Tirupati Temple Laddus Contain Fish Oil, Beef Tallow

Why In News

A major controversy erupted over the alleged use of beef tallow in the
preparation of the world renowned Tirupati laddu after the ruling Telugu
Desam Party on Thursday claimed that the adulteration has been confirmed by a
Gujarat-based livestock laboratory.



Tirupati Laddu Row: What Is Beef Tallow

- Main controversy is surrounded near the alleged use of beef tallow. The
 ingredient is rendered fat derived from cuts of beef such as rump roast, ribs,
 and steaks.
- It can also be **made by melting the pure fat that's skimmed** off meat, transforming it into a liquid that solidifies into a pliable substance when cooled—similar in texture to soft butter at room temperature.



Tirupati Laddu Lab Report

The purported lab report also claimed the presence of "lard" (relating to pig fat) and fish oil in the samples. The sample receipt date was July 9, 2024 and the lab report was dated July 16. However, there was no official confirmation on the lab report from either the Andhra Pradesh government or the Tirumala Tirupati Devasthanams (TTD), which manages the famous Sri Venkateswara Swamy temple.



- The laboratory--CALF (Centre for Analysis and learning in Livestock & Food) is a multidisciplinary analytical laboratory at NDDB (National Dairy Development Board) based in Gujarat's Anand.
- Andhra Chief Minister and TDP supemo N Chandrababu Naidu had on Wednesday alleged the previous YSRCP government had used substandard ingredients and animal fat in making Tirupati laddu, a consecrated sweet.

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• The allegation has been vehemently denied by the opposition YSR Congress Party. "This ghee contains fish oil, beef tallow and lard, which is a semi-solid white fat product obtained by rendering the fatty tissue of a pig. This has been confirmed after the alliance government has sent the samples to the NDDB's CALF," Ramana Reddy said.



Why It's A Major Concern

- **Tirumala Tirupati Devasthanams,** which runs the temple that hands out the laddu, prides itself on the long, arduous steps it undertakes to prepare and maintain the purity of the prasad.
- Such is the **procedure that the laddu** also received the **GI tag from the Registrar** of Patents, Trademarks and Geographical Indications. The laddu handed out at the temple is over 300 years old, with the temple offering the laddu to the Lord and as prasadam to **devotees began in 1715.**



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• To prepare the sweet is no easy task. It is made in a special kitchen by special laddu makers who belong to a particular sect. Moreover, the people preparing the sweet have to shave their heads and also wear a single clean cloth in the kitchen.



- Each day, nearly 400-500 kg of ghee, 750 kg of cashew nuts, 500 kg of raisins, and 200 kg of cardamom are used to prepare the laddus and other offerings to the Lord.
- However, the new claims that the ghee used in the laddus is adulterated, especially with tallow and lard has irked many Hindus cows are considered sacred in the religion and many believe that consumption of cow or its fat is sacrilegious.