PRODUCT INFORMATION SHEET

Almond, Coconut and Cashew in Instant Soup Powder (Broccoli Soup) (negative)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	*DLA ptAL08 (2022) Allergens VIII: Almond, Coconut and Cashew in Instant Soup Powder (Broccoli Soup) - Sample B*
Identifier / LOT	*RM 2022-AL08 B*
Expiry date	*April 2027*
Matrix	*Instant Soup Powder*
Physical description	*Powder*
Packaging / weight	*Sealed foil pouche / 25 g*
Storage conditions	*room temperature, long term cooled 2 - 10°C (dry and dark)*
Name and address manufacturer	***DLA - Proficiency Tests GmbH*** *Hauptstr. 80, 23845 Oering, Germany* *Tel. ++49-(0)4532-9183358, Fax. ++49(0)4102-9944976* *eMail. pt@dla-lvu.de, website. www.dla-lvu.de*

Composition of Material

Ingredients	Amounts
Broccoli Cream Soup Powder Ingredients: Maltodextrin, palm fat, modified starch, glucose syrup, salt, rice flour, yeast extract, broccoli (2.3%), leeks, onions, stabilizer: diphosphates, spinach, thickener: xanthan gum, garlic, spices, vegetable concentrates (carrot, onion), natural aroma, tomato extract, sunflower oil, lovage Nutrients per 100 g: Fat 19 g, Carbohydrates 59 g, Protein 4,9 g, Salt 9,5 g	100 g/100 g

Minimum Sample Size
A minimum sample size of 5 g is recommended for sample preparation.

Reference Values
All reference values were derived from the related PT round (for more details see final report).

Reference Values qualitative ELISA

Parameter	Almond (as total foot item)*	Cashew (as total food item)*	Coconut (as total food item)*
Number positive	0	0	0
Number negative	19	17	5
Percent positive	0	0	0
Percent negative	100	100	100
Consensus value	***negative***	***negative***	***negative***

* Results of diverse ELISA Methods (LODs 0,1-2,5 mg/kg almond, 0,1-2,5 mg/kg cashew and 0,4-2,5 mg/kg coconut)

Reference Values qualitative PCR

Parameter	Almond*	Cashew*
Number positive	0	0
Number negative	5	6
Percent positive	0	0
Percent negative	100	100
Consensus value	***negative***	***negative***

* Results of diverse PCR Methods (LODs positive results 0,4-2,5 mg/kg almond and 0,4-8 mg/kg cashew)

Intended Use

- for laboratory use only, no food!
- validation of analytical methods
- control sample for quality control charts
- test material for inter-laboratory comparisons
- no medical use

Storage Instructions and Handling Information

The material should be stored as stated on page 1. Before use of the material should be warmed up to room temperature. The content should be mixed thoroughly prior to subsampling (see minimum sample size above). The material should be weighed immediately after opening of the foil pouche/bottle and closed again afterwards in order to avoid uptake of moisture. Frequent freezing and thawing should be avoided as this can lead to changes in the properties of the material. The expiry date of this RM is based on the current knowledge and applies only for proper storage conditions in the originally closed foil pouche/bottle.

Safety Precautions

The usual laboratory safety precautions should be applied when working with the RM considering the type of ingredients, parameters and its concentration.

Data Source

The material was analyzed by 19 laboratories within the related proficiency test (PT). Different analytical methods have been used.

Various

The user must determine the suitability of this RM for its particular purpose. DLA makes no warranty of any kind, expressed or implied, other than its products meet all quality control standards set by DLA. We do not guarantee this product can be used for a special application.

Datum / Date: 27 February 2024

Dr. Matthias Besler-Scharf (EP-Koordinator / PT-Coordinator)
- gezeichnet / signed M. Besler-Scharf

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