

PRODUCT INFORMATION SHEET

Buffalo, Cow's, Goat's and Sheep's Milk in Dairy Product (Mozzarella Cheese)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	DLA ptAUS3 (2025): Animal Species-Screening III - 3 Samples qualitative - Buffalo, Cow's, Goat's and Sheep's Milk in Dairy Product (Mozzarella Cheese) - Samples 1-3
Identifier / LOT	RM 2025-AUS3 Set
Expiry date	December 2026
Matrix	Dairy Product (Mozzarella Cheese), freeze-dried
Physical description	Powder
Packaging / weight	Sealed foil poche / 20 g
Storage conditions	2-10°C, long term 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 1	Sample 2	Sample 3
Buffalo milk	positive (7%)	positive (5%)	negative
Cow's milk	positive (93%)	positive (58%)	positive (8%)
Sheep's milk	negative	traces**	positive (93%)
Goat's milk	negative	positive (37%)	negative

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

** Traces of sheep's milk (< 0,1%) were experimentally detected

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
Buffalo milk	positive	positive	negative
Cow's milk	positive	positive	positive
Goat's milk	negative	positive	negative
Sheep's milk	negative	none**	positive
Milk from ruminants	positive	positive	positive

* PCR methods divers

** For sample 2 inconsistent results were obtained, so that no consensus values could be obtained. Sample 2 was not spiked with Sheep's milk mozzarella but traces of sheep's milk ($< 0,1\%$) were experimentally detected.

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 10 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>	-
26 January 2026	26 March 2026	-