GODFREY OKOYE UNIVERSITY

Ugwuomu Nike Enugu, Enugu State, Nigeria



Emerging Issues in Science and Vocational Education

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CHAPTER 8

FOOD ADULTERATION AS AN EMERGING ISSUE IN FOOD CHEMISTRY

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Introduction

Adulteration of any kind has generally been seen as an emerging issue in food chemistry and the society at large. As a result of adulteration, food or drink becomes impure and unfit for human consumption. The Federal Food and Drug Administration therefore prohibits transportation of adulterated foods, drugs, and cosmetics in interstate commerce, as provided under the Food, Drug and Cosmetic agency. State and local agencies, acting under the authority of local laws also do the same to ban the use of such impure goods within their borders in a particular country, (Sharma, Batra, Garg & Saxena, 2017). However, adulteration of foods still remains an issue and is quite common in various countries, especially in developing countries, such as Nigeria (Adhikari, 2018). This article describes adulteration and food adulteration. It highlights the types of adulteration and causes of adulteration.

Meaning of Adulteration/Food Adulteration

Adulteration usually refers to mixing other matter of an inferior and sometimes harmful quality with food or drink intended to be sold. It is commonly defined as the addition or subtraction of any substance from food type, so that the natural composition and quality of food substance is affected. The substance that is added to the food or drink is called adulterant. Thus, the addition of adulterants to foods is called adulteration.