

# FOOD ADULTERATION

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# WHAT IS ADULTERATION?

- To adulterate is defined as “to make impure by addition” which thus leads to adulteration.
- In relation to food, we can take this to mean “the addition of foreign substances, being contaminated by chemicals, or befouled by animal and human excrement”

# WHAT IS ADULTERATION?

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Act of intentionally debasing the quality of food offered for sale either by the admixture or substitution of inferior substances or by the removal of some valuable ingredient.

# COMMON FOODSTUFFS THAT ARE ADULTERATED

- Cereals ,pulses and flour with stones,gravel and mud.
- Channa and Arhar dals mixed with Kesari dal.
- Addition of starch and urea to milk.
- Mixture of cheap oil to vegetable oils.
- Use of lead cromate,coal tar dyes ,saw dust,horse dung in spices like turmeric,chilli powder and ground masalas.
- Addition of used tea leaves to fresh tea leaves, coloured maize fibres to saffron,papaya seeds to whole pepper.

# HEALTH HAZARDS OF ADUTERATION

- Breaking of teeth and adverse effect on the lining of the digestive tract.
- Cause gastro-intestinal disturbances like diarrhea, infections.
- Stomach or intestinal Cancer.
- Toxicity due to toxic sweeteners, additives, colours etc.
- Lathrysim due to consumption of Kesari dal .
- Epidemic Dropsy due to consumption of Argemone oil mixed mustard oil.
- Various abnormalities of bone, eyes, skin and lungs.
- Anaemia

**PREVENTION OF FOOD  
ADULTERATION ACT,  
1954**

# **PREVENTION OF FOOD ADULTERATION, ACT**

- **To protect the public from poisonous and harmful foods.**
- **To prevent the sale of substandard foods.**
- **To protect the interests of the consumers by eliminating fraudulent practices.**

# PREVENTION OF FOOD ADULTERATION ACT

- The Ministry of Health and Family Welfare is responsible for ensuring safe food to the consumers. Keeping this in view, a legislation called "Prevention of Food Adulteration Act, 1954" was enacted.
  - The act also allowed medical officers to inspect foods.
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# PREVENTION OF FOOD ADULTERATION ACT

- The objective envisaged in this legislation was to ensure pure and wholesome food to the consumers and also to prevent fraud or deception.
- The Act has been amended thrice in 1964, 1976 and in 1986 with the objective of plugging the loopholes and making the punishments more stringent and empowering Consumers and Voluntary Organisations to play a more effective role in its implementation.

# PREVENTION OF FOOD ADULTERATION ACT

The subject of the Prevention of Food Adulteration is in the concurrent list of the constitution. However, in general, the enforcement of the Act is done by the State/U.T Governments. The Central Government primarily plays an advisory role in its implementation besides carrying out various statutory functions/duties assigned to it under the various provisions of the Act.

# PREVENTION OF FOOD ADULTERATION ACT

- The laws regulating the quality of food have been in force in the country since 1899.
- Until 1954, several States formulated their own food laws. But there was a considerable variance in the rules and specifications of the food, which interfered with inter-provincial trade.
- The Central Advisory Board appointed by the Govt. of India in 1937 and the Food Adulteration Committee appointed in 1943, reviewed the subject of Food Adulteration and recommended for Central legislation.

# PREVENTION OF FOOD ADULTERATION ACT

- The Constitution of India provided the powers to Central Government for making such legislation as the subjects of Food and Drugs Adulteration are included in the concurrent list. The Government of India, therefore, enacted a Central Legislation called the Prevention of Food adulteration Act (PFA) in the year 1954 which came into effect from 15 June, 1955. The Act repealed all laws, existing at that time in States concerning food adulteration.

- The provisions under PFA Rules have been amended nearly 360 times and standards of around 250 articles of food which are of mass consumption have been prescribed Coordinating with international bodies like ISO/FAO/WHO and Codex.
- Carrying out survey-cum-monitoring activities on food contaminants like colours.
- Giving administrative/financial/technical support to four Central Food Laboratories situated in Kolkata, Ghaziabad, Mysore and Pune and providing technical guidance to the food laboratories set up by the States/Local Bodies.
- Holding activities connected with National Monitoring Agency vested with powers to decide policy issues on food irradiation.
- Formulation of Manual on food analysis method.

**THE FOOD SAFETY AND  
STANDARDS ACT, 2006**

# AIMS AND OBJECTIVES

- The primary focus is to integrate the existing food laws and to bring about a single statute under a single regulatory authority, and to provide regulatory system for the production, manufacture, processing, and sale of safe and suitable food.
- The Food Safety and Standards Act, 2006 (the Act) has 12 chapters containing 101 sections and two schedules. The Act incorporates the salient provisions of the Prevention of Food Adulteration Act 1954, and is based on international legislations, instrumentalities and Codex Alimentarius Commission.
- This Act with its three tier structure (an apex food safety and standards authority, a central advisory committee and various scientific panels and committees) is expected to lay more emphasis on science based and participatory decisions while adopting the contemporary approach in both standard setting and implementation.

- Efforts are being made to provide at least one analyst from the Central Budget in each Food Testing Lab for a period of 5 years
- Standard reference material for pesticides, listed under Rule 65 of PFA Rules, all the metals listed under Rule 57 of the PFA Rules and aflatoxin are being supplied to one lab in each State.
- Books on methods of analysis like AOAC, Pearson, Food Chemical Codex, have already been supplied to a majority of the laboratories.
- Training programme for consumers, traders, vendors and street food hawkers have been organized and will be organized in future as a consumer education programme on food safety.
- Sensitisation training programmes have been organized for Port (Health) Officers/Customs Officers/Customs House Clearing Agents and importers on various provisions of PFA Act/Rules and other provisions namely packaged Commodity Order and Customs Act, so that these officers may appropriately handle the imported food product.



- The Indian food regulations comprise various food laws that have been enacted at different points of time, and are under the ambit of various ministries of Government of India.
- Historically they were introduced to complement and supplement each other in achieving total food safety and quality.
- The result is that the food sector in India is governed by a number of different statutes rather than a single comprehensive enactment.
- Each ministry has prescribed its set of rules and standards under relevant acts and orders often creating a confusing and sometimes contradictory environment for the industry.
- The GOI notified the enactment in the official gazette on August 24, 2006.

# SUMMARY...

⌘ Today we are a lot safer thanks to various pieces of legislation in place.

⌘ A lot more care is taken at various stages of the Food Chain to ensure standards of quality are maintained.

# CONCLUSION

- *Adulteration is an inhuman act by vendors for the sake of profit. There is an underlying need for increasing the number of food testing centres with easy public access and educating the public to identify adulteration at home.*