### COMMUNITY SERVICE ROJECT

on

# AWARENESS ON FOOD ADULTERATION IN MIRIYAMPALLI, TRIPURANTHAKAM MANDAL

Community Service Project on

By

RAVILLA NANDINI

HALL TICKET NO 1203099930 IF SEMESTER : B. SC (B. Z. C)



Under the supervision of

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THE THES IS SUBMITTED TO ACHARYA NAGARJUNA UNIVERSITY
IN PARTIAL FULFILLMENT OF THE REQUIREMENTS
FOR THE DEGREE OF
BACHELOR OF SCIENCES

**JUNE - 2022** 

# Dedicated to



## DECLARATION

TRIPURANTHAKAM MANDAL" submitted to S. G. K. Government Degree College, Vinukonda affiliated to Acharya Nagarjuna University for the award of degree of Bachelor of Science is the outcome of investigations carried out by me under the supervision of Dr. K. V. S. Koteswara Rao, Lecturer in Chemistry, S. G. K. Degree College.

I declare that the work incorporated is original and due acknowledgement has been made wherever it is not so. The same has not been submitted elsewhere for any degree or diploma.

I also declare that I myself solely responsible for the genuineness of the findings / observations pertaining to these studies in order to compile this thesis.

Ravilla. Nandini Signature & Name of the candidate

Place: Vinukonda

Date: 30-June - 22



# SGK GOVT., DEGREE COLLEGE VINUKONDA

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### **CERTIFICATE**

This is to certify that the work incorporated in this Community Service Project entitled "AWARENESS ON FOOD ADULTERATION IN MIRIYAMPALLI, "TRIPURANTHAKAM MANDAL", is a bonafide work carried out by RAVILLA NANDINI II B.Sc (B.Z.C), under my supervision.

に、ソ・5、ドロレンシング Signature & Name of Mentor (Dr. K. V. S. KOTESWARA RAO)

## **ACKNOWLEDGEMENTS**

The success and final outcome of this work required a lot of guidance and assistance from many people and I am extremely privileged to have got this all along the completion of my Community Service Project work. All that I have done is only due to such supervision and assistance and I would not forget to thank them. First of all I owe my sincere, heartful, thanks to the Almighty whose warm help was felt at times of difficulties, and at every moment of my life, especially during my research work.

I wish to express my sincere gratitude to my mentor **Dr. K. V. S. Koteswara Rao**, Head - Chemistry for his valuable suggestions, constant encouragement, continuous support and motivating guidance throughout the course of this work. It was a great pleasure for me to have a chance of working with a unique personality like him

I take this privilege to thank **Dr. K. Srinivasa Rao**, Principal, S.G.K Government Degree College, Vinukonda for his kind support extended through my course of work. I am sincerely grateful to **Rama Kishore K Behra**, Academic Cordinator of this college for his valuable suggestions, and cooperation extended during the course of my work. I am deeply grateful to **M. Jagadeesh**, **Coordinator**, Community service project for his earnest suggestions, and cooperation in accomplishment of the report. My special thanks to **All Faculty Members of S.G.K. G.D.C**, **Vinukonda** for their constant cooperation and encouragement.

My deepest gratitude goes to my inspiring father RAVILLA KONDALU beloved mother SUDHA RANI. Nothing would have been possible without their support. Lastly, I thank one and all that directly or indirectly helped me in completing this Project work.

R. Nardin'i Signature of the student

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## PART A

S.No.	
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### PART - A

## 1) INTRODUCTION

Community Service Project is an experiential learning strategy that integrates meaningful community service with instruction, participation, learning and community development. Community Service Project involves students in community development and service activities and applies the experience to personal and academic development.

Community Service Project is meant to link the community with the college for mutual benefit. The community will be benefited with the focused contribution of the college students for the village/ local development. The college finds an opportunity to develop social sensibility and responsibility among students and also emerge as a socially responsible institution.

For this above-mentioned community service project, I have selected my native place, Miriyampalli, a small hamlet, is attached to Tripuranthakam. Miriyampalli is a village in tripuranthakam mandal in Prakasam district of A.P State, INDIA. It belongs to Andhra region, it is located 90 KMs towards west from district headquarters ONGOLE, 7KMs from TRIPURANTHAKAM. It sits snugly in the midts of forest, surrounded by hills. One river namely Gundlakamma (RIVER OF LIFE) Passing through Miriyampalli village. Towards North of the village a big papaya, bananna archery is developed and it's ready for fruition. Nearer to the village one famous Hindu temple i.e. TRIPURANTHAKESWARA swami temple is present, from that temple the village got name and fame. According to our elders version, the idol of the temple is manifested from the ravines of the nearly hills and they brought it, erected a temple and started deifying it. Every Monday and Saturday people of nearly villages flock the village to worship the idol. Every year in March people conduct village ritual to the idol, thousands of people through the temple from far and near,

Our village is surrounded by green grass lands adding beauty to nature. Towards East of the village hundreds of acres of wet land gives feeding to the villagers. At the North East corner of the village, recently sandal wood plantation is done. There is beautiful biodiversity in and around the village with river, orchard, wet lands, grass lands and fields

This village is a part of Tripurantham Mandal located near to the Vinukonda to Markapur road in Prakasam district of Andhra Pradesh. Nearly 322 households are there. Most ofthe people depend on Agricultural work in this village. These people are not aware of food adulteration and safety food. Miriyampalli total population is1271 and female population is 48.6%. Village literacy rate is 42.1% and female literacy rate is 14.9%.

# 2) Socio-Economic Survey of the Village/Habitation.

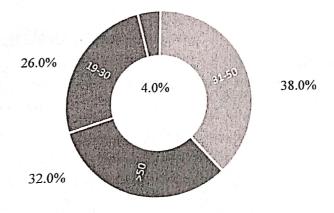
## a) Gender:

In this study we came to know, most of the food items are being purchased by men (65%) as the village is bit far. All the required items are brought by men in the starting of month itself.



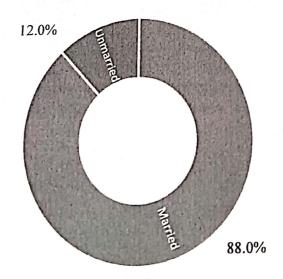
# b) Age:

About 4% 0f people are above 11-18, 26% of people are between 19-30 years old, 38% aged between 31-50, 32% people are more than 50 years old.



# c) Marital status:

All the people participated in this survey are married (88.0%) and unmarried (12.0%).

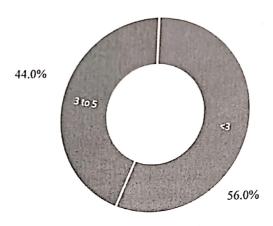


## d) Nature of Family:

All the families are nuclear (100.0%).

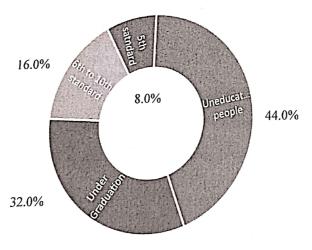
## e) Members in family:

About 56% of people are living in the family consisting of less than three members. Whereas 44% of families are having 3-5 members.



# f) Educational Qualifications:

As it is a village most of the people are uneducated (44.0%), 8.0% of people studied up to 5th standard, 16.0% of people studied up to 10th standard, 32.0% of people studied up to under graduation.



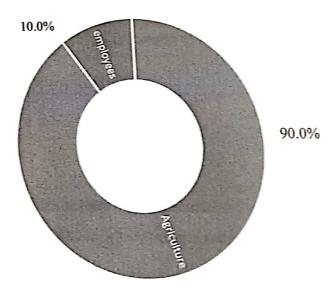
## g) Annual Income:

The annual income of the people is less than 60000.0 of 60.0% and 40.0% of the annual income of the people are above 60000.0.



# h) Profession/Occupation:

Most of the people are depending upon agricultural (90.0%), 10.0% of people are depending upon their jobs.



S.No	Variables	nic survey of Ganesu	No of Households (out of 50)	Percentage	
		Male	19	38.0%	
1	Gender	Female	31	62.0%	
		<18	2	4.0%	
2		19-30	13	26.0%	
2	Age in Years	31-50	19	38.0%	
	1	>50	16	32.0%	
,	1	Married	6	12.0%	
3	Marital Status	Un married	44	88.0%	
	Nature of		0	0.0%	
ı	Family	Nuclear	50	100.0%	
		< 3	28	56.0%	
	Members in	3 to 5	22	44.0%	
	family	5 to 7	0	0.0%	
		Above 7	0	0.0%	
		1-5	4	8.0%	
- 1	Educational	6-10	8	16.0%	
	Qualifications	Uneducated	22	44.0%	
	Annual	<60,000 Rs	20	40.0%	
- 1	Income	>60,000 Rs	30	60.0%	
	Agriculture Farmer		45	90.0%	
1 -	Profession/ Occupation	Agriculture Labour	0	0.0%	
	* , * *	Shepherd	0	0.0%	
		employees	5	10.0%	

# 3. Problems identified and Analyses of the problems.

- i) POLIO: -3% of people suffering from polio
- ii) DRAINAGES: -As there is no proper drainage system, water stagnates giving chance to malaria, diarrhea and plasmodium (motions)
- iii) HUTS: -5.0% people still live in utter poverty and they live small thatched huts. Recently one hut was gutted.
- iv) ROADS: -The villages lacks of proper road facility. Even the dusty road also is filledwith pot holes, resulting in number of accident and untold miseries.
- v) CONGENITAL ISSUES: congenital marriages are Prevalent, resulting in mentally retarded or physically challenge of off springs. some of them are also suffering from genetically related issues due to these blood related issues

# 4. Community awareness programs conducted w.r.t the problems and their outcomes.

## i. POLIO: -

- We have created awareness about the problems related to polio.
- We made them aware of the symptoms of polio in the first 10 days. They are as follows:
- o Fever
- Headache
- Vomiting's
- o sore throat
- o uneasy
- o Back pain
- o Muscle weakness

## ii. DRAINAGES: -

- i. We have created awareness about mosquito borne diseases and they are as follows:
- a. Zika
- b. Dengue
- c. Chikungunya
- d. Yello fever
- e. Rift valley
- f. Plasmodium diseases (female anopheles mosquito)

we gave them some tips to get rid of those mosquitos as well. These tips make the people healthy which results in healthy village.

# ii. We have created awareness about diseases caused by House flies

• House flies are strongly suspected of transmitting at least 65 diseases to humans, including typhoid fever, dysentery, cholera, poliomyelitis, yaws, anthrax, tularemia, leprosy and tuberculosis. We asked them to cover food with lids so that the chance of getting sick will be reduced.

# <u>iv)</u> <u>HUTS</u>: -

- We have created awareness among people not to burn any materials around their huts.
- We have created awareness to put the bills to the government to build a house.

# v) ROADS: -

- We have advised all the villagers to do daily shramadana (at least 30 minutes) to remove the potholes formed on the road.
- We asked the people to meet Sarpanch first to repair the roads or lay new roads. We also told them to give the petition to your Mandal MLA through our sarpanch.

## vi) CONGENITAL ISSUES: -

- We are told to avoid blood relation marriage as much as possible and talked about the disadvantages/problems of blood relation marriage and also created awareness about the diseases and syndromes that result from it. Those diseases are as follows:
  - o Autosomal disorders.
  - Birth defects or congenital anomalies
  - Early hearing impairment
  - o Early vision impairment
  - Mental retardation or learning disability
  - Developmental delay or failure to thrive
  - Unexplained neonatal or infant death in offspring
  - o Epilepsy
  - Undiagnosed severe condition
  - Thyroid hormone deficiency at birth
  - Inherited blood disorders

## PART-B

2.1.	IMPORTANCE OF STUDY ON FOOD ADULTRATION
2.2.	OBJECTIVES OF FOOD ADULTRATION
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### PART-B

### 1) Importance of study on Food adulteration:

These days food contamination is one of the major problems that is affecting the health of people. There are adverse effects on the health of people when they consume adulterated food. Significant food hazards include pesticide residues, microbial hazards, misuse of additives, chemical contaminants, including biological toxins and adulteration (1-5). Food adulteration occur due to the following reasons:

- To attract the consumers by giving more taste to the products by adding hazardous chemicals.
- · To increase the quantity of products with less cost.
- · To get more profit.
- · To have an increased the life of food and soon.

We came across several articles in newspapers that some of the fruits and vegetables sellers are injecting harmful chemicals into them for giving good taste and to increase time for rottening which is becoming very harmful to human health. In order to get rid of such health issues each and every one must be aware of food adulteration risks, necessary laws and the consumer are essential (6-16).

The food products which were usually adulterated include fruits, meat, milk, vegetables, fish, wheat, butter, ghee, spices, rice, bacon, sweetmeats, beverages, baby foods etc (7-24). The fruits were mixed with calcium carbide, thiophene, formalin, color injections and sweeteners for getting good taste and fast ripening. These chemicals even lead to cancer and many more adverse effects on health. A large amount of pesticides are being used in vegetables while cultivation. Many daily food products such as cabbage, potato, banana, tomato, mango, etc. were infected with poisonous pesticides, as National Food Safety Laboratory (NFSL) reported <sup>21</sup>. DDT (Dichloro diphenyl trichloro ethane) was being used at a high amount in dried fishes<sup>20-23, 25</sup>. There are many ways to adulterate milk one can even turn two litres of milk in to a big can of milk, by adulteration. Milk was found to be contaminated by formalin, water, urea, Dalda for getting percentage, extracting fat, wheat flour, powder milk, thickeners. Powder milk is mixed with melamine or aldrin 20-25. Poisonous color and formalin is being used in meat<sup>20, 25, 28, 29</sup>. Vegetable oils were contaminated with in edible oils. which are cheap<sup>20, 27</sup>. Rice was contaminated with pieces of urea, pebbles and dyes <sup>24</sup>, <sup>26</sup>. Chili powder was mixed with brick dust and Sudan red color, while met nil yellow and colored chalk powder adulterated the turmeric powder<sup>20-25</sup>. Black pepper was contaminated with dried papaya seeds, and colored sugar syrup is used for honey<sup>20</sup>. Tea was adulterated with wasted tea leaves and saw dust. While highly injurious to health, textile dyes were used spontaneously as coloring agents in many types of food products<sup>23,24,29</sup>. Carcinogenic substances artificially ripen the papayas and bananas<sup>20-27</sup>. Preservatives are being used in different food over permissible level<sup>30</sup>. Food adulteration is a serious crime which is punishable under the law. Consumption of adulterated food can cause serious disorders such as diarrhea, asthma, ulcers, food

poisoning, cancer and may even result in death<sup>31</sup>. The health hazards of adulteration mentioned as below according to Yojana.

Table 1:	Health	Hazarde	öf	Adulteration
	Celtin	1020 65	UI	Auditeration

81	No. Adulterant	Food Affeirs	Efects on Health
1	Argemone oil	Olis and tats	Epidemic croosy, gaucoma, blindness, cardiac arrest.
2	Pesticide Residue	All types of foods	Acute or chronic, postering with damage to nerves and vital organ
3	Mineral oil (used motor oil)	Oils and black papper	Diamhes, vomtro, cancer
4	Methyl/ alcohol	Alecholic favers	Blurred rision, birdness, death
5	Lead chromate	Turmerio and posider mixed spices	Anenia, brain damage
ð	Metard Yellow	Turmeric, mired spices, saffron,	Tumours, cancer, testicular degeneration in males
		dehusted pulses, rice, polden beverages	•
	Lead	Tap water, some processing foods	Lead poisoning, causing footdrop, anemia, brain damage.
	Fesar da	Pulses and beson	Paralysis of legs
	Dung	Corlander powder	Telanus
	Iron filing	Sull tea teaves	Possibility of letanus

Source-YOJANA, April 16, 1980, page 16 "Government of India"

So, the food safety awareness among consumers is a very important and interesting research issue.

# 2. OBJECTIVES OF FOOD ADULTERATION

- 1) To study and create the awareness about food adulteration.
- 2) To study the effects of food adulterants and let people know about them.
- 3) To know the adulteration in selected food products through various testing procedures.
- 4) To recommend suggestions on food adulteration to manufacturers and consumers.

## 3. SCOPE OF THE STUDY

If we increase awareness among people regarding food adulteration then there are more chances to take unadulterated food which leads to healthy life of people. As the rules and laws are getting increased day by day against food adulteration, there is much more chance of consuming unadulterated food by the people. With the help of this survey, we educated each and every one by letting them know their rights as a consumer (how to react when their consumer rights are failed to follow), shared many details regarding FSSAI and many more. By doing this survey based on food adulteration many common people may know about the adulterated products that they are using in day-to-day life. They can get awareness about the food adulteration that causes many health issues in human life.

# 4. RESEARCH METHODOLOGY:

The research is based on the consumer awareness towards food adulteration. It is used to obtain the current information the current status of the phenomena to describe what exists.

## 5. SAMPLE SIZE AND SAMPLING METHOD

The sample of 50 respondents was chosen for the study. For purpose of the study, convenient random sampling technique has been adopted.

Simple random sampling is the basic sampling technique where we select a group of subjects (a sample) for study from a larger group (a population). Each individual is chosen entirely by chance and each member of the population has an equal chance of being included in the sample. Every possible sample of a given size has the same chance of selection. (Definition taken from Valerie J. Easton and John H. McColl's Statistics Glossary v1.1)

## 6) TOOLS USED FOR ANALYSIS:

On the basis of the questionnaire, the awareness of the consumers was analyzed in Microsoft excel. The results were shown using the pie charts and tables. The following are the tools applied on the responses given by the respondents to analyze and derive the results.

- Simple percentage analysis.
- Weighted average method.

Table: 2 Percentage of Responses through options question wise

Onti	ione I		1		2		3		4
Opti Q. 1		A oro		Agree		Agree	1 %	Agree	%
Q. 1	NO	Agree 22	44%		56%	-	-	-	-
$\frac{1}{2}$	-+	15	30%		14%	7	14%	21	42%
3		23	46%		54%	-	-	-	-
4		22	44%		56%	0	0	-	-
5		18	36%	25	50%	7	14%		
$\frac{3}{6}$		10	20%	13	26%	27	54%	-	-
7	_	12	24%	25	50%	13	26%	-	-
8	-	27	54%	23	46%	-	-	-	-
9		39	78%	11	22%	-	-	-	-
10	+	13	26%	12	24%	13	26%	12	24%
11		9	18%	41	82%	,	-	-	-
12		18	36%	3	6%	29	58%	-	-
13	+	0	0	23	46%	2	4%	25	50%
14	+	18	36%	12	24%	20	40%	-	_
15	-	39	78%	10	20%	0	0	1	2%
16		39	78%	4	8%	7	14%	-	_
17		1	2%	49	98%	-	_	-	-
18			2%	49	98%	-		_	_
19	0		0	50	100%	_	_		_
20`	0		0	50	100%	_	_	_	_

### 7. Results and Discussion

The consumers were asked to write background information like name, sex, age, educational qualification, house rent (to assess financial condition). They were also asked to answer the following questions. According to the survey taken on consumer awareness the following analysis was attained:

## I. Which form of products do you prefer?

## (a) Open (b) Packaged

In the survey we came to know that 44.0% of people are preferring open/loose products where as 56.0% of people are preferring packed products.

Packed products are mainly wheat, Turmeric powder, chili powder, Maida, Salt, Snacks like biscuits, chocolates, etc... They said that they will be going for open products only in the absence of packed products and sudden requirement is there.



■ Open ■ Packed

Figure 1.A chart showing percentage of parameter of choice (Open, closed)during buying a product.

# 2. Which is the main parameter of choice during buying a product? (a) Brand (b) Shop (c) Price (l) State (l) State

(a) Brand (b) Shop (c) Price (d) Other factors

In the survey we came to know that 30% are buying products based on brand, 14% based on price, 42% are buying goods based on other factors like availability and 14% of buying based on shop.

The people who are buying things based on brand are choosing Aashirvad for wheat, Tata for salt, Colgate for paste, Shastri balm for pain balms, Volini for spray etc... As most of the people's annual income is very low, they are preferring products that are available with less cost. There are many other reasons for choosing products as well.

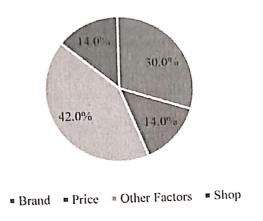


Figure 2. A chart showing percentage of parameter of choice (Brand, Shop, Price, Other factors) during buying a product.

# 3. Do you know about the Food Safety and Standards Authority of India?

(a) Yes (b) No

It is very sad to know that only 46% of people know about Food Safety and Standards Authority of India (FSSAI) and 54% of people are saying they don't evenhear it till now. The reason behind this is they are not well educated so they don't know all these things.

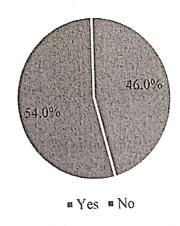


Figure3. A chart showing percentage of people having knowledge of FSSAI.

# 4. Do you observe the expiry date of the food items when you buy them?

# 1) Yes 2) No 3) Sometimes

Only 44% of people are regularly checking expiry date before buying any product, 0% of people don't even check even single time, and 56% of people are checking expiry date sometimes. We came to know that the main reason behindnot checking Expiry date is that they don't know how to check.

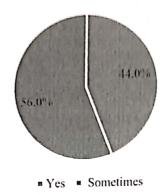


Figure 4. A chart showing percentage of people checking Expiry date on products while buying.

# 5. Do you check the MRP (Maximum Retail Price) before buying a product?

## 1) Yes 2) No 3) Sometimes

We came to know that only 36% of people are regularly checking MRP of products, 14% of people are not checking and 50% of people are checking sometimes.

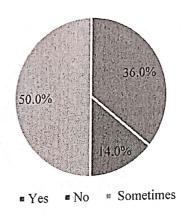
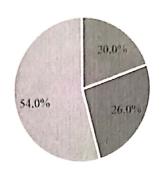


Figure 5. A chart showing percentage of people checking MRP on products whilehying.

# 6. Do you pay Money more or less than MRP of Food item?

# 1) Yes 2) No 3) Sometimes

It is surprising to know that 20% of people are getting goods less than MRP, 26% of people are not getting products less than MRP and 54% of people are getting products less than MRP sometimes.



"Yes "No " Sometimes

Figure6. A chart showing percentage of people getting products more/less thanMRP of the product.

# 7. Have you ever cross checked the weights of Products mentioned on the item?

2) No 3) Sometimes

In this survey we came to know that, 24% of people are checking weight of theproducts, 50% of people are not checking weight of the items and 26% of people are checking sometimes.

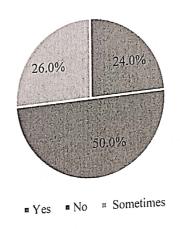


Figure 7. A chart showing percentage of people checking weights of the goodsmentioned on the items.

# 8. Are you aware of the effects of adulterants that can cause health problem?

It is very shocking that only 54% of people had an idea about the adverse effects of consuming adulterated food, 46% of people don't have any idea regarding it.



**Figure8.** A chart showing percentage of people aware of the effects of adulterantsthat can cause health problems.

9. Have you ever come across adulteration or duplication items?

1) Yes

2) No

Only 22% of people are saying that they came across adulterated/ duplicated items, 78% of people don't.'



Yes
 No

Figure 9. A chart showing percentage of people came across adulterated food.

10. Give some examples about food adulteration.

Most of the people said, (milk, honey, curd and flours, etc.,)

11. Are you aware that chemical dye and toxic substances in food can lead to cancer and different vital organ diseases?

1) Yes

2) No

Only 18% of people had an idea that chemical dye and toxic substances in food can lead to cancer and different vital organ diseases remaining 82% don't have any idea regarding this.

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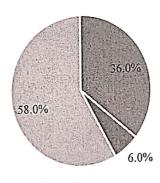


**Figure 11.** A chart showing percentage of people aware of chemical dye and toxicsubstances in food can lead to cancer and different vital organ diseases.

# 12. Do you buy things carefully to avoid adulteration?

## 1) Yes 2) No 3) Sometimes

In this survey we came to know that only 36% of people are buying products carefully, 6% of people are not taking any care and 58% of people are takingcare sometimes.



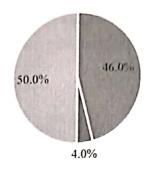
■ Yes ■ No ■ Sometimes

Figure 12. A chart showing percentage of people buying things carefully to avoid adulteration.

# 13. Which kind of cautions do you take during buying?

- 1) Observing physical appearance of the product
- 2) Having odor
- 3) Comparing different available products
- 4) Previous Experience

46% of people are buying products based on odor, 4% of people are buying products based on the comparison of availability of different products and 50% of people are buying products based on previous experience but no one is buying products based on observing physical appearance of the product.



- Having Odour
- Previous Experience
- Comparing Different Available Products

Figure 13. A chartshowing percentage of people taking cautions during buying products (Observing physical appearance of the product, having odor, Comparing different available products, Previous Experience).

# 14. Have you decreased the extent of food buying or intake due to adulteration?

2) No 3) Sometimes 1) Yes

36.0% of people are saying that they are reducing the amount of food intake due to adulteration 24% of people are saying that they hadn't reduced the extent of food and 40% of people said sometimes they are reducing the amount of intake.



Yes No Sometimes

Figure 14. A chart showing percentage of people decreased the extent of foodbuying or intake due to adulteration.

# 15. What do you think which kind of steps should be taken to overcome food adulteration problems?

- 1) Public awareness 2) Proper Information about adulteration
- 3) Media
- 4) Government

In this survey we came to know 78% of people are feeling that adulteration can be reduced if we create public awareness on food adulteration and 2.0% are feeling that this can be done with the help of government, 20.0% people are felling adulteration can be reduced through proper information.

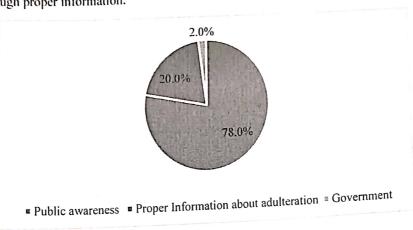


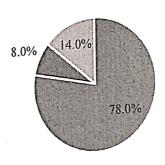
Figure 15. A chart showing percentage of people feeling that the steps should betaken to overcome food adulteration problems.

# 16. Have you ever complained to any of following after coming across adulteration or duplication items?

1) Shopkeeper

2) Main Supplier 3) Any Other

78% of people said that they complained about the products to the shop keeper, 8.0% of people complained to Mian suppliers and 14.0% people complained to any other.



■ Main Supplier ■ Any Other Shop Keeper

Figure 16. A chart showing percentage of people ever complained regarding adulteration or duplication items to shop keeper/ Main Supplier/ Any Other.

# 17) How was the response to your complaint?

It is listen 98.0% of people are non satisfied with the response whereas 2.0% of people are satisfied.



■ Satisfactory ■ Non-Satisfactory

Figure 17. A chart showing percentage of people of satisfaction of response to the given complaint.

# 18) Are you aware of Consumer Rights Protection Act 2009?

Unfortunately, only 2% of people had idea about consumer rights whereas 98% of people don't have any idea about consumer rights.



r Yes No

Figure 17. A chart showing percentage of people that are aware of Consumer Rights Protection Act 2009.

# 19) Have you ever filed a case in the consumer court?

2) No 1) Yes

No one ever filed a case in the consumer court.

# 20) If yes, was the consumer court able to redress our grievance?

2) No 1) Yes

No one ever filed a case in the consumer court so there is no chance of redressing.

## 8. Overall Findings

It is quite amazing to listen that most of the people are stating that these days everything is getting adulterated but if we ask them did you see adulterated food, then their response is no. Most of the people don't have any idea about FSSAI, consumer rights. It is very much required to create awareness on food adulteration and its effects among them and must tell them their rights as a consumer. No one is using their rights at all.

## 9. Limitation of the Study

Because many people were not interested to take the survey, so a biding by the ethical issues and taking full consents of the consumers for the survey was a challenge. The consumers were handled generously, but sometimes it was time consuming for them to fill up the questionnaire. In a hurry, they might not be able to answer questions with full concentration. The study was performed in relatively a smaller number of samples that can only give an idea on consumer awareness, but not a full picture of consumer awareness due to time limitations.

## PART C

- 3.1. RECOMMENDATIONS
- 3.2 CUNCLUSION
- 3.3 REFERENCES
- 3.4 LOG BOOK

## PART - C

### RECOMMENDATIONS

- > Government should make proper food laws and should be maintained well by the government and rigid testing procedures should be adopted for standardizing the food products.
- > Low quality products should be completely eradicated by the government. One must receive severe punishment like high fine if they sell low quality products.
- > Government must arrange food quality checking centers in each and every village. So that people can go there and check the quality of food. Government must maintain it well. The response of the officers must be comfortable for the users and vice versa. If they create any issue then must receive punishment.
- > These days manufacturers are largely focusing on increasing the profit and they are not taking care about the wellbeing of the consumers. This attitude among the producers should be avoided and they work on the principles involving business ethics. It increases the demand of the products as well.
- > It is mandatory that the wholesalers must choose quality products and stock them under clean and hygienic environments. Before buying and selling they must check the quality of products.
- > Retailers should choose, purchase and sell the best quality product. As they are the closest channel to the consumers, they should take the initiative and must suggest them the best products.
- > Consumers being the ultimate users of the food products should be fully aware of the adulteration practices that are prevalent among a large number of manufacturers. They should educate themselves with the standardizing techniques and select products with the AGMARK and FSSAI symbol.

After this survey we conclude that most of the people who are uneducated don't have any idea of checking MRP, Expiry dates on the product. So, there is a need of educating them with all these things. But its not that easy to make it happen because even educated people also not checking all the details regularly. All the people need to be armed with lot of information and training on the issues of food adulteration and ways to raise their voice when felt cheated. It is the duty of every citizen to assist in curbing the menace of adulteration and take an active interest in exposing and condemning them. If they find anything that is getting adulterated then they must raise their voice against it. This reduces the chances of adulterating food which results in the healthy life of people.

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# Commissionerate of Collegiate Education , Government of Andhra Pradesh Format – III Community Service Project (CSP) - Student Daily Progress Report

	Name of the Student	Ravilla Nandini			
,	Regd. No. of the Student	Y203099030			
3	Year	2022			
4	Program studying (BA/B.Com/B.Sc etc., )	B.Sc			
5	Program Combination	B.Z.C			
	Name of the Mentor	Dr. K.V.S. Koteswa	ara Rao		
6 7	Name of the CSP	AWARENESS PROGRAMME AWARENESS AND FOOD	E ON CONSUMER ADULTERATION		
8	Place of CSP execution	Miriyampal	li		
S.	_	Work	No. of hours spent		
No	Date	done			
		FIRST WEEK			
1	1-Jun-22	Socio - economic Survey on seven families	3		
	2-Jun-22	Socio - economic Survey on Eight families	3		
2	3-Jun-22	Socio - economic Survey on seven families	3		
3	4-Jun-22	Socio - economic Survey on seven families	3		
4		Socio - economic Survey on seven families	3		
5	5-Jun-22	Socio - economic Survey	3		
	6-Jun-22	on seven families	_		
6	7-Jun-22	Socio - economic Survey on seven families	3		
7	,	SECOND WEEK			
		Awareness programmes on Polio and Drainage system	2		
8	9-Jun-22	Awareness programmes on	2		
9	10-Jun-22	Congenital issues	2		
7	11-Jun-22	diseases caused by House	2		
10		flies Awareness programme on	2		
11	13-Jun-22	Importance	2		
	[3-Juli-22	construction Roads  Awareness programme on	2		
12	14-Jun-22	Awareness programme on Consumer awareness			

	Date	Work done	
S.No		THIRD WEEK	No. of hours spent
	15-Jun-22	Food adultors i	
1.3	16-Jun-22	Food adultores	3
14	17-Jun-22	Food adultered	3
15	18-Jun-22	Food adulteration G	3
16	20-Jun-22	Food adulteration C	3
17		on seven families  Food adulteration	3
18	21-Jun-22	Survey on seven families	3
19	22-Jun-22	Food adulteration Survey on eight families	s3
		FOURTH WEEK	
20	23-Jun-22	Report preparation	2
20	24-Jun-22	Report preparation	2
21	25-Jun-22	Report preparation	2
22	27-Jun-22	Report preparation	2
23	28-Jun-22	Report preparation	2
24	29-Jun-22	Report preparation	2
25			

R. Nandini Signature of the student K, v, S, 100+Csw 3 Signature of the Mentor

