

## QUALITY CONTROL OF PROCESSED FOODS

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Quality control analysis of foods is important to protect the consumer and to help the producer to improve the processing and quality of the processed foods. Jams, cordials and beverages produced and marketed in Jaffna peninsula were analysed. Analytical methods adopted were those recommended by the Sri Lanka BUREAU and British standards. Total sugar, reducing sugar and acidity of the tomato jam were 64.7% (W/W), 14.9% (W/W) and 0.874% (W/W), respectively, while the recommended values were 65.0% (W/W) 20 - 40% (W/W) and 1% (W/W) respectively. Total sugar, acidity, benzoic acid, ascorbic acid and sulphurdioxide of grape cordial manufactured locally were 50% (W/W), 1.628% (W/W) and 732 mg kg<sup>-1</sup>, whereas ascorbic acid, and sulphurdioxide were absent. Recommended values of the first three are 45 - 55% (W/W), 1.6% (W/W) and 800 mg kg<sup>-1</sup> (max) respectively. Benzoic acid level in nelli crush was within the recommended level (398.4 mg kg<sup>-1</sup> 800 < mg kg<sup>-1</sup>) while in cream soda it was above the level (272 mg kg<sup>-1</sup> > 120 mg kg<sup>-1</sup>). Some soft drinks marketed in Jaffna had high values of saccharin such as 168 mg kg<sup>-1</sup> and 322.4 mg kg<sup>-1</sup>, whereas the recommended amount is 80 mg kg<sup>-1</sup>. Average values of pH, % Brix (total solids) total sugar and acidity of many beverages were determined and were within the range of the recommended values. Microbial count in soft drinks was estimated by pour plate technique. Number of colonies present in the soft drinks (7 samples) was in the range of 3.6 x 10<sup>3</sup> — 9.6 x 10<sup>4</sup> colonies ml<sup>-1</sup>. According to Sri Lanka BUREAU standards permitted microbial count for soft drinks is 100 colonies ml<sup>-1</sup> (max). Presence of coliform bacteria was tested in those drinks using Lactose broth and Eosin Methylene blue (ENB) agar plates. Coliform bacteria was not present in the tested soft drinks. Our results indicate that the consumers especially children, have to be protected from the harmful effects of saccharin and in beverages.