

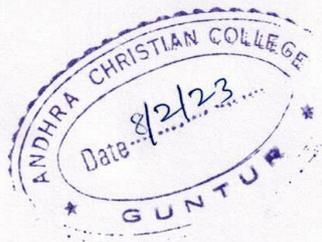
**Andhra Christian College, Guntur**  
(Day, Evening and PG)

**NOTICE**

Date: 08 -02-2023

This is to inform you that there will be an awareness programme and workshop on "FOOD ADULTERATION AND ITS DETECTION" conducted by Chemistry Department in collaboration with AGMARK on 09-02-2023 at 11.00 AM.

The students and staff of all the departments are requested to attend the programme without fail.



  
**PRINCIPAL**  
PRINCIPAL  
Andhra Christian College  
GUNTUR.

Copy to:

1. The coordinator, IQAC, Andhra Christian College.
2. The office manager, Andhra Christian College.

# Andhra Christian College, Guntur

## Department of Chemistry

### Workshop on Adulteration of Food in collaboration with AGMARK

**Name of the activity:** Workshop on Adulteration of Food and its detection.

**Date:** 09-02-2023

**Objectives:**

1. To create awareness among the students about food adulteration.
2. To study some of the common food adulterants present in different food stuffs.
3. To maintain quality of foodstuff and edible substances.
4. To protect the interests of consumers by eliminating fraudulent and deceptive practices.

**Report:** The Department of Chemistry in collaboration with AGMARK, organised a workshop on Adulteration of Food and its Detection, in J.D.Seelam Seminar Hall. A team of five members from AGMARK explained about adulteration and its consequences on human health and illustrated various types of adulteration. They also informed that an Act was enacted by Indian Parliament to monitor standard of quality and purity of food, known as THE PREVENTION OF FOOD ADULTERATION ACT, 1954, as adulteration can be a serious threat to public health. Under this act, food inspectors are responsible for sampling and sending the same for analysis to ensure food safety and quality. Food inspector can inspect any place where the food is produced, sold or stored for selling purpose. Guilt will be punished with imprisonment for not less than six months and up to three years with a fine of Rs.1000.

After the lecture, they demonstrated detection of adulteration in various food materials.

## **Key points:**

**Adulteration** is the process by which quality or the nature of given substance is reduced through addition of foreign substance. The food is considered adulterated if

- Any cheaper and unhealthy substance has been added.
- Food contains rotten or decomposed material which is unfit for consumption.
- Food contains any prohibited preservative or added excessive amount of preservatives.

Types of food adulteration:

- Intentional
- Incidental
- Metallic contamination

**Intentional adulteration:** The adulterants are added deliberately with the intention of increasing the profit.

Example: sand, stones, chalk powder, water, dyes etc.

**Incidental:** The adulterants are found in the food due to ignorance, negligence or lack of proper facilities.

Example: Pesticides, rodents, larvae in food, etc.

**Metallic contamination:** Addition of metal in food substances.

Example: Lead in water, arsenic in pesticides etc.

## **Common food adulterations:**

**Milk:** This can be adulterated with starch, milk powder and urea, which may cause cancer or acute renal failure.

**Dal, turmeric:** These are adulterated with a non-permitted colour, Metanil yellow, which may cause tumour or cancer.

**Sugar and salt:** These are adulterated with chalk powder and white sand, leading to stomach disorder.

Tea powder: This is adulterated with used tea leaves, dye, artificial colour or iron filings which cause cancer or tetanus.

Chilli powder: is adulterated with Sudan red, red brick powder, grit, sand, saw dust, leading to stomach disorder or cancer.

### Acknowledgements:

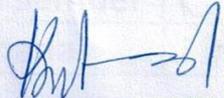
The faculty of Chemistry extends our sincere thanks to our Principal, Dr. K. Moses, for according permission to conduct the programme and his support. The department is thankful to the AGMARK team for enlightening the students about food safety.



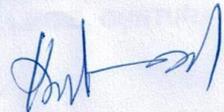


### List of Students Attended

S.No.	Roll No. (Y <sub>22</sub> )	Name of the Student	Signature of the Student
1.	602	J. Haveela	J. Haveela
2.	603	K. Hemanth	K. Hemanth
3.	604	Sk. Shaheena	Sk. Shaheena
4.	605	S. Rani	S. Rani
5.	606	A. Ravi Teja	A. Ravi Teja
6.	607	G. Ganesh	G. Ganesh
7.	609	M. Keerthi	M. Keerthi
8.	610	D. Yesu Babu	D. Yesu Babu
9.	611	E. Sreekanth	E. Sreekanth
10.	902	O. Keerthi	O. Keerthi
11.	903	A. Malathi	A. Malathi
12.	904	M. Veda Sree	M. Veda Sree
13.	906	M. Omnadh	M. OMNATH
14.	909	K. Babu	K. Babu
15.	910	N. Prasanna Kumar	N. Prasanna Kumar
16.	911	B. Rani	B. Rani

  
HEAD, CHEMISTRY DEPARTMENT  
A.C. COLLEGE, GUNTUR.

S.No.	Roll No. (Y <sub>21</sub> )	Name of the student	Signature of the student
1.	601	Sk. Nazeera	Sk. Nazeera
2.	604	Y. Naga Bhargavi	Y. Naga Bhargavi
3.	606	Sk. Naseema	Sk. Naseema
4.	607	K. Madhu Kumar	K. Madhu Kumar
5.	608	T. Jeeva Saranu	T. Jeeva Saranu
6.	609	B. Varalakshmi	B. Varalakshmi
7.	610	Ch. Daiva Prasad	Ch. Daiva Prasad
8.	614	K. Charan	K. Charan
9.	616	Md. Sultan Sharif	Md. Sultan Sharif
10.	617	D. Prasanna Babu	D. Prasanna Babu
11.	901	P. Venkateswarlu	P. Venkateswarlu
12.	902	J. Pallavi	J. Pallavi
13.	903	E. Gopi	E. Gopi
14.	904	R. Gopi Raj	R. Gopi Raj
15.	905	M. Subhash	M. Subhash
16.	908	K. Ammulu	K. Ammulu
17.	910	Balaji Naik	Balaji Naik
18.	911	T. Vivek	T. Vivek
19.	912	K. J. Paul Samuel	K. J. Paul Samuel
20.	913	A. Keerthana	A. Keerthana

  
 HEAD, CHEMISTRY DEPARTMENT  
 A.C. COLLEGE, GUNTUR.