

No more fake cheese? state gets 1st FDA Microbio lab for reliable food tests

Scheduled to open at BKC on Sunday, the first microbiology laboratory of the State Food and Drug Administration (FDA) is poised to play a crucial role in upholding the safety and purity of essential commodities such as milk, fruits, meat, and meat products by actively combating adulteration.

As part of the Strengthening of Food Testing System in the Country project initiated by the Food Safety and Standards Authority (FSSAI), New Delhi, three laboratories are set to be inaugurated in the state. These labs, backed by Rs 4.5 crore in funding from the central government, mark a significant step in enhancing the food testing infrastructure to ensure compliance with safety standards.

The microbiology lab, distinguished as the most advanced among the upcoming food testing facilities, will be inaugurated by Prime Minister Narendra Modi through a virtual ceremony. While these labs represent a positive move towards ensuring the purity of food products, they form only a fraction of the comprehensive food-testing infrastructure needed to oversee the multitude of restaurants and food processing units in the state.

The inauguration of this microbiology lab is anticipated to provide a substantial boost to the FDA's efforts in combatting contamination and adulteration, thereby safeguarding public health and ensuring the integrity of the food supply chain.