



Artificial colour found in food samples: SFL Report

Thursday, 23 January 2020 | PNS | Ranchi

In order to keep a check on the quality of food especially during festivals like Dusshera and Diwali, officials from the Department of Health, Medical Education and Family Welfare visited various shops across the State capital collecting food samples from shops and street side food vendors.

However, the reports released three months later by SFL Namkum show that some shops in Ranchi have used artificial colour unsafe for human consumption.

As per the direction of Ranchi Deputy Commissioner, the samples were collected to check for adulteration by Sub Divisional Officer (SDO) Lokesh Mishra from vendors, shops and manufactures across the State capital.

The report presented by SFL Namkum on Tuesday states that three shops in the city have used prohibited colours espically in items like boondi laddu.

The shops include Jodhpur Mishthan Bhandar in Harmu and Maa Tara Sweets in Piska More.

Apart from these samples of turmeric powder collected from Ashok Nagar's Pahelwan Hotel was also found to be harmful for human consumption.

"Organic food colour should be used in food items but there are some shops which use industry colour which is unpermitted and also unfit for consumption. A show cause notice has been issued to these shops regarding the same and further action will also be taken by the Health Department. The matter will also be dealt with in the judicial court and negligence in preparing food items will be taken strictly," said Dr SS Kullu, Food Safety Officer (FSO), Ranchi District.

The district administration had sent teams to conduct surprise check operations in various shops. Samples were collected from nine shops while at around 30 places food items were tested on the spot.

Consciousness regarding the use of edible food colours is being stressed upon as industrial colours not just damage the organs but can also cause cancer. For this the Food Safety and

Standards Authority of India (FSSAI) has made food safety training and certification mandatory for all food traders in the City.

The training will include information about the correct way to use edible food colours, packaging, serving clean food, and storing perishables in a proper way. Trainers will also impart information about the proper use of organic food colour, ways to reuse and recycle cooking oil.