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To Studythe Presence of Adulterants in Different Spices by Chemical Methods

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Abstract:*The adulteration of spices is a widespread issue that compromises both the quality and safety of food products. This research investigates the chemical methods used to detect and analyze the adulteration of commonly used spices, including chilli powder, turmeric powder, andcoriander powder are mainly used in cooking. Differentsamples of spices areselected for the study to determine the adulteration levels and the qualitative difference between them and identify common adulterants such as salts, artificial colorants, and non-edible substances. The findings highlight the significant prevalence of spice adulteration,different spices underscoring the need for more stringent regulatory measures. Additionally, the study provides a detailed analysis of the detection, their sensitivity, and their applicability in ensuring food safety. This research aims to raise awareness about spice adulteration and promote the development of effective methods for its detection, ensuring consumer protection and enhancing food quality control.*

Keywords: Adulterants, spices, artificial colorants, non edible substances

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