

A REVIEW OF LITERATURE
ON
DETECTING FOOD ADULTERANTS
IN
SOME SRI LANKAN FOOD
BY
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REQUIREMENTS OF THE
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ABSTRACT

Fats and oils, butter fat, vinegar, powdered spices, jaggery, tea, coffee, ready-to-drink beverages, milk powder, baking powder, and sugar were analysed at the Government Analyst's Department to find out the wheather genuine or not.

Adulteration of food is common in Shri Lanka. In finding out the adulterant, chemical analysis of food is considered as the most important thing than the microscopical and physical method, so chemical analysis is the most accurate method.

Ingredient of each food has different biological structure and each biological structure has different chemical compounds which characterise respective food.

Examples for chemical analysis are iodine, saponification, and acid values of fats and oils, RPK values of butter fat alkaline oxidation, acid oxidation, ester and iodine values of vinegar, caffeine of tea and coffee, colouring matter of ready-to-drink beverages, percentage of acid insoluble ash of spices, fat percentage of milk powder, and sugar percentage of sugar and jaggery.

Microscopical examination and qualitative test are also used to detect the adulterants. Example for microscopical examinations are test for spices, tea, and coffee and examples for qualitative test are test for gingelly oil and vinegar

In Shri Lanka, milk powder, baking powder, and sugar are not adulterated. Their content of ingredient differ from stansard figure, so they are called poor quality which leads to effect of environmental or microbial activity during storage. Such as carbondioxide in baking powder, fat percentage in milk powder, and sugar percentage in sugar.

But some foods are adulterated such as powdered spices, fats and oils, butter fat, vinegar, coffee and tea, and jaggery.

Powdered spices are adulterated with the paddy husk, poonac, sawdust, brick powder, flour (rice, wheat, tapioca, corn, and kurakan). Gingelly oil is adulterated with cocenut oil. Butter fat is adulterated with animal fat. Vinegar is adulterated with water and acetic acid. Tea is adulterated with foreign leaves. Roasted coffee is adulterated with flour (rice, tapioca, maice, arrow root, wheat, and potato). Jaggery is adulterated with flour (wheat, corn, tapioca, and rice) and sand.

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