



# DEPARTMENT OF FOOD TECHNOLOGY

## BEST PRACTICE

### DETECTION OF FOOD ADULTERANTS AT THE HOUSEHOLD LEVEL

Adulteration is the practice of contaminating food material by adding a few substances which are not fit for consumption. Food Adulterants are generally added for economic and technical benefits. Adding adulterants contaminates the food product, makes it highly toxic and leads to several health issues as well as reducing the nutrients in food. Adulterants can be available in all food products which we consume daily.

Adulteration or contamination of natural food products is one of the major challenges in today's society. Despite various actions and penalties, the practice of adding adulterants is quite common in developing countries like India.

#### Objectives

1. Educating the public about the ill effects of food adulteration and their detection methods.
2. To develop mobile food adulteration detection kit
3. To educate housewives on detecting food adulteration with substances available at home.

#### The Practice

The identification of best practices has been done and it is under process and the output is to be judged.

**Food Adulteration Detection kit developed by Students**



**Educating Housewives on Adulteration**