

Abstract:

The present study was carried out during the period of April to May 2005 with the aim of improving the traditional fermented camel milk (Gariss) that produced by the camel owners in pastoral areas of Sudan. The pasteurization of milk and refrigeration storage of the processed Gariss was evaluated.

The processed Garris samples from non pasteurized and pasteurized camel milk showed mean values for fat content of $3.0 \pm 0.445\%$ and $3.0 \pm 0.076\%$, respectively. The protein contents were found as $3.1 \pm .14\%$ and $3.2 \pm 0.311\%$, the ash values were 0.64 ± 0.108 and $0.71 \pm 0.067\%$ and the total solids were $9.6 \pm 0.445\%$ and $10.0 \pm 0.801\%$, respectively. Similarly the maximum and minimum values of these measurements were reported. Variations in developed acidity and the pH were plotted during incubation periods (18 hours) and storage periods (18 days) for Garris made with pasteurized and non pasteurized milk. The present study revealed that the shelf life or the keeping quality of Gariss from non pasteurized milk (10 days) was less than those obtained for Gariss made after pasteurization of milk (17 days) when stored at refrigeration temperature.

Hence it is concluded that pasteurization and refrigeration of camel fermented products will improve the keeping quality of the products and extending the shelf life, which could be of beneficial uses as future industry.