

**The following training programme have been postponed .The revised date is given below**

**1. Training programme on GC, GCMS/MS and LCMS/MS (“Q” Trap) analysis of Pesticide residues in spices and spice products: 8-12<sup>th</sup> January 2018 \***

**Course content**

<i>Introduction to Quality Systems and Laboratory Safety with respect to Residue analysis</i>
<i>General introduction to Pesticide Residue Analysis</i>
<i>Sample preparation and extraction for OC and PY Analysis</i>
<i>Basics of Gas Chromatography focusing on GC theory</i>
<i>Clean-up of OC and PY Analysis</i>
<i>OP Extraction and Clean-up</i>
<i>QA/QC measures on Pesticide Residue Analysis</i>
<i>Introduction to LC-MS/MS</i>
<i>OP Extraction - LC-MS/MS</i>

**2. Training programme on microbiological analysis of spices/spice products: 29<sup>th</sup> Jan-2<sup>nd</sup> Feb,2018\***

**Course content**

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*Introduction to Quality Systems and Laboratory Safety with respect to Microbiological analysis*

<b>Day</b>	<b>Contents</b>
Day 1	Briefing on Quality systems & Microbiological analysis of Spices . Sample preparation for Aerobic count & Yeast & Mould- automated enumeration
Day 2	Sample preparation for VIDAS Salmonella assay. Sample preparation for Total Coliforms, E.coli, Bacillus cereus, Staphylococcus aureus - automated enumeration Continue analysis for Aerobic count by Tempo TVC method
Day 3	Continue analysis for Yeast & Mould, Total Coliforms, E.coli, Bacillus cereus, Staphylococcus aureus by TEMPO method Sample preparation for Vitek 2 Compact Continue Salmonella assay using VIDAS

Day 4	Sample preparation and analysis using MALDI TOF Continue biochemical characterization using Vitek 2 Compact
Day 5	Demonstration on Salmonella isolation using other rapid methods.

**QUALITY EVALUATION LABORATORY**  
Spices Board, Cochin-682 025.

REGISTRATION FORM

1. [ ] *Training programme on GC /GCMS/MS/ LCMS/MS with Q Trap analysis of Pesticide residues in spices and spice products: 8-12<sup>th</sup> January 2018 \**

2. [ ] *Training programme on microbiological analysis of spices/spice products: 29<sup>th</sup> Jan-2<sup>nd</sup> Feb,2018\**

\*Please indicate the programme with of choice  mark.

<b>Name &amp;Address of the unit/Institution :</b>		
<b>Regn.No. With the Spices Board :</b> (if applicable)		
<b>City:</b>	<b>State:</b>	<b>Pin:</b>
<b>Tel:</b>	<b>Mob No:</b>	<b>E-mail:</b>

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

*Separate Registration form should be used for each programme per participant. The duly filled in registration form along with the training fee of Rs.12980/ 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.*

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