 16,1 mg/kg and 1,2 - 20,4 mg/kg, respectively. The lowest relative reproducibility standard deviations of the five test kits were for dark chocolate in the range of 20 - 42% and for cookies in the range of 23 - 61%.

A proficiency test (Japan, 2007) for the validation of ElISA-Test-Kits for the determination of crustacean-protein in processed products with 5 food samples have been carried out. The crustacean-protein-content was 8 - 12 mg/kg (22). Recovery rates ranged between 50 - 150%, while the relative reproducibility standard deviation was  $\leq$  25%. According to the authors the ELISA-Test-Kits fulfilled therefore the current validation criteria for ELISA methods (22).

#### 3.4.3 Value by perception

The target standard deviation for proficiency assessment can be set at a value that corresponds to the level of performance that the coordinator would wish laboratories to be able to achieve (6).

Criteria for the level of performance of analytical methods for the quantitative determination of allergens in foods with ELISA were recently elaborated by the Ministry of Health and Welfare (MHLW) in Japan (17), by the working group 12 "Food Allergens" of the technical committee CEN/TC 275 (18, 19) and by an international "Food Allergen Working Group" under the advice of the AOAC Presidential Task Force on Food Allergens (20).

Some of the relevant ELISA validation criteria of the three panels are listed below:

Literature (17, 18, 20)	Recovery rate	Repeatability standard deviation	Reproducibility standard deviation
MHLW 2006	50 - 150%		≤ 25%
CEN 2009		≤ 20%	
AOAC 2010	50 - 150%	6,9 - 34,4% <sup>(a)</sup>	19,5 - 57,2 <sup>(a)</sup>

(a) = Example from an hypothetical proficiency scheme in the range of 0, 5 - 5 mg/kg

Based on the currently achievable level of performance of ELISA methods for the quantitative determination of allergens in foods, which could be deduced from the data of precision experiments and from validation criteria, we set a relative target standard deviation  $\hat{\sigma}$  of 25%.

This target standard deviation was applied for the statistical evaluation of the results by z-score and was used for all assigned values mentioned in 3.1.

#### 3.5 z-Score

To assess the results of the participants the z-score is used. It indicates about which multiple of the target standard deviation (  $\hat{\sigma}$  ) the result (x) of the participant is deviating from the assigned value (X) (6).

Participants' z-scores were derived as:

$$z = (x - X) / \hat{\sigma}$$
;

the requirements for the analytical performance are generally considered as fulfilled if

 $-2 \leq z \leq 2$ .

For information the z-scores below are calculated with a target standard deviation of 25%:

i)	z-Score	-	$\pmb{z}_{\scriptscriptstyle ALL}$	(with	respect	to	all met	chods)
ii)	<i>z-Score</i>	-	<b>Z<sub>METHOD</sub> i</b>	(with	respect	to	single	methods)

# <u>3.6 Quotient</u> $S^{x}/\hat{\sigma}$

Following the Horrat-value the results of a proficiency-test (PT) can be considered convincing, if the quotient of robust standard deviation and target standard deviation does not exceed the value of 2. A value > 2 means an insufficient precision, i.e. the analytical method is too variable, or the variation between the test participants is higher than estimated. Thus the comparability of the results is not given (11).

### 3.7 Standard uncertainty

The assigned value X has a standard uncertainty  $u_X$  that depends on the analytical method, differences between the analytical methods used, the test material, the number of participant laboratories and perhaps on other factors. The standard uncertainty  $u_X$  for this PT is calculated as follows (6).

# $u_x = 1,25 * S^x / \sqrt{(p)}$

If  $u_X \leq 0.3 * \hat{\sigma}$  the standard uncertainty of the assigned value needs not to be included in the interpretation of the results of the PT (6). The Quotient  $u_X/\hat{\sigma}$  is reported in the characteristics of the test.

#### 3.8 Figures

The assigned values are indicated as coloured lines in the figures of results. This allows the comparison of a single result with different possible target values like the spiked level, the robust mean of all results and the robust mean of a single method.

### 3.9 Recovery rates: Spiking

For the results of the spiking material sample and the spiked sample recovery rates were calculated with respect to the known content of added allergens. The related values of added allergens are given in 2.1 test material in table 2. As a range of acceptance RA for valuating participant's results the range of 50 - 150% for the recovery rates of allergen-ELISAs proposed by the AOAC was used (20).

# 4. Results

All following tables are anonymized. With the delivering of the evaluation-report the participants are informed about their individual evaluation-number.

The following result sections are structured equally for the allergenic components. First all results for a certain analyte are reported together for sample A and afterwards for sample B.

ELISA-Results given as crustacean or tropomyosin were converted to crustacean protein. When possible the information supplied by the test kit manufacturer was used. A protein content of 18,6% for crustacean was applied.

Evaluation was done separately for ELISA and PCR-techniques. The results were grouped according to the applied methods (e.g. test-kits) and sorted chronologically according to the evaluation-number of the participants.

Results were valuated qualitatively with respect to the percentages of positive and negative results, respectively. If there are  $\geq$  75 % positive or negative results, a consensus result is determined for each sample. Each participant result is valuated qualitatively with respect to the consensus value. The valuation was given as a percentage of results in agreement with the consensus values.

When there are at least 5 quantitative results for all methods or for single methods a statistical evaluation was done.

In cases when a statistical evaluation of the quantitative values was done the result table was given as indicated below:

Evaluation number	Result	Result	z-Score X <sub>ALL</sub>	z-Score X <sub>M i</sub>	Method	Remarks
	pos/neg	[mg/kg]	X All	X Method i		

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The statistical evaluation of results for each parameter was calculated in cases where at least 50% results were positive and at least 5 quantitative values were given:

	<b>All Results</b> [mg/kg]	<b>Method i</b> [mg/kg]
Assigned value	$X_{ALL}$	$oldsymbol{X}_{Method}$ i
Number of results		
Robust mean (X)		
Robust standard deviation (S <sup>x</sup> )		
Median		
Target range:		
Target standard deviation ( $\hat{\sigma}$ )		
lower limit of target range (X - 2 $\hat{\sigma}$ )		
upper limit of target range (X + 2 $\hat{\sigma}$ )		
Quotient S $^{\times}$ / $\hat{\sigma}$		
Standard uncertainty $u_x$		
Quotient $u_X/\hat{\sigma}$		
Number of results in the target range		

After that the recovery rates of the results for the spiking sample and the spiked sample are reported. The number of results within the range of acceptance of 50-150% is given.

## 4.1 Proficiency Test crustaceae

### 4.1.1 ELISA-Results: crustacean protein

### Qualitative valuation of results: Samples A and B

Participant	Result sa	ample A	A result sample ?		Qualitative Valuation	Method	Remarks
	pos. / neg.	mg/kg	pos. / neg.	mg/kg	Übereinstimmung mit Konsenswerten		
1	negativ	<0,05	positiv	0,85	2/2 (100%)	EL	*
19	negative	< 0,020	positive	7,2	2/2 (100%)	IL	*
7	negative	< LOQ	positive	6,08	2/2 (100%)	NG	
14	negative	<2,5	positive	4,9	2/2 (100%)	NG	*
3	negative	< 0,2	positive	3	2/2 (100%)	RB	
4	negative		positive		2/2 (100%)	RB	
5	negative	<0.5	positive	2,46	2/2 (100%)	RB	
6	negative	< 0,5	positive	3,45	2/2 (100%)	RB	
9	negative	< 0,172	positive	4	2/2 (100%)	RB	
10	_	/	positive	1,7	1/1 (100%)	RB	
15	negative	< LOQ	positive	2,86	2/2 (100%)	RB	
18	negative	<0,5	positive	2,54	2/2 (100%)	RB	
21	negative		positive	3,73	2/2 (100%)	RB	
8	negative	< LOQ	positive	5,9	2/2 (100%)	RL	
13	negative	<0.02	positive	9,0	2/2 (100%)	RL	*
2	negative	< 0,001	positive	6,50	2/2 (100응)	TR	*
	Probe A		Probe B		]		

	Probe A	Probe B	
number positive	0	16	
number posicive	0	10	
number negative	15	0	
procent positive	0	100	
procent negative	100	0	
consensus	negative	positive	

\* mean calculated by DLA

#### Methods:

ΕL	=	ELISA	Systems
ΙL	=	Immunc	olab

NG = Neogen, Veratox

RB = R-Biopharm, Ridascreen®

RL = RomerLabs, AgraQuant

TR = Transia (Nutri Linia)

#### Comments:

There were 100% negative results for sample A and 100% positive results for sample B by the ELISA-methods. The results are in qualitative agreement with the spiking of sample B.

Participants	Crustacean Protein	Z-Score X <sub>ALL</sub>	Z-Score X <sub>RB</sub>	Method	Remarks
	mg/kg				
1	0,85	-3,2		EL	*
19	7,2	2,9		IL	*
7	6,08	1,8		NG	
14	4,9	0,7		NG	*
3	3	-1,1	0,0	RB	
4				RB	
5	2,46	-1,7	-0,7	RB	
6	3,45	-0,7	0,7	RB	
9	4	-0,2	1,4	RB	
10	1,7	-2,4	-1,7	RB	
15	2,86	-1,3	-0,1	RB	
18	2,54	-1,6	-0,6	RB	
21	3,73	-0,4	1,0	RB	
8	5,9	1,6		RL	
13	9	4,6		RL	Ourlier $X_{_{ALL}}$ , *
2	6,5	2,2		TR	*

### Quantitative evaluation of results: Sample B

\* Result calculated by DLA

#### Methods:

EL = ELISA Systems

- IL = Immunolab
- NG = Neogen, Veratox

RB = R-Biopharm, Ridascreen® RL = RomerLabs, AgraQuant

TR = Transia (Nutri Linia)

### <u>April 2015</u>

Characteristics: Quantitative evaluation crustacean protein

### Sample B

	All Results [mg/kg]	<b>Method RB</b> [mg/kg]
Assigned value	X <sub>ALL</sub>	$X_{Method\ RB}$
Number of results	15	8
Robust mean (X)	4,2	3,0
Robust standard deviation (S <sup>x</sup> )	2,4	0,85
Median	3,7	2,9
Target range:		
Target standard deviation ( $\hat{\sigma}$ )	1,0	0,74
lower limit of target range (X - 2 $\hat{\sigma}$ )	2,1	1,5
upper limit of target range (X + 2 $\hat{\sigma}$ )	6,3	4,5
Quotient $S^{x}/\hat{\sigma}$	2,3	1,2
Standard uncertainty $u_x$	0,76	0,38
Quotient $u_X / \hat{\sigma}$	0,73	0,51
Number of results in the target range	10 (67%)	8 (100%)

### Method:

RS = R-Biopharm, Ridascreen Fast® Crustacean

#### Comments:

The evaluation of all methods and the evaluation of results from method RB showed a slightly increased or normal variability, respectively. For all results the quotient  $S^*/\hat{\sigma}$  was 2,3 and for method RB below 2,0. The comparability of results is given.



Fig. 1: ELISA-Results Crustacean protein, sample B.
Participant 1 = Method EL; 19 = Meth. IL; 7+14 = Meth. NG;
3-6,9,10,,15,18,21 = Meth. RB; 8+13 = Meth. RL; 2 = Meth. TR



 $\underline{Fig.\ 2:}$  z-Scores (ELISA-Results as crustacean protein) Assigned value robust mean of all results

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**Fig. 3:** ELISA-Results Crustacean protein, sample B, participants method RB (R-Biopharm, Ridascreen Fast)



**Fig. 4:** z-Scores (ELISA-Results as crustacean protein) Assigned value robust mean of method RB (R-Biopharm, Ridascreen Fast)

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Participant	Spiking material	Revorery	Sample B	Recovery	Method	Remarks
	mg/kg	olo	mg/kg	%		
1	18,5	0,33	0,85	0,27	EL	*
10b	0,065	0,001	-	-	EL	
19	120	2,15	7,2	2,31	IL	*
7	> 2,28	> 0,04	6,08	1,95	NG	
14	100,2	1,8	4,9	1,57	NG	*
3	_	_	3	0,96	RB	
4	-	-			RB	
5	56,79	1,02	2,46	0,79	RB	
6	-	-	3,45	1,11	RB	
9	94	1,68	4	1,28	RB	
10a	> 13,5	> 0,24	1,7	0,54	RB	
15	73,8	1,32	2,86	0,92	RB	
18	116	2,08	2,54	0,81	RB	
21	11,92	0,21	3,73	1,2	RB	
8	104	1,86	5,9	1,89	RL	
13	-	-	9	2,88	RL	Outlier $X_{_{ALL}}$ , *
2	_	-	6,5	2,08	TR	*

# Recovery Rates for crustacean protein: Spiking Material Sample and Sample B

RA* <sup>1</sup>	50 - 150 %	RA*1	50 - 150 %
Number in RA	0	Number in RA	0
Percent in RA	0	Percent in RA	0

\* Result calculated by DLA

\*1 Range of acceptance to AOAC for allergen ELISAs

#### Methods:

ΕL	= ELISA Systems	RB	= R-Biopharm, Ridascreen®
ΙL	= Immunolab	RL	= RomerLabs, AgraQuant
NG	= Neogen, Veratox	TR	= Transia (Nutri Linia)

#### Comments:

For the spiking material sample and for sample B no participant obtained a recovery rate within the range of the AOAC-recommendation of 50-150%.

Taking **into account that the** results are performed by 6 different test kit producers from participants in different (European and not European) countries and that the results were obtained in a narrow range between 1,5 until 6,5 , it seems probable that the crustacean protein from the crab cream has been highly processed and significantly inactivated.

Participant	Sample A		Sample B		Qualitative Valuation	Method	
	pos. / neg.	mg/kg	pos. / neg.	mg/kg	mg /kg		
17	negative		positive		2/2 (100%)	4 L	
4	negative		positive		2/2 (100%)	Со	
9	negative	<5	positive	>5	2/2 (100%)	Co	
10	negative	/	positive	/	2/2 (100%)	Co	
16	negative	≤ 0 <b>,</b> 4	positive	≤ 0 <b>,</b> 4	2/2 (100%)	Co	
20	negative		positive		2/2 (100%)	Со	
11	negative		positive		2/2 (100%)	div	
	Probe A		Probe B				
Number				1			
positive	0		7				

### 4.1.2 PCR-Results: Crustacean-DNA

	Probe A	Probe B	
Number			
positive	0	7	
Number			
negative	7	0 O	
Percent			
positive	0	100	
Percent			
negative	100	0 O	

#### Methods:

4L = 4LAB Diagnostics Srl Co = Congen/ r-Biopharm, SureFood® Allergen Crustaceans div = not indicated / other method

<u>Comments:</u>

For the detection of Crustacean-DNA by PCR 100% positive results for sample B and 100% negative results for sample A were obtained.

Recovery Rates for Peanut: (Spiking Material Sample and Sample B)

Because there were no quantitative results a statistical evaluation was not done.

# 4.2 Proficiency Test Cashew nuts

### 4.2.1 ELISA-Results: Cashew nuts

### Qualitative valuation of results: Samples A and B

Participant	Samp	le A Sample B Qualitativ Valuation		Qualitative Valuation	Method	Remarks	
	pos. / neg.	mg/kg	pos. / neg.	mg/kg			
19	negative	< 2	positive	12,5	2/2 (100%)	IL	
1	negative	<2	positive	880	2/2 (100%)	RL	
5	negative	<2	positive	339,58	2/2 (100%)	RL	
7	negative	< LOQ	positive	2526	2/2 (100%)	RL	
12	negative	< 2.0	positive	1910	2/2 (100%)	RL	
13	negative	<2	positive	>600	2/2 (100%)	RL	
	Probe A		Probe B				
Number positive	0		6				
Number negative	6		0				
Percent positive	0		100				
Percent negative	100		0				
Consensus	negative		positive				

#### Methods:

IL = Immunolab

RL = RomerLabs, AgraQuant

### <u>Comments:</u>

There were 100% positive results for sample B and 100% negative results for sample A by the ELISA-methods. The results are in qualitative agreement with the spiking of sample B.

# Quantitative valuation of results: Sample B

Participants	Cashew- nüsse	Z-Score X <sub>ALL</sub>	Method	Remarks
	mg/kg			
19	12,5		IL	
1	880		RL	
5	339,58		RL	
7	2526		RL	
12	1910		RL	
13	>600		RL	

#### Methods:

IL = Immunolab

RL = RomerLabs, AgraQuant

Characteristics: Quantitative evaluation cashew nuts

### Sample B

	All Results [mg/kg]
Assigned value	X <sub>ALL</sub>
Number of results	5
Robust mean (X)	1130
Robust standard deviation (S <sup>x</sup> )	1200
Median	880
Target range:	
Target standard deviation ( $\hat{\sigma}$ )	
lower limit of target range (X - 2 $\hat{\sigma}$ )	
upper limit of target range (X + 2 $\hat{\sigma}$ )	
Quotient $S^{x}/\hat{\sigma}$	
Standard uncertainty $u_x$	
Quotient $u_X/\hat{\sigma}$	
Number of results in the target range	

Because of the low number of the quantitative results and a relatively high variance an statistical evaluation was not done.



Fig. 1: ELISA-Results Cashew nuts, sample B.
Participant 19 = Method IL; 1+5+7+12+13 = Meth. RL.

# Recovery Rates for Cashew nuts: Spiking Material Sample and Sample B

Participants	Spiking material	Recovery	Sample B	Recovery	Method	Remarks
	mg /kg	8	mg/kg	8		
19	56000	112	12,5	2,5	IL	
1	70000	140	880	176	RL	
5	32597	65,2	339,58	67,9	RL	
7	>25	(> 0,05)	2526	505	RL	
12	275.000	550	1910	382	RL	
13		-	>600	(> 120)	RL	
	RA*	50-150%	RA*	50-150%		
	Number in RA	3	Number in RA	1		
	Percent in AB	75	Percent in RA	20		

\* Range of acceptance to AOAC for allergen ELISAs

#### Methods:

AIL = Immunolab

RL = RomerLabs, AgraQuant

#### <u>Comments:</u>

For the spiking material sample 3 participants obtained a recovery rate within the range of the AOAC-recommendation of 50-150%. For sample B produced with the spiking material sample one of the recovery rates were in the range of acceptance.

4.2.2	PCR-Results:	Cashew	nuts	DNA	

Participants	Sample A	Sample A	Sample B	Sample B	Qualtative Valuation	Mehod
	pos / neg	mg/kg	pos / neg	mg/kg	Übereinstimmung mit Konsenswert	
10	negative	/	positive	/	2/2 (100%)	Со
16	negative	≤ 0,4	positive	≤ 0,4	2/2 (100%)	Со
1	negative	-	positive	-	2/2 (100%)	div
9	negative	<10	positive	>10	2/2 (100%)	div
11	negative		positive		2/2 (100%)	div
20	negative		positive		2/2 (100%)	div
14	negative		positive		2/2 (100%)	Ge
3	negative		positive		2/2 (100%)	QG
	•					
	Sample A		Sample B			
Number positive	0		8			
Number negative	8		0			
Percent positive	0		100			
Percent negative	100		0			
Consensus	negative		positive			

#### Methods:

Co = Congen/ r-Biopharm, Sure Food Allergen div = not indicated / other method Ge = Generon, Specialfinder Cashew QG = Qiagen, Quanti Fast<sup>®</sup>

<u>Comments:</u>

There were 100% positive results for sample B and 100% negative results for sample A by the PCR-methods. The results are in qualitative agreement with the spiking of sample B.

### Quantitative valuation of results: Sample B

Because there were no quantitative results a statistical evaluation was not done.

### Recovery Rates for Cashew nuts:

Because there were no quantitative results a statistical evaluation was not done.

# 4.2.3 Further results: Cashew nuts

Participant	Samp	le A	Samp	le B	Spiking	material	Results given as
	pos. / neg.	mg/kg	pos. / neg.	mg/kg	pos. / neg.	mg /kg	e.g. food / protein
8	negative	-	positive	-	posistive	-	Protein

Notes to Methods:

- BioAvid Lateral Flow Test for Cashew nuts
- 5g sample/45mL water (with 0.4g NaCl) -> extracted at 25 C° for 5 min.
- Remark: Spiking Sample estimated at >1000 mg/kg

# 5. Documentation

Details by the participants

### 5.1 ELISA: Crustacean protein

Primary data

Participant	nt Result sample A		Result sample B		Result spiking sample		Result given as	Meth. Abr.	Test-Kit or Literature
	pos. / neg.	mg/kg	pos. / neg.	mg/kg	pos. / neg.	mg/kg	e.g.food / protein		
1	negative	<0,05	positive	0,17	positive	3,7	Tropomyosin from Crustacean	EL	ELISA / ELISA Systems / Crustacean Tropomyosin Residue ESCRURD-48
10b	-	/	-	/	+	0,065 ppm	Crustacea Protein	EL	ELISA / ELISA Systems / Crustacean Residue Assay (ESCRURD-48)
19	negative	< 0,020	positive	1,44	positive	24	Tropomyosin Penaeus spp.	IL	Immunolab Crustacean ELISA
7	negative	< LOQ	positive	6,075	positive	>2.28	Crustacea Protein	NG	Veratox for Crustacea Allergen, Neogen
14	negative	<2,5	positive	26,42	positive	538,5	Crustacea	NG	Veratox for Crustacea Allergen
3	negative	< 0,2	positive	3			Protein	RB	ELISA/r-biopharm/RIDASCREEN <sup>R</sup> Fast Crustacean
4	negative		positive		positive			RB	Ridascreen fast Crustacean
5	negative	<0.5	positive	2,46	positive	56,79	Food	RB	R-Biopharm Ridascreen FAST Crustacean
6	negative	< 0,5	positive	3,45	n.d.	n.d.	Crustacea Protein	RB	R-7302 R-biopharm /Batch 12184
9	negative	< 0,172	positive	4	positive	94	Protein	RB	RIDASCREEN®FAST Crustacean
10a	-	/	+	1.7ppm	+	>13.5ppm	Crustacea Protein	RB	Ridascreen Fast Crustaceans (R7302), r-Biopharm
15	negative	< LOQ	positive	2,86	positive	73,8	Protein	RB	r-Biopharm AG R 7302 Fast Crustacean
18		<0,5		2,54		116	Protein	RB	RIDASCREEN FAST Crustacean, Art. No:R7302
21	negative		positive	3,73	positive	11,92	Protein	RB	ELISA/ridascreen fast crustacean/R7302
8	negative	< LOQ	positive	5,9	positive	104	Protein	RL	Romer AgraQuant Crustacea
13	negative	<0.02	positive	1,8			Tropomyosin	RL	AgraQuant Crustacea
2	negative	< 0,001	positive	1,30			Tropomyosin	TR	NutriLinia (Transia)

### Methods:

- EL = ELISA Systems
- IL = Immunolab NG = Neogen, Veratox

- RB = R-Biopharm, Ridascreen®
- RL = RomerLabs, AgraQuant TR = Transia (Nutri Linia)

### April 2015

Other details to the Methods

Participa nt	Meth. Abr.	Remarks to the method (Extraction and determination)	further remarks
		e.g. extraction solution / time / temperature	
1	EL	As per Kit Instructions	
10b	EL		
19	IL	Results in Tropomyosin could by means of the table of the added manual converted in the corresponding raw material.	
12	(NG)		Not done. The kit that we use for the analysis (Neogen Biokits Shellfish assay kit 902076K) is no longer on the market.
7	NG	Extraction: PBS / 15 min at 30C in shaking waterbath / centrifugation Determination: 4 parameter curve	
14	NG	According to Manual	
3	RB	Extraction and determination according to the manual/Antibody react specific with Crustacean protein.	
4	RB	20 min sample preparation, 30 min test analysis, antibody specific to detect crustacean proteins	
5	RB	As per Kit Instructions	
6	RB	10 Min. 60°C	
9	RB		
10a	RB		
15	RB	According to the manual with extraction buffer	
18	RB	Allergen extraction buffer (1:10) / 10 minutes / 60°C	Detects particles in the samples. It shows not homogeneous
21	RB	included in the kit/as provided by the kit/specifity 100%	
8	RL	<pre>1g sample/20mL diluted extraction buffer (from kit) -&gt; extracted at 40C for 15min.</pre>	Sample B result based on 1/10 dilution; Spiking Sample result based on 1/100 dilution
13	RL		
2	TR		

#### Methods:

ΕL	=	ELISA	Systems
<b>-</b> -		-	7 1

IL = Immunolab NG = Neogen, Veratox

- RB = R-Biopharm, Ridascreen® RL = RomerLabs, AgraQuant TR = Transia (Nutri Linia)

### 5.2 ELISA: Cashew nuts

Primary data

Participant	Sample A Sample B		e B	Result spiking sample		Result given as	Meth. Abr.	Test Kit or literature	
	pos. / neg.	mg/kg	pos. / neg.	mg/kg	pos. / neg.	mg /kg	e.g. food / Protein		
19	negative	< 2	positive	12,5	positive	56000	total Cashew nuts	IL	Immunolab Cashew ELISA
1	negative	<2	positive	880	positive	70000	Cashew nuts	RL	ELISA / Romer Labs / AgraQuant Cashew Assay COKAL 3148
5	negative	<2	positive	339,58	positive	32597	food	RL	Romer Labs Agraquant Cashew
7	negative	<loq< td=""><td>positive</td><td>2526</td><td>positive</td><td>&gt;25</td><td>total Cashew nuts</td><td>RL</td><td>AgraQuant FAST Cashew, Romer Labs</td></loq<>	positive	2526	positive	>25	total Cashew nuts	RL	AgraQuant FAST Cashew, Romer Labs
12	negative	< 2.0	positive	1910	positive	275.000	Cashew nuts	RL	Agraquant Cashew test kit, Romer labs, Lot: CW 1001-1212, Exp.date 09 Nov 2013
13	negative	<2	positive	>600			Cashew nuts	RL	AgraQuant Cashew Nut

#### Methoden:

IL = Immunolab

RL = Romerlabs, AgraQuant

Other details to the methods

Participant	Meth. Abr.	Remarks for the Method (Extraction and determination)	further remarks
		z.B. Extraction solution / time / temperature	
19	IL		
1	RL	as per Kit instruction	
5	RL	as per Kit instruction	Large variation on results for cashew noted
7	RL	Extraction: Additives supplied by kit / 80- 100C water, shaking for 15 sec / centrifugation, Determination: 4 parameter curve	
12	RL	Extraction buffer provided with the kit. 1g sample/20 ml preheated extraction buffer. Incubation 15 minutes.	The test kit had expired but a reference material that was analysed simoultaneoulsy showed results similar to when the test kit had not expired.
13	RL		

Methods: IL = Immunolab

RL = Romerlabs, AgraQuant

### 5.3 PCR: Crustacean DNA

Primary data

Participan	Samp	le A	Sampl	Sample B		g Sample	Result given as	Meth.	Test Kit or Literature
t								Abr.	
	pos. / neg.	mg/kg	pos. / neg.	mg/kg	pos. / neg.	mg /kg	z.B.Lebensmittel / Protein		
17	negative		positive		positive		Crustacean DNA	4L	4LAB Diagnostics Srl
4	negative		positive		positive			Co	Surefood PREP Allergen, SureFood Allergen Crustaceans
9	negative	<5	positive	>5	positive	>5	food	Co	SureFood® Allergen Crustaceans Real Time PCR
10	negative	/	positive	/	positive	/	Crustacean DNA	Co	Sure Food Allergen , Congen / r-Biopharm
16	negative	≤ 0,4	positive	≤ 0,4	positive	≤ 0,4	Crustacean DNA	Co	SureFood ALLERGEN Crustaceans, r-biopharm S3112
20	negative		positive		positive			Co	Congen, SureFood Allergen Crustaceans
11	negative		positive					div	Test Kit

#### Methods:

4L = 4LAB Diagnostics Srl Co = Congen/ r-Biopharm, SureFood® Allergen Crustaceans div = not indicated / other method

Other Remarks to the Methods

Participant	Meth. Abr.	Remarks to the method (Extraction and determination)	further remarks
17	4L	Extraction DNA and real time PCR with probe	
4	Со	Real time PCR: Proteinase K, spin filter; Cycles 35, FAM-TAMRA Fluorescence Detection Setup	
9	Со		
10	Со	Internal method	
16	Co	DNA extraction according to foodproof Magnetic Preparation Kit III, biotecon S40013L; detection according to kit r- biopharm kit	
20	Со	Wizard, Real Time PCR, 35 cycles	
11	div	RealtimePCR	LOD 5 gene copies

#### Methods:

4L = 4LAB Diagnostics Srl Co = Congen/ r-Biopharm, SureFood® Allergen Crustaceans div = not indicated / other method

### 5.4 PCR: Cashew nuts DNA

### Primary data

Participant	Sampl	e A	Sample	e B	Spiking	Sample	Result given as	Meth. Abr.	Test Kit or Literature
	pos. / neg.	mg/kg	pos. / neg.	mg/kg	pos. / neg.	mg /kg	e.g.food / protein		Methode / Anbieter / Artikel
10	-	/	+	/	+	1	Cashew nut DNA	Co	Sure Food Allergen , Congen / r-Biopharm
16	negative	≤ 0,4	positive	≤ 0,4	positive	≤ 0,4	Cashew nut DNA	Co	SureFood ALLERGEN Cashew, r-biopharm S3115
1	negative	-	positive	-	positive	-		div	End-point PCR / intern method/ -
9	negative	<10	positive	>10	positive	>10	food	div	"Detection of cashew nut DNA in spiked baked goods using a Real- Time Polymerase Chain Reaction method", J.L. Brzezenski, Journal of AOAC International Vol. 89. No. 4, 2006, 1035-1038.
11	negative		positive					div	Literature
20	negative		positive		negative			div	Food Anal. Methods (2008) 1:136-143 DOI 10.1007/s12161-008-9023-6 "Detection of Cashew Nut in Foods by a Specific Real-time PCR Method", Alexandra Ehlert & Christine Hupfer & Anja Demmel & Karl- Heinz Engel & Ulrich Busch
14	negative		positive		positive		Cashew nut DNA	Ge	SPECIALfinder Cashew Assay-Generon
3	negative		positive				Cashew nut Gen Ana 03	QG	5xQuantiFast® Pathogen PCR Fa.Qiagen Primer/Sonde: eurofins/mwg/ operon. method according to Ehlert et al 2008

#### Methods:

Co = Congen/ r-Biopharm, Sure Food Allergen

div = not indicated / other method Ge = Generon, Specialfinder Cashew

QG = Qiagen, Quanti Fast<sup>®</sup>

Other Remarks to the Methods

Participant	Meth. Abr.	Remarks to the method (Extraction and determination)	Further Remark
10	Со	Internal method	
		DNA Extraction according to "Foodproof Magnetic Preparation" Kit III, biotecon S40013L; Detection according to Test-Kit r-	
16	Со	biopharm	
		CTAB Lyse / Proteinase K /Promega Wizard / End-point PCR 45 cycles / Agarose Gel	
1	div	electrophoresis	
9	div		
11	div	Real time PCR	LOQ 5 Gen copie
20	div	Wizard, Real Time PCR, 45 cycles	
14	Ge	Real time PCR	
3	QG	Extraction: Dneasy Rmericon Food Kit/ Proteinase K/ Real Time PCR/ 45 cycles	

#### Methods:

Co = Congen/ r-Biopharm, Sure Food Allergen

- div = not indicated / other method
- Ge = Generon, Specialfinder Cashew QG = Qiagen, Quanti Fast<sup>®</sup>

# 6. Index of participant laboratories

Teilnehmer/ participant	Ort/ town	Land/ country
		Spain
		Spain
		Germany
		France
		Canada
		Cyprus
		Germany
		Italy
		Germany
		Italy
		Italy
		Italy
		Germany
		Sweden
		ENGLAND
		Germany
		Germany
		ENGLAND
		Sweden
		Netherlands
		Canada

 $[\ensuremath{\textit{The}}\xspace$  address data of the participants were deleted for publication of the evaluation report.]

### 7. Index of references

- DIN EN ISO/IEC 17043:2010; Konformitätsbewertung Allgemeine Anforderungen an Eignungsprüfungen / Conformity assessment - General requirements for proficiency testing
- Verordnung / Regulation 882/2004/EU; Verordnung über amtliche Kontrollen / Regulation on official controls
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