

PRODUCT INFORMATION SHEET

Donkey, Horse, Game (Deer (Capreolus capreolus) or fallow deer (Dama dama), Pork and Poultry (Turkey) in cooked Meat Product (Sausage Meat)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	<i>DLA ptAUS2 (2023) – Animal Species-Screening II: Donkey, Horse, Game (Deer (Capreolus capreolus) or fallow deer (Dama dama), Pork and Poultry (Turkey) in cooked Meat Product (Sausage Meat) – Samples 1-4</i>
Identifier / LOT	<i>RM 2023-AUS2</i>
Expiry date	<i>January 2027</i>
Matrix	<i>Cooked Meat Product (Sausage Meat)</i>
Physical description	<i>Sausage</i>
Packaging / weight	<i>Plastic containers / 30 g</i>
Storage conditions	<i>frozen < -18°C, long term</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	65-72 %
Water	23-30 %
Gelatine (100% pork)	3,6-4,3 %
Sodium chloride	0,40-0,78 %
Sorbic acid	0,33-0,42 %

Ingredients *	Sample 1	Sample 2	Sample 3	Sample 4
Donkey meat (freeze-dried)	positive (5,9%)***	positive (4,3%)***	negative	negative
Horse meat	positive (8,3%)	negative	negative	positive (70%)
Pork meat	positive (60%)**	positive (4,5%)**	positive (52%)**	negative**
Deer meat (<i>Capreolus capreolus</i>)	negative	negative	positive (8,7%)	negative
Fallow deer (<i>Dama dama</i>)	negative	negative	negative	negative
Turkey meat	negative	positive (59%)	positive (12%)	negative

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

** All samples additionally contained 3,6-4,3% pork gelatine

*** The content of donkey meat is indicated as fresh meat and were calculated on the basis of a dry weight of 27,7%

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 consensus value

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

* ELISA, LC-MS/MS

** Sample 4 without addition of pork meat, but produced with 4% pork gelatine

DNA-based methods*	Sample 1	Sample 2	Sample 3	Sample 4
Donkey meat	positive	positive	negative	negative
Horse meat	positive	negative	negative	positive
Equidae meat in general	positive	positive	negative	positive
Deer meat (<i>Capreolus capreolus</i>)	negative	negative	positive	negative
Fallow deer meat (<i>Dama dama</i>)	negative	negative	negative	negative
Pork meat	positive	positive	positive	negative**
Poultry meat in general	negative	positive	positive	none
Turkey meat	negative	positive	positive	negative

* PCR, Microarray, Sequencing technologies (e.g. NGS)

** Sample 4 without addition of pork meat, but produced with 4% pork gelatine

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 14 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>
17 May 2024	5 February 2026