PRODUCT INFORMATION SHEET

Gluten (Rye, Secale cereale), Lupin and Sesame in Tortilla Chips (baked) (negative)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	*DLA ptAL02 (2026) – Allergens II: Gluten (Rye, Secale cereale), Lupin and Sesame in Tortilla Chips (baked) [Samples A + B] and "Spiking Level Sample" [SP] (3 different Samples) – **Sample A** (negative sample)*
Identifier / LOT	*RM 2026-AL02 A*
Expiry date	*May 2027*
Matrix	*Tortilla Chips (baked)*
Physical description	*Powder*
Packaging / weight	*Sealed foil pouche / 25 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	**Sample A** **present sample**	Sample B	Sample SP
Tortilla Chips, organic, gluten-free Ingredients: maize flour, sunflower oil, salt Nutrients per 100 g: Fat 22 g, Carbohydrates 63 g, Protein 6,7 g, Salt 0,8 g	100 g/100 g	90,0 g/100 g	-
Tortilla Chips, organic, spiked (baked 190°C, 30 min) Ingredients: maize flour, sunflower oil, salt and **positive sample:** incurred allergenic ingredients and further ingredients as below		10,0 g/100 g	-
Potato Powder Ingredients: Potatoes, E471, E304, E223, E100	-	-	99,9 g/100 g
Rye (Secale cereale),* flour** (1 product from Europe) – as rye flour* – *thereof 7,42% total protein – *calculated as gluten****	-	 54,2 mg/kg 4,02 mg/kg 2,09 mg/kg	 52,2 mg/kg 3,90 mg/kg 2,03 mg/kg
Sweet Lupin* flour**, mixture (4 products from Europe) – as lupin flour* – *thereof 38,6% total protein	-	 27,6 mg/kg 10,7 mg/kg	 25,3 mg/kg 9,75 mg/kg
Sesame, black (Sesamum indicum) **Seeds, ground, mixture** (6 products from Asia and unknown) – as sesame* – thereof 21,1% total protein**	-	 21,0 mg/kg 4,39 mg/kg	 22,3 mg/kg 4,70 mg/kg
further Ingredients: Maltodextrin and silicon dioxide	-	<0,3 g/100 g	<0,3 g/100 g

* Allergen contents as "total food" as described in the column ingredients according to the gravimetric mixture

** Protein contents according to laboratory analysis of the raw material (total nitrogen according to Kjeldahl with F=5,83 for rye protein, F=6,25 for lupin protein and F=6,25 for sesame protein)

*** Gluten content in rye protein 52% according to: AOAC guidelines for validation of quantitative gluten methods, Annex B

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 ISO 17043 accredited PT round (for more details see final report).

Reference Values qualitative ELISA

Parameter	Gluten*	Lupin*	Sesame*
Number positive	10	0	0
Number negative	26	17	21
Percent positive	28	0	0
Percent negative	72	100	100
Consensus value	*none***	***negative***	***negative***

* Results of diverse ELISA Methods (LODs are in the common range of the applied ELISA Testkits, for specific values see final report
** No consensus value of ≥ 75% positive or negative results was obtained.
Gluten was not added to sample A. However, traces of gluten-containing cereals can be present close to the limit of quantification of the methods used.

Reference Values qualitative PCR

Parameter	Gluten-containing Cereals*	Lupin*	Sesame*
Number positive	2	0	0
Number negative	1	12	10
Percent positive	67	0	0
Percent negative	33	100	100
Consensus value	*none***	***negative***	***negative***

* Results of diverse PCR Methods (LODs are in the common range of the applied PCR Methods, for specific values see final report)
** No consensus value of ≥ 75% positive or negative results was obtained.
Gluten was not added to sample A. However, traces of gluten-containing cereals can be present close to the limit of detection of the methods used.

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 pouche/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 pouche/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 36 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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signed U. Vorreiter	*signed M. Besler-Scharf*	-
17 June 2026	19 June 2026	-