Abstract

Food adulteration is a social evil and major problem of the every society. The disadvantages of Food Adulteration are more money for a foodstuff of lower quality and some forms of adulteration are injurious to health. Government of India, enacted a Central Legislation called the Prevention of Food Adulteration Act, 1954. The objective of the Government of India is to develop food quality for improving health outcomes of citizens and increase Indian competitiveness in the International food markets. India’s long-term vision is to have a strong and proactive system of quality assurance for food that is based on the three pillars of self-regulation strong consumer awareness and legal enforce emends where required. With growing international trade, food safety has emerged as an important global issue. The present research was an attempt to study the food safety research in India in the past ten years during 2006-2016 Many studies were focused on detection of pathogenic microorganisms, adulterants and contaminants in food. However, there is a striking paucity of reliable data on important issues like evaluation of risks through adulterants, additives and contaminants. The Food is adulterated to increase the quantity and make more profit. The food is sucked of its nutrients and the place where the food is grown is often contaminated. For example: Milk is mixed with water.

Vanaspati is used as an adulterant for ghee. Ergot is used as an adulterant for cereals. Chalk-powder is used as an adulterant for flour. Chicory is used as an adulterant for coffee. Papaya seeds are used as an adulterant for pepper. Brick-powder is used as an adulterant for chilly-powder. Tamarind seed powder is used as adulterant for coffee. Wood powder is adulterated for turmeric and dhaniya powder.
Introduction

An adulterant is a chemical substance which should not be contained within other substances (e.g. food, beverages, and fuels) for legal or other reasons. The addition of adulterants is called adulteration. The word is appropriate only when the additions are unwanted by the recipient. Otherwise the expression would be food additive. Adulterants when used in illicit drugs are called cutting agents, while deliberate addition of toxic adulterants to food or other products for human consumption is known as poisoning.

In India as also in many other developing countries food accounts for a large part of the family budget. Every consumer wants to get the maximum quantity of a commodity for as low as prices as possible. India is the country of farming. Food and water are not only the elixir of life, but these valuable products are worshipped as god in India. In spite of this, fact, the evil of food adulteration is not only present in the society to a great extent. In India too, ensuring food safety has been recognized as an important component in protecting the health of the people. Among the developing countries, India and Sri Lanka were the earliest to enact modern food laws. Based on the experiences of the west, a most comprehensive definition of food adulteration has been given for PFA (Prevention of Food Adulteration) Act 1955 of India. Historically, the regulatory process of food laws was to discourage fraudulent practices of food adulteration which changed with the advent of globalization in July 1991 in India. This in turn brought changes in the domestic economy thereby leading to absorption of labour, increasing incomes and overall prosperity. The impact of higher incomes in turn had an impact on dietary patterns, which was evident by greater demand for processed food. The domestic food processing industry in India which has been reeling under uncertainties for years is now facing fierce competition from the developed and some of the developing countries. This could be due to the wide variations in the usage of food additives and consequent technologies.
**Prevention of Food Adulteration Act, 1954**

Government of India, enacted a Central Legislation called the Prevention of Food Adulteration Act, 1954 in the year 1954, with the objective of ensuring pure and wholesome food to the consumers and to protect them fraudulent and deceptive trade practices. Rules are framed which are revised from time to time by an expert body called the “Central Committee for Food Standards” which is constituted by the Central Government under the provisions of the Act. The Prevention of Food Adulteration Act was amended in 1964, 1976, and the lately in 1986 to make the Act more stringent. The Act provides protection against adulteration or contamination of food that may have deleterious effects on consumer’s health. The Act also deals with the frauds that can be perpetrated by the dealers by supplying cheaper or adulterated foods. The Act regulates the use of chemicals, pesticides, flavors and other additives in food preparation. Dumping of substandard foods is controlled under this act. It is because the stray animals and rag pickers can consumed such food and get poisoned them. Central plays a vital role in proper coordination, monitoring and surveillance of the programme throughout the country. Although it is a Central Act, its implementation is largely carried out by the State Governments and local bodies in their respective areas. Any food that does not conform to the minimum standards is said to be adulterated. Training being an important component of the programme for prevention of food adulteration, the Directorate General of Health Services organizer in-service training programme for different functionaries responsible for implementation of the PFA Act. Food inspectors, analysts and the senior officers concerned with the implementation of the Act in states are provided training.

**Social Views**

Ever since Independence, India has been grappling with the fundamental problems in the health sector, which is related to basic health indicators. Increasingly, however, new areas of concern are emerging, which need to be addressed. One of these areas is food-borne diseases which stems from microbiological and chemical contamination and consumption of wholesome or
unhygienic food. Increase in population, rapid urbanization, growth of slums with unhygienic conditions, changing life styles, increased consumption of food cooked outside the home through street vendors or small eating establishments, have necessitated that sufficient attention to be focused on quality assurance and hygiene standards in this area.

The concept of adding “non–food” substances to food products is not new. Food additives are defined as no nutritioussubstances which are added intentionally to food, generally in small quantity, to improve its appearance, flavor, texture or shortage properties.

**Food additives may be classified into two categories:**

- First category includes coloring agents, flavoring agents, preservatives, acidity imparting agents etc.
- Second category is strictly speaking, contaminants, incidental through packing, processing steps, farmingpractices or other environmental conditions.

Food adulteration is a social evil. It is an age-old problem of the very society. Adulteration consists of a largenumber of practices, e.g., mixing, substitution, concealing the quality, putting up decomposed foods for sale, misbranding or giving false labels and addition of toxicants. Food adulteration is a socio-economic crime, because mode of adulteration is harmful for human beings and source of profits is for business men who are involved in adulteration activities. The general public, traders and food Inspectors are all responsible for perpetuating this evil- the public, because of lack of awareness of the dangers of adulteration and their general disinterest; the traders, for their greed for money, and food Inspectors who find food adulteration a fertile ground to make easy money. Adulteration results in two disadvantages for the consumer: first, he is paying more money for a foodstuff of lower quality; secondly, some forms of adulteration are injurious to health, even resulting in death.
Some adulterated foods in market and linked especially by children:

**Green chilies, green peas and other vegetables:** Here adulterant is Malachite Green (To accentuate the bright, glowing green colour of the vegetable). Argemone seeds (used to add bulk and weight) that it is a coloured dye that has proven to be carcinogenic for humans if consumed over a long period of time.

**Turmeric, dals and pulses such as moong or channa:** Here adulterant is Metanil Yellow and Kesari Dal (Added to enhance the yellow colour of a food substance). It's harmful effect is that it is highly carcinogenic and if consumed over a continuous period of time it can also cause stomach disorders.

**Ice-cream:** Here adulterant is pepperonil, ethyl acetate, but aldehyde, Emil acetate, nitrate, washing powder etc. are not less than poison. Pepperoil is used as a pesticide and ethyl acetate causes terrible diseases affecting lungs, kidneys and heart.

Ice cream is manufactured in extremely cold chamber where fat is hardened and several harmful substances are added. Also a kind of gum is added which is sticky and slow melting. This gum is obtained by boiling animal parts like tail, thenose, the udder etc.

**Black pepper:** Here adulterant is Papaya seeds (used to add bulk). Its harmful effect is that Papaya seeds can cause serious liver problems and stomach disorders.

**Food Laboratories**

Prevention of Food Adulteration Rules, 1954 which provides duties of various functionaries, lay down qualifications and duties of Food Inspectors, Public Analysts, Food (Health) Authorities, and Local (Health) Authorities, devised forms for drawing samples and reporting the results of analysis, manner of packing, fastening and dispatching the samples. The rules also lay down the labeling provisions, restriction on sale of admixture of certain foods, provisions of food additives, limits of some food contaminants, limits of pesticide residues and specifications of various food products. A chain of food laboratories and four
regional appellate Central Food Laboratories (Kolkata, Mysore, Pune and Ghaziabad) whose report is considered to be final have been established. There are about 80 Food Laboratories in country at State / District level under the administrative control of State/ UT Governments and Local bodies.

Additionally, there are four Central Food Laboratories under the administrative Control of Central Government. The Central Food Laboratories are appellate Laboratories. The Central Food Laboratories are well equipped with sophisticated equipment’s. Food Laboratories have the facility to analyze all type of food products. The Central, State / District level food laboratories are having facilities for routine analysis of common consumable food items.

**Conclusion**

Food adulteration is a major social problem in every society. Government of India, enacted a Central Legislation called the Prevention of Food Adulteration Act, the objective envisaged in this legislation is to ensure pure and wholesome food to the consumers and also to prevent fraud or deception. The general public traders and food inspectors are all responsible for perpetuating this evil. Unless the public rises up against the traders and unscrupulous food inspectors, this evil cannot be curbed. It is here the voluntary agencies, consumer guidance, proper cancelling and IEC materials can play a vital role.

**References**

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