

Milk Constituents and Adulteration Detection

Mr. Rajaram Gundu Chougale

Br. Balasaheb Khardekar College, Vengurla, Maharashtra, India
adiomvandanarajaram@gmail.com

Abstract: *Milk is considered to be the ideal food or complete food, because of its abundant nutrients. Milk adulterants can cause serious health problems leading to fatal diseases. Now days adequate monitoring required to milk producer farmer from healthy milch animals. This paper presents a review of common milk adulterants as well as different methods to detect the adulterant qualitatively.*

Keywords: Nutritional value of milk, health of consumer, Dairy milk safety, adulteration etc.

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