

K. L. E. Society's ARTS AND COMMERCE COLLEGE,

Gadag - Betageri - 582 101

An Awareness Programme on Detection of Food Adulteration

Date: 19-09-2019

1	Name of the	An Awarenes	s Programme	on Detection of
	Activity/Event	Food Adulter	U	on Bettetion of
2	Date of Activity/Event	19-09-2019		
3	Organized by/Name of the committee	Home Scienc	e Department	, ISR
4	Name of the Association	Home Science Department, ISR		
5	Place of Activity/event	K L E Society's Arts and Commerce College, Gadag.		
6	Type of activity/Event	Awareness on Detection of Food Adulteration.		
7	Activity/Event objectives	 Able to differentiate between the adulterated and pure milk. Aware of the kind of adulteration in the milk. Able to help their parents and friends in identifying the pure and adulterated milk 		
8	Participation	Faculty 02	Students 08	Beneficiaries 180
9	Enclosures:	 Report Photos Press C 	lipping	

REPORT:





Food adulteration refers to the process by which the quality or nature of a given food is altered through either the addition of adulterant sand/or through removal of a vital substance from the food. Food adulterants Refer to the foreign, usually inferior substances added to the food which may cause harm to the consumer or introduce unknown hazard sin the food. Basically, during food adulteration, small quantities of non-nutritious substances are added intentionally to improve the appearance, texture or storage properties of the food. The main type of adulteration is Economically Motivated Adulteration (EMA) which is targeted towards financial advantages. This is also known as 'Food Fraud'. With this regards our college staff and Students of Home Science Department organized an awareness programme on Food Adulteration Detection methods. Simple detection methods was demonstrated like, Salt, sugar, jiggery, Red chili powder, pepperetc. And also highlighted about the standardization marks. The charts displayed about the various adulterants and their evil effects.

The various forms of adulteration or food fraud with a potential to hamperfood quality and safety could include the following:

- Dilution of food
- Substitution (whole or in part) of food with inferior or cheaper quality substances/ingredients
- Addition of unapproved or illegal ingredients/substances
- Over use in excess of legally prescribed limits) of certain ingredients, additives etc. to improve appearance, texture or shelf life of foods
- Mislabeling of food with an intent to mislead consumers
- Tampering
- Counterfeiting etc



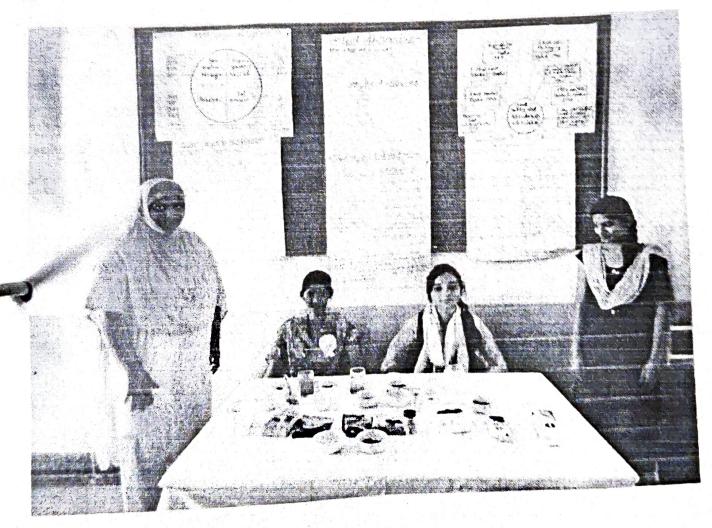


HOTOS: Food Adulteration Detection Program

DETECTION OF ADULTERATION OF FOOD ITEMS BY HOME SCIENCE DEPARTMENT ON 19-09-2019.









CO-ORDINATOR
IQAC
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ARTS AND COMMERCE COLLEGE,

Gadag-Betageri-582101

AN AWARENESS PROGRAMME ON DETECTION OF FOOD ADULTERATION

Sl No	Name of the Students	Signature
1	CHANDABI NADUVINAMANI	0
2	FIRDOSHBEGAM BEPARI	ØR.
3	HEENNAKAUSAR BEPARI	1 Byour
4	YALLAMMA JAKKALI	Yallanma
5	MANJULA UMESH MALAGIMANI	·MIM
6	PARVINBI SARAKAVASAR	0
7	POOJA JAGALI	Gray (8
8	SAJIDA MEHABOOBSAB NAVALAGUN	satida



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