QUALITY EVALUATION LABORATORY Spices Board, Mumbai - 400710.

TRAINING PROGRAMMES: 2017-18

Spices Board is conducting training programmes on the **analysis of spices and spice products** at its Quality Evaluation Laboratory at various centres. During 2017-18, Quality Evaluation Laboratory(NABL accredited under ISO/IEC 17025:2005), EL – 184, TTC Industrial Area, MIDC, Mahape – 400710, Navi Mumbai, will be conducting two training programmes, which will be held as per the program schedule given below.

The programme is open to candidates, mainly working in 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% GST) per programme per 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 working in spice export units.

Trainees have to make their own arrangements for food, travel and accommodation. However Tea and snacks will be arranged 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 'C' & Lab In-charge, Quality Evaluation Laboratory, Spices Board, EL – 184, TTC Industrial Area, MIDC, Mahape – 400710, Navi Mumbai, within 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.**

> K R K Menon SCIENTIST D & HEAD

1. Training programme on analysis of Mycotoxins and illegal dyes in spices and spice-products using HPLC & LCMS/MS: 10-13 October 2017

Course content

2. Training programme on microbiological analysis of spices/spice products: 23-27 October 2017

Course content

Briefing on Quality systems and microbiological analysis of Spices.

Introduction to automated instruments for microbiology analysis -VIDAS, TEMPO, VITEK2COMPACT, RT-PCR & MALDI-TOF

Analysis of Aerobic Plate count, Yeast and mould, Coliforms and E.coli using TEMPO.

Salmonella analysis by VIDAS

Salmonella analysis by RT-PCR(Genetic detection system)

Identification of bacterial pathogen by using VITEK 2 COMPACT

Identification of bacteria by using MALDI-TOF

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REGISTRATION FORM

- 1. [] Training programme on analysis of Mycotoxins and illegal dyes in spices and spice-products using HPLC & LCMS/MS: 10-13th October 2017
- [] Training programme on microbiological analysis of spices/spice products: 23-27th October 2017

Name & Address of the Unit/Insti tution Regn. No. with Spices Board (If applicabl e)	:	
Ćity:	State:	Pin:
Tel:	Mob No.	E-mail
A. Name	:	Details of the participant
B. Designati on	:	
C. Educatio nal Qualificat ion	:	
D. Nature of experienc e	:	
E. Details	:	

*Please indicate the programme with $\sqrt{}$ mark.

of DD enclosed DD No. Bank:

Date:

Note: 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 program .

Scientist 'C' & Lab In-charge, Quality Evaluation Laboratory Spices Board, EL- 184, TTC Industrial Area, MIDC, Mahape – 400710, Navi Mumbai Phone No.0222 – 7630037 Email: <u>sbgelmumbai@gmail.com</u>