

Milk Quality & Anti-Adulteration Guide

Dairy, Poultry & Livestock

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This guide explains what the tool produces, how to use the output, and what to watch for. The actual output (draft/report) is generated on the tool page.

Background

Produces a milk-quality assurance guide — compositional standards, testing methods, common adulterants and detection, cold-chain and hygiene controls. Use it to guarantee quality and pass FSSAI/buyer tests. For broader FSSAI use the FSSAI & Milk Safety Compliance Guide.

Purpose of this tool & output

Meet milk standards and prevent adulteration

How the output is used

Use it to meet milk standards and prevent adulteration — the quality parameters and controls that keep your milk lawful and trusted.

Important cautions

Milk adulteration is illegal and a food-safety hazard. Test at collection, maintain cold chain and hygiene for low bacterial count, and never accept or add adulterants. Confirm current FSSAI compositional standards.

Companion documents

- Dairy / Livestock Compliance Roadmap
- FSSAI & Milk Safety Compliance Guide
- Pollution Control Consent Guide
- Animal Welfare & Transport Compliance
- Farm Labour Compliance Guide
- Poultry / Livestock Disease Compliance

This is AI-assisted guidance. Verify with a qualified professional before any binding decision. Fees, authorities and processes vary by state and change over time — confirm with your state authority.