Quality Profile of The Semi-Dry Egyptian Salted Meat (Basterma) Available in Markets of Assiut City

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Abstract:

A total of 50 samples of semi-dry Egyptian salted meat (basterma) were randomly collected from different retail outlets in Assiut city, Egypt. The samples were examined sensorially for color, odor, taste, tenderness, juiciness, palatability and overall acceptability; chemically for pH and sodium chloride (NaCl) content; and microbiologically for the count of total aerobes, halophiles, Staphylococcus aureus, lactobacilli, and mould and yeast. As well, most probable number (MPN) count was performed for coliforms, fecal coliforms, E. coli and Clostridium perfringens. The obtained results revealed that examined samples were of medium quality from the sensory point of view. The mean values of pH and NaCl content for the examined samples were 4.78 and 7.30, respectively. For total aerobes, halophiles, Staph. aureus, lactobacilli, and mould and yeast counts the mean values were 7.81, 7.18, 6.62, 7.61 and 2.32 log cfu/g sample, respectively. The MPN count of coliforms varied greatly in positive samples from 3 to > 1100 MPN/g sample. The MPN count for fecal coliforms, E. coli and C. perfringenes in positive samples ranged from 3 to 120; 3 to 21; and from 3.6 to 93 MPN/g, respectively. According to the Egyptian standards, most of the examined samples (98%) had pH values complied with the standards limits. However, all the examined samples (100%) had total aerobic and Staph. aureus counts above the standards limits. As for total mould and yeast, and C. perfringens counts, 38 and 24% of the examined samples were not complied with the standards. The results declared that the hygienic quality of basterma available in Assiut retail markets is not satisfactory and not comply with the standards.

Keywords:

Semi-dry Egyptian salted meat, Basterma, Assessment, Sensory, Chemical, Microbiological

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