

## Quality Characteristics of Cured Dried Camel Meat Formulated with Different Medicinal Plants as Natural Preservatives

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**Abstract :** The aim of the study is determining the quality characteristics of produced curing and dried camel meat contained some medicinal plants of thyme, rosemary, clove and ginger as natural preservatives. Camel meat samples were sliced and divided into five batches, one batch recorded as control sample was treated by the curing mixture (2.5%) contained the following ingredients: black pepper 1 gm, cumin 0.4 gm, spices mixture 0.5 gm, dried onion 3 gm, dried garlic 0.5 gm and salt 2 gm. To evaluate the effect of different natural preservatives sources of thyme, rosemary, clove and ginger, 3.0% of the aforementioned natural preservatives was mixed with the aforementioned curing mixture and used for curing the four batches of sliced camel meat. After curing process, cured sliced camel meat (control and treated with the natural preservatives) were conducting to drying process at  $35 \pm 3$  °C for 36 h in a drying cabinet. The quality characteristics of prepared dried camel meat were evaluated such as chemical composition, microbiological characteristics and sensory characteristics. Based on the microbiological and sensory characteristics, it could be suggested that the selected medicinal plants specially thyme and rosemary could be used as natural preservatives for preparing semi dry camel meat without negative effects.

**Keywords :** curing, dried camel meat, medicinal plants, natural preservatives, quality characteristics

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