

QUALITY EVALUATION LABORATORY

Spices Board, Narela, Delhi – 110 040

TRAINING PROGRAMMES: 2017-18

Spices Board proposes to conduct the following training programmes on the analysis of spices and spice products during 2017-2018. The training programmes will be held in the Quality Evaluation Laboratory (NABL accredited under ISO/IEC 17025:2005) of the Board located at Sector A-7, Plot No.5, Narela, Delhi – 110 040 on the dates specified against each programme.

The programme is open to candidates, mainly sponsored by 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% as GST) per programme/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 spice/spice products analysis. Selection will be made based on the qualification and experience. Preference will be given to the candidates sponsored by spice export/processing units.

Trainees have to make their own arrangements for the travel and accommodation. However, working lunch, tea & snacks will be provided 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, Quality Evaluation Laboratory, Spices Board, Sector A-7, Plot No. 5, Narela, Delhi-110 040 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 & LC MS/MS

13th – 17th November 2017 (5 Days)

Course content

- I . Introduction to Quality Systems and Laboratory Safety with respect to Residue analysis
- II. General introduction to Mycotoxins and Illegal dyes
- III. Sample preparation and extraction for Mycotoxins
- IV. Basics of Chromatography focusing on HPLC
- V. Clean-up of Mycotoxins
- VI. Sample preparation and extraction for Illegal Dyes
- VII. Basics of mass spectrometry
- VIII. Introduction to LC-MS/MS
- IX. Demonstration of Analysis of samples by LC-MS/MS

2. Training programme on Microbiological analysis of spices/spice products

20th – 24th November 2017 (5 days)

Course content

- I. Introduction to Quality Systems and Laboratory Safety with respect to Microbiological analysis.
- II. Automated enumeration using TEMPO for Aerobic count, Yeast and Mould Count, Total Coliforms, *Escherichia coli*, and *Staphylococcus aureus*.
- III. Assay of Salmonella using VIDAS.
- IV. Biochemical characterization of bacteria and yeast using Vitek 2 Compact.
- V. Assay of Salmonella using GDS PIPETMAX.

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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: 13-17 November, 2017
2. [] Training programme on Microbiological analysis of spices/spice products: 20-24 November, 2017

*Please indicate the programme of choice with √ mark

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

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

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 at least 10 days before the commencement of each programme.

Scientist-‘C’,
Spices Board,
Quality Evaluation Laboratory,
Sector A-7, Plot No.5,
Narela, Delhi – 110 040
Email: sbqelnarela@gmail.com
[Mob no. 7200313143](tel:7200313143)