

Detection of Adulteration Present in Milk Products

Dadasaheb Navale¹, Shelley Gupta²

¹*Sinhgad Jr. College Vadgaon. Pune*

²*Parvatibai Genba Moze Engineering College Wagholi. Pune*

Abstract: Milk may contain some harmful microorganisms like bacteria along with some potentially beneficial microbes. Microbiological analysis of milk is carried out to determine the degree of bacterial contamination in milk and to understand the chemical changes brought in milk as a result of microbial action. Pasteurization is done to destroy such harmful bacteria. If pasteurization of milk is not carried out properly there will be presence of larger count of bacteria in the milk. Methylene blue Reduction test is used to detect the presence of bacteria in milk. This test works on the principle that the methylene blue indicator is present in an oxidized form, but in the presence of bacteria, leads to the reduction of this indicator in a comparatively short span of time. The blue color developed on addition of the indicator to the milk will change to white color within a short period indicates the presence of bacteria in the milk and thus denotes improper pasteurization. Milk may contain some harmful microorganisms like bacteria along with some potentially beneficial microbes. Microbiological analysis of milk is carried out to determine the degree of bacterial contamination in milk and to understand the chemical changes brought in milk as a result of microbial action. Pasteurization is done to destroy such harmful bacteria. If pasteurization of milk is not carried out properly there will be presence of larger count of bacteria in the milk. Methylene blue Reduction test is used to detect the presence of bacteria in milk. This test works on the principle that the methylene blue indicator is present in an oxidized form, but in the presence of bacteria, leads to the reduction of this indicator in a comparatively short span of time. The blue color developed on addition of the indicator to the milk will change to white color within a short period indicates the presence of bacteria in the milk and thus denotes improper pasteurization. This paper detects various types of adulteration present in the milk products.

Keywords: Types of adulterants and adulterations etc.

I. INTRODUCTION

Milk contains many other nutrients and the carbohydrate lactose. An emulsion is a suspension of droplets of one liquid into another liquid. Milk is an emulsion of fat in water. Butter is an emulsion of water in fat. The solute is known as the dispersed phase and the solvent is known as the continuous phase. Other examples of emulsions include margarine, mayonnaise, cream, and salad dressing. A colloidal solution is when matter exists in a state of division in between a true solution, which is sugar in water, and a suspension, which is chalk in water. The characteristics of a colloid are small particle size, electrical charge, and affinity of the particles for water molecules. In milk, the whey proteins are

in colloidal solution. Milk is a pale liquid produced by the mammary glands of mammals. It is the primary source of nutrition for young mammals before they are able to digest other types of food. Early-lactation milk contains colostrums, which carries the mother's antibodies to its young and can reduce the risk of many diseases.

II. ADULTERATION

Noun contamination, corruption, degradation, deterioration, fraudulence, infection, perversion, pollution, spuriousness.

Associated concepts: drugs, food, purity of food

See also: contaminate, defilement, detriment, dissolution

Adulteration: This term denotes the act of mixing something impure with something pure, as, to mix inferior liquor with wine; an inferior article with coffee, tea, and the like.

Full definition of adulterate:

1. Transitive verb
2. To corrupt, debase, or make impure by the addition of a foreign or inferior substance or element; especially: to prepare for sale by replacing more valuable with less valuable or inert ingredients

"Adulteration" is a legal term meaning that a food product fails to meet federal or state standards. Adulteration is an addition of another substance to a food item in order to increase the quantity of the food item in raw form or prepared form, which may result in the loss of actual quality of food item. These substances may be other available food items or non-food items. Among meat and meat products some of the items used to adulterate are water or ice, carcasses, or carcasses of animals other than the animal meant to be consumer.

III. MATERIALS AND METHODS

A. Ghee Test

(1) Ghee and Vanaspathi or Margarine:

Take about one tea spoon full of melted sample of Ghee with equal quantity of concentrated Hydrochloric acid in a stoppered test tube and add to it a pinch of sugar. Shake for one minute and let it for five minutes. Appearance of crimson colour in lower (acid) of Vanaspathi or Margarine.

The test is specific for sea same oil which is compulsorily added to Vanaspati and Mrgarine. Some coal tar colours also give a positive test. If the test is positive i.e. red colour develops only by adding strong Hydrochloric acid (without adding crystals of sugar) then the sample is adulterated with coal tar dye. If the crimson or red colour develops after adding and shaking with sugar, then alone Vanaspati or Margarine is present.

(2) Ghee and Mashed Potatoes, Sweet Potatoes and Other Starches:

The presence of mashed potatoes and sweet potatoes in a sample of ghee can easily be detected by adding a few drops of Iodine, which is brownish in colour turns to blue if mashed potatoes/sweet potatoes/other starches are present.

B. Butter Test

(1) Butter and Vanaspati or Margarine

Take about one teaspoon full of melted sample of butter with equal quantity of concentrated Hydrochloric acid in a stoppered test tube and add to it a pinch of sugar. Shake for one minute and let it for five minutes. Appearance of crimson colour in lower (acid) of Vanaspati or Margarine. The test is specific for seasame oil which is compulsorily added to Vanaspati and Mrgarine.

Some coal tar colours also give a positive test. If the test is positive i.e. red colour develops only by adding strong Hydrochloric acid (without adding crystals of sugar) then the sample is adulterated with coal tar dye. If the crimson or red colour develops after adding and shaking with sugar, then alone Vanaspati or Margarine is present

(2) Butter and Mashed Potatoes Other Starches:

The presence of mashed potatoes and sweet potatoes in a sample of butter can easily be detected by adding a few drops of iodine (which is brownish in colour), turns to blue

IV. CONCLUSION

Adulterated Milk and Milk Products are dangerous to any leaving organism. Knowledge of adulteration of any food is essential for each and every leaving organism.

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