

QUALITY EVALUATION LABORATORY
Spices Board, Cochin-682 025.

TRAINING PROGRAMMES : 2009-10

Spices Board proposes to conduct the following training programmes on analysis of spices and spice products during 2009-2010:

1. Training programme on analysis of Physical & Chemical Parameters in spices and spice products: 5 – 9 October 2009.
2. Training programme on analysis of Mycotoxins and illegal dyes in spices and spice products using HPLC and LCMS/MS: 26 – 30 October 2009.
3. Training programme on analysis of Pesticide Residues in spices and spice products using Gas Chromatography : 9 – 13 November 2009.
4. Training programme on Microbiological analysis in spices and spice products – 7 – 11 December 2009.

The training programmes will be held in the Quality Evaluation Laboratory (NABL accredited under ISO/IEC 17025 and ISO 9001:2000 & ISO 14001 certified by British Standards Institution, U.K.) of the Board, Sugandha Bhavan, N.H.By-pass, P.B.No.2277, Palarivattom P.O. Cochin-682 025 on the dates specified against each programme (course content enclosed). The programme is open to candidates 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.5,515/- (Rs. 5000/- +10.3% as service Tax & Edu. Cess) per programme/participant.

The number of trainees in each programme will be maximum limited to eight. The minimum qualification for the participant is graduation in Science with experience in the field. Selection will be made based on the qualification and experience. Preference will be given to the candidates sponsored by spice export units. Trainees have to make their own arrangements for travel and accommodation. However, 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 **"The Senior Scientist(QC) & Head, Quality Evaluation Laboratory, Spices Board, Kochi-682 025" by 25th September 2009**. Applications submitted along with the training fee (fees once paid is non-refundable) only will be considered for selection of participants. The programme details are also attached.

SR.SCIENTIST(QC)

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REGISTRATION FORM

~~☒~~ Training programme on analysis of Physical & Chemical Parameters in spices and spice products: 5 – 9 October 2009.

~~☒~~ Training programme on analysis of Mycotoxins and illegal dyes in spices and spice products using HPLC and LCMS/MS: 26 – 30 October 2009.

~~☒~~ Training programme on analysis of Pesticide Residues in spices and spice products using Gas Chromatography : 9 – 13 November 2009.

~~☒~~ Training programme on Microbiological analysis in spices and spice products – 7 – 11 December 2009.

Name &Address of the unit/Institution :		
Regn.No. with the Spices Board :		
City:	State:	Pin:
Tel:	Fax:	E.mail:

Details of the participant:		
A. Name	:	
B. Designation	:	
C. Educational qualification	:	
D. Nature of experience	:	
E. Details of DD enclosed:		
D.D.No.	Bank:	Date:

Separate Registration form should be used for each programme for each participant. The duly filled in registration form along with the training fee of Rs.5515/-in the form of DD drawn in favour of Secretary, Spices Board should reach the following address on or before **25th September 2009.**

Sr.Scientist(QC) & Head, Quality Evaluation Laboratory

Spices Board, Palarivattom P.O. ,Cochin-682 025

Fax No.0484-2331213, 2331429, 2334429;

Email: geul@indianspices.com/ sbqelkochi@gmail.com

?? Please indicate the programme with ? mark.

Course Content Details

1. Training Programme on physical and chemical analysis of spices/ spice products: 24- 28 November 2008.

- ?? Analysis of Moisture, Volatile oil and water activity
- ?? Analysis of Total ash and Acid insoluble ash
- ?? Colour Value in Chillies by ASTA method
- ?? Starch content in spices
- ?? Curcumin content in turmeric by ASTA method
- ?? Piperine in Black pepper by ASTA method.
- ?? Capsaicin Analysis by HPLC method.

2. Training programme on HPLC analysis of aflatoxin and the illegal dye contaminants in chillies / chilli products: 17 – 21 November 2008.

~~///~~ Analysis of Aflatoxins in spices and spice products using immunoaffinity column clean up followed by HPLC analysis with post column derivatization and Fluorescence Detection & demonstration on Ochratoxin Analysis.

~~///~~ Analysis of Sudan and other illegal dyes using LCMS/ MS.

3. Training programme on microbiological analysis of spices/spice products: 3 – 7 November 2008.

- o Yeast and Mould
- o Salmonella (Practical training & demonstration on Laboratory Automated system)
- o Total Plate Count
- o E. coli, Coliforms, Enterobacteriaceae
- o Demonstration on the analysis of other major pathogens are also arranged.

4. Training programme on GC Analysis of Spices and spice products: 1– 5 December 2008.

~~///~~ Analysis of Organochlorine, Organophosphorus and Pyrethroid residues in spices and spice products using GC and confirmation using GCMS/MS.
