DEDICATION

To whom I Love

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ABSTRACT

This study was conducted at Department of Fisheries and Wildlife Science, College of Science and Technology of Animal Production, Sudan University of Science and Technology, to make base line information on proximate chemical composition and microbial load of dried *Clarias sp*, *Tilapia sp.*collected from Gedarif market.

The study was carried out on 18 fish samples of garmout (*Clarias sp*.) and Bolti (*Tilapia sp)*. Samples were collected from Gedarif market. After that divided into two group 9 (*Clarias sp*) and 9 (*Tilapia sp*). Then proximate chemical analysis was carried out which showed that there were high significant difference ($P < 0.001$) in moisture, dry matter, ash and fat of either of the species and there is significant difference in NFE ($P < 0.005$), no significant difference in crude protein ($p > 0.005$) between *Clarias sp* and *Tilapia sp.* Also the result revealed that there was no significant differences ($P > 0.005$) in bacterial total viable counts between, *Clarias sp* and *Tilapia sp* ($5.6\times 10^5 \pm 3.9\times 10^5$) , ($2.9\times 10^5 \pm 2.4\times 10^5$) respectively.

ملخص الدراسة

أجريت هذه الدراسة فى قسم علوم الاسماك والحياة البرية كلية علوم وتكنولوجيا الانتاج الحيوانى ، جامعة السودان للعلوم والتكنولوجيا لدراسة معلومات اساسية عن التركيب الكيميائى و الحمل الميكروبى لاسماك القرموط وا لبلطى المجففة .

أجريت الدراسة على 18 عينة من أسماك البلطى والقرموط جمعت من سوق القضارف فى الفترة مابين يناير وحتى مارس وقسمت العينات الى مجموعتين 9 بلطى و9 قرموط ، ثم أجرى اختبار التحليل الكيميائى للعينات حيث أظهرت النتائج أنه توجد فروق ذات دلالة احصائية معنوية عالية ($P < 0.001$)فى كلٍ من النسبة المؤية لمحتوى الرطوبة ، المادة الجافة ، الرماد والدهن وفروق ذات دلالة احصائية معنوية ($P < 0.005$) بالنسبة لمحتوى المواد النيتروجينية الغير بروتينية ، وأنه لاتوجد فروق ذات دلالة احصائية معنوية ($P > 0.005$) بالنسبة لمحتوى البروتين بين أسماك القرموط و البلطى .

ثم أجرى اختبار العد الكلى البكتيرى للمقارنة بين العينات حيث أظهرت النتائج أنه لاتوجد فروق ذات دلالة احصائية معنوية ($P > 0.005$) بين أسماط البلطى والقرموط ، وقد كانت $2.9 \times 10^5 \pm 2.4 \times 10^5$ بالنسبة لأسماك البلطى ، ولأسماك القرموط $5.6 \times 10^5 \pm 3.9 \times 10$ للعينات تحت الدراسة.

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