

Effect of Temperature and Storage Time on Some Characteristics of Fresh Camel Meat.

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The effects of temperature and storage time on rigor mortis and meat tenderness of fresh camel meat were determined. Longissimus muscles of camel meat were excised and cut into steaks and stored at 0, 5, or 10°C for 2, 6, 18, or 36h. pH, sarcoma length, extensibility and shear force values were determined. The storage temperatures had no significant effect ($P>0.05$) on pH, with 10°C having the lowest effect throughout the storage times. Additionally, storage temperatures had no significant effect ($P> 0.05$) on the sarcomere length and muscle extensibility during the different postmortem storage times. At 18h postmortem, muscle extensibility reached the lowest percentage compare to the other storage times. The study also indicated that storage temperature and time had no significant effect ($P> 0.05$) on shear force with samples stored at 10°C being the lowest in shear force compared to those stored at 0 or 5°C.