

PRODUCT INFORMATION SHEET
Beef, Goat, Poultry (Chicken and Duck (genus: anas or cairina)) and Sheep
PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	<i>DLA ptAUS1 (2025): Animal Species Screening I – 3 samples qualitative: Beef, Goat, Poultry (Chicken and Duck (genus: anas or cairina)) and Sheep in cooked Meat Product (Sausage Meat) - Samples 1-3</i>
Identifier / LOT	<i>RM 2025-AUS1 Set</i>
Expiry date	<i>July 2029</i>
Matrix	<i>Cooked Meat Product (Sausage Meat)</i>
Physical description	<i>Sausage</i>
Packaging / weight	<i>Plastic container / 30 g</i>
Storage conditions	<i>2-10°C, long term 2-10°C (dry and dark)</i>
Name and address manufacturer	DLA - Proficiency Tests GmbH <i>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</i>

Composition of Material

Ingredients	Samples 1 - 3
Total meat content	64 - 72 %
Water	23 - 30 %
Gelatine (100% pork)°	3,0 - 3,5 %
Sodium chloride	0,8 – 2,2 %
Sorbic acid	0,33 – 0,39 %

Ingredients *	Sample 1	Sample 2	Sample 3
Beef meat	positive (3,9%)	negative	positive (49%)
Duck meat (genus: <i>anas</i>)	negative	positive (6,6%)	positive (8,6%)
Duck meat (genus: <i>cairina</i>)	negative	negative	negative
Chicken meat	positive (49%)	positive (16%)	negative
Goat meat	positive (18%)	negative	positive (7,7%)
Sheep meat	negative	positive (43%)	positive (6,3%)
further ingredients from animal species which were not requested in this proficiency test round:			
Pork gelatine	positive (3,2%)	positive (3,5%)	positive (2,9%)

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

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 proficiency test (PT) round (for more details see final report).

Reference Values qualitative (Consensus Values*)

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

Protein-based methods* / *** / (Info)	Sample 1	Sample 2	Sample 3
Beef meat*	positive	negative	positive
Sheep meat*	positive**	positive	positive

* ELISA

** sample 1 was not spiked with sheep meat, but DNA from sheep was experimentally determined

*** Since only one participant submitted results, no consensus value was set. The results for samples 1-3 are in qualitative agreement with the spiking of samples and the consensus values of the DNA based methods
(Info): for information only

DNA-based methods*	Sample 1	Sample 2	Sample 3
Beef meat	positive	negative	positive
Goat meat	positive	negative	positive
Poultry meat	positive	positive	positive
Chicken meat	positive	positive	negative
Duck meat	negative	positive	positive
Duck meat genus <i>anas</i>	negative	positive	positive
Duck meat genus <i>cairina</i>	negative	negative	negative
Sheep meat	positive**	positive	positive

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

** sample 1 was not spiked with sheep meat, but DNA from sheep was experimentally determined

Intended Use

- for laboratory use only, no food!
- validation of analytical methods
- control sample for quality control charts
- test material for inter-laboratory comparisons

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 pouch/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 pouch/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 24 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
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<i>signed M. Besler-Scharf</i>	<i>signed M. Besler-Scharf</i>
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