

PRESS RELEASE

FSSAI has published the results of a nation-wide surveillance survey of milk sold in the market both in packed and loose form, marketed by organised sector as well as un-organised sector.

1. At the national level, 68.4.% of the samples were not found to be conforming to the FSS Regulations. In this context, it is important to appreciate the difference between 'non-conformance' and 'unsafe food'. Under the regulations, standards have been specified for 10 types of milk that include Buffalo milk, Cow milk, Goat or sheep milk, mixed milk, standardised milk, re-combined milk, toned milk, double-toned milk, skimmed milk and full cream milk. Out of these, the first 04 categories of milk are by definition "normal mammary secretion derived from complete milking of healthy milch animal without either addition thereto or extraction therefrom" unless otherwise provided in these Regulations as to conform to laid down standards. For milk of other categories, regulations permit standardisation of SNF and fat content by addition or removal of fat/SMP. (Skimmed Milk Powder).

2. In the survey, large numbers of samples have been found "non-conforming" for not meeting the percentage of SNF and fat implying thereby sub-standards quality of milk but not necessarily being unsafe for human consumption with proper precautions. Similar is the case for those samples that are purported to be milk (assumption being fresh milk) but found to be added with skimmed milk powder. These types of milk can pose hazards to the health if the water which has possibly been added is contaminated

3. Definition of 'adulterant', 'sub-standards food', 'unsafe food', 'mis-branded food' and 'extraneous matter' as given in the FSS Act is annexed.

4. The detailed findings of the survey state wise has already been given in the report which is available on the website. It may be noted that 14% of the samples were found to be non-conforming because of the presence of traces of detergent. These samples were confined to Bihar, Jharkhand, Orissa and West Bengal. This study indicates that there is a large scale practice of intentionally adding water to the milk and thereafter camouflaging it by addition of skimmed milk powder, glucose and fat. Such milk is considered as 'sub-standard' and can pose health hazards depending upon the quality of water added by vendor. Any microbial contamination due to addition of contaminated water can, however, be overcome by thoroughly boiling the milk before consumption.

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