Adulteration

Adulteration of food commonly de4fined as the addition or subtraction of any substance to or from food , so that the natural composition and quality of food substance is affected .

Adulteration is either intentional by either removing substances to food or altering the existing natural properties of food knowingly

Unintentional adulteration is usually attributed to ignorance carelessness or lack of facilities for maintaining food quality .

Incidental contamination during the period of growth , harvesting , storage , processing , transport and distribution of food are also considered.

Alduterrant means any material swhich is or could be employed for making the food unsafe or sub- standard or mis branded or containing extraneous matter .

Food is declared adulterated if ;

A substances is added which depreciates or injuriously affects it.

Cheaper or inferior substances are substituted wholly or in part .

Any valuable or necessary constituent has been wholly or in part abstracted .

It is an imitation

It is coloured or otherwise treatdd , to improve its appearance or if it contains any added substances injurious to health .

For whatever reason its quality is below the standard .

Adulterated food is dangerous because it may be toxic and can affect health amd it could deprive nutreints essential for proper growth and development .

Some adulterants in common food

Majority of adulterants used by the shopkeepers are cheap substitutes easily available .

for example adulterants in fats , oils and butter are paraffin wax, castor oil and hydrocarbons .Red chili powder is mixed with brick powder , turmeric powder is mixed with yellow lead salts and pepper is mixed with died papaya seeds. Sim illarly sugar is contaminated with washing soda and other insoluble subastances , milk is adulterated with starch, argemone oil is used to adulterate mustard oil, Vanaspati ghee is mixed with deshi ghee , beson is mixed with khesari dal etc. these types of adulterants make food stuff inferior.

impact of adulterants

everyday we hear and watch live on television sets how the food items are being adulterated and this spurious unhygienic and harmful food is entering our houses we have seemed how milk products are being made from urea and soap other harmful chemicals . we all know that vegetables are being given injections to make them grow faster and overnight . the other day we saw how steroids were being injected to chickens to make them into a hen in a very short span of time . we have also come across evidence as how the fruits are being ripened with the use of harmful chemicals . adulteration of food causes several health problems in humans . some of the health hazards include stomach ache , body ache , paralysis , anaemia and increase in tumours , pathological lessons in vital organs , abnormalitie of skin and eyes .Hence food adulteration should be given great importance due to its effect in the health significance of the public . the people are suffering from heart disease , kidney failure , skin disease , asthma and other chronic diseases. The people are helpless victims of this adulteration industry running in full swing and unchecked.

different chemical tests for detection of adultgerants

food adulteration has now become a burning problem . the adulterants used are so similar to natural foodstuffs that it becomes very difficult for a common man to detect them . a few simple tests can be done to detect adulterants found in common foodstuffs .

METAIL YELLOW IN PULSES

SHAKE 5 GRAMS OF THE SUSPECTED PULSES WITH 5 ML OF WATER . ADD A FEW DROPS OF HYDROCHLORIC ACID A PINK COLOUR SHOWS THE PRESSURE OF METANIL YELLOW