

800 kg of fake tomato sauce seized: How to know if your bottle is not adulterated



From sandwich to pasta, every fast food dish is incomplete without a generous serving of tomato sauce or ketchup on it. It is one of the most famous condiments loved by people of all age groups. While pouring that red sauce on your sandwich or in pasta, have you ever thought what if it is also adulterated like many other foods in the market? Well, it is and as per reports, 800 kg of fake tomato sauce was recently seized in Saharanpur! The illegal factory was using synthetic red colours and arrowroot powder to produce sauce with zero real tomatoes or natural ingredients. Scroll down to read the details. It has been reported that the illegal factory was using synthetic red colours and arrowroot powder to produce cheap quality adulterated tomato ketchup. The market players are doing so to maximize profit and reduce the production cost. For the unversed, arrowroot powder is an inexpensive thickening agent that also increases the shelf life of ketchup. Take a look at the most common adulterants used in tomato ketchup and how one can do the purity chef at home.

Source: <https://timesofindia.indiatimes.com/life-style/food-news/800-kg-of-fake-tomato-sauce-seized-how-to-know-if-your-bottle-is-not-adulterated/articleshow/114452490.cms>