



DEPARTMENT OF NUTRITION AND DIETETICS

COMPARATIVE QUALITATIVE DETECTION OF ADULTERANTS IN SELECTED COMMERCIAL BRANDS OF EVAPORATED MILKS SOLD WITHIN ILORIN METROPOLIS

By

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**BEING A PROJECT SUBMITTED TO
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CERTIFICATION

This is to certify that this project work presented by ADIO TAWAKALIT OMOLAYO with Matriculation Number ND/23/NAD/FT/0054 has been read, approved and submitted to the Department of Nutrition and Dietetics, Institute of Applied Sciences, Kwara State Polytechnic, Ilorin.

MR. O. E. ADEYEMO DATE

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HEAD OF DEPARTMENT

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DEDICATION

I dedicate this project to my beloved parents, whose unwavering support and encouragement have been my greatest strength throughout this journey.

To my siblings , who inspired me to pursue excellence and never give up.

This work is also dedicated to all those who believe in the value of education.

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CONTENTS

Title page

Certification

Dedication

Acknowledgement

Table of content

Abstract

CHAPTER ONE

1.0 Introduction

1.1 Problem statement

1.2 Aims and objectives of the study

1.3 Scope of the study

1.4 Relevance of the study

1.5 Justification of the study

CHAPTER TWO

2.0 Literature review

2.1 Quality regulation

2.2 Mortality

2.3 Cardiovascular disease

2.4 Cancer outcome

CHAPTER THREE

3.0 Experimental

3.1 Reagents and apparatus

3.1.1 Reagents

3.1.2 Apparatus and equipment

3.2 Collection of samples

3.3 Preparation of samples

3.4 Preparation of reagents

3.4.1 Preparation of resorcinol solution (0.5%)

3.4.2 Preparation of iodine solution

3.4.3 Preparation of iodine–zinc chloride reagent

3.4.4 Preparation of DMAB reagent (1.6%, w/v)

3.4.5 Preparation of Nessler's reagent

3.4.6 Preparation of barium chloride solution

3.4.7 Preparation of TCA solution

3.4.8 Preparation of silver nitrate (AgNO_3) solution:

3.4.9 Preparation of potassium chromate (K_2CrO_4) solution

3.4.10 Preparation of diphenylamine

3.4.11 Preparation of potassium iodide solution

3.4.12 Preparation of dilute HCl solution

3.4.13 Preparation of starch solution

3.4.14 Preparation of eosin indicator solution

3.4.15 Preparation of buffer solution

3.4.16 Preparation of methylene blue dye solution

3.4.17 Preparation of potassium iodide–starch solution

3.4.18 Preparation of turmeric paper

3.4.19 Preparation of 0.5% (v/v) neutral ferric chloride solution

3.4 Analysis of samples

3.4.1 Detection of cane sugar in milk

3.4.2 Detection of starch in milk

3.4.3 Detection of cellulose in milk

3.4.4 Detection of added urea in milk

3.4.5 Detection of ammonium compounds in milk

3.4.6 Detection of sulphates in milk

3.4.7 Detection of sodium chloride in milk

3.4.8 Detection of nitrates (pond water) in milk

3.4.9 Detection of hypochlorites and chloramines in milk

3.4.10 Detection of in quaternary ammonium compounds milk

3.4.11 Detection of in anion detergent milk

3.4.12 Detection of formalin in milk

3.4.13 Detection of hydrogen peroxide in milk

3.4.13 Detection of presence of boric acid and borates in milk

3.4.15 Detection of presence of salicylic acid in milk

CHAPTER FOUR

4.0 Results and discussion

4.1 Results

4.2 Discussion

4.3 Conclusion

References as footnotes

Abstract

Five commonly sold commercial brands of powdered milk were analyzed to detect the presence of adulterants in these products. Fifteen 15 different adulterants were tested for in each commercial product sample. The results revealed that all the commercial powdered milk samples analyzed for contained at least one adulterant (several adulterants were detected in each sample). This outcome calls for increased and more aggressive monitoring and standardization of these group of products.

Keywords: Powdered milk, adulterants, nutrition, health