

result in this study higher than that reported by El-Faer *et al.*, (1991); Dawood and Alkanhal, (1995) and Rashed, (2002) as value ranged from (1.16 to 3.39 mg/100gm), which was expected that due to the different physiological requirements of myoglobin of different muscles. The present result less than the findings of Mohammad and Abubakar, (2011) who reported that the ferrous concentrations of camel meat were ranged between (78 and 156 mg/100gm). This result more than the result of Dawood and Alkanhal, (1995) that measured the ferrous concentration of camel meat and reported a value of (3.24 mg/100gm). The present result in line with the findings of Siham, (2008) who reported that the ferrous concentration in camel meat was (5.6mg/100gm). The present result showed that the iron concentration of beef was (2.96mg/100gm), this result in line with the result reported by Siham, (2008) who stated that the ferrous concentration in beef was (2.8 mg/100gm). The present result more than the result reported by Sadler, *et al.*, (1993); Sinclair *et al.*, (1999) and Williams, *et al.*, (2007) as (1.8 mg/100gm). The present result showed that the camel meat contain more iron than beef, this result agreement with the result of Nafiseh, *et al.*, (2010) who reported that the amount of iron was significantly higher in camel meat, therefore camel meat better source of iron compared to beef. The present result showed that the iron concentration in goat meat was (3.5mg/100gm), this result more than the result reported by Abdon *et al.*, (1980) as (2.1 mg/100gm) and USDA, (2007) as (2.83 mg/100gm). The present result less than the result of Wan Zahari *et al.*, (1985) who reported that iron concentration in goat meat (4.37mg/100gm). The present result showed that the iron concentration in goat meat higher than that in beef, this result agreement with the result found by USDA, (2007) who reported that goat meat higher iron concentration than beef. In general ferrous concentration in the three types of meat studied showed small amount compared to other mineral content. The differences in these results may be due to the differences in species of animal, genetic factors, environmental factors and nutritional.

5. Conclusion

Minerals concentration was highly significant ($P < 0.01$) in camel meat compared to beef and goat meat. In this study the concentration of Ca, P, Na, K, Mg and Fe was high in camel meat compared to beef and goat meat.

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