Featured Articles About Calcium Carbide - Page 3

AURANGABAD

? Most growers ripen fruit artificially?

March 26, 2013 | Niraj Chinchkhede, TNN

AURANGABAD: More than 95% of the fruits sold in local markets are artificially ripened and may take a toll on the health of the consumers, agricultural equipment supplier Ganesh Kulkarni said. He was speaking at a workshop on the Disadvantages of using calcium carbide for fruit ripening, organised by Food and Drug Administration (FDA) in the city on Friday. FDA joint commissioner Chandrashekhar Salunkhe and other senior officers were also present. Kulkarni said traders and growers use calcium carbide to accelerate the ripening process to make more profit.

CHANDIGARH

The forbidden fruit

June 4, 2011 | Shimon Kanwar, TNN

CHANDIGARH: Health department has been unable to provide any effective tests for checking seized fruit and vegetable samples from vendors. Despite knowing that carcinogenic chemicals like calcium carbide and ethephon (pesticide) are banned, the practice of using them is still continuing in the absence of testing facilities in the city or adjoining states of Punjab and Haryana. Calcium carbide (CAC2) can affect liver, kidney and also cause vomiting & diarrhoea in people consuming fruits like mango, papaya or banana ripened with chemicals.

CHENNAI

12 tonnes of artificially ripened mangoes seized

May 3, 2011

CHENNAI: In a massive exercise, the public health department of the Chennai Corporation on Monday seized 12 tonnes of artificially ripened mangoes in several parts of the city, including the wholesale fruit market in Koyambedu. At least 1.2 tonnes of calcium carbide used by traders to ripen the fruit were also seized from the traders. The use of calcium carbide to ripen fruits is banned since the chemical may contain traces of arsenic and phosphorus that are serious health hazards if ingested.

GOA

New fruit ripening agents seized

September 17, 2008 | Paul Fernandes, TNN

PANAJI: Fruit vendors in Goa were found using agarbathis and another substance to ripen fruits faster. In recent raids inspectors of the Food and Drugs Administration seized agarbathi samples in Margao and another unknown solution in a fruit yard at Mapusa that were being used to artificially ripen fruit. “We have taken the sample of agarbathis fearing that they may contain some objectionable material,” Pramod K Jain, FDA director said.
Mumbai

Carbide + colour + wax = Poison on the plate
April 12, 2010 | Yogesh Naik , TNN

MUMBAI: Last week, the state Food and Drug Administration officers cracked down on a racket using calcium carbide to ripen mangoes, but FDA insiders say it was just the tip of the iceberg and use of chemicals to ripen fruits and mixing colours in fruits and vegetables is quite common. Wax is sprayed to add to the shine on apples and pears, carrots are dyed and melons infused with saccharin. But don’t stop from buying fruits altogether, just exercise a little caution while doing so. Consumer activist Anuradha Dsehbando of Mumbai Grahak Panchayat says one needs to have a sharp eye to detect fraud.

Delhi

Toxic mangoes: Traders asked to clean up act
June 21, 2011 | TNN

NEW DELHI: It’s a well-known fact that mangoes are ripened with calcium carbide by traders and this can prove to be toxic. The chemical is banned under section 44 A of the Prevention of Food Adulteration Act but is being used across the capital, a fact that Delhi government has suddenly woken up to. It is now preparing the ground for a crackdown. According to the government, the capital gets about 5000 tonnes of mangoes every day. Nearly 60% of these are consumed in the city.

India

Jail for vendors who ripen fruits with chemicals
June 25, 2010 | TNN

NEW DELHI: Regular helpings of fruit are a dietary given, but increasing use of harmful chemicals for artificially ripening has often left buyers helpless. The Union health ministry has now stepped in, deciding to punish guilty vendors with up to six months in jail and fine of Rs 1,000. Vendors often resort to use of chemicals such as calcium carbide to ripen fruits, specially mangoes, bananas, papayas, apples and plums before time. The ministry has asked the state authorities to keep a strict vigil on use of carbide gas for ripening fruits.

Thiruvananthapuram

Mangoes, grapes contaminated with pesticide
August 13, 2003 | PTI

KOCHI: High concentration of Calcium Carbide, a hazardous chemical containing traces of arsenic, and pesticides has been found in mangoes and grapes seized from various parts of Kerala. Chemical analysis, conducted by the Regional Analytical Laboratory (RAL), Ernakulam, on the samples of fruits seized from Kochi, Aluva and Kottayam have confirmed that they were chemically contaminated by Calcium Carbide, RAL sources said. The tests were conducted on the advice of state health secretary V K Rajan.

Delhi

Govt watching fruit traders
July 4, 2012 | TNN

NEW DELHI: The Delhi government has decided to increase vigilance at wholesale fruit markets to check use of hazardous chemicals for ripening fruits. Health minister A K Walia said this on Tuesday after a meeting with top officials. He said there has been a decline in use of calcium carbide, considered hazardous, for ripening of fruits. “About 80% of bananas and 25% of mangoes being consumed in Delhi by are ripened using ethylene which is not harmful,” Walia added. Walia said the government is in the process of strengthening vigilance though there has been a decline in use of harmful chemicals for ripening of fruits in Delhi after coming into force of Food and Safety Standard Act. “We need to make our fruits 100 % safe,” he said.

Kanpur

Naturally ripened Dussehri yet to enter market
June 20, 2012 | TNN

KANPUR: The king of fruits could become dearer this summer. Although, Dussehri could be abundantly seen in the markets but agricultural experts point out the current stock is artificially ripened. The market is flooded with tempting yellowish, sweet smelling mangoes these days. The fruit is available in the range of Rs 30 to 45 per kg. The stockists claim to have good stocks of fruit. Horticulture experts and nursery owners say that a large percentage of mango crop had suffered damage this year due to adverse weather conditions.