CHANDIGARH: The city residents can heave a sigh of relief as there seems to be hardly any adulteration in ghee and oil being sold in Chandigarh shops, if the data provided by the UT health department is to be believed. Out of 61 samples of ghee and oil seized in the past one-year from the city, only 7 failed the tests of standard given by the Food Safety and Standards Authority (FSSAI) Act.

There has been a concern for reheating the oil which increases the content of trans-fat in the oil and hence the toxicity. As a part of the national mission of testing the safety of vegetable oils and ghee, Chandigarh also conducted some tests for the safety of oils and ghee.

We have been regularly spreading awareness in schools, restaurants and to common public on stringent rules against adulterated food items. Oil and ghee are not spurious in the city as observed in the samples seized by our department since the past one year," said Dr G Dewan, director health services, UT.

In the past one year, the total ghee and oil samples seized randomly by the health department were 61. The food safety officer seized 42 samples of oil and 19 samples of ghee during April 2018 and March 2019. Out of these, six were found to be substandard and one was misbranded.

"Substandard here does not imply fake or adulterated. There are various standards mentioned by the FSSAI which all food items must meet. In case if there is less amount of moisture in the fat content of milk, it is substandard," said Bharat Kanojia, food safety officer, UT. He said: "Misbranded here meant the packaging was incomplete. The labelling did not mention the date of manufacturing or date of expiry etc."
Last year, it was found that 64% of the milk samples in the city which were tested substandard had no adulterants, but water. Also, the FSSAI has done an all-India survey which found that only 10% of the milk in the country is adulterated, while the res