FOOD ADULTERATION
WHAT IS ADULTERATION?

- Addition, substitution or removal of substances.
- Diversely affect the natural quality of food.
WHAT IS ADULTERATION?

- Very common practice in many northern and eastern countries.
- 50% of marketed products available in the market are adulterated.
PURPOSE

➢ For extracting out the profit
➢ For fulfilling the demand
➢ For appropriate supply
➢ To made it inferior in quality
➢ For off season and off region supply
TYPES

• INCIDENTAL
  ➢ Occurs unknowingly due to some environmental effect.
  ➢ This can be due to ignorance, negligence and lack of proper facilities.

• INTENTIONAL
  ➢ Food is deliberately adulterated.
  ➢ To extract maximum profit from its sale.
  ➢ The quality is made lowered.
ADULTERANTS
Powdered horse dung
COMMON ADULTERANTS

- Sand and marble chips
- Talc stone & chalk powder
- Water and excessive moisture
- Excessive salt
- Pests, rodents and insects
- Toxic colours: Metanil Yellow, Orange II, Rhodamine B, Blue VRS, Auramine, Malachite green
- Metal adulterants - Arsenic and Lead