

DLA, Hauptstr. 80, 23845 Oering/Germany

Datum / Date: 10. Jun. 2025

LVU-Probenmaterial / PT test items

Lieferung vom / Shipping date: 10/06/2025
Ihre Auftragsnummer / Order no.:
Sendungsreferenz / Shipment reference:
Rechnungsstellung / Invoicing by: DLA

Dear participants,

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

DLA ptALS2 (2025) Allergen-Screening II - 4 Samples qualitative: Crustaceae, Egg, Fish, Milk, Molluscs, Mustard (yellow/white, brown and black) and Soya
(NEW: gravimetric 2/3 and 1/6 values of new "Action Levels" for all allergens included)

There are *4 different samples* possibly containing the allergenic parameters for qualitative determination. The allergens are spiked in a simple food matrix (rice flour / maltodextrin) and all parameters are present in 2* of 4 samples providing 2/3 and 1/6 of the new Action Levels (VITAL 4.0, 2024), respectively (* mustard in 3 of 4 samples). The "action level" in mg/kg is calculated from the allergen protein reference dose per 100g food portion.

You are registered for

- a) 1 analysis method: ja VA or
- b) 2 or more analysis methods:)

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 July 2025-07-25.
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

Information on the Proficiency Test (PT)

<i>PT number</i>	DLA ptALS2 (2025)
<i>PT name</i>	Allergen-Screening II – 4 Samples qualitative: Crustaceae, Egg, Fish, Milk, Molluscs, Mustard (yellow/white, brown and black) and Soya in simple food matrix
<i>Sample matrix</i>	<i>Samples 1-4: Food matrix / ingredients: rice flour (appr. 75%), maltodextrin (appr. 25%), other food additives and allergenic foods</i>
<i>Number of samples and sample amount</i>	<i>4 different Samples 1-4: 20 g each</i>
<i>Storage</i>	<i>Samples 1 - 4: room temperature (PT period), cooled 2 - 10°C (long term)</i>
<i>Intentional use</i>	<i>Laboratory use only (quality control samples)</i>
<i>Parameter</i>	<i>Qualitative results - Total food items are spiked with following 2/3 and 1/6 of the Action levels (calculated as total protein): Crustaceae, Egg, Fish, Milk, Molluscs, Mustard (yellow/white, brown and black) and Soya.</i>
<i>Methods of analysis</i>	<i>The analytical methods ELISA (+ Lateral Flow), PCR, NGS and LC/MS can be applied for qualitative determinations.</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 1-4. The results should be filled in the result entry table.</i>
<i>Units</i>	<i>positive / negative (limit of detection mg/kg)</i>
<i>Number of digits</i>	<i>at least 2</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>	<u>the latest July 2025-07-25</u>
<i>Evaluation report</i>	<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 (https://my.dla-pt.com/).</i>
<i>Coordinator and contact person of PT</i>	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.