

ADULTERATION

- "Adulteration" is a legal term meaning that a food product fails to meet federal or state standards.
- Adulteration is an addition of another substance to a food item in order to increase the quantity of the food item in raw form or prepared form, which may result in the loss of actual quality of food item.

- Food adulteration is the process in which the quality of food is lowered either by the addition of inferior quality material or by extraction of valuable ingredient.
- Adulterated food is impure, unsafe, or unwholesome food. Incidents of food contamination have occurred because of poor harvesting or storage of grain, use of banned veterinary products, industrial discharges, human error and deliberate adulteration and fraud.
- It not only includes the intentional addition or substitution of the substances but biological and chemical contamination during the period of growth, storage, processing, transport and distribution of the food products, is also responsible for the lowering or degradation of the quality of food products.
- Adulterants are those substances which are used for making the food products unsafe for human consumption.

A food item is said to be adulterated if:

- A substance which is added is injurious for human consumption.
- An inferior substance substitutes wholly or partly.
- A valuable ingredient has been abstracted from the food product, wholly or in part.

Various types of adulterants found in the food products are as follows:

- Intentional adulterants; like coloring agents, starch, Pepperoil, injectable dyes and others.
- Incidental adulterants; like pesticide residues, larvae in foods, droppings of rodents.
- Metallic contaminants; like lead, arsenic, effluent from chemical industries etc.