

established 2011).

First MoniQA Food Allergen Quality Control Materials ready for shipping!

MoniQA's SMP (skim milk powder, MQA 092014) and BLANK (gluten-free cookie, MQA 082015) have been tested and validated in-house. They are now ready for distribution and additional testing.

Invitation and confirmation of participation:

Thank you for your interest in participating in our **study to test MoniQA's first QC materials**. Thank you also for your patience and understanding, as this letter reaches you some time later than anticipated. You are receiving this letter, because you signed up as interested party to test MoniQA's first quality testing materials for food allergen analysis. If you are receiving this letter erroneously, or if you do not want to participate in this study, please respond by return mail with "unsubscribe" in the subject line. If you are (still) interested in testing MoniQA's QC materials, please read the instructions attached and let us know by return mail, which method you are planning to use in the study: **ELISA, LFD, PCR, MS, or other**, at your earliest convenience. This will help us arrange a shipment of an appropriate quantity of our materials for you to test. Generally, we will provide one pouch of 5 g of the skim milk powder (MQA 092014) and blank (ground cookie MQA 082015), respectively, to each participant. This quantity should be sufficient for you to test the materials and return your results and suggestions to us AND the rest for your own use and research purposes. These first pouches of 5 g are **provided to you free of charge** and without any obligation to buy or test any additional quantities or other materials. Your provided results will help us improve the product description and might also reveal any unforeseen limitations of use of these materials. As this first trial is part of our research activities, we anticipate a publication of this study in a peer-reviewed journal as one of the study outcomes.

Instructions and deadlines:

Please find attached **two word documents with instructions** for the trial and designated fields for reporting the results. Please mind that one of the files gives examples on how to report the results and the other provides empty fields for your own use. Please use the file(s) to return your results. An expected deadline for submission of the results will be provided together with the material shipments, however we generally anticipate to receive your results within some 8-10 weeks after you received the materials. Please be prepared to receive the materials in early 2016 - we will try and arrange all shipments in January 2016.

Further materials and study participation:

The first trial test materials will be provided to you <u>free of charge</u>. We are planning to provide incurred materials with defined concentrations (e.g. 50, 10, 5, 0 mg/kg skim milk protein in cookie) in 2016. Currently we are working on the characterization of wheat flours for gluten free analysis and the preparation of further food allergen QC materials. These materials shall become available in the near future and can be purchased through MoniQA (special conditions for MoniQA members apply). If you are interested in becoming a MoniQA member and/or participating in one of MoniQA's task forces (1) Food Allergen Reference Materials, (2) Emerging issues for food safety and quality, or (3) Method validation and proficiency testing, please visit <u>www.moniqa.org</u>, or contact directly <u>moniqa@moniqa.org</u>.

Dr. Roland Ernest Poms Secretary General, MoniQA Association

16 December 2015