The Objective of this project is to study some of the common food adulterants present in different food stuffs.
To detect the presence of adulterants in fat, oil and butter.

REQUIREMENTS

Test-tube, acetic anhydride, conc. H₂SO₄, acetic acid, conc. HNO₃.

PROCEDURE

Common adulterants present in ghee and oil are paraffin wax, hydrocarbons, dyes and argemone oil. These are detected as follows:

(i) **Adulteration of paraffin wax and hydrocarbon in vegetable ghee**
   Heat small amount of vegetable ghee with acetic anhydride. Droplets of oil floating on the surface of unused acetic anhydride indicates the presence of wax or hydrocarbons.

(ii) **Adulteration of dyes in fat**
    Heat 1mL of fat with a mixture of 1mL of conc. sulphuric acid and 4mL of acetic acid. Appearance of pink or red colour indicates presence of dye in fat.

(iii) **Adulteration of argemone oil in edible oils**
    To small amount of oil in a test-tube, add few drops of conc. HNO₃ and shake. Appearance of red colour in the acid layer indicates presence of argemone oil.