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

**LOK SABHA**
**UNSTARRED QUESTION NO.4832**
**TO BE ANSWERED ON 31st MARCH, 2023**

# MILK ADULTERATION

**4832. SHRI RAHUL KASWAN:**

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

(a) whether a new technology has been developed by Central Electronics Engineering Research Institute to analyse adulteration in milk and its identification, if so, the details thereof;
(b) whether any survey/study has been conducted to find out availability of adulterated milk in the market, if so, the details thereof;
(c) the extent to which the new technology is likely to address the health risk emerging at national level due to milk adulteration in the country; and
(d) the details of the long time recurring cost of the new technology?

**ANSWER**
**THE MINISTER OF STATE IN THE MINISTRY OF HEALTH AND FAMILY WELFARE**
**(DR. BHARATI PRAVIN PAWAR)**

(a): Central Electronics Engineering Research Institute, Pilani (CSIR-CEERI) has informed that it has developed technology based on an electrochemical method coupled with chemometrics for the detection of adulteration in milk.

(b): Food Safety Standards Authority of India (FSSAI) has conducted the National Milk Safety and Quality Survey in 2018 to identity hotspots of food safety non-compliances and milk adulteration, so that more intensified efforts for surveillance and enforcement could be taken up in such areas. The survey was carried out in 1103 cities covering all States and Union territories and a total of 6432 samples were collected both from the organised (retailers and processors) as well as the unorganised (local dairy farms, milk vendors and milk mandis) sectors. Samples were analyzed for the presence of various adulterants/food safety parameters. The survey results showed a low level of adulteration in milk with 156 samples containing maltodextrin, 78 samples containing sugar and other 12 samples showing presence of adulterants like hydrogen peroxide (6 samples), detergent (3 samples), urea (2 samples) and neutralizers (1 sample) while none of the samples showed presence of any other adulterant including cellulose, glucose, starch and vegetable oil.

(c) & (d) CSIR-CEERI developed technology for detection of adulteration in milk, can detect adulterants like salt, detergent, caustic soda, melamine, urea, sodium bicarbonate, hydrogen peroxide, ammonium sulfate and many more adulterants in less than 10 secs in pass/fail mode. There is no recurring cost to test the sample.

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