

**Camels' meat and offals as vehicles of *E. coli* and *Salmonella* with special emphasis on their zoonotic importance**

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Presence of enteric pathogens on the surface of meat will render meat unsafe to the consumer as they are encountered in causing food poisoning. In the current study, a total of 75 random samples of retailed camels' meat, liver and kidneys (25 of each) were collected from different butcher's shops and abattoirs at Behera Province. The collected samples were examined bacteriologically for detection of *E. coli* and *Salmonella*. The obtained results clarified that *E. coli* was detected at an incidence of 44, 36 and 32% in the examined samples of muscles, liver and kidneys of camels, respectively. In addition, serotyping of *E. coli* revealed the presence of serotypes; O<sub>111</sub>:K<sub>58</sub>, O<sub>124</sub>:K<sub>72</sub>, O<sub>26</sub>:K<sub>60</sub>, O<sub>128</sub>:K<sub>67</sub>, O<sub>86</sub>:K<sub>61</sub> and O<sub>157</sub>:H<sub>7</sub> in different rates. Also, *Salmonella* was detected at an incidence of 16, 8 and 4% in the examined samples of muscles, liver and kidneys of camels, respectively and the serotyping revealed the detection of *S. Enteritidis*, *S. Typhimurium* and *S. Haifa*. According to the recorded results, it was clear that occurrence of these pathogens in the examined samples that were not compatible with the Egyptian Standards (No 178/2002 and Regulation No 2073/2005). Also, they reflected the poor hygienic conditions during slaughtering, handling and transportation of camels' meat and offals.