

PRODUCT INFORMATION SHEET

Beef, Poultry (Chicken and Duck), Sheep and Goat in cooked Meat Product (Sausage)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	DLA ptAUS1 (2022) – Animal Species-Screening I: Beef, Poultry (Chicken and Duck), Sheep and Goat in Meat Product (Sausage) – Samples 1-4
Identifier / LOT	RM 2022-AUS1
Expiry date	February 2027
Matrix	Cooked Meat Product (Sausage)
Physical description	Sausage
Packaging / weight	Plastic containers / 30 g
Storage conditions	frozen < -18°C
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	Samples 1 - 4
Total meat content	69-75 %
Water	23-25 %
Gelatine (100% pork)	3,9-4,0 %
Sodium chloride	0,38-0,47 %
Citric acid	0,38-0,40 %

Ingredients	Sample 1	Sample 2	Sample 3	Sample 4
Beef meat	positive (71%)	negative	negative	positive (4,3%)
Duck meat (Muscovy duck; <i>Cairina moschata</i>)	negative	positive (65%)	negative	positive (6,4%)
Chicken meat	negative	positive (7,5%)	negative	positive (52%)
Goat meat	negative	negative	positive (9,3%)	negative
Sheep meat	negative	negative	positive (62%)	positive (8,1%)

* Animal species contents of „food item“ as indicated in the column of ingredients according gravimetric mixing

Minimum Sample Size

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

The homogeneity of the bottled DLA samples was determined by a 4-fold titration of chloride according to MOHR. The repeatability standard deviation for the tested samples 1-4 is less than 3,5 % and thus within an acceptable range.

Reference Values

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

Reference values qualitative consensus value

Protein-based methods*	Sample 1	Sample 2	Sample 3	Sample 4
Poultry meat in general	none	none	negative	positive
Beef meat	none	none	negative	positive
Sheep meat	negative	negative	positive	positive

*ELISA, IEF, MALDI-TOF

DNA-based methods*	Sample 1	Sample 2	Sample 3	Sample 4
Poultry meat in general	negative	positive	negative	positive
Chicken meat	negative	positive	negative	positive
Duck meat in general	negative	none	negative	none
Muscovy duck meat	negative	positive	negative	positive
Beef meat	positive	negative	negative	positive
Sheep meat	negative	negative	positive	positive
Goat meat	negative	negative	positive	negative

*PCR, Sequencing technologies, Microarray

Intended Use

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

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 10 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.



approved (PT-Coordinator)	updated
Alexandra Scharf, PhD	Ulrike Vorreiter
<i>signed A. Scharf</i>	<i>signed U. Vorreiter</i>
26 July 2022	17 February 2026