

## 7. WORKSHOP CUM HANDS-ON TRAINING ON DETECTION OF FOOD ADULTERANTS

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

*PG & RESEARCH DEPARTMENT OF CHEMISTRY*



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

**Date: 15.03.2022**

**Time: 09.00 am**



*All are cordially invited  
By  
Management  
Principal  
Staff members and Students*

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

**Convenor**  
Dr.M. Nagarathinam

Workshop cum hands on training was conducted by the Department of Chemistry on 15<sup>th</sup> March 2022. Totally 48 students of III-B.Sc., Chemistry participated in the program. A presentation was given by Ms. S. Kotteeshwari and G.Swetha of III-B.Sc., Chemistry in the same topic. It was made interactive.

Followed by workshop hands-on training was given to the students in UG Chemistry Laboratory. Dr.S.Santha Lakshmi and Dr.S.Sashikala demonstrated various methods of detecting adulterants in food. 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.

Ms.S.Kaviya Lakshmi, III- B.Sc., Chemistry enthusiastically checked the purity of chilly powders manufactured by different companies and homemade products. She concludes that homemade chili powder was the purest sample.

List of experiments carried out on that day is given below.

- 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

