



EL KADID A TRADITIONAL SALTED DRIED CAMEL MEAT FROM ALGERIA: CONTRIBUTION TO THE STUDY OF THE COMPOSITION IN BIOGENIC AMINE, ORGANIC ACID, AROMATIC PROFILE AND MICROBIAL BIODIVERSITY

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ABSTRACT

Many meat preparations are manufactured in North Africa. In Algeria, the dried salted camel meat is called El kadid. The first analysis of the composition of biogenic amine, organic acid and aromatic profile of this traditional meat was carried out in this study. El kadid is obtained by salting, maceration and drying of camel meat. The results showed that the product contains lactic acid (6.22 g / kg), acetic acid (<1 g / kg). Biogenic amines are present at very low concentrations (<20 mg / kg). The aromatic profile highlighted the presence of more than 60 molecules belonging to different chemical classes, such as aldehydes, ketones and alcohols. El Kadid presents a rich microbiological niche (Enterobacteriaceae Lactic acid bacteria Coagulase negative microstaphylococci yeast, Enterococci and *E coli*).



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