Combating milk adulteration in India

Over the past decades, India has transformed from a country of acute milk shortages to the world's highest volume producer. The majority of India's milk and dairy products are consumed domestically providing an important source of protein to the population. As in many emerging economies, the dairy industry is characterized by a large number of small and marginal farmers who deliver their products to milking stations in rural areas.

Unfortunately, a growing problem in India is milk adulteration and it is estimated that up to 50% of milk has been diluted to increase profits. These adulterants can include water, sugar and fat, but also impurities which can affect the health and well-being of consumers such as urea and detergent. When milk is adulterated it also creates problems for other players in the dairy industry, as it is unusable in the production of higher value products like yogurts and cheeses.

To address this challenge FOSS has introduced the MilkoScreen to the Indian market. The product is designed not only to determine whether milk has been adulterated, but also measures the accurate content of fat, SNF (solid not fat) and protein – which are the critical parameters in determining the price farmers receive. With the FOSS MilkoScreen an operator only needs to insert a sample at a milking station, push a button and wait 45 seconds for the results. It is the only instrument, outside a laboratory, which is able to screen for adulterated milk and has been designed at a price that fits the Indian market by rethinking the integration of hardware, software and data collection. It's proving to be a valuable tool in ensuring that consumers receive high-quality, healthy and safe products.