

Summer internship project report on
"Trends of food adulteration in India"

By

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2019BBA002



Under the supervision of

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Associate - Centre for Communication & Critical Thinking

(Submitted in partial fulfilment of the requirements of the BBA degree)

Institute of Management

JK LAKSHMIPAT UNIVERSITY (2020-21)

DECLARATION BY THE CANDIDATE

I solemnly declare that this project report is my own work carried out during my study under the supervision of Mr Dheeraj Sharma (Industry mentor) & Mrs Tanushka Jangid (Faculty mentor).

I also certify that:

1. The work contained in the report is original and done under the general supervision of my supervisor.
2. The work has not been submitted to any other Institution for any other degree/diploma/certificate in this university or any other institute in India.
3. I have followed the guidelines provided by the university in writing the report.
4. Whenever I have used materials (data, theoretical analysis, and text) from other sources, I have given due credit to them and given their details in the reference section of the report.



Aakarshit Bhargava

2019BBA002

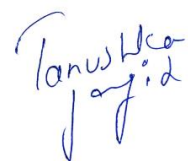
Institute of Management, BBA

JK Lakshmipat University

CERTIFICATE

It is certified that the Summer Internship Report titled **“Trends of food adulteration in India”** submitted by **Aakarshit Bhargava** is an original piece of research work carried out by the candidate under my supervision.

Sign. of the Faculty Guide



(Mrs Tanushka Jangid)

OneCert[®] International Private Limited

To Whomsoever it May Concern

This is to certify that Aakarshit Bhargava student of BBA 2nd Year, JK Lakshmipat University, Jaipur has undertaken summer training in our organization from 14th July, 2021 to 14th August, 2021 on the Project titled "Trends of food adulteration in India and its remedies" under my guidance. To the best of my knowledge, the study undertaken by him is original and is not replicated in any research paper, report, or literature.

I wish him all success in life.



Signature of the Project Guide

Name of the Project Guide: Mr. Dheeraj Sharma

Designation: Manager- HR & Admin

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ACKNOWLEDGEMENT

The internship opportunity I had with **OneCert International Pvt. Ltd.** was a great chance for learning and professional development. I consider myself lucky as an individual as I got the opportunity to be a part of it. I am also thankful for having a chance to meet so many wonderful people and professionals who led me throughout this internship period.

First and foremost, I take this opportunity to thank the CEO of OneCert, **Mr Sandeep Bhargava** who allowed me to be part of his team and contribute whatever little things I could. I also want to express my thanks to **Mr Dheeraj Sharma** (My industry Mentor & Asst. manager HR & Admin.), who despite being busy with his duties, took time out to hear, guide, and allowing me to carry out the project. I also express my deepest thanks to **Mrs Tanushka Jangid** (Faculty Mentor) for guiding me and giving necessary advice throughout the internship period. I perceive this opportunity as a big milestone in my overall development. I will strive to use gained skills and knowledge in the best possible way.

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PROJECT SUMMARY

Food adulteration is the act of intentionally debasing the quality of food offered for sale either by the admixture or substitution of inferior substances or by the removal of some valuable ingredient. It's a case that the proportion of adulterated or misbranded food sold in India has nearly doubled in the last eight years is very concerning. This report aim to put light on the current situation of food adulteration in India and to find the reasons behind why food samples are found non-compliant with the guidelines of various food safety organizations.

The main objective of this report was to understand and dig deeper behind the psychology of people who commit the heinous crime of adulteration and find out what safety measures and initiatives the government and food safety organizations implementing to ensure the safety and welfare of consumers in India.

We also did a detailed cause analysis on non-compliant samples for different commodities from the data provided by company sources. At last, we discuss all the possible remedies of food adulteration and various policies and initiatives taken by organizations to raise awareness among people and tackle food adulteration.

ABOUT ONECERT

OneCert International is a premier path-breaking organization adding value to certification and inspection.

OneCert International is an associate of OneCert Inc. Lincoln, Nebraska, USA. It is a Globally operating Inspection and Certification Agency accredited for various international Organic, Food safety, Sustainable Agriculture, Organic textile and recyclable standards by global regulators and reputed accreditation agencies.

The company was registered on Oct 4th, 2014, under the Registration of Company's Act-2013 as OneCert International Private Limited. The company is Directed by Mr Samuel K Welsch, Managing Director and Mr Sandeep Bhargava, Director and CEO of the company.

OneCert International pvt. Ltd – Mission & Vision:

- To create a developed and well-equipped centre for Organic standards, food safety and textile inspection and certification.
- Hiring educated, experienced, and trained staff to provide best inspection and certification services.
- Endeavouring towards continuous improvement in Quality systems for exemplary customer services.
- Obtaining accreditation for Inspection and Certification of agriculture, food, and textile Industry and facilitating International food and textile Trade with quality and integrity.

OneCert International accreditations:

- **National Program for Organic Production-(NPOP-India), which includes:**
 - Crop production, grower groups, handling, livestock, apiculture, aquaculture, feed, mushrooms, sericulture
- **USDA National Organic Program (NOP)**
 - Crop production, handling
- **European Organic Regulations**
 - Category A (Unprocessed products), F (Seed Production), Category D (Processed products) for India and Category A (Unprocessed products) & D (Processed products) for other listed countries.

- **Canadian Organic Regulation – Under United States Canadian Organic Equivalency Agreement**
- **Japanese Agriculture Standards (JAS)**
- **Global Organic Textile Standards (GOTS)**
 - Mechanical textile processing and manufacturing operations and their products
 - Certification of wet processing and finishing operations and their products
 - Certification of trading operations and related products
 - Release of positive lists of chemical inputs (dyes and auxiliary agents) to the chemical industry
- **Bio-Suisse**, and much more.

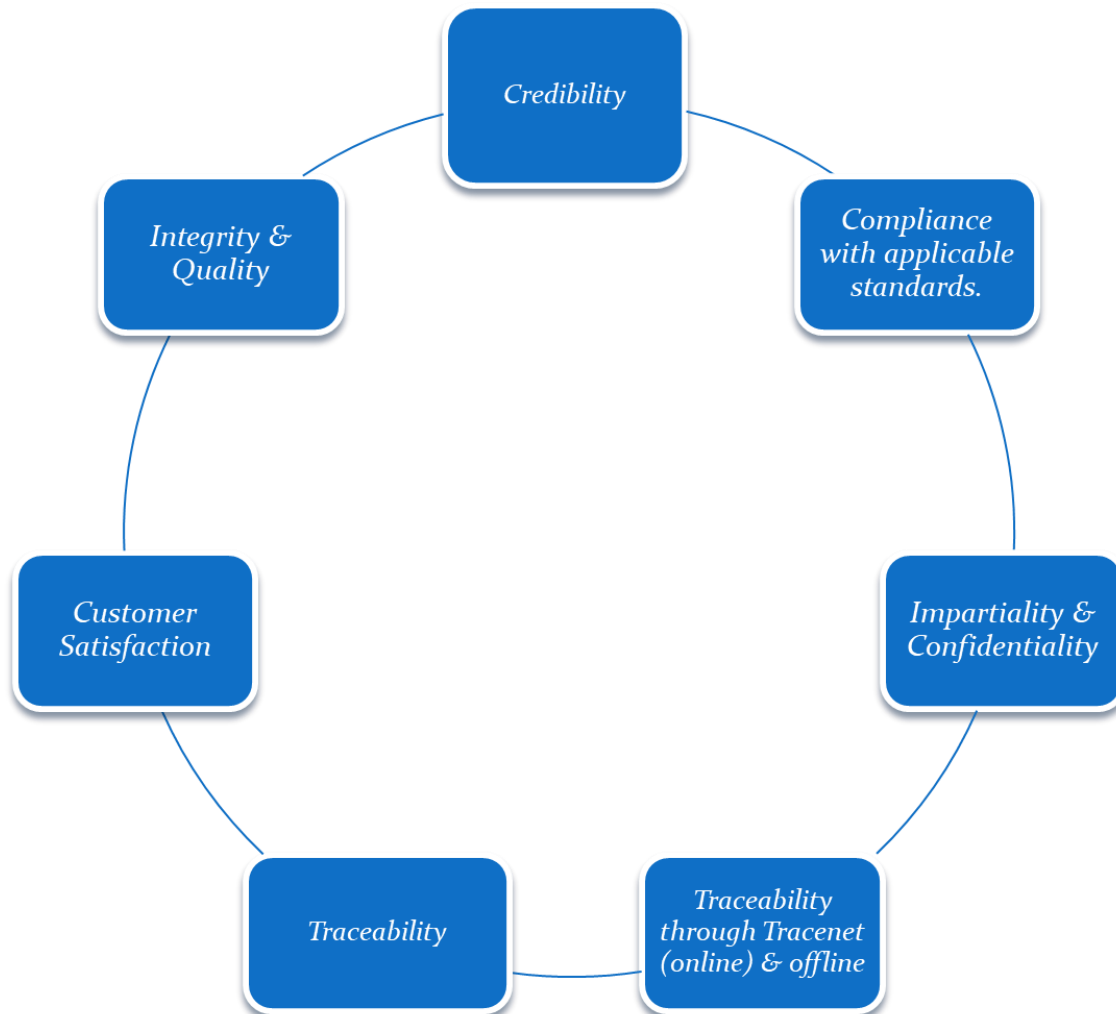
Inspection and Certification Services:

Organic Certification	
Crop Production- Individual/Grower group	Wild Harvest (Forest Collection)
Processing Units	Trading
Input Approval	Livestock
Aquaculture	Apiculture/Beekeeping
Mushroom	Seaweed, Aquatic Plants & Green House

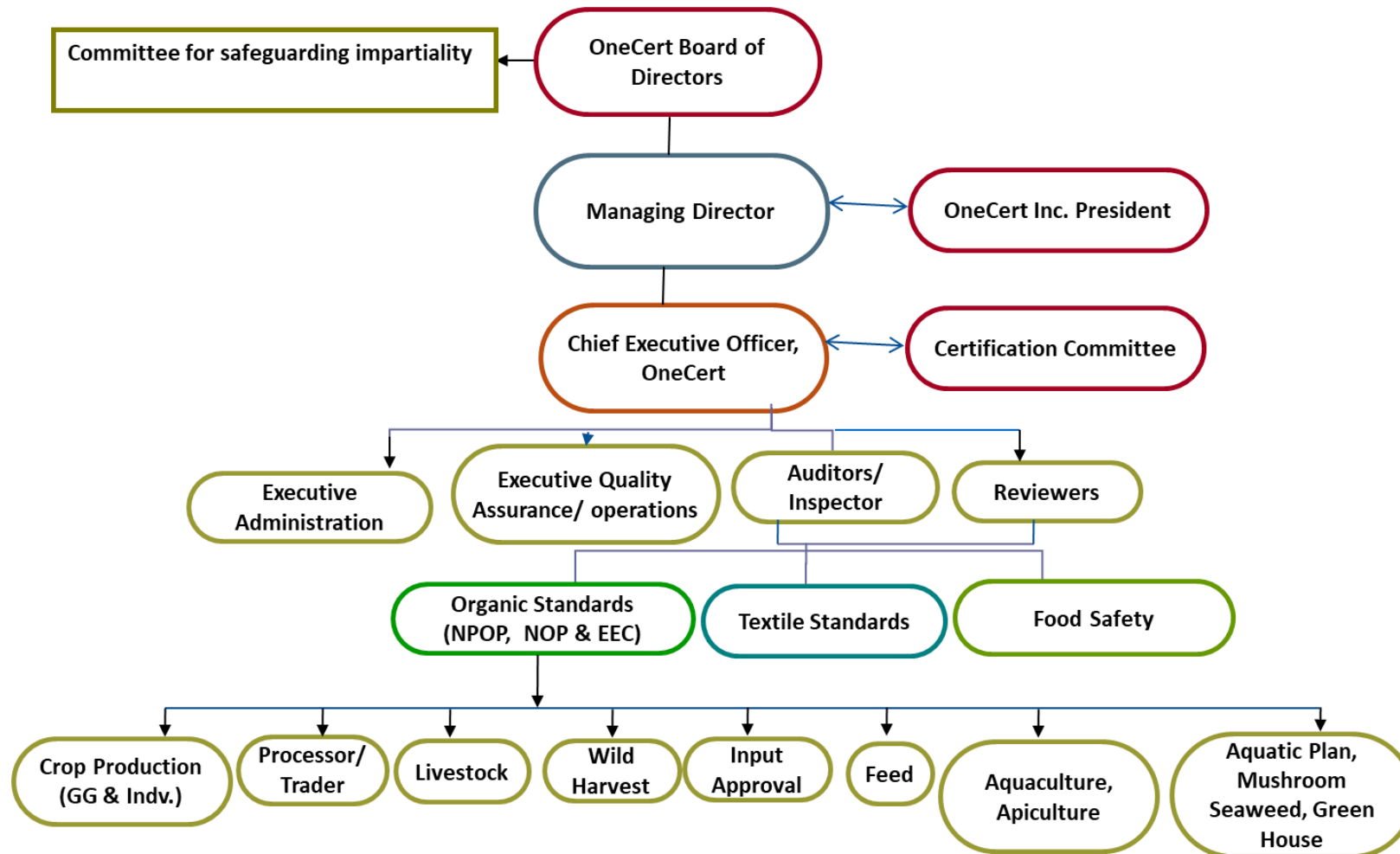
Food Safety Certification				
ISO 22000:2005 (FSMS)	FSSC-22000	HACCP	India- GHP	India-HACCP

Textile Certification:	
Global Organic Textile Standards (GOTS)	Organic Content Standard (OCS)
Global Recycled Standards (GRS)	Recycle Claim Standard (RCS)
Responsible Wool Standard (RWS)	Responsible Down Standard (RDS)
Content Claim Standard (CCS)	

Strengths of OneCert International Pvt. Ltd. :



Organizational Structure of OneCert:



FOOD SAFETY:



During my internship, I was part of endeavours of the Food Safety department of Onecert. (That's the reason I'm making the project report on food adulteration).

Generally, Food safety is a discipline describing handling, preparation, and storage of food in ways that prevent food-borne illness. From farm to factory, food products may encounter several health hazards during their journey through the supply chain. Safe food handling practices and procedures are thus implemented at every stage of the food production life cycle to curb these risks and prevent harm to consumers.

Inspecting and auditing food businesses is a humongous task for FSSAI. hence, to cultivate and foster the growth of compliance culture FSSAI is enabling compliance through Auditing Agencies, and OneCert International Pvt. Ltd. has been recognized by FSSAI as one of the Third-Party Auditing Agencies to carry Food Safety Audits in India. An audit organization performs a third-party audit, independent of the customer-supplier relationship and is free of any conflict of interest.

Food safety audit means a systematic and independent examination of sanitary and hygiene compliances as per schedule IV –FSSA, food safety measures, and other standards adopted by FBO to meet regulatory requirements. Food Businesses having satisfactory audits may be subjected to less frequent inspection by Central or State licensing authorities.

There are also second-party audits (supplier audits) where OneCert International audit the company against their standard or guidelines upon request by the supplier.

ADULTERATION:

Adulteration is a substance detected in other products, such as food, meat, cosmetics, medicines, petrol, or other chemicals, which affects the quality or effectiveness of that product. adulteration is very usual in developing countries.

FOOD ADULTERATION:

Food adulteration refers to the adding of any chemical or unwanted substances to the food that lowers the quality of food. Adulterants are to increase the quantity of food and increase monetary profit, but there are severe risks to human life caused by this. In India, where there is a large population to feed and due to the lack of monitoring of what reaches the consumer, the act of contamination is not surprising. Consumption items such as milk and grain are found adulterated and degrade health upon consumption, but we don't tend to care.

Causes of food adulteration:

- Food insecurity: To increase the quantity of food and distribution of nutrition.
- Traders profit motivation made a portion of the business strategy.
- Illiteracy of the general public: lack of awareness of sufficient food consumption.
- There is no efficient food law.
- Lack of government initiatives.
- High population demands Increased food demand, so, sometimes it becomes impossible to not indulge in such practices.

To tackle the problem, there have been many initiatives taken by The Food Safety and Standards Authority of India (FSSAI). Through its FSS act (2006), there is a nationwide campaign against food adulteration and penalizations stated to those who violate those standards.

OneCert has also taken the campaign forward for consumer awareness regarding food adulteration in its way. They are also taking initiatives by introducing strict policies and countermeasures for tackling such misdeeds.

Well, but detection of food adulteration is one side of the coin. It must be made sure that the sources of such adulterants being identified and punished.

Various food products found adulterated by food laboratories and go down to dumps as they are unfit for consumption. It is a clear case of food wastage and violation of consumer interest, who pays for the product and the farmers who work hard to grow the crop. In a country of 1.3 billion people, where a massive chunk of the population struggles to get a bite for the day, there is a large chunk of food that goes down the drain. Unfortunately, it is the middlemen who finally earn profit from such heinous acts.

PROJECT OBJECTIVE

- To find out the reasons behind why food samples are found objectionable to the guidelines of various organizations such as FSSAI and OneCert inc.
- What are the routes of food adulteration seen in the country?
- The remedies to the problem of food adulteration after detailed cause analysis from the data provided by company sources.
- And finally, through this project, we find what safety measures and initiatives have been implemented by the government and food safety organizations to ensure the safety and welfare of consumers.

METHODOLOGY

Theoretically, reports are prepared based on either one or both categories of data. This report resulted from the data collected from primary and secondary sources to make it more meaningful and presentable.

In the preparation of this report, I used no structured questionnaire.

Although the data regarding food samples and the basis of non-compliance were given to me by my industry mentor, I conducted the cause analysis of the data through various primary and secondary sources to figure out the reasons underlying the cases of non-compliance of food samples. Some given reasons may be a little opinionated. The cause analysis helped to find out the gaps in the existing system of prevention of food adulteration.

In this report, I used secondary data on a large scale. Data collected was from secondary resources such as annual reports, official websites, articles, and links.

The report has been made in a very short time and some of the data provided on the report may not be accurate by the time it is evaluated.

ANALYSIS ON CURRENT SITUATION OF FOOD ADULTERATION IN INDIA:

Nearly 28% of the food samples tested for quality were found to be adulterated, according to the 2019-20 annual report of FSSAI.

FSSAI data analysed by CNBC indicates a consistent rise in instances of food adulteration in the country. Out of the 1,06,459 food samples analysed by the National Accreditation Board for Testing & Calibration Laboratories in 2019-20, 28.56% were found to be non-conforming.

The proportion of adulterated or misbranded food sold in India has nearly doubled in the last 8 years. In the year 2012-13, 15% of the food samples tested were found to be non-conforming to prescribed standards. Over the years, this has gradually gone up and now stands at 28.56% for 2019-20, as per the latest data available.

States like UP and Jharkhand have been reporting high adulteration rates based on samples collected for the last 2-3 years. An analysis of the latest annual report shows that 52.32% of the samples sourced in Uttar Pradesh are non-conforming. This is followed by Tamil Nadu and Jharkhand which have 45.39% and 41.68% adulteration rates based on samples obtained respectively. States with the lowest adulteration rates include Arunachal Pradesh, Goa, and Uttarakhand.

	2018-19	2017-18	2016-17
States with highest adulteration	UP (52.32%)	Rajasthan (45%)	Punjab (55%)
	Tamil Nadu (45.39%)	UP (43.5%)	UP (42%)
	Jharkhand (41.68%)	Jharkhand (37.7%)	Kerala (26%)
States with lowest adulteration	Arunachal Pradesh (3.78%)	Arunachal Pradesh (4%)	Bihar (2%)
	Goa (5.67%)	Goa (6.4%)	Meghalaya (6%)
	Uttarakhand (4.63%)	Chandigarh (6.6%)	Gujarat (7%)

DATA AND CAUSE ANALYSIS ON NON-COMPLAINT SAMPLES FOR DIFFERENT COMMODITIES:

Food Group	Basis for non-compliance	Reason behind non-compliance
Cereals, food grains, and other related products		
Rice, Whole wheat, Maida, Ragi, Jowar, Rusk, Sooji, Rawa, millet.	Small insects (living and dead) are found, and puss formed.	High humidity in storage facilities, careless handling of the crop (insects might be present while harvesting from fields).
	Alien matter like jute threads, mud, small stones, etc.	Profits are derived by increasing the weight with mud and stones and lack of proper handling practices might act as an entry point of alien matter.
	Foreign starch	To add weight and bulk
	Less gluten	An indication for poor quality of grains.
Pulses		
Moong whole, Bengal Gram whole, Toor dal, Horse gram, Green gram	Presence of extraneous matter	Profits are derived by increasing the weight with mud and stones and lack of proper handling practices might act as an entry point of alien matter.
	Small insects found (living and dead)	High humidity in storage facilities, careless handling of the crop (insects might be present while harvesting from fields).
	grains are damaged	Improper handling while harvesting and processing cause such mishaps.
Nuts		
Peanuts, Groundnuts	Insects are present	High humidity in storage facilities, careless handling of the crop (insects might be present while harvesting from fields).
Milk based products		
Cow milk, Buffalo milk, Toned milk, Mixed milk, Standardized milk, Cottage Cheese, Butter, Ghee	Presence of low fat and SNF (SPECIALITY NAPHTHALENE-FORMALDEHYDE SULPHONATE)	The water is added in the milk to increase its quantity, as there is a huge demand and supply gap. Sometimes, water is also added to create profit, by selling low-quality milk at the price of high-quality milk.

Full cream milk, Curd, Khoa and other milk related products.	Presence of sugar and NaCl (Salt)	Sugar is added to improve taste and hide defects in taste. Sugar is also be added to increase consistency. Salt is added, as a way to increase solid non-fat components.
	Baudouin test positive (Baudouin test is applied to distinguish between desi ghee and vanaspati ghee).	Ghee which is Baudouin test positive indicate that its adulterated with vanaspati. The cost of ghee being higher and supply-demand gap makes manufacturers to opt for such methods of adulteration.
	Presence of detergents in the milk	Detergent are the latest entry among the list of adulterants in milk. it's used for the emulsification of externally added vegetable fat, followed by addition of caustic soda to neutralise acidity which prevents it from turning sour during transportation.
	High BR value (Butyro refractometer: This instrument can be used for measurement of fats in ghee and other such products).	To improve profit and filling the supply-demand gap.
	Low Reichert Value (an indicator of how much volatile fatty acid can be extracted from fat through saponification.	Indicates that palm oil or sheep body fat is added in ghee.
Sugar based products		
Jaggery powder, sugar, sugar-boiled confectionery, and other canned sweets.	Less sugar and sucrose content	
	Dead ants found and fungus infested the confectionery.	Due to poor storage conditions.
	Non-permitted colours are present.	Making sweets more appealing to the customers.
Spices and Condiments		
Turmeric powder, Masala powder, Sambar powder	Synthetic Yellow	Enhancing the colour.
	Rice starch present	To add more bulk
	Extra salt added.	To add more weight and bulk.
	High moisture content	Poor storage conditions

Fruit and vegetable based products		
Tomato sauce, Chilli sauce, Mustard Sauce	Low TSS and TDS value	To decrease the cost of making and improve profit.
	Synthetic colours present.	To improve appearance
Fats and oils based products		
Mustard oil, Rice bran oil, Sunflower oil	High BR value	Presence of excess palm oil
	High Reichert Value	Bad fatty acids are present, indicating rancidity
	High Belliar Turbidity	Presence of groundnut and gingelly oil
	High acid value	Bad fatty acids are present, indicating rancidity

PREVENTION OF FOOD ADULTERATION

Through a detailed cause analysis, we found out different reasons behind the practice of food adulteration. Now we will discuss all the possible remedies and various initiatives taken by organizations to tackle the problem.

1. Improving the Storage facilities

One of the biggest problems seen in the food grains, beans and spices is bug infestation due to unhygienic conditions and humidity in the storehouse.

To tackle this problem, we need close monitoring and inspection of the storage conditions of food grains by professional individuals. We should keep track of incoming and outgoing samples along with their dates. We should take care that the bug-infested grains from the fields do not reach the storehouse as it might turn to be a threat to the healthy grains.

2. Improving our Handling practices

The food handlers should be well-trained to prevent damage to the grains and prevent grains from suffering a quality loss.

3. Bringing in newer tests and technologies for detection of food contamination:

Apps should be designed to make the consumers aware and also through which consumers can easily report cases of food adulteration.

Newer machines can be designed to detect the level of food adulteration in commodities. For example, machines such as **“Butyro refractometer”** (an instrument used for measurement of fats in ghee and other such products), and **“Ksheer Scanner”** (instantaneously detects urea, salt, detergent, liquid soap, boric acid, caustic soda, and hydrogen peroxide, was developed by CSIR-CEERI). There are also tests such as **“the Baudouin test”** (applied to distinguish between desi ghee and vanaspati ghee), and **“Reichert value test”** (an indicator of how much volatile fatty acid can be extracted from fat through saponification).

4. Educating food vendors and all middlemen:

The food vendors must be trained and warned about the ill effects of adulteration. They must be made aware that adulterated foods also harm the people they care about.

5. Encouraging food vendors who are found to be fair:

We should reward the food vendors who sell good quality food to motivate other food vendors to refrain from such practices.

6. Preventing the addition of Alien matter, starch, harmful oils, and other substances for gaining profit by selling cheap quality food at a higher price:

Economically motivated food adulteration is widespread in our country. This situation can be fixed by the joint efforts of consumers, food vendors and the government.

Firstly, the government should try to popularize the **“DART book”** developed by FSSAI among the consumers through advertisements and homemakers can be motivated to conduct those tests. The public must be encouraged to report any case of food adulteration they encounter.

Second, **the FoSTaC training** must be given to the food vendors to educate them on the ill effects of adulteration. Government should introduce strict regulations against the offenders. If found guilty, there should be proper penalizations and punishments.

Third, the food safety organizations should conduct raids or sudden visits to food storage to check if the conditions are suitable.

My Recommendation: Government can open “adulteration awareness cells” where people can report cases of food adulteration directly.

INITIATIVES AND MEASURES TAKEN BY FOOD SAFETY ORGANIZATIONS TO TACKLE FOOD ADULTERATION:



Instances of sale/supply of sub-standard and adulterated food stuffs including edible oil have come to the notice of FSSAI. To prevent food adulteration regular surveillance, monitoring, inspection, and random sampling of food products, including edible oil, are being carried out by Food Safety Officers of States/UT and action has been initiated against as per the provisions of FSS Act, 2006 against the defaulting Food Business Operators.

In order to ensure the availability of good quality food to the consumers and to keep a check on food adulteration, the state food safety authorities have been advised to keep a strict vigil by regularly drawing food samples from all sources viz. Manufacturers, wholesalers, and retailers and to take strict action against the offenders under the provisions of FSS Act, 2006.

FSSAI has strengthened the food testing ecosystem by notifying 263 primary food testing labs across the country: and state food testing labs under a Central Scheme [“Strengthening of Food Testing System for provision of Mobile Food Testing Labs \(SoFTeL\)”](#).

Enforcement of the provisions of the Food Safety and Standards (FSS) Act, 2006, Rules and Regulations made thereunder primarily rests with States/UTs. As per the reports received from States/UTs.

Statement regarding number of prosecutions launched and action taken during the period of 2016 to 2019:

Year	No. of Civil/Criminal cases Launched	Convictions	No. of cases in which Penalties imposed	Amount raised
2016-17	13,080	1,605	4,757	Rs.17,01,93,266
2017-18	15,121	5,198	7,627	Rs.26,35,41,067
2018-19	21,363	701	12,734	Rs.32,57,78,087

Initiatives and programs by OneCert to ensure food safety:

Food Safety System Certification (FSSC 22000) by OneCert:



The Food Safety System Certification provides a framework for effectively managing your organization's food safety responsibilities. It is fully recognized by the Global Food Safety Initiative (GFSI) and is based on existing ISO Standards and accepted worldwide. OneCert International Private Limited has been accredited by National Accreditation Board of Certification bodies for providing FSSC 22000 Certification worldwide.

Food safety management system (FSMS)



Food Safety Management System (FSMS) is an integrated system, recognized internationally, which provides the minimum requirements needed for an organization to manage and mitigate food safety hazards and therefore establish the Food Safety. It is applicable for companies of all sizes and sectors within the Food Industries from "farm to fork". OneCert International Private Limited has been accredited by National Accreditation Board of Certification Bodies (NABCB) for providing FSMS/ISO 22000 Certification.

TRAINING PROGRAMS TO FACILITATE AWARENESS AMONG GENERAL PUBLIC AND VENDORS TO ENSURE FOOD SAFETY:

About DART:

As a part of mandate to ensure safe food to citizens, FSSAI conducts food testing for different type of adulterants and other safety parameter for food. Such food testing is done by FSSAI through a network of FSSAI network labs. Thousands of tests are conducted on food samples in these labs by FSSAI labs every year.

While these tests often require sophisticated equipment and highly trained personnel, there are some common adulterants and contaminants that can be tested by citizens themselves.

FSSAI has released a booklet called '**Detect Adulteration with Rapid Test (DART)**' which covers more than 50 common quick tests for detection of food adulterants at household, so as to induce awareness among the consumers about food safety. DART book is available on website of FSSAI.

(Link to DART book: <https://www.fssai.gov.in/book-details.php?bkid=201>)

TEST 1

Detection of water in milk

Testing method:

- 1 Put a drop of milk on a polished slanting surface.
- 2 Pure milk either stays or flows slowly leaving a white trail behind.
- 3 Milk adulterated with water will flow immediately without leaving a mark.



Pure milk



Adulterated milk

TEST 3

Detection of starch in milk and milk products (khoya, chenna, paneer)

Testing method:

- 1 Boil 2-3 ml of sample with 5ml of water.
- 2 Cool and add 2-3 drops of tincture of iodine.
- 3 Formation of blue colour indicates the presence of starch.
(In the case of milk, addition of water and boiling is not required)



Pure milk



Adulterated milk

TEST 11

Detection of extraneous matter (dust, pebble, stone, straw, weed seeds, damaged grain, weeviled grain, insects, rodent hair and excreta) in food grains

Testing method:

- 1 Take small quantity of sample in a glass plate.
- 2 Examine the impurities visually.
- 3 Pure food grains will not have any such impurities.
- 4 Impurities are observed visually in adulterated food grains.



Pure



Adulterated

TEST 9

Detection of chalk powder in sugar/pithi sugar/jaggery

Testing method:

- 1 Take a transparent glass of water.
- 2 Dissolve 10g of sample in water.
- 3 If sugar/pithi sugar/jaggery is mixed with chalk, the adulterant will settle down at the bottom.



Pure



Adulterated

About FoSTaC:

FSSAI initiated Food Safety Training & Certification (FoSTaC) programme on a large-scale ecosystem for Food Businesses across the food value chain. Objectives of the FoSTaC programme is all food businesses having central or state licenses should have at least one trained and certified food safety supervisor for every 25 food-handlers or part thereof on all their premises. People successfully trained & certified under FoSTaC will be termed as Food Safety Supervisor (FSS). These Food Safety Supervisors will train other food handlers in their premises, to create an ecosystem of trained personnel.

OneCert International has been Empanelled as a training partner by FSSAI for carrying out FOSTAC Food Safety Supervisor training all over India.

(Here I am also attaching the link of FoSTac training [brochure](#), given by OneCert).



Food Safety Preventive Control Alliance (FSPCA) Preventive Controls Training:

A Preventive Controls Qualified Individual means “a qualified individual who has completed training in the development and application of risk-based preventive controls, at least received under a standardized curriculum recognized or is otherwise qualified through job experience to develop and apply a food safety system.” The Preventive Controls for Human / Animal Food regulation is a law enacted to ensure safe preparation of food products for human/ Animal consumption for export purposes, to prevent foodborne illness. The ordinance requires that certain activities be performed by a Preventive Controls Qualified Individual (PCQI) who has completed training in the development of a Food Safety plan and application of risk-based preventive controls.

The goal is to make the food supply safe by shifting the focus on the Food Safety Modernization Act (FSMA) from responding to the prevention of contamination.

OneCert has taken initiative to aware and train the Food Handlers and to develop the Skills and Competency of an individual. The training courses and schedule has been designed in such a way that the objective of the training can be full filled. By thinking beyond the boundaries, the courses are scheduled on both offline and online platforms so that the individual can enhance the knowledge wherever he wants.

Awareness Training

OneCert International conducts open training on food safety concepts, good manufacturing practices, good hygiene practices, and food industry requirements. The training program will help to inform attendees about the importance of food safety in today’s world.

CONCLUSION

The research brings out a clear picture of the present scenario of food adulteration in India. It also highlights the areas on which the government should focus to control the problem of food adulteration.

The cause analysis clarifies that the main thing we should focus on is to combat the practice of intentional food adulteration, which food vendors do for their benefit, as most of the cases of non-compliance were due to that. The ignorance and selfish interests of the middlemen have led them into such malpractices.

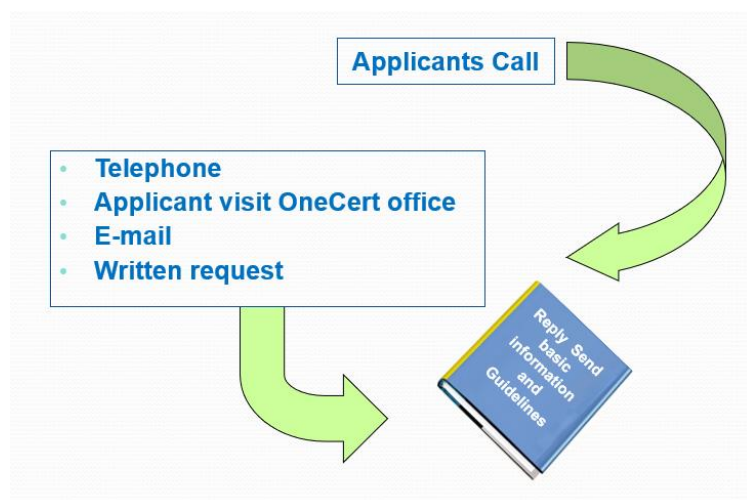
The key points that rose out of this study are as follows:

- Education and regulation go hand in hand, and it is necessary to make people aware of the ill effects of adulteration.
- Prevention of food adulteration, in turn, prevents food wastage.
- Digitalization and advanced technology can reform the present situation of food safety.

It requires close monitoring and strategic planning to combat such a widespread problem. But the blessing at present is the rapid advancement of technology that can help against food adulteration. Food safety apps for consumers, improved labs under the government, and trained supervisors will form a great weapon to fight food adulteration.

AN OVERVIEW OF CERTIFICATION PROCEDURE IN ONECERT:

Step 1:



Step 2:

Dispatch Quotation & Application Packet.

OneCert Certification Packet

1. Request packets to be sent by email
2. Fill out the forms; this will answer most questions
3. Call or email us with any questions you still have
4. Submit packet and payment

First Name – Required

Last Name – Required

Email – Required

Phone

Company

Address

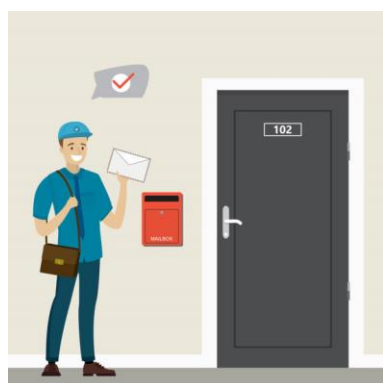
City

State/Province

Country



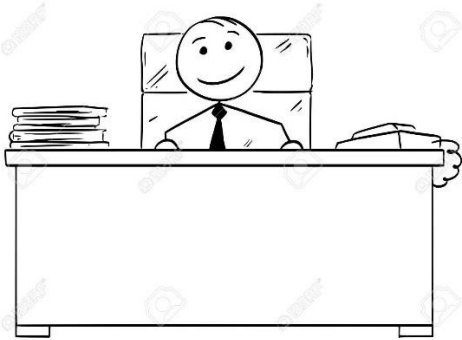
Step 3:



(Received a Complete/duly signed Application)

Step 4:

An initial review is done for administrative and technical completeness.



Step 5:

On-site inspection.



Step 6:



Submit Inspection Report



Secondary Review



Certification Decision



Step 7:

Issue of certificate.



REFERENCES

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