

## **Effect of Freezing Storage Period on the Physical Properties and Sensory Characteristics of Sausages Manufactured from Camel Meat**

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### **ABSTRACT**

The objective of the present experiment was to evaluate the effect of freezing storage period (0, 7, and 14days at -18°C) on the physical and sensory characteristics of camel sausages .Twenty kilograms of fresh camel meat and 3kg of camel subcutaneous fat were purchased directly from market used. PH, oxidative rancidity (TBA value), cooking loss, water holding capacity (WHC), objective color and sensory evaluation were determined. Data were statistically analyzed using analysis of variance by SPSS version 10.05-computer program. Increasing the storage period from day one to 14 days at -18°C resulted in a significant ( $P<0.05$ ) improvement of the WHC, increase of the PH and oxidative rancidity-TBA values. Cooking loss, drip loss percentages and lightness ( $L^*$ ) decreased significantly ( $P<0.05$ ) while shrinkage and redness ( $a^*$ ) decreased not significantly. Sensory panel rating of tenderness, juiciness and acceptability increased not significantly with increasing the added level of camel meat and aging period. Colour and flavour were more desirable at day 1 and 7 than at 14 days.

**Keywords:** Camel Meat, Sausage, Freezing, Quality properties