

Microbial and Sensory Quality of Fresh Camel Meat Treated with Organic Acid Salts and/or Bifidobacteria

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ABSTRACT

Fresh camel meat samples were treated by dipping in solutions of sodium acetate (10% w/w), potassium sorbate (1.5% w/w), sodium lactate (5% v/v of 60% solution), or trisodium citrate (1.5%w/w) alone or combined with *Bifidobacterium breve* cell suspension (5%) and stored at 4°C. The pH, psychrotrophs, and sensory attributes were evaluated. Sodium acetate alone or combined with bifidobacteria maintained pH level, extended microbial shelf life (>12 days) and minimized surface discoloration. Bifidobacteria cell suspension when applied alone had negligible effects on microbial and sensory attributes. However, when combined with sodium acetate or potassium sorbate, bifidobacteria exhibited an additive effect on suppressing spoilage microorganisms.

Key Words: camel meat, organic acid salts, bifidobacteria
