

11.07.24

QUALITATIVE ANALYSIS OF MILK.

Sl. no.	Name of food	Adulteration	Experiment	Observation	Inference.
01)	Milk	Starch	Addition of Iodine soln to milk	No blue color	Absence of starch.
02)		Urea	Take a teaspoon of milk in a test tube. Add 1/2 teaspoon of soybean or Pigeon pea powder. Mix up the contents thoroughly by shaking the test tube. After 5 minutes, dip a red litmus paper in it. Remove the paper after 1/2 a minute.	No red colour to blue colour	Absence of Urea.

03)	Milk	Vanaspati	Take 3ml of wat milk in a test tube. Add 10 drops of HCl. Mix up one teaspoonful of sugar. After 15 minutes, examine the mixture.	No red colour indicates	Absence of Vanaspati in the milk.
04)		Formalin	Take 10 ml of milk in a test tube and add 5 ml of conc. H ₂ SO ₄ from the sides of the wall without shaking.	Violet ring appears at the intersection of two layers	Presence of formalin.
05)		Detergents	Shake 5-10 ml of sample with an equal amount of water, formation	Indicates foam	Presence of Detergents.

Sno	Name of food	Adulterants	Experiment	Observation	Inference
06)	Milk	Synthetic milk	Synthetic milk has a bitter after taste, gives a soapy feeling on rubbing between the fingers	No turns yellowish on heating	Absence of Synthetic milk

Result:-

The given milk sample contains Adulterants of

- 1) Formalin
- 2) detergents