

The **4<sup>th</sup>** International Symposium on  
“Traditional Foods from  
Adriatic to Caucasus”

*Northern Cyprus*



NEAR EAST UNIVERSITY



19-21 April, 2018

Hotel Acapulco & Convention Center

**ABSTRACT BOOK**



*Traditional Meat, Poultry and Fishery Products*

*Status : Accepted - Poster Presentation*

*Abstract Referance : 445*

**TRADITIONAL FOOD OF MARDİN: DRIED GOAT MEAT**

Semra GÜRBÜZ<sup>1</sup>, Ash ÇELİKEL<sup>1</sup>, Lokman TOPRAK<sup>1</sup>

<sup>1</sup>Mardin Artuklu University, Gastronomy And Culinary Art, Higher School Of Tourism And Hotel Management, 47100 Mardin, Turkey

Goat meat is a preferred meat type because of its low fat content and nutritive properties. It has a species specific flavor and aroma, which is different from lamb meat, and is the main component of some of the meals in the traditional cuisine of a significant part of the Mediterranean basin countries. In the Southeastern Anatolia region, the goat meat is widely consumed for centuries in Mardin province either directly or as a component of the meals. Dried goat meat is prepared from the rib cage of the animals between January and February when the air temperature and humidity are very low. After slaughtering, the chest of the goat is divided into 2-3 pieces and the meat on the ribs is incised and salted and kept overnight in a basin. Then the salted meat pieces are hanged to the hooks with ropes in an empty room or in open air by avoiding from sun light for drying. Drying process is completed within 5-10 days depending on the weather conditions and meat thickness. Drying process is continued until the meat becomes hard like wood. Dried meat is traditionally stored in the bulgur. Nowadays, storage in deep freezer has become more prevalent due to the widespread use of freezers. Another way of preserving the dried goat meat is to store in brine. The dried meat product, which is kept as dry or in brine, is left in the water overnight to remove excess salt as well as to soften it before consumption. Although dried goat meat was widely consumed until last 15-20 years, today demand for this meat is gradually falling. Determination of the effect of drying process on the microbiological, chemical and sensory properties of dried goat meat will contribute to the protection, publicity and sustainable production of this traditional meat product.

**Keywords :** Goat meat, Dried Meat, Mardin, Traditional Food