

The Effect of Hygienic Conditions During Slaughter of Camel on the Quality of Meat

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ABSTRACT

Red meat in general has a main power source and in particular food protein that is either bovine, ovine, porcine or camel. Care must be taken to their quality particularly with respect to the health aspect. Tunisia camelina meat consumption is in fourth place, but the indications are in favour of changing demand, it makes it ranks first in the future. Camel circumstances abattagepeut have a direct impact on the bacteriological contamination of meat. In this context a study was conducted in the center of the country in 2006 and 2007 and was based on 100 test samples camel meat slaughtered in other abattoirs and slaughtered outside and analyzed bacteriologically.

The results gave an average contamination rate of 30%. However, samples from meat slaughtered outside slaughterhouses involved 60% of total contamination, while the meat sampled from animals slaughtered in abattoirs attended by 40% of non-compliance

Despite the convergence of these ratios but camel slaughter in slaughterhouses give meat less polluted than outside slaughterhouses, but that does not mean it does there is no rules and a lack of hygiene missing slaughterhouses, which must be made up mainly through obtaining the health approval of the competent authorities and the adoption of HACCP in accordance with the requirements of the international standards of food safety management (ISO 22000)

It must be added an awareness and education organization and regular overlapping each Party slaughter process camels and intensification of health education to

compensate for the lack of information in this field with tracking spread of campaigns to assess the extent of the effective implementation of hygiene rules.

Keywords: Slaughter houses, Hygiene, Camel meat, Bacteriological analysis