

QUALITY EVALUATION LABORATORY
Spices Board, Cochin 682025

TRAINING PROGRAMMES: 2018-19

Spices Board proposes to conduct the following training programmes in the analysis of Spices and Spice products during 2018-2019. The training programmes will be held in the Quality Evaluation Laboratory (NABL accredited under ISO/IEC 17025:2005 and ISO 9001 & 14001 :2015 certified) of the Board located at Sugandha Bhavan, N.H. By-Pass, P.B.No.2277, Palarivattom. P. O, Cochin- 682 025 on the dates specified against each programme.

The programme is open to candidates, mainly sponsored by spice export units registered with the Board (having registration with manufacturing facilities) and candidates from Private Laboratories & other Institutions. The training fee is Rs.12,980/-(Rs.11,000/- +18% as GST) per programme/participant.

The number of trainees in each programme will be maximum limited to SIX. The minimum qualification for the participant is graduation in Science with experience in Spice/Spice products analysis. Selection will be made based on the qualifications and experience. Preference will be give to the candidates sponsored by Spice export/Processing Units.

Trainees have to make their own arrangements for the travel and accommodation. Working lunch, tea & snacks will be provided during the training period.

The nomination in the prescribed form (attached) along with the training fee in the form of Demand Draft drawn in favour of Secretary, Spices Board, should reach Scientist- D & Head, Quality Evaluation Laboratory, Spices Board, Sugandha Bhavan, N.H. By-Pass, P.B.No.2277, Palarivattom. P.O, Cochin- 682 025, atleast 10 days prior to the commencement of the programme. Applications submitted along with the training fee (fee once fee paid is non-refundable) only will be considered for the selection of participants. For any more clarification please contact the undersigned.

K.R.K. MENON
SCIENTIST -D & HEAD

Receipt No : 190967/2018/QUALITY LAB

**QUALITY EVALUATION LABORATORY
Spices Board, Kochi.**

REGISTRATION FORM*

1. Training programme on analysis of Mycotoxins and illegal dyes in spices and spice products using HPLC & LCMS/MS: 12-16 November, 2018
2. Training programme on Microbiological analysis of spices/spice products using USFDABM: 26-30 November, 2018
3. Training Programme on GCMS/LCMS/MS analysis of Pesticide Residues in Spice & Spice Products: 03- 07 December, 2018
4. Training Programme on Physical & Chemical analysis of Spice/Spice Products : 10-14 December, 2018.

*Please indicate the programme of choice with ✓/mark

Name & Address of the unit/Institution and Regn. No. With the Spices Board: (if applicable) in block letters.		
City:	State:	Pin:
Tel. No:	Mob No:	E-mail:

Details of the participant		
Name:	Mob. No.	
Designation:		
Educational qualification:		
Nature of experience:		
Details of DD enclosed:		
Amount(Rs)	D.D.No. & Name of drawee Bank:	Date:

Separate Registration form should be send for each programme per participant. The duly filled in registration form along with the training fee of Rs.12,980/- in the form of DD drawn in favour of Secretary, Spices Board should reach the following address atleast 10 days before the commencement of each programme.

Scientist-D & Head
Quality Evaluation Laboratory
Spices Board
Palarivattom.P.O
Cochin- 682 025
Phone No: 0484-2349134
Email: qel.sb-ker@gov.in or krk.menon740@nic.in

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QUALITY EVALUATION LABORATORY SPICES BOARD, KOCHI		
Training Program on ANALYSIS OF MYCOTOXINS AND ILLEGAL DYES 12/11/2018 to 16/11/2018		
12/11/18		
10.00am-5.00pm	Opening session	
	Briefing on training materialk/general laoratory practices	
	Introduction to Quality systems and laboratory safety	
	General introdution to Mycotoxins and illegal dyes	
	Sample preparation, extraction for aflatoxin analysis, Clean up, concentration and HPLC analysis of Aflatoxins	
13/11/18		
10.00am-5.00pm	Setting up of Aflatoxin in HPLC	
	Introduction to HPLC	
	Aflatoxin data processing and calculations	
	Extraction of Ochratoxin A	
14/11/18		
10.00am-5.00pm	Clean up and setting up of Ochratoxin A in HPLC	
	Theory and basics of HPLC	
	Illegal dyes extraction, Setting up of illegal dyes in HPLC	
	Data procesing and calculation for illegal dyes analysis by HPLC	
15/11/18		
10.00am-5.00pm	Basics of LCMS/MS and Theory	
	Setting up of Illegal dyes in LCMS/MS	
	HPLC Trouble shooting	
	Data Processing and Calculation for illegal dyes analysis LCMS/MS	
16/11/18		
10.00am-5.00pm	Completion of Chromatograms and calculations	
	General discussions	
	Visit to other laboratories	
	Concluding session	

Lunch Break : 1.00pm to 1.30pm

Tea Break : 11.00 am & 3.00pm

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QUALITY EVALUATION LABORATORY SPICES BOARD, KOCHI.	
Training Program on MICROBIOLOGICAL ANALYSIS USING USFDABAM/AUTOMATED METHODS 26/11/2018 - 30/11/2018	
DAY	CONTENTS
Day 1 9.30am-5.00pm	Opening session Briefing on Quality Systems & Microbiological analysis of Spices. Presumptive MPN for <i>E.coli</i> & <i>Coliforms</i> (USFDA BAM Method)- <i>Practical & Demonstration</i>
Day 2 9.30am-5.00pm	VIDAS <i>Salmonella</i> assay & Tempo Yeast & Mould method- <i>Practical & Demonstration.</i>
Day 3 9.30am-5.00pm	Continue <i>Salmonella</i> assay using VIDAS method Demonstration & practical training on confirmed MPN – <i>E.coli</i> & <i>Coliforms</i> Sample preparation for Assurance GDS for <i>Salmonella</i> , VITEK 2 Compact & MALDI TOF .
Day 4 9.30am-5.00pm	<i>Salmonella</i> Advanced confirmation using Assurance GDS for <i>Salmonella</i> Demonstration & practical training for VITEK 2 Compact & MALDI TOF
Day 5 9.30am-5.00pm	Result reading of <i>E.coli</i> & <i>Coliforms</i> - confirmed MPN Results & Discussion on the analysis conducted. Lab tour and closing session

Lunch Break : 1.00pm to 1.30pm

Tea Break : 11.00 am & 3.00pm

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QUALITY EVALUATION LABORATORY SPICES BOARD, KOCHI.		
Training Program on ANALYSIS OF PESTICIDE RESIDUES 03/12/2018 to 07/12/2018		
03/12/18		
10.00am-5.00pm	Opening session	
	Briefing on training materialk/general laoratory practices	
	Introduction to Quality systems and laboratory safety	
	Sample preparation, extraction for OC and PY analysis, Clean up, concentration[PY]	
04/12/18		
10.00am-5.00pm	Basics of GC and chromatographic theory	
	OC analysis -Clean up and concentration	
	Briefing on instrumentation, technique and calculation	
	Analaysis of PY in GCMS/MS	
05/12/18		
10.00am-5.00pm	Sample preparation, extraction, clean up for OP	
	QA/QC programme on Pesticide analysis	
	Setting up for OC in GCMS/MS	
	Trouble shooting in instrumentation for PR	
06/12/18		
10.00am-5.00pm	Basics for LCMS/MS and GCMS/MS	
	Data processing and calculation for OC and PY	
	Setting up of OP in LCMS/MS, GCMS/MS and GC-FPD	
07/12/18		
10.00am-5.00pm	Data processing and calculations for OP and remaining PR analysis	
	General discussions	
	Visit to other laboratories	
	Concluding session	

Lunch Break : 1.00pm to 1.30pm

Tea Break : 11.00 am & 3.00pm

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QUALITY EVALUATION LABORATORY SPICES BOARD		
Training Program on PHYSICO-CHEMICAL ANALYSIS OF SPICES & SPICE PRODUCTS 10/12/2018 to 14/12/2018		
10/12/18		
10.00am-5.00pm	Opening session	
	Briefing of ISO systems general laboratory practices and safety aspects	
	Briefing and demonstration of sample preparation	
	Demonstration on ASTA cleanliness parameters.	
	Practical session on ASTA cleanliness parameters	
11/12/18		
10.00am-5.00pm	Demonstration and practical training on Moisture and volatile oil analysis of selected spices.	
	Demonstration and practical training on Total ash and starch analysis .	
12/12/18		
10.00am-5.00pm	Demonstration and practical training on Capsaicin analysis.	
	Demonstration and practical training on Sulphur dioxide analysis	
	Demonstration and practical training on acid insoluble ash analysis	
13/12/18		
10.00am-5.00pm	Practical training on HPLC Capsaicin quantification.	
	Demonstration and practical training on Piperine analysis.	
	Demonstration and practical training on colour value analysis.	
	Demonstration and practical training on Curcumin analysis.	
14/12/18		
10.00am-5.00pm	Demonstration and practical training on colour value analysis- continues	
	Demonstration and practical training on water activity analysis.	
	Visit to other laboratories.	
	Concluding session	

Lunch Break : 1.00pm to 1.30pm

Tea Break : 11.00 am & 3.00pm