Actin degradation in camel meat during the first hours of tenderisation according to animal age

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Abstract:

Since years, it has been reported that the *postmortem* skeletal muscle degradation could be influenced by variety of factors. Among them animal species and age. This proteolysis has an impact on muscle proprieties and could lead to different degree of tenderization. This preliminary study aimed to evaluate the actin degradation profile during the first hours of tenderization of *Longissimus lumborum*musclesaccording to Sahraoui dromedary's age. Eight Sahraoui dromedaries of two different age groups (young and adult) were used to evaluate the physicochemicalevolution (pH and DL) and the proteolysis of the muscles. The evolution of the pH was significantly different between the two groups but not the drip loss. These two parameters have higher values then that observed in other species. Western blot analysis revealed subsequent actin degradation in dromedary muscles during tendrisation especially for young animals.The most important fragments observed are 32 and 25 kDa.