

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 Training programme on Aflatoxins analysis	19 th and 20 th January 2026.	☐
2	QEL-SD-1/25-26 Training programme on Sudan & Syn. Dyes	21 st and 22 nd January 2026.	☐
3	QEL-EO-2/25-26 Ethylene oxide in spice and spice products	02 nd and 03 rd February 2026	☐
4	QEL-PR-1/25-26 Training programme on Pesticide Residue	04 th to 06 th February 2026.	☐
5	QEL-MB-1/25-26 Microbiology Parameters	09 th to 11 th February 2026.	☐
6	QEL-QP & CP-1/25-26 Quality Parameters physical & Chemical Parameters	17 th to 19 th February 2026.	☐
7	QEL-QP & CP 2/25-26 Quality Parameters – Instrument based chemical parameters	23 rd to 25 th February 2026.	☐

Note: Please indicate the programme of choice with ✓ mark

Name and Address of the Unit/Institution:		
Registration number with Spices Board (If applicable):		
City:	State:	Pin:
Tel No.:	Mob.No.:	E-mail:
Details of the participant		
Name:		
Designation:		
Educational Qualification:		
Nature of experience:		

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
Quality Evaluation Laboratory, Spices Board
Palarivattom P.O, Cochin – 682025
Phone No.: 0484-2333610-16
e-mail: clerkasst.qel-sb@govcontractor.in
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
Day 2	Validation and QA/QC
	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/-	
Day 1	Opening session
	Introduction to QEL Activities
	Analyte/MoA & HPLC-FD technique
	Extraction
Day 2	Validation and QA/QC
	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/-	
Day 1	Opening session
	Introduction to QEL Activities
	Analyte/MoA & HPLC-FD technique
	Extraction
Day 2	Validation and QA/QC
	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/-	
Day 1	Opening session
	Introduction to QEL Activities
	Analyte/MoA & QuEChERS Extraction
	Validation and QA/QC
	Extraction for GC-MS/MS Analysis
Day 2	GC and GC-MS/MS Theory
	GC-MS/MS Data Processing & Extraction for LC-MS/MS Analysis
Day 3	LC and LC-MS/MS Theory
	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/-	
Day 1	Opening session
	Introduction to QEL Activities.
	<i>Salmonella</i> analysis in spices (Method- AOAC OM 2011.03) – Introduction.
	<i>Salmonella</i> analysis in spices – by AOAC OM 2011.03 – <i>Practicals</i>
	<i>VITEK</i> analysis – <i>An introduction.</i>
	Sample preparation for VITEK analysis.
	Use of RT-PCR in <i>Salmonella</i> analysis.
Day 2	<i>Salmonella</i> analysis by AOAC OM 2011.03 - <i>Practicals Contd.</i>
	VIDAS Analysis – Introduction.
	Vitek Analysis – <i>Practicals</i>
	MALDI-TOF Analysis – Introduction.
	Analysis using MALDI-TOF
Day 3	<i>Salmonella</i> analysis by AOAC OM 2011.03 - <i>Practicals Contd.</i>
	VITEK results – Observation
	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/-

Day 1	Opening session
	Introductions to QEL activities
	Brief on MoA
	Sample preparation
	Color value analyses
	Analysis of ash content
Day 2	Physical analysis extraneous matter.
	Bulk density etc.
	Moisture and Volatile oil analyses
Day 3	Analysis of acid insoluble ash.
	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/-

Day 1	Opening session
	Introductions to QEL activities
	Brief on MoA
	Sample preparation
	Color value analyses extraction
Day 2	UV-Vis Spectrometer and its principle
	HPLC analysis of capsaicin.
	Color value analyses
	Curcumin extraction & analysis.
Day 3	HPLC and its principle
	Method validation
	Curcumin analyses
	Piperin analyses
	Discussion and closing