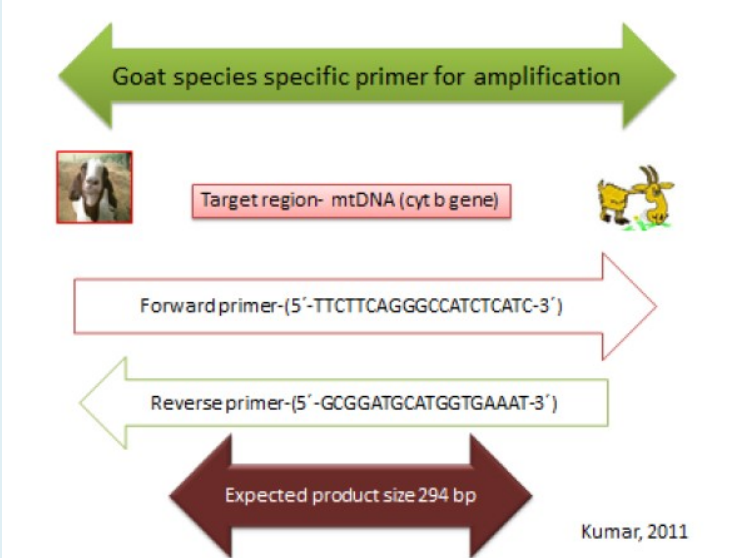


## Assessment of Quality of Milk Fat using Chromatography and PCR

<p><i>Salient features</i></p>	<ul style="list-style-type: none"> <li>➤ Standardized protocol for the isolation of DNA from milk fat samples (Ghee and clarified body fats) using QIAamp fast stool kit.</li> <li>➤ Ghee, a heat clarified 226 product, contains more than 98% of triglycerides.</li> <li>➤ DNA can be isolated from Ghee</li> <li>➤ Possibility of tracing the type of body fat used to adulterate Ghee.</li> </ul>
<p><i>Advantages</i></p>	<ul style="list-style-type: none"> <li>✓ Detection of adulteration of Ghee with goat body fat / pig body fat (lard) to the extent of 10%</li> <li>✓ Useful to food testing authorities and dairy industry to check Ghee adulterations.</li> </ul>
 <p>Goat species specific primer for amplification</p> <p>Target region- mtDNA (cyt b gene)</p> <p>Forward primer-(5'-TTCTTCAGGGCCATCTCATC-3')</p> <p>Reverse primer-(5'-GCGGATGCATGGTAAAT-3')</p> <p>Expected product size 294 bp</p> <p>Kumar, 2011</p>	
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<p><i>Year</i></p>	<p>2013-14</p>
<p><i>Source of funding</i></p>	<p>MoFPI</p>
<p><i>More information</i></p>	<p><b>Status of commercialization / Patent / Publications</b>          NA</p>