

# MULTIDISCIPLINARY COURSE IN CHEMISTRY

## FOOD ADULTERATION

(Credits: 3)

### Course Learning Outcomes

After successful completion of the course, students will be able to:

1. Get basic knowledge on various foods and about adulteration.
2. Understand the adulteration of common foods and their adverse impact on health
3. Comprehend certain skills of detecting adulteration of common foods.
4. Be able to extend their knowledge to other kinds of adulteration, detection and remedies.
5. Know the basic laws and procedures regarding food adulteration and consumer protection.

### UNIT-I - Common Foods and Adulteration:

Common Foods subjected to Adulteration - Adulteration - Definition - Types; Poisonous substances, Foreign matter, Cheap substitutes, Spoiled parts. Adulteration through Food Additives - Intentional and incidental. General Impact on Human Health.

### UNIT-II -: Adulteration of Common Foods and Methods of Detection:

Means of Adulteration, Methods of Detection, Adulterants in the following Foods; Milk, Oil, Grain, Sugar, Spices and condiments, Processed food, Fruits and vegetables. Additives and Sweetening agents (at least three methods of detection for each food item).

### UNIT-III -: Present Laws and Procedures on Adulteration:

Highlights of Food Safety and Standards Act 2006 (FSSA) -Food Safety and Standards Authority of India-Rules and Procedures of Local Authorities. Role of voluntary agencies such as, Agmark, I.S.I.

### Reference e Books and Websites:

1. A first course in Food Analysis--A.Y.Sathe, New Age International (P) Ltd., 1999
2. Food Safety, case studies-Ramesh. V. Bhat, NIN, 1992
3. [https://old.fssai.gov.in/Portals/0/Pdf/Draft\\_Manuals/Beverages\\_and\\_confectionary.pdf](https://old.fssai.gov.in/Portals/0/Pdf/Draft_Manuals/Beverages_and_confectionary.pdf)
4. <https://cbseportal.com/project/Download-CBSE-XII-Chemistry-Project-FoodAdulteration#gsc.tab=0> (Downloadable e material on food adulteration)
5. <https://www.fssai.gov.in/>

6. <https://indianlegalsolution.com/laws-on-food-adulteration/>
7. <https://fssai.gov.in/dart/>
8. <https://byjus.com/biology/food-adulteration/>
9. Wikipedia
10. Vikas pedia