PRODUCT INFORMATION SHEET

Almond, Brazil Nut, Pecan and Buckwheat in Cereal Muesli (negative)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	*DLA ptAL08 (2023) – Allergens VIII: Almond, Brazil Nut, Pecan and Buckwheat in Cereal Muesli with "Spiking Level Sample" (3 different Samples) – **Sample B** (negative sample)*
Identifier / LOT	*RM 2023-AL08 B*
Expiry date	*April 2028*
Matrix	*Cereal Muesli*
Physical description	*Powder*
Packaging / weight	*Sealed foil pouche / 25 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	Sample A	**Sample B** **present sample**	Sample SP
Muesli Crunchy with Fruits Ingredients: Whole grain oat flakes, sugar, sunflower oil, rice extrudate (rice flour, barley malt flour), puffed wheat, black currant juice concentrate, freeze-dried berries (raspberries, strawberries, blackberries), dates, red currants, rice syrup, coconut, salt, beetroot juice concentrate, and **positive sample:** allergenic ingredients as below	99,8 g/100 g	100 g/100 g	-
Potato Powder Ingredients: Potatoes, E471, E304, E223, E100	-	-	99,8 g/100 g
Almond,* roasted, milled** mixture (23 products from USA, Europe, Australia, Western Asia) – as almond* – *thereof 21,1% total protein	 20,2 mg/kg 4,27 mg/kg	-	 20,2 mg/kg 4,27 mg/kg
Brazil Nut,* milled** – as brazil nut* – *thereof 12,9% total protein	 18,4 mg/kg 2,38 mg/kg	-	 18,2 mg/kg 2,35 mg/kg
Pecan,* raw, milled** mixture (8 products from USA, Mexico and unknown) – as pecan* – *thereof 9,86% total protein	 21,1 mg/kg 2,08 mg/kg	-	 20,9 mg/kg 2,06 mg/kg
Buckwheat,* milled** mixture (6 products from Europe, Asia) – as buckwheat* – *thereof 12,2% total protein	 22,3 mg/kg 2,71 mg/kg	-	 18,3 mg/kg 2,23 mg/kg
further Ingredients: Maltodextrin, sodium sulfate and silicon dioxide	<0,2 g/100 g	-	<0,2 g/100 g

* Allergen contents as "total food" as described in the column ingredients according to the gravimetric mixture

** Protein contents according to laboratory analysis of the raw material (total nitrogen according to Kjeldahl with F=5,18 for almond protein, F= 5,46 for brazil nut protein, F=5,3 for pecan protein and F=6,25 for buckwheat protein)

Note: *The metrological traceability of temperature, mass and volume during production of the PT samples is ensured by DAkkS-compliant calibrated reference materials.*

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*	Brazil Nut*	Pecan*	Buckwheat*
Number positive	0	0	0	0
Number negative	17	11	12	1
Percent positive	0	0	0	0
Percent negative	100	100	100	100
Consensus value	***negative***	***negative***	***negative***	**-**

* Results of diverse ELISA Methods (LODs positive results Almond 0,1-2,5 mg/kg, Brazil Nut 0,2-4 mg/kg, Pecan 1,0-2,0 mg/kg, Buckwheat 1 mg/kg)

Reference Values qualitative PCR

Parameter	Almond*	Brazil Nut*	Pecan*	Buckwheat*
Number positive	0	0	0	0
Number negative	5	5	6	3
Percent positive	0	0	0	0
Percent negative	100	100	100	100
Consensus value	***negative***	***negative***	***negative***	***negative***

* Results of diverse PCR Methods (LODs positive results Almond 0,4-0,8 mg/kg, Brazil Nut 0,4 mg/kg, Pecan 0,4-1,0 mg/kg, Buckwheat 0,4 mg/kg)

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 17 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: 14 April 2025

Ulrike Vorreiter
- signed U. Vorreiter