

PRODUCT INFORMATION SHEET

Donkey, Game (Red Deer (*Cervus elaphus*) or Fallow Deer (*Dama dama*)), Horse, Poultry (Turkey) and Pork

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	DLA ptAUS2 (2025): Animal Species Screening II – 4 samples qualitative: Donkey, Game (Red Deer (<i>Cervus elaphus</i>) or Fallow Deer (<i>Dama dama</i>)), Horse, Poultry (Turkey) and Pork in Various Types of Sausage (e.g. Mortadella (boiled), Salami (smoked and/or air-dried) and Ham Sausage (smoked and cooked)) - Samples 1-4
Identifier / LOT	RM 2025-AUS2 Set
Expiry date	February 2027
Matrix	Meat Product
Physical description	Sausage
Packaging / weight	Plastic container / 30 g
Storage conditions	≤ -18°C
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 1 * Mortadella (boiled)	Sample 2 * Salami (air-dried)	Sample 3 * Salami (smoked)	Sample 4 ** Ham Sausage (smoked & cooked)
Donkey meat	positive (67%)	negative	negative	negative
Red Dear meat (<i>Cervus elaphus</i>)	negative	negative	positive (48%)	negative
Fallow Dear meat (<i>Dama dama</i>)	negative	negative	negative	negative
Horse meat	positive ***	positive (41%)	negative	negative
Turkey meat	negative	negative	negative	positive (13%)
Pork meat (domestic pig and Nebrodi black pig)	positive (33%)	positive (59%)	positive (38%)	positive (87%)

*Animal species content calculated according to declaration

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

***Horse experimentally detected, no declaration

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

DNA-based methods*	Sample 1	Sample 2	Sample 3	Sample 4
Donkey meat	positive	negative	negative	negative
Game meat (in general)	negative	negative	positive	negative
Read Deer meat (<i>Cervus elaphus</i>)	negative	negative	positive	negative
Fallow Deer meat (<i>Dama dama</i>)	negative	negative	negative	negative
Horse meat	positive**	positive	negative	negative
Equidae meat (in general)	positive	positive	negative	negative
Poultry meat (in general)	negative	negative	negative	positive
Turkey meat	negative	negative	negative	positive
Pork meat	positive	positive	positive	positive

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

** All participants reported positive results for horse meat in sample 1. No horse meat was added to this sample according to the declaration of the Mortadella. However, the sample contains large amounts of donkey meat (67%) and there could be cross-reactions using some methods due to the highly similar DNA sequences of these species. Traces of horse DNA or adulteration cannot be excluded either.

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 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 17 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	-
<i>signed U. Vorreiter</i>	<i>signed M. Besler-Scharf</i>	-
24 February 2026	24 March 2026	-