

DEVELOPMENT OF LATENT FINGERPRINT USING MASALA POWDERS AND FLOURS

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Usually, latent fingerprints are developed using the powder method on non-porous smooth surfaces. The powders employed are specific for certain surfaces and their color. Here I have used basic, easily available powders and flours in a typical Indian household, these range from chilli powder to all-purpose flour. Conventional powders are hard to get and expensive and toxic when compared to the food powders that we use. The importance of such an alternative is when the conventional is limited or not available.



THE PROCESS

A total of 8 finely grounded powders and flours were used: Kashmiri Chili powder, Coriander powder, Pepper powder, Turmeric powder, Rice flour, Wheat flour, Corn flour, and All-purpose flour. A blush brush and glassware were used for the development of latent print.

The powder was not treated in the oven or heated prior, they were used as stored. For a clear print, the fingertips were rubbed on the forehead to get the sebum which was later deposited on the glass-ware surface. The process of development remained the same as the development of latent prints using conventional powders, The brush tip with powder was carefully dusted on the top of the print, perpendicular making sure not to touch and disturb the print. The development was done multiple times and the best one was chosen. The following are the results obtained:



Kashmir Chilli Powder



Corn Flour



All- Purpose Flour



Rice Flour



Turmeric Powder



Coriander Powder



Wheat Powder



Pepper Powder

CONCLUSION

The latent fingerprint developed using the above powders can be used for studying and comparison considering them to be a good alternative. The usage of coffee powder, fenugreek powder, tea, and asafoetida powder for latent print development gave negative results. This experiment worked on the principle of the conventional powders, the mechanical adherence or adsorption of powder to the sweat residue. The development was not done in aged prints.

REFERENCES

- Rohatgi, R., & Kapoor, A. (n.d.). New Visualizing Agents for Developing Latent Fingerprints on Various Porous and Non-Porous Surfaces Using Different Household Food Items. <https://www.trp.org.in/wp-content/uploads/2014/08/AJSAT-Vol.3-No.2-July-Dec-2014pp.33-38.pdf>