QUALITY EVALUATION LABORATORY

Spices Board, Cochin 682 025

TRAINING PROGRAMMES: 2027

Spices Board proposes to conduct the following training programmes on the analysis of spices and spice products during the period from January to February 2027. The training programmes will be held at the Quality Evaluation Laboratory (NABL accredited under ISO/IEC 17025:2017) of the Board, located at Sugandha Bhavan, N.H. By-Pass, P.B.No.2277, Palarivattom. P.O., Cochin – 682 025.

The programme is intended for candidates sponsored by the spice industry, testing laboratories & other institutions. The number of participants in each programme will be limited to a maximum of six. The minimum qualification for the participant is a graduation in science with experience in food analysis. Selection will be made based on qualifications and experience. Preference will be given to the candidates sponsored by spice export/processing units.

Participants have to make their own arrangements for travel and accommodation. A working lunch will be provided during the training period. The schedule and training fee for the programs are specified against each programme given below.

The interested candidates can submit the nomination in the prescribed registration form (attached) to srilatha.cm@spicesboard.gov.in, within 10 days before the commencement of the programme. Selected candidates will be informed through email, along with the link for the payment. The candidates have to confirm their participation by arranging the required payment. The training fee, once paid, is non-refundable. However, if the cancellation or postponement of the program is from the Board's side, the training fee will be refunded or considered for the next program if agreed by the candidate.

SRILATHA C.M
SCIENTIST – C & QEL i/c

(*Hindi version follows*)

QUALITY EVALUATION LABORATORY
Spices Board, Cochin
REGISTRATION FORM FOR TRAINING PROGRAMME

1	**QEL-QP & CP 2/26-27** Training program on Quality Parameters – Instrument based chemical parameters analysis	04th to 06th January 2027.	☐
2	**QEL-AT-1/26-27** Training programme on Aflatoxin analysis	19th and 20th January 2027.	☐
3	**QEL-SD-1/26-27** Training programme on Sudan & Synthetic Dyes analysis	27th and 28th January 2027.	☐
4	**QEL-EO-2/26-27** Training programme on Ethylene oxide analysis in spice and spice products	02nd and 03rd February 2027	☐
5	**QEL-PR-1/26-27** Training programme on Pesticide Residue analysis	09th to 11th February 2027.	☐
6	**QEL-MB-1/26-27** Training programme on Salmonella analysis using conventional and automated methods	16th to 18th February 2027.	☐
7	**QEL-QP & CP-1/26-27** Training programme on Quality Parameters- physical & other chemical parameters analysis	23rd to 25th February 2027.	☐

Note: Please indicate the programme of choice with ✓ mark

Name and Address of the Unit/Institution:		
Registration number with Spices Board (If applicable):		
City:	**State:**	**Pin:**
Tel No.:	**Mob.No.:**	**E-mail:**
Details of the participant		
Name: Designation: Educational Qualification: Nature of experience:		

Separate registration form should be used for each programme per participant. The duly filled-in registration form should be sent via e-mail or by post to the following address at least 10 days before the commencement of each programme. (*Note: Payment of the training fee may please be remitted online to Board's Bank Account through payment link provided by Board to the candidates selected for the training*)

Scientist C and QEL I/c

Quality Evaluation Laboratory, Spices Board
Palarivattom P.O, Cochin – 682025
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QEL-QP & CP-2/26-27- Quality Parameters – Instrument based chemical parameters analysis Duration 3 days Training Fee Rs 7500 + 18% GST = Rs 8850/-	
Day 1	Opening session
	Introductions to QEL activities
	Brief on MoA
	Sample preparation
	Color value analyses extraction
Day 2	UV-Vis Spectrometer and its principle
	HPLC analysis of capsaicin.
	Color value analyses
	Curcumin extraction & analysis.
Day 3	HPLC and its principle
	Method validation
	Curcumin analyses
	Piperine analyses
	Discussion and closing

QEL-AT-1/26-27 **Training programme on Aflatoxin analysis** Duration 2 days Training Fee Rs 5000 + 18% GST = Rs 5900/-	
Day 1	Opening session.
	Introduction to QEL Activities Analyte/MoA & HPLC-FD technique
	Extraction
Day 2	Validation and QA/QC
	Instrument analysis and data processing
	Discussions and closing

QEL-SD-1/26-27 **Training programme on Sudan & Synthetic Dyes analysis** Duration 2 days Training Fee Rs 5000 + 18% GST = Rs 5900/-	
Day 1	Opening session
	Introduction to QEL Activities

	Analyte/MoA & HPLC-FD technique
	Extraction
Day 2	Validation and QA/QC
	Instrument analysis and data processing
	Discussions and closing

QEL-EO-2/26-27 **Training programme on Ethylene oxide analysis in spice and spice products** Duration 2 days Training Fee Rs 5000 + 18% GST = Rs 5900/-	
Day 1	Opening session
	Introduction to QEL Activities
	Analyte/MoA & HPLC-FD technique
	Extraction
Day 2	Validation and QA/QC
	Instrument analysis and data processing
	Discussions and closing

QEL-PR-1/26-27 **Training programme on Pesticide Residue analysis** Duration 3 days Training Fee Rs 7500 + 18% GST = Rs 8850/-	
Day 1	Opening session
	Introduction to QEL Activities
	Analyte/MoA & QuEChERS Extraction
	Validation and QA/QC
	Extraction for GC-Ms/MS Analysis
Day 2	GC and GC-MS/MS Theory
	GC-MS/MS Data Processing & Extraction for LC-MS/MS Analysis
Day 3	LC and LC-MS/MS Theory
	LC-MS/MS Data Processing
	Discussions and closing

QEL-MB-1/26-27 -Training on Salmonella analysis using conventional and automated methods Duration 3 days Training Fee Rs 7500 + 18% GST = Rs 8850/-	
Day 1	Opening session
	Introduction to QEL Activities.
	Salmonella analysis in spices (Method- AOAC OM 2011.03) – Introduction.
	Salmonella analysis in spices – by AOAC OM 2011.03 – *Practicals*
	VITEK analysis – An introduction.
	Sample preparation for VITEK analysis.
	Use of RT-PCR in *Salmonella* analysis.
Day 2	*Salmonella analysis by AOAC OM 2011.03 - Practicals Contd.*
	VIDAS Analysis – Introduction.
	Vitek Analysis – *Practicals*
	MALDI-TOF Analysis – Introduction.
	Analysis using MALDI-TOF
Day 3	*Salmonella* analysis by AOAC OM 2011.03 - *Practicals Contd.*
	VITEK results – Observation
	Introduction to method verification, uncertainty measurement, PT/ILC programme.
	VIDAS Analysis – Results/ Discussion
	Closing meeting

QEL-QP & CP-1/26-27 **Quality Parameters physical & Chemical Parameters** Duration 3 days Training Fee Rs 7500 + 18% GST = Rs 8850/-	
Day 1	Opening session
	Introductions to QEL activities
	Brief on MoA
	Sample preparation
	Color value analyses
	Analysis of ash content
Day 2	Physical analysis extraneous matter.

	Bulk density etc.
	Moisture and Volatile oil analyses
Day 3	Analysis of acid insoluble ash.
	Discussion and closing