

900 kg of inferior rajma seized from Sikar Road

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Jaipur: Food safety officers were shocked when they saw colour of water had turned dark red on keeping rajma dipped in water for 30 minutes. This happened on Sikar Road. Just a few kms away the health department's team visited Suraj Pole where they found a godown in which sacks of flours were kept. When they asked the owner of the godown, he told them that it was besan (gram flour). "When we tasted it, we found it bitter, unlike the taste of besan. We suspect that it was flour of kesari dal, which causes health-related problems. Since it is quite unpopular, they were selling it in the form of flour to units which produce namkeen," said a health department official. The officials sealed the godown as the godown owner did not have food licence.

On Sikar Road, the health department's food safety wing seized 900 kg rajma. They collected two samples of rajma and sent them for testing. "The rajma was polished and there was a coating of red synthetic colour. It was done to fool the customers by giving inferior quality rajma a better look by polishing it with synthetic colour," said Dr Sunil Singh, nodal officer, food safety division, health department.

In Kota, the health department officials have seized paneer made of oil and powdered milk. "We have seized 300 kilograms of adulterated paneer. There was a foul smell in paneer. It was not produced by using milk but it was produced by using refined oil and powdered milk," he said. Health department officials collected two samples of paneer and sent it for testing in the laboratory.