

**गुणवत्ता मूल्यांकन प्रयोगशाला**  
**स्पाइसेस बोर्ड, कोचीन- 682 025**  
**प्रशिक्षण कार्यक्रम – 2018-19**

**प्रशिक्षण कार्यक्रम – 2018-19**

स्पाइसेस बोर्ड वर्ष 2018-19 के दौरान मसाले व मसाले उत्पत्तियों के विश्लेषण में निम्नलिखित प्रशिक्षण कार्यक्रमों के आयोजन का प्रस्ताव रखता है। ये प्रशिक्षण कार्यक्रम, प्रत्येक कार्यक्रम के लिए निर्धारित तारीख को सुगन्ध भवन, एन.एच.बै पास, पी.बी.नं. 2277, पालारिवट्टम पी.ओ. , कोचीन-682025 में स्थित बोर्ड की गुणवत्ता मूल्यांकन प्रयोगशाला (आई एस ओ/आई ई सी 17025:2005 के अधीन एन ए बी एल प्रत्यायित) में चलाए जाएंगे।

यह कार्यक्रम, खासकर, बोर्ड के साथ रजिस्ट्रीकृत मसाला निर्यात इकाइयों द्वारा प्रायोजित उम्मीदवारों के लिए तथा निजी प्रयोगशालाओं एवं अन्य संस्थाओं के उम्मीदवारों के लिए चलाया जाता है। प्रशिक्षण शुल्क 12,980/- रुपए (11,000/- रुपए +18% जी एस टी) प्रति कार्यक्रम/प्रतिभागी होगा।

प्रत्येक कार्यक्रम के लिए सीमित प्रशिक्षुओं की अधिकतम संख्या छह है। प्रतिभागी के लिए न्यूनतम योग्यता मसाला/मसाले उत्पाद विश्लेषण में अनुभव के साथ स्नातक है। योग्यता तथा अनुभव के आधार पर चयन किया जाएगा। मसाला निर्यात/प्रसंस्करण इकाइयों द्वारा प्रायोजित प्रतिभागियों को तरजीह दी जाएगी।

यात्रा व आवास का प्रबंध, प्रशिक्षुओं को खुद ही करना होगा। वैसे, प्रशिक्षण अवधि के दौरान मध्याह्न भोजन, चाय व जल-पान प्रदान किए जाएंगे।

सचिव, स्पाइसेस बोर्ड के नाम पर आहरित डिमांड ड्रैफ्ट के रूप में प्रशिक्षण शुल्क के साथ निर्धारित प्रपत्र (संलग्न) में नामांकन वैज्ञानिक – डी व प्रमुख, गुणवत्ता मूल्यांकन प्रयोगशाला, स्पाइसेस बोर्ड, सुगन्ध भवन, एन.एच.बै पास, पी.बी.नं. 2277, पालारिवट्टम पी.ओ., कोचीन-682025 के पते पर कार्यक्रम शुरू होने के 10 दिन पहले प्राप्त होना चाहिए। प्रतिभागियों के चयन के लिए प्रशिक्षण शुल्क(एक बार भुगतान किए जाने पर शुल्क अप्रतिदेय होगा) के साथ प्रस्तुत आवेदन पर ही विचार किया जाएगा। कोई भी अधिक जानकारी के लिए अधोहस्ताक्षरी से संपर्क करें।

**के.आर.के. मेनोन**

**वैज्ञानिक – डी व प्रमुख**

QUALITY EVALUATION LABORATORY  
Spices Board,cochin

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

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Name & Address of  
the unit/Institution:

Regn.No. With  
the Spices Board:  
(if applicable)

City:

State:

Pin:

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Tel. No:

Mob No:

E-mail:  
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Details of the participant  
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A. Name:

B. Designation:

C. Educational qualification:

D. Nature of experience:

E. Details of DD enclosed: D.D.No.                      Name of Drawee Bank:                      Date:  
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Separate Registration form should be used 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: [sbgel@indianspices.com](mailto:sbgel@indianspices.com)  
Email: [krk.menon740@nic.in](mailto:krk.menon740@nic.in)

**QUALITY EVALUATION LABORATORY  
SPICES BOARD**

**Training Program on  
ANALYSIS OF MYCOTOXINS AND ILLEGAL DYES  
12/11/2018 to 16/11/2018**

<b>12/11/18</b>		
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	
<b>13/11/18</b>		
10.00am-5.00pm	Setting up of Aflatoxin in HPLC	
	Introduction to HPLC	
	Aflatoxin data processing and calculations	
	Extraction of Ochratoxin A	
<b>14/11/18</b>		
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	
<b>15/11/18</b>		
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	
<b>16/11/18</b>		
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

**TRAINING SCHEDULE ON MICROBIOLOGICAL ANALYSIS OF SPICES/SPICE  
PRODUCTS USING USFDABAM/AUTOMATED METHODS - 26/11/2018 -  
30/11/2018**

DAY	CONTENTS
Day 1 (9.30 AM to 5.00PM)	Briefing on Quality Systems & Microbiological analysis of Spices.  Presumptive MPN for <i>E.coli</i> & <i>Coliforms</i> (USFDA BAM Method)- <i>Practical &amp; Demonstration</i>
Day 2 (9.30 AM to 5.00PM)	VIDAS <i>Salmonella</i> assay & Tempo Yeast & Mould method- <i>Practical &amp; Demonstration.</i>
Day 3 (9.30 AM to 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 (9.30 AM to 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 (9.30 AM to 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

**QUALITY EVALUATION LABORATORY  
SPICES BOARD**

**Training Program on  
ANALYSIS OF PESTICIDE RESIDUES  
03/12/2018 to 07/12/2018**

<b>03/12/18</b>		
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]	
<b>04/12/18</b>		
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	
<b>05/12/18</b>		
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	
<b>06/12/18</b>		
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	
<b>07/12/18</b>		
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

**QUALITY EVALUATION LABORATORY  
SPICES BOARD**

**Training Program on  
PHYSICO-CHEMICAL ANALYSIS OF SPICES & SPICE PRODUCTS  
10/12/2018 to 14/12/2018**

<b>10/12/18</b>		
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	
<b>11/12/18</b>		
10.00am-5.00pm	Demonstration and practical <a href="#">0032</a> training on Moisture and volatile oil analysis of selected spices.	
	Demonstration and practical training on Total ash and starch analysis .	
<b>12/12/18</b>		
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	
<b>13/12/18</b>		
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.	
<b>14/12/18</b>		
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