**Microbiological and biochemical status of fresh and stored camel** (*Camelus dromedarius*)**meat**

**Abstract**

This study was carried out to identify the effect of storage time on microbial load, chemical, and sensory characteristics of camel meats collected from Al Salam slaughter house in Khartoum state west Omdurman. The samples were collected from 3 different muscles (three replicates) of 9 different slaughtered camels and stored at Samples stored at refrigerator 4C0 and undergone microbial analysis, chemical characteristics and sensory evaluation at one week interval. On day 0, the Mean bacterial loads and *Coliform* counts of meat stored at 4oC were 4×107 and 5.5×107CFU/g respectively. On second day the mean bacterial loads and *Coliform* counts were 9.3×107and 6.5×107CFU/g respectively. Types of the bacteria isolated were *E.coli, Citrobacter, Salmonella, Enterobacter aerogenes, Proteus spp.* The study indicated that time of storage increased the pH number and peroxide value, but decrease the level of moisture, ash, protein content, crude fat, cooking loss and water holding capacity. The meat smell and color also affected by the time of storage. In summary the storage time at 4oC effects on the microbial, chemical and sensory status of camel meat.

Key words: Camel, microbiological, biochemical, stored, meat