PRODUCT INFORMATION SHEET

Lactose
in "lactose-free" Cappuccino Powder
with Hydrolyzed Lactose (free galactose) (positive)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	*DLA ptAI01 (2025): Lactose and Fructose in "lactose-free" Cappuccino Powder with Hydrolyzed Lactose (free galactose) and "Spiking Level Sample" (3 different Samples) – **Sample B** (positive sample)*
Identifier / LOT	*RM 2025-AI01 B*
Expiry date	*September 2029*
Matrix	*Cappuccino Powder*
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
Cappuccino Powder, lactose-free Ingredients: Glucose syrup, sugar, coconut oil, instant coffee (10%), flavours, stabiliser E340, milk protein, salt, anti-caking agent E341, emulsifier E472e, emulsifier E471. Nutrients per 100 g: Fat 10,2 g, Carbohydrates 74,2 g, Protein 1,6 g	100 g/100 g	99,5 g/100 g	-
Potato Powder Ingredients: Potatoes, E471, E304, E223, E100	-	-	99,5 g/100 g
Lactose*	-	113 mg/100 g	126 mg/100 g
Fructose*	-	288 mg/100 g	299 mg/100 g

* All contents according to gravimetric mixture

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 / Homogeneity
A minimum sample size of 5 g is recommended for sample preparation.

The homogeneity tests were performed with sample sizes of 5 g (Microtracer analysis), respectively.
The mixture homogeneity was examined 10-fold by microtracer analysis. Homogeneity was sufficient with a probability of ≥ 25% (excellent mixture) and a HorRat value in the range of acceptance (0,3 to 1,3).

Reference Values
All reference values were derived from the related PT round (for more details see final report).

Reference Values quantitative in mg/100g

Parameter	Lactose*
Number of results	10°
Number of outliers	1
Assigned Value (Xpt)	***109***
Robust standard deviation	44,7
Standard uncertainty	17,7
Target standard deviation σpt	21,6
Target range	***66 - 152***

* divers Methods
° without outlier

Reference Values qualitative

Parameter	Lactose*
Number positive	13
Number negative	0
Percent positive	100
Percent negative	0
Consensus value	***positive***

* Results of diverse methods

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 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.

created	approved (PT-Coordinator)	updated
Ulrike Vorreiter	Matthias Besler-Scharf, PhD	Ulrike Vorreiter
signed U. Vorreiter	*signed M. Besler-Scharf*	*signed U. Vorreiter*
20 January 2026	22 January 2026	6 October 2026