PRODUCT INFORMATION SHEET

Almond, Brazil Nut, Coconut and Pecan in Mousse au Chocolat (negative)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	*DLA ptAL08 (2024) – Allergens VIII: Almond, Brazil Nut, Coconut and Pecan in Mousse au Chocolat with "Spiking Level Sample" (3 different Samples) – **Sample A** (negative sample)*
Identifier / LOT	*RM 2024-AL08 A*
Expiry date	*March 2029*
Matrix	*Mousse au Chocolat*
Physical description	*Solid paste-like*
Packaging / weight	*Glass bottles / 25 g*
Storage conditions	*frozen < -18°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 present sample	Sample B	Sample SP
Mouse au Chocolat Ingredients: Dark chocolate, eggs, cream, sugar, water, preservative potassium sorbate and **positive sample:** allergenic ingredients as below	100 g/100 g	99,7 g/100 g	-
Potato Powder Ingredients: Potatoes, E471, E304, E223, E100	-	-	99,7 g/100 g
Almond, roasted, milled mixture (23 products from USA, Europe, Australia, Western Asia) – as almond* – *thereof 21,1% total protein***	-	 34,0 mg/kg 7,18 mg/kg	 31,8 mg/kg 6,72 mg/kg
Brazil nut, milled – as brazil nut* – *thereof 12,9% total protein***	 -	 30,9 mg/kg 3,98 mg/kg	31,0 mg/kg 4,00 mg/kg
Coconut, flours mixture (6 products from Asia and unknown origin) – as coconut* – *thereof 15,9% total protein***	 -	 35,9 mg/kg 5,71 mg/kg	 35,5 mg/kg 5,65 mg/kg
Pecan, raw, milled mixture (8 products from USA, Mexico and unknown) – as pecan* – *thereof 9,86% total protein***	 -	 30,1 mg/kg 2,96 mg/kg	 32,4 mg/kg 3,19 mg/kg
further Ingredients: Maltodextrin, sodium sulfate and silicon dioxide	-	<0,3 g/100 g	<0,3 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=5,30 for coconut protein and pecan 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*	Coconut*	Pecan*
Number positive	0	0	0	0
Number negative	19	13	10	12
Percent positive	0	0	0	0
Percent negative	100	100	100	100
Consensus value	***negative***	***negative***	***negative***	***negative***

* Results of diverse ELISA Methods (LODs positive results Almond 0,06-2,5 mg/kg, Brazil Nut 0,13-4,0 mg/kg, Coconut 0,13-2,0 mg/kg, Pecan 0,17-2,0 mg/kg)

Reference Values qualitative PCR

Parameter	Almond*	Brazil Nut*	Coconut*	Pecan*
Number positive	0	0	o	0
Number negative	5	6	2	7
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 mg/kg, Brazil Nut 0,4-10 mg/kg, Coconut 1,0 mg/kg, Pecan 0,4-1,0 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 22 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.

created	approved (PT-Coordinator)	updated
Ulrike Vorreiter	Matthias Besler-Scharf, PhD	Ulrike Vorreiter
signed U. Vorreiter	*signed M. Besler-Scharf*	*signed U. Vorreiter*
30 April 2025	30 April 2025	2 April 2026