

PRODUCT INFORMATION SHEET
Egg and Fish on Polystyrol-Surface
(for Allergen Swab Test)
PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	DLA ptASW2 (2025) – Allergen Swab Test II: Crustaceae, Egg, Fish and Soya - Plates A and B
Identifier / LOT	RM 2025-ASW2 AB
Expiry date	October 2026
Matrix	dried suspension, see table
Physical description	coated test areas (polystyrol surface)
Packaging / weight	2 petri dishes / Sealed foil pouche
Storage conditions	cooled 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

Added amounts of allergenic ingredients, positive in brackets in µg/test surface (approx. 30 cm²)
quantitative ranges given as food item **

Spiked Ingredients on Surface *	Surface A	Surface B
Egg: whole egg powder (Protein 47%)	positive (30 - 45)	negative
Fish: salmon, dried (Protein 54,4%)	negative	positive (40 - 70)

* Protein contents according to laboratory analysis (total nitrogen, Kjeldahl factor F=6,25 for egg protein, king prawns and salmon and F=5,71 for Soya)

**Allergen contents of „food item“ as indicated in the column of ingredients according gravimetric mixing (±) 25%

Note: The metrological traceability of temperature, mass and volume during production of the PT samples is ensured by DAkkS-compliant calibrated reference materials.

The detectability or absence of the allergens was tested by DLA using lateral flow assays. The results are in agreement with the spiking of the PT samples A-D.

Homogeneity

The homogeneity of the samples was ensured by applying equal amounts of suspended sample solution to each test area. After drying, the test areas were examined qualitatively for the relevant allergens using the allergen swab test with LFD. The results are in agreement with the spiking of the PT samples A-D. Quantitative tests were not carried out.

Reference Values

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

Reference Values qualitative (Consensus Values*)

Methods: Swab Test + ELISA and Lateral Flow / PCR	Surface A	Surface B
Egg ELISA and Lateral Flow	positive	negative
Fish ELISA and Lateral Flow	negative	none**
Fish PCR	negative	positive

* Consensus values $\geq 75\%$ positive or negative results of PT-participants

** For the test surface B inconsistent results were obtained, thus no consensus value $\geq 75\%$ could be established.

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 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 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.



created	approved (PT-Coordinator)	updated
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<i>signed U. Vorreiter</i>	<i>signed M. Besler-Scharf</i>	-
8 December 2025	13 January 2026	-