

**GOVERNMENT OF INDIA
MINISTRY OF HEALTH AND FAMILY WELFARE
DEPARTMENT OF HEALTH AND FAMILY WELFARE**

**LOK SABHA
UNSTARRED QUESTION NO. 799
TO BE ANSWERED ON 14TH DECEMBER, 2018**

ADULTERATION IN MILK

**799. SHRI ARVIND SAWANT:
SHRI KRUPAL BALAJI TUMANE:
SHRI VINCENT H. PALA:**

Will the Minister of **HEALTH AND FAMILY WELFARE** be pleased to state:

- (a) the details of the facilities available in the country to test adulteration in milk and the assistance being provided by Government to strengthen the said facilities;
- (b) whether the quality of milk in India is as per globally approved standards;
- (c) if so, the details thereof and if not, the reasons therefor;
- (d) whether the Government has received any request/proposal for preparing quality standard of milk in the country to meet global standards; and
- (e) if so, the details thereof along with the action taken/proposed to be taken thereon?

**ANSWER
THE MINISTER OF STATE IN THE MINISTRY OF HEALTH AND
FAMILY WELFARE
(SHRI ASHWINI KUMAR CHOUBEY)**

(a): Presently, Food Safety and Standards Authority of India (FSSAI) has a network of 267 food laboratories under Food Safety and Standards (FSS) Act, 2006 in the Government as well as Private Sector. This comprises of 248 laboratories for primary testing and 19 laboratories for appellate (referral) testing of food items, including adulteration in milk.

FSSAI is implementing a Central Sector Scheme (CSS) for “*Strengthening of Food Testing System in the Country including Provision of Mobile Food Testing Labs*” with an outlay of Rs.481.95 crore during the period from 2016-17 to 2018-2019. One of the components of the scheme is strengthening of State Food Testing Laboratories to create a network of modern Food Testing Laboratories at the State Level. Under this scheme, nearly 42 State Food Testing Laboratories have been envisaged to be upgraded with high end equipment, subject to their readiness. So far, a total of 30 State Food Laboratories of 25 States/UTs have been taken for upgradation and a grant of Rs.127.95 crore has been sanctioned/ released.

Under another component of the CSS, nearly 50 Mobile Food Testing Laboratories (MFTLs) have been envisaged to be provided to States/UTs. So far, a total of 40 mobile laboratories have been sanctioned, of which 33 MFTLs have been delivered to 27 States/UTs. These mobile laboratories are executing the functions of surveillance and creating awareness regarding the food safety in remote areas in the States/UTs, large public congregations, schools, etc. and providing on the spot test facilities for qualitative adulteration in milk, water, edible oil and other common food items of daily consumption. FSSAI also provided Electronic Milk Adulteration Testing Machines (EMAT) to 29 States/UTs for analysis of milk parameters and to differentiate between genuine and spurious milk. EMAT machines can be easily used in remote areas where testing facilities are not available.

(b) & (c): Yes, quality and identity standards of milk are specified in sub-regulation 2.1.2 of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011. Microbiological standards of milk are specified in 'Appendix B' of Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011. Maximum limit of heavy metals and residues of pesticides and antibiotics/veterinary drugs in milk are specified in Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011. Specific hygienic and sanitary practices to be followed by dairy business operators to ensure safety of milk are mentioned in Part III of Schedule IV in Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011. These standards of milk have been framed largely in accordance with the standards specified by Codex Alimentarius Commission (established by FAO and WHO to protect consumer health and promote fair practices in food trade).

Further, a third party assisted National Milk Safety and Quality Survey, 2018 conducted in May 2018 with a sample size 6432 samples taken from 1100 towns for qualitative and quantitative analysis reveals that more than 90% of the milk is safe. Slightly less than 10% samples had contaminants (Aflatoxin M1-5.7%, Antibiotics-1.2%, Pesticides-less than 0.1%, other adulterants-3.2%) in excess of specified limits coming mainly from poor farm practices.

(d) & (e): Standards of milk with respect to the quality parameters were revised on the basis of the requests received from various domestic stakeholders and were notified in Food Safety and Standards (Food Product Standards and Food Additives) Thirteenth Amendment Regulations, 2017 on 12.10.2017.

In the revised Regulation, "General Standards for Milk and Milk Products" have been provided which includes definition for milk, reconstituted milk and recombined milk. These standards are in alignment with the Codex standards (General Standard For The Use Of Dairy Terms; Codex standard 206-1999). Further, "Standards For Milk" includes new definition of species identified milk and revised definitions for Full Cream Milk, Standardized Milk, Toned Milk, Double Toned Milk, and Skimmed Milk. In addition, quality standards for cow milk have been made uniform throughout the country and quality standards for camel milk have also been introduced. Further, work has also been initiated towards uniform standards of goat/sheep milk across the country and also on the development of the standards for lactose free/low lactose milk largely in alignment with the international standards.