



The parameters it standardised included four quality parameters, 12 adulterants and four contaminants (antibiotics, pesticide, Aflatoxin M1 and Ammonium Sulphate).

Sujay Ojha, who runs an agri consultancy firm in Anand, Gujarat, said, "There are some problems with the testing methods when it comes to small dairy farms located in villages. But the rest of the sector is adhering to the stringent rules and standards."

After testing, the findings were presented as compliant and non-compliant, which were further divided as sub-standard without any safety issues and with safety issues. N Bhaskar, head of Quality Assurance (QA), FSSAI, said, "Even though, 48.9 per cent samples were found as non-compliant, but only 9.9 per cent of them were unconsumable. The rest 39 per cent were within the tolerance limit."

This report has only looked at liquid milk samples and does not include milk products. "Processed milk samples had a bigger share in the number of non-complaint samples as compared to the raw ones. This survey must make private industries adhere to the standards," Aggarwal adds.

The samples have also been geo-tagged as few parameters can be impacted by the environment and the breed itself. They have also photo documented the samples to ensure traceability as this is only an interim report and the final report will be released soon.