

**D.K.M.COLLEGE FOR WOMEN  
(AUTONOMOUS),  
VELLORE**

*PG & RESEARCH DEPARTMENT OF CHEMISTRY*



**WORKSHOP CUM HANDS-ON TRAINING  
ON  
DETECTION OF FOOD ADULTERANTS**

**Date: 23.02.2024**

**Time: 09.00 am**



*All are cordially invited*

*By*

*Management*

*Principal*

*Staff members and Students*

**Organizing Secretaries**  
**Dr. S. Santha Lakshmi**

**Convenor**  
**Dr.M. Nagarathinam**

## **REPORT FOR WORKSHOP CUM HANDS-ON TRAINING**

Workshop cum hands on training was conducted by the Department of Chemistry on 23<sup>rd</sup> February 2024. Dr.M.Nagarathinam, Associate Professor and Head of the Department of Chemistry, inaugurated the programme and gave a brief introduction about the workshop. Dr.S. Santha Lakshmi explained about the causes and the types of food adulteration. She also talked about the health hazards of food adulteration in detail.

Dr.S.Santha Lakshmi and Dr.S.Sashikala demonstrated various methods of detecting adulterants in food. 50 students of III-B.Sc., Chemistry participated in the program. Hands-on training was given to the students for detecting the adulterants present in various food samples. The observations were recorded and submitted by the students.

G.Thilaga, of III-B.Sc., Chemistry gave a presentation on various types of food adulterants present in our daily food items.

List of experiments carried out:

- Detection of artificial colour on green peas
- Detection of white powder in iodised salt
- Differentiation of common salt and iodised salt
- Detection of artificial colour in turmeric powder
- Detection of artificial/water soluble synthetic colours in chilli powder
- Detection of foreign resin in asafoetida (hing)
- Detection of turmeric in sella rice
- Detection of detergent in milk
- Detection of starch in milk and milk products (khoya, chenna, paneer)
- Detection of mashed potatoes, sweet potatoes and other starches in ghee/butter

# PHOTOS



