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Exploring the inhibitory effect of camel milk on Bacterial activity of *E.coli*, *S.Aureus* and *Salmonella*

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Globally, the use of dairy and meat commodities owing to its rich nutritional profile and palatability is obvious. Milk and meat are considered as a complete nutritional product that satisfies the basic requirement of masses around the globe. Its demand and consumption vary on the basis of traditional values and lifestyle habits. According to the production potential, Camel milk is ranked lower as compared to other milking animals. Nevertheless, camel milk is preferably used due to its significant contribution towards human nutrition and socioeconomic uplift. There was a dire need to shift the consumer trend towards camel milk containing an array of functional ingredients that promotes health. The study was designed to investigate the inhibitory effect of camel milk on bacterial activity of *E.coli*, *S.aureus*, and *salmonella*. For that, proximate

compositional analysis was done of the camel milk from local market. Afterwards, isolation of different meat bacteria i.e., *E.coli*, *S.aureus*, and *salmonella* was carried out which then grew separately and they were treated with camel milk at different temperature ranges i.e., 25, 65, 75, 90 and 120°C to check its activity on bacterial growth and final research data was subjected to statistical analysis. Conclusively, this research findings of present research is very helpful for utilization of camel milk as a alternative and totally safe preservative for storage of different food commodities especially meat and its products.

Speaker Biography

Bushra Niaz currently working in Government College University Faisalabad.

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