PRODUCT INFORMATION SHEET

Milk (β-Lactoglobulin, Casein) and Peanut on Polystyrol-Surface (for Allergen Swab Test)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	*DLA ptASW1 (2026) – Allergen Swab Test I: Gluten (Wheat), Milk (β-Lactoglobulin, Casein), Peanut and Walnut -* ***Plates C and D***
Identifier / LOT	*RM 2026-ASW1 CD*
Expiry date	*April 2027*
Matrix	*dried suspension, see table*
Physical description	*coated test areas (polystyrol surface)*
Packaging / weight	*2 petri dishes / Sealed foil pouche*
Storage conditions	*cooled 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

Added amounts of allergenic ingredients, positive in brackets in µg/test surface (approx. 30 cm^2) quantitative ranges given as food item ** (whey powder as total protein*)

Spiked Ingredients on Surface *	Surface C	Surface D
Milk component 1: Skimmed milk powder (Protein 33%)	**positive (40-65)**	**negative**
Milk component 2: Whey powder (Protein 15,9%)	**positive (50-80)**	**negative**
Peanut: butter, roasted peanuts (Protein 23,2%)	**negative**	**positive (70-120)**

* Protein contents according to laboratory analysis (total nitrogen, Kjeldahl factor F=6,38 for milk protein and F=5,46 for peanut protein)
**Allergen contents of „food item“ as indicated in the column of ingredients according gravimetric mixing (±) 25%

Note: According to literature values protein contains approx. 80% casein and 10% β-latcoglobulin in total milk protein and approx. 50% β-Lactoglobulin in whey protein

The metrological traceability of temperature, mass and volume during production of the PT samples is ensured by DAkkS-compliant calibrated reference materials.

Homogeneity

The homogeneity of the samples was ensured by applying equal amounts of suspended sample solution to each test area. After drying, the test areas were examined qualitatively for the relevant allergens using the allergen swab test with LFD. The results are in agreement with the spiking of the PT samples C-D. Quantitative tests were not carried out.

Reference Values
All reference values were derived from the related ISO 17043 accredited PT round (for more details see final report).

Reference Values qualitative (Consensus Values*)

Methods: Swab Test + Protein-based Methods / PCR	Surface C	Surface D
Milk protein, β-Lactoglobulin, Casein ELISA and Lateral Flow	positive	negative
Peanut ELISA, Lateral Flow, LC-MS/MS	negative	positive
Peanut PCR	negative	positive

* Consensus values ≥ 75% positive or negative results of PT-participants

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 know-ledge 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 20 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.

DLA Proficiency Tests

created	approved (PT-Coordinator)	updated
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signed U. Vorreiter	*signed M. Besler-Scharf*	-
18 June 2026	19 June 2026	-