

F.No. 04(37)2017/States/RCD/FSSAI-2018  
(A Statutory Authority established under the Food Safety & Standards Act, 2006)  
Food Safety and Standards Authority of India  
FDA Bhawan, Kotla Road, New Delhi-110 002

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Dated, the 16<sup>th</sup> October, 2018

**Subject: Special drive for ensuring safe and quality milk and milk products during festivals –  
rcg.**

Public confidence in the safety and quality of milk and milk products is low. With low shelf life, milk and milk products are prone to spoilage if these are not stored and handled properly. There are instances of few unscrupulous elements/dairy businesses indulging in acts of adulteration. Such cases of adulteration often increase during festival season when the demand for milk and milk products outstrips supply.


2. Preparation and handling of dairy products under unhygienic conditions and its storage without temperature control results in bacteriological contamination and quick deterioration of quality. It is observed that milk products such as *khoa* are prepared months in advance of the festival seasons and stored under unhygienic conditions leading to poor microbial quality and visible growth of fungus etc. Likewise, *dahi* is transported in bulk in rusted tin containers from places of production to distant markets leading to microbial contamination and deterioration during transit. On the basis of a nation-wide consultation with various stakeholders, FSSAI has identified some common adulterants used in milk and milk products. This list is given in Annex.

3. While economically motivated adulteration of milk and milk products invariably results in cheating of consumers, use of certain types of adulterants can also lead to a negative impact on their health. At the same time, heavy microbial contamination and the consequent presence of microbial toxins in such products also pose a serious threat to the health of consumers.

4. In view of the above, States/UTs are advised to take up special drive on surveillance of milk and milk products (specifically products like *khoa*, *paneer*, *dahi*, *ghee* etc.) w.r.t. their microbiological quality and presence of adulterants, and compliment such surveillance activities with adequate enforcement drive particularly during the festive season ahead.

5. This issues with the approval of the Competent Authority.

Encls: a/a.

  
16.10.18

(Daya Shankar)  
Joint Director (Regulatory Compliance Division)  
Tele : 011-23237435

**To,**

1. All Food Safety Commissioners
2. All Designated Officers, FSSAI.

**Copy for information to**

Head (IT) with request to upload it on FSSAI website for wide publicity.

Product	Adulterants	Reasons for spoilage and adulteration
<b>Milk</b>	Water	Increasing volume
	Urea	Increasing milk solids-not-fat (SNF) content
	Skimmed Milk Powder	Increasing SNF content
	Detergents	Uniform dispersion of vegetable oil
	Pulverised Soap	Creating white froth
	Synthetic Milk	Mixing with milk to increase volume
	Vegetable fat/oil	Cheaper substitution of milk fat
	Hypochlorites and chloramines; quaternary ammonium compounds; formalin; hydrogen peroxide; boric acid and borates; salicylic acid; and benzoic acid	Preservation of milk
<b>Butter</b>	Vanaspati/oil	Cheaper substitution of milk fat
<b>Ghee</b>	Partially Hydrogenated Fat (Vanaspati)	Cheaper substitution of milk fat
	Palmolien and artificial flavours	
	Animal body fats	
	Refined vegetable oils (Deoxidised oils)	
<b>Paneer</b>	Vegetable oils	Cheaper substitution of milk fat
<b>Khoa</b>	Cellulose	Increasing volume/bulk
	Starch	
<b>Dahi</b>	Blotting Paper	Improving consistency
	Carboxy Methyl Cellulose (CMC)	
<b>Rabri</b>	Blotting paper	Improving consistency
<b>Milk-Based Sweets</b>	Rhodamine B	Cheaper alternatives to permitted food colours
	Orange II	
	Metanil Yellow	
	Malachite green	
	Quinoline yellow	
	Auramine	
	Lard and tallow in place of ghee or vegetable oils in sweets	Cheaper substitutes used for admixing
<b>Cream</b>	Vegetable fat/oil emulsion	Cheaper substitution of milk fat