



ABSTRACT

One major scandal regarding adulteration of food with melamine was come in 2007 of China, the infant formula was found adulterated with melamine, a white powdery nitrogenous compound, and it domino effect was renal failure lead to death of children. Melamine was also found in different brands of milk. Much more research was carried worldwide regarding the ways of analyzing the admissible level in different brands of milk, infant formula wheat gluten, eggs by different analytical techniques, possible health effects and toxicological studies has also been carried out in order to verify the possible concerning health issue, FDA and other health and food organization has established the permissible level for melamine in food products, they also had device different protocol to check the amount whether it is in the range of permissible level. There is likelihood of having melamine in different snacks and some other food products, melamine can give crisp to food as well as it increasing the nitrogen content of food i.e. giving false reaction of protein as it was used in infant formula in china. Unfortunately in Pakistan there is no legislation against the use of melamine in any food product so it should be addressed as it lead to kidney disorder that even escort to death. We have analyzed melamine in different snacks, i.e. Kurkure, Cheetos, Potato stick, Slanty, Knorr noodles, dry milk i.e. Every day, two local dry milk powder of two different quality from Anarkali Lahore, liquid milk i.e. Haleeb, and a tea whitener i.e. Tarang.