

FOOD ADULTERATION

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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

YOUR CAREER

YOUR FUTURE

YOUR ABILITY

YOUR SUCCESS

YOUR DREAMS

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