PRODUCT INFORMATION SHEET

Celery, Mustard and Sesame
in Spice Salt (negative)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	*DLA ptAL04 (2025) – Allergens IV:* ***Celery, Mustard and Sesame in Spice Salt*** *with "Spiking Level Sample" (3 different Samples) –* ***Sample B*** *(negative sample)*
Identifier / LOT	*RM 2025-AL04 B*
Expiry date	*August 2029*
Matrix	*Spice Salt*
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
Spice Salt Ingredients: Table salt (96%), paprika pepper, pepper (black) and **positive sample:** allergenic ingredients as below	99,9 g/100 g	100 g/100 g	-
Potato Powder Ingredients: Potatoes, E471, E304, E223, E100	-	-	99,9 g/100 g
Celery **Seeds, ground, mixture** of 8 products (Europe, Asia) – as celery* – thereof 19,4% total protein**	 17,7 mg/kg 3,43 mg/kg	-	 18,2 mg/kg 3,54 mg/kg
Mustard, yellow (Sinapis alba) **Seeds, ground, mixture** of 9 products (Europe, Asia) – as mustard* – thereof 30,7% total protein**	 17,5 mg/kg 5,38 mg/kg	-	 17,8 mg/kg 5,46 mg/kg
Sesame, white (Sesamum indicum) **Seeds, ground, mixture** of 10 products (Africa, Asia, South America) – as sesame* – *thereof 24,5% total protein***	 29,5 mg/kg 7,24 mg/kg	-	 31,5 mg/kg 7,73 mg/kg
further Ingredients: *Maltodextrin 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 with F=6,25 for celery, mustard and sesame protein)
Note: *The metrological traceability of temperature, mass and volume during production of the PT samples is ensured by DAkkS-compliant calibrated reference*

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	Mustard*	Sesame*
Number positive	0	0
Number negative	21	20
Percent positive	0	0
Percent negative	100	100
Consensus value	***negative***	***negative***

* Results of diverse ELISA Methods (LODs positive results Mustard 1,0-2,0 mg/kg, Sesame 0,14-2,5 mg/kg

Reference Values qualitative PCR

Parameter	Celery*	Mustard*	Sesame*
Number positive	0	0	0
Number negative	28	22	15
Percent positive	0	0	0
Percent negative	100	100	100
Consensus value	***negative***	***negative***	***negative***

* Results of diverse PCR Methods (LODs positive results Celery 0,08-1,0 mg/kg, Mustard 0,4-1,0 mg/kg, Sesame 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 33 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
Matthias Besler-Scharf, PhD	Ulrike Vorreiter
signed M. Besler-Scharf	*signed U. Vorreiter*
3 November 2025	1 September 2026