

PRODUCT INFORMATION SHEET

Beef, Poultry (Duck (genus: *anas* or *cairina*) and Chicken), Sheep and Goat in cooked Meat Product

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	<i>DLA ptAUS1 (2023) – Animal Species-Screening I: Beef, Poultry (Duck (genus: <i>anas</i> or <i>cairina</i>) and Chicken), Sheep and Goat in cooked Meat Product (Sausage) – Samples 1-4</i>
Identifier / LOT	<i>RM 2023-AUS1</i>
Expiry date	<i>May 2028</i>
Matrix	<i>Cooked Meat Product (Sausage)</i>
Physical description	<i>Sausage</i>
Packaging / weight	<i>Plastic containers / 30 g</i>
Storage conditions	<i>frozen < -18°C</i>
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	67-70 %
Water	24-28 %
Gelatine (100% pork)	3,5-4,0 %
Sodium chloride	0,47-0,78 %
Citric acid	0,00-0,46 %
Sorbic acid	0,00-0,39 %

Ingredients	Sample 1	Sample 2	Sample 3	Sample 4
Beef meat	positive (55%)	negative	positive (36%)	positive (5,3%)
Duck meat (genus: <i>anas</i>)	negative	negative	positive (25%)	positive (9,7%)
Chicken meat	positive (12%)	negative	negative	positive (55%)
Goat meat	negative	positive (9,3%)	negative	negative
Sheep meat	negative	positive (62%)	positive (7,3%)	negative
Pork gelatine	positive (3,9%)	positive (3,9%)	positive (4,0%)	positive (3,5%)

* 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 10-fold determination of sesame by ELISA method (Morinaga Sesame ELISA Kit II; Morinaga Institute of Biological Science, Yokohama, Japan). The repeatability standard deviation for the tested sample 1 is 7,6 % and in an acceptable range for a spiking level in the mg/kg range, as well as a determination by ELISA method. I

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
Poultry meat in general	positive	negative	positive	positive
Chicken meat	positive	negative	negative	positive
Duck meat in general	negative	negative	positive	positive
Duck meat genus <i>cairina</i>	negative	negative	negative	negative
Duck meat genus <i>anas</i>	negative	negative	positive	positive
Beef meat	positive	negative	positive	positive
Sheep meat	negative	positive	positive	negative
Goat meat	negative	positive	negative	negative
Ruminants meat	positive	positive	positive	positive

* 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 poche/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 poche/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 13 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>
30 December 2023	19 March 2026