

FOOD ADULTERATION

Food adulteration is defined as 'the intentional addition of non-permitted foreign matter'.

Reasons for food adulteration are

- ◆ To get more profit
- ◆ To increase the weight, adulterant is added.
- ◆ To increase volume of trade by showing lower prices.

When is food said to be adulterated ?

- Constituent is wholly or partly abstracted.
- Article is prepared , packed or kept under insanitary condition.
- If there is rotten , decomposed or insects in the material.
- If it contains poisonous ingredient or diseased animals
- Unprescribed colored substance.
- Any prohibited or excessive preservative.
- If the standard is not maintained

Who does this and why?

- Merchants and traders to make quick profit.
- Shortage and increasing prices
- Consumer demands
- Lack of awareness
- Food adulterated is dangerous as it affects the health ,it may be toxic and deprive from essential nutrients.

Types of Adulteration

- Intentional : Added deliberately to increase the margin of profit.
- Incidental Intentional adulteration : Adulteration is because of negligence, ignorance or lack of proper facilities.
- E.g. dropping of indents , pesticide residue .
- Prevention: Regular market surveys , Using safer pesticides like synthetic pyrethroids , washing vegetables before cooking, teaching farmers to use pesticides .

Adulterants used in Food

- Common adulterants present in food:

Milk - Addition of water/removal of fat.

Skim milk - soluble starch.

Cream -foreign fats.

Ghee -Hydrogenated fat/animal fat.

Vegetable oils -Cheap/non edible oil like linseed, mineral oils.

Wheat and rice -stones

Bengal gram dhal -Kesari dhal.

Chilli powder- Starch colored red by tar dye.

Black pepper- Dried papaya seeds

Honey -colored sugar syrup.

Tea - exhausted tea leaves.

Food Contaminants as Allergens

The Contaminants of food for example preservatives, insecticides and insect excreta or fragments may act as allergens and the food by itself may be harmless. The common additives include color, flavoring materials, preservatives, and insecticides, etc.

PFA-Prevention of Food Adulteration- 1954

- This act prohibits manufacture , sales and distributions of not only adulterated food but also food contaminated with microbes, toxicants and misbranded food.
- There are standards specified for pasteurized milk, milk powder ,infant milk food etc.

Food shall be deemed to be adulterated

- Not up-to standard.
- Other substances which affects the quality of the substance.
- Inferior or cheap substances used as substitute
- Substances has been wholly or partly abstracted
- Product has been prepared , packed or kept under unsanitary condition
- Poisonous or other ingredient which renders its content injurious to health.
- Prohibited preservative added to the product.
- Quality or purity falls below the prescribed standard

Food laws and Regulations

- Objective : To meet a country's sanitary requirements, food must comply with the local laws and regulations to gain market access.
- These laws ensure the safety and suitability of food for consumers.

AGMARK

- The Directorate of Marketing and Inspection enforces the Agricultural Produce (Grading and Marketing) Act, 1937. Under this Act Grade standards are prescribed for agricultural and allied.
- AGMARK is a Quality Certification Mark



AGMARK

- It ensures quality and purity of a product.
- It acts as a Third Party Guarantee to Quality Certified.
- Quality standards for agricultural commodities are framed based on their intrinsic quality.

AGMARK

- Standards are being harmonized with international standards keeping in view the WTO requirements. Certification of agricultural commodities is carried out for the benefit of producer/manufacturer and consumer.

PRODUCTS

- Products available under AGMARK are as follows:
- Pulses
- Whole spices & ground spices
- Vegetable oils
- Wheat Products
- Other products such as Honey, asafetida, Rice, Tapioca Sago, Seedless tamarind, Besan (Gram flour)

In the 1970s and 80s, the Indian Government was advertising the AGMARK or Agricultural Mark certification on Doordarshan. An attempt was made to create awareness and promote among general masses about the use of certification for several agricultural products. For example, Mustard Oil, vegetables, refined Oil, Milk, etc. Every product over industries is certified as per quality standards. When it comes to food products, there are acts such as the Food Safety and Standards Act of 2006 among others. These assure that we consume quality products that are free from adulteration. The latest standards that deal with food products are FSSAI and AGMARK.

What is AGMARK?

AGMARK is a certification mark employed on agricultural products in India, assuring that they conform to a set of standards approved by the *Directorate of Marketing and Inspection* an attached Office of the Department of Agriculture, Cooperation and Farmers Welfare under Ministry of Agriculture & Farmers Welfare an agency of the Government of India.

What is FSSAI?

Food Safety and Standards Authority of India is established to exercise the powers granted to, and to perform the functions assigned to, it under [the Food Safety and Standards Act](#). The organization's name is the Food Authority. The Food Authority is a body corporate, having perpetual succession and a seal with power to acquire, hold and dispose of property, both movable and immovable, and to contract.

FSSAI and AGMARK

There is a wide-ranging list of the product certifications and any of the acts by the Parliament Of India under which the businesses have to comply. Food laws are some of the most scrutinizing laws that are made and that are carried out in the country. [FSSAI has some rules for food license](#) which you should know about. Two of the most popular food certifications are AGMARK and the [FSSAI license](#).

Difference between AGMARK & FSSAI

- 1) The basic difference between them is that **AGMARK** is a certification mark that is given to the agricultural products to conform to the Agriculture Products Act,1986 whereas, **FSSAI** (Food Standard and Safety Authority of India) is an agency or a division of the Ministry of Health & Family welfare. Learn how to create the [FSSAI login](#).
- 2) AGMARK is thus employed on the agricultural products for assurance of the quality of the product which is the supervising agency. The Directorate of the Marketing & Inspection, Government of India acts as a Certifying Agency to Certify product conformity.
- 3) FSSAI helps to regulate and it also supervises the functioning of the food businesses in India, and to monitor and to promote public health. It is thus mandatory for all the food business operators, distributors, retailers and the storage houses to get an [FSSAI license](#). AGMARK was however established under the Agriculture Produce (Grading and Marking) Act of India, 1937 (amendments in 1986), while under the Food Safety and Standard Act, 2006 FSSAI is set up.
- 4) AGMARK, at present, helps to covers the quality guidelines of 213 agricultural products, spanning from pulses to fresh fruits. The Department of Agriculture & Co-operation is a division of the Directorate of Marketing & Inspection. This department implements the agricultural policies, trains personnel in agricultural, promotes good storage practices, and also the agricultural reforms.

Conclusion

FSSAI is known to lay down its science-based standards for the food products, it also oversees the conditions of manufacturing, storing and for warehousing, distribution, developing of sanitary standards and also for promoting awareness among the consumers. In conclusion, AGMARK is a certification mark while FSSAI is a government agency.

THANK YOU



Sources/Useful links:

<https://dmi.gov.in/GradesStandard.aspx>

[www.fssaifoodlicense.com > difference-fssai-license-agmark](http://www.fssaifoodlicense.com/difference-fssai-license-agmark)

<https://www.slideshare.net/SumitBansal82/food-adulteration-act-agmark>

<https://www.fssaifoodlicense.com/difference-fssai-license-agmark/>

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Disclaimer:

1. These notes are only for the students.
2. These are prepared after referring various books and websites.