Abstract:

The present study was carried out to investigate the effect of pasteurization and storage conditions on the chemical composition of fermented camel milk (Gariss). The Gariss which was used as a starter culture consisted of 2.65% fat, 3.13% protein, 0.51% ash, 7.37% total solids and 2.49% acidity. It had pH value of 3.8. The non pasteurized Gariss samples were found to attain high level of total solids, fat, protein and ash than the pasteurized fermented milk at the beginning of the storage period. Moreover, fat and protein, acidity and pH of the processed Gariss were found to show significant differences (p<0.05) in pasteurized samples that stored at 25°C. Also the mean levels of ash revealed significant differences (p<0.05) due to the pasteurization. Pasteurized and not pasteurized fermented camel samples both were found to withstand the storage conditions up to 243 h. The present study indicated that the chemical composition was affected by pasteurization and storage conditions (temperatures and storage periods).