

PRODUCT INFORMATION SHEET

Meat from Beef, Goat, Poultry (Chicken and Duck (genus: anas or cairina)), Sheep in Cooked Meat Product (Sausage Meat)

PT originated REFERENCE MATERIAL (RM)

Description of the RM

Name / Material of related PT	<i>DLA ptAUS1 (2026) – Animal Species-Screening I – 3 Samples qualitative (with known contents): Meat from Beef, Goat, Poultry (Chicken and Duck (genus: anas or cairina)), Sheep and Gelatine from Pork in cooked Meat Product (Sausage Meat) - Samples 1-3</i>
Identifier / LOT	<i>RM 2026-AUS1 Set</i>
Expiry date	<i>July 2027</i>
Matrix	<i>Cooked Meat Product (Sausage Meat)</i>
Physical description	<i>Pasty</i>
Packaging / weight	<i>Plastic container / 30 g</i>
Storage conditions	<i>2 - 10°C (dry and dark) (long term frozen < -18°C)</i>
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 - 3
Total meat content	67 - 70 %
Water	25 - 28 %
Gelatine (100% pork)	3,5 - 3,7 %
Sodium chloride	0,55 - 0,70 %
Sorbic acid	0,38 – 0,44 %

Ingredients *	Sample 1	Sample 2	Sample 3
Beef meat	positive (5,3%)	negative	positive (59%)
Goat meat	negative	positive (16%)	negative
Chicken meat	positive (55%)	positive (11%)	negative
Duck meat (genus: <i>anas</i>)	positive (9,7%)	negative	negative
Duck meat (genus: <i>cairina</i>)	negative	positive (43%)	negative
Sheep meat	negative	negative	positive (8,2%)
Pork gelatine	positive (3,5%)	positive (3,6%)	positive (3,7%)

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

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 PT round (for more details see final report).

Reference Values qualitative (Consensus Values*)

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

Protein-based methods* / *** / (Info)	Sample 1	Sample 2	Sample 3
Beef meat*	positive	negative	positive
Poultry meat in general*	positive	positive	negative
Sheep meat*	negative	positive**	positive

* ELISA

** sample 2 was not spiked with sheep meat, the positive result could be a cross-reaction to goat meat

*** Since only one participant submitted results, no consensus values were set. The results for beef meat and poultry meat for samples 1-3 are in qualitative agreement with the spiking of the samples and the consensus values of the DNA based methods (Info): for information only

DNA-based methods*	Sample 1	Sample 2	Sample 3
Beef meat	positive	negative	positive
Goat meat	negative	positive	negative
Poultry meat in general	positive	positive	negative
Chicken meat	positive	positive	negative
Duck meat in general	positive	positive	negative
Duck meat genus <i>anas</i>	positive	negative**	negative
Duck meat genus <i>cairina</i>	negative	positive	negative
Sheep meat	negative	negative	positive
Ruminants meat in general	positive	positive	positive

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

** Traces of DNA from duck meat of the genus *anas* cannot be excluded

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 19 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
Matthias Besler-Scharf, PhD	Matthias Besler-Scharf, PhD	-
<i>signed M. Besler-Scharf</i>	<i>signed M. Besler-Scharf</i>	-
6 September 2026	6 September 2026	-