QUALITY EVALUATION LABORATORY

Spices Board, Cochin 682 025

TRAINING PROGRAMMES: 2026

Spices Board proposes to conduct the following training programmes on the analysis of spices and spice products during 2026. 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 below.

The interested candidates can submit the nomination in the prescribed registration form (attached) to srilatha.cm@nic.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

1 QEL-AT-1/25-26			19 th and 20 th January 2026.	
	Training programme on Aflatoxins analysis			
2	QEL-SD-1/25-26		21 st and 22 nd January 2026.	
	Training programme or	n Sudan & Syn. Dyes		
3	QEL-EO-2/25-26		02 nd and 03 rd February 2026	
	Ethylene oxide in spice	e and spice products		
4	QEL-PR-1/25-26		04 th to 06 th February 2026.	
	Training programme or	n Pesticide Residue		
5 QEL-MB-1/25-26		09 th to 11 th February 2026.		
	Microbiology Paramete	ers		
6	QEL-QP & CP-1/25-2	26	17 th to 19 th February 2026.	
	Quality Parameters phy	ysical & Chemical Parameters		
7	QEL-QP & CP 2/25-2	6	23 rd to 25 th February 2026.	
		nstrument based chemical		
	parameters			
•••••	e: Please indicate the p me and Address of the	orogramme of choice with ✓ m Unit/Institution:	ark	••••••
Re	gistration number with	Spices Board (If applicable):		
City: State:		State:	Pin:	
Tel No.:		Mob.No.:	E-mail:	
De	tails of the participant			
Na	me:			
Designation:				

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

Nature of experience:

Quality Evaluation Laboratory, Spices Board

Palarivattom P.O, Cochin – 682025 Phone No.: 0484-2333610-16

e-mail: <u>clerkasst.qel-sb@govcontractor.in</u>

e-mail: srilatha.cm@nic.in

QEL-AT-1/25-26 Training programme on Aflatoxins 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
	Validation and QA/QC
Day 2	Instrument analysis and data processing
	Discussions and closing

QEL-SD-1/25-26 Training programme on Sudan & Syn. Dyes Duration 2 days Training Fee Rs 5000 + 18% GST = Rs 5900/-	
	Opening session
D 1	Introduction to QEL Activities
Day 1	Analyte/MoA & HPLC-FD technique
	Extraction
	Validation and QA/QC
Day 2	Instrument analysis and data processing
	Discussions and closing

QEL-EO-2/25-26 Ethylene oxide in spice and spice products Duration 2 days Training Fee Rs 5000 + 18% GST = Rs 5900/-	
	Opening session
D 1	Introduction to QEL Activities
Day 1	Analyte/MoA & HPLC-FD technique
	Extraction
	Validation and QA/QC
Day 2	Instrument analysis and data processing
	Discussions and closing

QEL-PR-1/25-26 Training programme on Pesticide Residue Duration 3 days Training Fee Rs 7500 + 18% GST = Rs 8850/-	
	Opening session
	Introduction to QEL Activities
Day 1	Analyte/MoA & QuEChERS Extraction
	Validation and QA/QC
	Extraction for GC-Ms/MS Analysis
Б. 0	GC and GC-MS/MS Theory
Day 2	GC-MS/MS Data Processing & Extraction for LC-MS/MS Analysis
	LC and LC-MS/MS Theory
Day 3	LC-MS/MS Data Processing
	Discussions and closing

QEL-MB-1/25-26			
	Microbiology Parameters		
	Duration 3 days		
	Training Fee Rs 7500 + 18% GST = Rs 8850/-		
	Opening session		
	Introduction to QEL Activities.		
	Salmonella analysis in spices (Method- AOAC OM 2011.03) – Introduction.		
Day 1	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.		
	Salmonella analysis by AOAC OM 2011.03 - Practicals Contd.		
	VIDAS Analysis – Introduction.		
Day 2	Vitek Analysis – Practicals		
	MALDI-TOF Analysis – Introduction.		
	Analysis using MALDI-TOF		
	Salmonella analysis by AOAC OM 2011.03 - Practicals Contd.		
	VITEK results – Observation		
Day 3	Introduction to method verification, uncertainty measurement, PT/ILC programme.		
	VIDAS Analysis – Results/ Discussion		
	Closing meeting		

QEL-QP & CP-1/25-26 Quality Parameters physical & Chemical Parameters	
	Duration 3 days Training Fee Rs 7500 + 18% GST = Rs 8850/-
	Opening session
	Introductions to QEL activities
- ·	Brief on MoA
Day 1	Sample preparation
	Color value analyses
	Analysis of ash content
	Physical analysis extraneous matter.
Day 2	Bulk density etc.
	Moisture and Volatile oil analyses
	Analysis of acid insoluble ash.
Day 3	Discussion and closing

QEL-QP & CP-2/25-26 Quality Parameters – Instrument based chemical parameters Duration 3 days Training Fee Rs 7500 + 18% GST = Rs 8850/-	
	Opening session
	Introductions to QEL activities
Day 1	Brief on MoA
	Sample preparation
	Color value analyses extraction
	UV-Vis Spectrometer and its principle
D 3	HPLC analysis of capsaicin.
Day 2	Color value analyses
	Curcumin extraction & analysis.
	HPLC and its principle
	Method validation
Day 3	Curcumin analyses
	Piperin analyses
	Discussion and closing