

Session (9) : Meat Production

Mineral Contents of Camel Meat: A Review

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ABSTRACT

Camel meat is increasingly consumed in many regions especially within arid zone, where it is mostly reared. Ash, the remnant of a burned tissue -about 3.5 % of meat- which represents the inorganic material, includes 22 minerals, seven major or macronutrients and 15 trace or micronutrients. These are essential and of great importance for body functions and life existence of animals. Meat is a good source of many of these minerals. Their functions were grouped broadly as structural, physiological, catalytic and regulatory. The major elements, including calcium, potassium, sulphur, phosphorus, chlorine and sodium, are required in amounts measured in grams per kilogram of dry matter while the trace elements, including copper, zinc, iron, iodine, cobalt, aluminum, molybdenum, selenium, lead, manganese, and rubidium are required in minute amounts measured in microgram in a kilo of dry matter of food. Camel meat contents of these elements is widely affected by many factors including environment, age, type of tissue, muscle, sex, breed, cooking method and type of diet. There are significant correlations between these minerals in camel meat.

Keywords: *camel, meat, minerals*