



Citizen Pulse on Common Food Adulterants

(Compiled from collective inputs of 35,000 strong India's Food Safety Circle)

- 1. Many fruit vendors use chemicals to ripen the fruits
- 2. Wax is applied on apples to make them look shinier
- 3. Malachite green is used to coat vegetable so that they look greener
- 4. Methanyl yellow is mixed with sweets like jelebi, laddo etc. and also in turmeric powder
- 5. Turmeric powder is adulterated with non-permitted dyes
- 6. Palm kernel oil and paraffin is mixed with coconut oil
- 7. Cooking oil has Genetically Modified (GM) cotton seed oil and GM soya oil mixed in it
- 8. Red rice is mixed with red oxide powder
- 9. Milk is adulterated with water, colour, chalk powder and urea
- 10. Chilli powder is mixed with saw dust
- 11. Coal tar is mixed in tea leaves