

PRODUCT INFORMATION SHEET

**Longfin Tun / “Albacore“ (*Thunnus alalunga*),
Cod Fish (*Gadus morhua*), Scampi / “Norway Lobster”
(*Nephrops norvegicus*), Argentine Red Shrimp / “Camarones”
(*Pleoticus muelleri*) and one of the fish “Snapper”: Malabar
Blood Snapper (*Lutjanus malabaricus*) or Northern Red
Snapper (*Lutjanus campechanus*)**

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	DLA ptAUS4 (2025) – Seafood Screening: Longfin Tun / “Albacore“ (<i>Thunnus alalunga</i>), Cod Fish (<i>Gadus morhua</i>), Scampi / “Norway Lobster” (<i>Nephrops norvegicus</i>), Argentine Red Shrimp / “Camarones” (<i>Pleoticus muelleri</i>) and one of the fish “Snapper”: Malabar Blood Snapper (<i>Lutjanus malabaricus</i>) or Northern Red Snapper (<i>Lutjanus campechanus</i>) - 5 samples with one of the indicated species, 6th sample mixed sample of 2-4 species
Identifier / LOT	RM 2025-AUS4 Set (1-6)
Expiry date	April 2027
Matrix	Lyophilized seafood preparation in maltodextrin (The amounts of water losses were complemented to 100% by adding maltodextrin according to the literature values)
Physical description	Powder
Packaging / weight	Sealed foil pouche / 10 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	Samples 1 - 5	Sample 6 (mixed sample)
Maltodextrin	73-83 %	77%
Fish/Crustacean contents (dry weight)	17-27 %	23%
further Ingredients: silicon dioxide	-	< 0,05 %

Ingredients *	Sample 1	Sample 2	Sample 3	Sample 4	Sample 5	Sample 6 (mixed sample)
Longfin Tun / "Albacore" (<i>Thunnus alalunga</i>)	negative	negative	negative	positive (100%)	negative	positive (36%)
Cod Fish (<i>Gadus morhua</i>)	positive (100%)	negative	negative	negative	negative	negative
Scampi / "Norway Lobster" (<i>Nephrops norvegicus</i>)	negative	positive (100%)	negative	negative	negative	positive (10%)
Argentine Red Shrimp / "Camarones" (<i>Pleoticus muelleri</i>)	negative	negative	negative	negative	positive (100%)	positive (54%)
Malabar Blood Snapper (<i>Lutjanus malabaricus</i>)	negative	negative	positive (100%)	negative	negative	negative
Northern Red Snapper (<i>Lutjanus campechanus</i>)	negative	negative	negative	negative	negative	negative

* Seafood species contents of freeze-dried food items reconstituted with maltodextrin (see table 1) as indicated in the column of ingredients according gravimetric mixing.

The contents in % correspond to total fresh weight of the respective seafood species in the samples 1-6.

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 / Homogeneity

A minimum sample size of 5 g is recommended for sample preparation.

The microtracer analysis showed an acceptable homogeneity of the present PT sample 6 (for more details see final report of PT).

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	Sample 5	Sample 6 (mixed sample)
Longfin Tun / „Albacore“ (<i>Thunnus alalunga</i>)	negative	negative	negative	positive	negative	positive
Cod Fish (<i>Gadus morhua</i>)	positive	negative	negative	negative	negative	negative
Scampi / „Norway Lobster“ (<i>Nephrops norvegicus</i>)	negative	positive	negative	negative	negative	negative**
Argentine Red Shrimp / „Camarones“ (<i>Pleoticus muelleri</i>)	negative	negative	negative	negative	positive	positive
Malabar Blood Snapper (<i>Lutjanus malabaricus</i>)	negative	negative	positive	negative	negative	negative
Northern Red Snapper (<i>Lutjanus campechanus</i>)	negative	negative	negative	negative	negative	negative
Fish	positive	negative	positive	positive	negative	positive
Crustaceae	negative	positive	negative	negative	positive	positive***

* PCR, RFLP-PCR, Sequencing technologies (e.g. NGS; Sanger-Sequencing)

** The consensus value of results is not in qualitative agreement with the spiking of sample 6. Only one of four (25%) participants submitted a positive result for sample 6.

*** Only one result available

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, 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 11 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>	-
22 April 2026	11 May 2026	-