

PRODUCT INFORMATION SHEET

Seafood-Screening: Black halibut (*Reinhardtius hippoglossoides*), Atlantic salmon (*Salmo salar*), Pangasius (*Pangasianodon hypophthalmus*), Black Tiger Prawn (*Penaeus monodon*), Scampi (*Nephrops norvegicus*)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	DLA ptAUS4 (2022) - Black halibut (<i>Reinhardtius hippoglossoides</i>), Atlantic salmon (<i>Salmo salar</i>), Pangasius (<i>Pangasianodon hypophthalmus</i>), Black Tiger Prawn (<i>Penaeus monodon</i>), Scampi (<i>Nephrops norvegicus</i>) – Samples 1 - 6
Identifier / LOT	RM 2022-AUS4 1-6 Set
Expiry date	March 2027
Matrix	Seafood (freeze-dried) in maltodextrin
Physical description	Powder
Packaging / weight	Sealed foil pouche / 10 g
Storage conditions	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	Samples 1 - 5	Sample 6 (mixed sample)
Maltodextrin	61-82 %	74%
Fish /Crustacean contents (dry weight)	18-39 %	25%
further Ingredients: silicon dioxide	-	< 0,05 %

Seafood species in samples 1-6

Ingredients *	Sample 1	Sample 2	Sample 3	Sample 4	Sample 5	Sample 6 (mixed sample)
Black halibut (<i>Reinhardtius hippoglossoides</i>)	negative	negative	negative	positive (100%)	negative	negative
Atlantic salmon (<i>Salmo salar</i>)	negative	positive (100%)	negative	negative	negative	positive (31%)
Pangasius (<i>Pangasianodon hypophthalmus</i>)	negative	negative	negative	negative	positive (100%)	positive (55%)
Black Tiger Prawn (<i>Penaeus monodon</i>)	negative	negative	positive (100%)	negative	negative	negative
Scampi (<i>Nephrops norvegicus</i>)	positive (100%)	negative	negative	negative	negative	positive (14%)

* Seafood species contents of freeze-dried food items reconstituted with maltodextrin (see table 1) as indicated in the column of ingredients according gravimetric mixing

Minimum Sample Size

A minimum sample size of 2,5 g is recommended for sample preparation.

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

DNA-based methods*	Sample 1	Sample 2	Sample 3	Sample 4	Sample 5
<i>Black halibut</i>	negative	negative	negative	positive	negative
<i>Atlantic salmon</i>	negative	positive	negative	negative	negative
<i>Pangasius</i>	negative	negative	negative	negative	positive
<i>Black Tiger Prawn</i>	negative	negative	positive	negative	negative
<i>Scampi</i>	positive	negative	negative	negative	negative

* Results of diverse PCR- and NGS-Methods

Reference values qualitative consensus value mixed sample

DNA-based methods*	Sample 6 (mixed sample)
<i>Black halibut</i>	negative
<i>Atlantic salmon</i>	positive
<i>Pangasius</i>	positive
<i>Black Tiger Prawn</i>	negative
<i>Scampi</i>	none (4 positive, 2 negative results)

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 11 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
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