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Proximate Composition, pH Value and Microbiological Evaluation of ‘kundi’, (dried meat product) from Beef and Camel Meat

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Abstract

‘Kundi’ is a typical Nigeria meat product obtained by smoking beef and camel meat. Meat from 2 to 3 years old male camelous dromedarous and white Fulani were used for this study. The beef used for this study was purchased soon after slaughter from the slaughter house of the department of Animal science, University of Ibadan in Ibadan. The lean hind quarter of cow was used (semimembranosus muscles). In like manner camel meat (semimembranosus muscles) was purchased from an open market within 1 hour postmortem and taken to the meat science laboratory where the experiments were carried out. The meat was trimmed free of fat, nerves, blood vessels and excess connective tissues with a sharp knife. The meat chunks were cut into smaller pieces about 6 to 8 cm, kept overnight at 4°C and seasoned during processing. Ingredients used for seasoning include thyme, curry, salt, monosodium, glutamate and onions. Changes in pH values and microbiological counts at storage are reported.

The result of the study showed that protein content obtained for camel ‘Kundi’ 63.07% was significantly ($p < 0.05$) higher than protein content in beef ‘Kundi’ 58.10% while the moisture content was higher ($p < 0.05$) in beef ‘Kundi’ than camel ‘Kundi’.

The microbiology value obtained had significant ($p < 0.05$) differences for either samples i.e seasoned or unseasoned products. Microbes identified at 6 month storage interval were significantly ($p < 0.05$) higher than microbes identified at 0 and 3 months respectively. The pH values obtained had no significant differences ($p > 0.05$) at 0, 3 and 6 months of storage for both meat type respectively

Keywords: Kundi, beef, camel, Meat dried