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DLA, Hauptstr. 80, 23845 Oering/Germany

Datum / Date: 20. May. 2025

Dear participants,

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

DLA ptMYS1 (2025) - Mycotoxin-Screening: Aflatoxins, Ochratoxin A, Deoxynivalenol, Zearalenon and Fumonisins in Breakfast Cereals

There are **two different samples A and B** with the parameters **Aflatoxins, Ochratoxin A, Deoxynivalenol, Zearalenon** and **Fumonisins** to be determined. The matrix is breakfast cereals (ground, with corn and/ or other cereal products, almonds and dried fruits). One of these samples contains ingredients with a natural content of the respective mycotoxins.

You are registered for the participation with up to 3 or 5 parameters.

Note: Please store samples at 2 - 10°C on arrival!

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 2025-07-04.
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

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Information on the Proficiency Test (PT)

PT number	***ptMYS1 (2025)***
PT name	***Mycotoxin-Screening: Aflatoxins, Ochratoxin A, Deoxynivalenol, Zearalenon and Fumonisins in Breakfast Cereals***
*Sample matrix**	***Samples A + B:*** *Cereal muesli with fruits / Ingredients: Wholemeal oat flakes, cane sugar, glucose syrup, wheat flakes, spelled flakes, sunflower oil, puffed rice, rice extrudate, wholemeal oat flour, freeze-dried fruits, dried fruits, linseed, tigernuts, amaranth puffed, rice flour, dried carrot juice concentrate, strawberry extract, hazelnuts, vanilla, sea salt, vitamin B1 and other ingredients from corn, almonds, pistachios and plant powder and other ingredients from corn, almonds, pistachios and plant powder*
Number of samples and sample amount	*2 different samples A + B: 200 g each (2x100g each).*
Storage	*Samples A + B: cooled 2 - 10°C*
Intentional use	*Laboratory use only (quality control samples)*
Parameter	*Quantitative+ qualitative: Aflatoxins (< 50 µg/kg), Ochratoxin A (< 100 µg/kg), Deoxynivalenol (< 1500 µg/kg), Zearalenon (< 500 µg/kg) and Fumonisins (< 1000 µg/kg)*
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 final results for sample A and B should be filled in the result entry table. The specification of individual results from a double determination can be made additionally. The recovery rates, if carried out, have to be included in the calculation.*
Units	*µg/kg*
Number of significant digits	*at least 2*
Further information	*For information please specify: Date of analysis, Final results (for samples A and B), 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 July 2025-07-04***
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.*