

# Analysis of Milk: Nutrition Profile and Adulterants <sup>†</sup>

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**Abstract:** This report presents the occurrence of adulterants qualitatively and shows the nutritional composition of milk samples. The chemical used as adulterants are very poisonous and can cause health hazards affecting the health of humans. Milk adulterants, i.e., cane sugar, cellulose, starch, urea, sodium chloride, melamine ammonium sulfate, and others, etc., are used for increasing their shelf life, volume, etc., which leads to serious health problems to public health. The statistical analysis shows that the ash, moisture, fat, protein, and fat contents of these milk samples collected from different sources were significantly the same.

**Keywords:** milk; nutrition; adulteration.

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## Conflicts of Interest

The authors declare no conflict of interest.