

Session (9) :  
Meat Production

## **Study of Some Physiochemical Attributes of Camel and Goat Meat**

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### **ABSTRACT**

This study was conducted to evaluate the chemical composition and cholesterol level of fresh camel and goat meat. The results showed that chemical composition of camel and goat meat were significantly different ( $P < 0.05$ ). Camel meat had higher moisture content compared to goat meat (78.72 and 74.85% respectively). Whereas goat meat had higher protein content compared to camel meat (21.54 and 18.96% respectively). Camel meat had the lower fat content (1.04%) compared to goat meat (2.06%). However, camel meat had the higher ash content (0.88%) compared to goat meat (0.53%). The present result showed that the camel meat had lower cholesterol content (58.74 mg/100gm) compared to goat meat (72.42mg/100gm). The results also showed that myofibrillar proteins, sarcoplasmic proteins and non-protein-nitrogen were not significantly different ( $P > 0.05$ ) among the two types of meat. The results showed that concentration of myofibrillar protein was similar in the camel and goat meat (11.02 and 11.2% respectively). The sarcoplasmic proteins values were 5.49 and 5.36% for camel and goat meat respectively. The non-protein-nitrogen values were 1.55 and 1.35% for camel and goat meat respectively.

**Keywords:** *camel meat, goat meat, chemical composition*