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| Evaluate antibiotic residues in beef and effect of cooking and freezing on it. **t.** |
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| **Abstract** | |
| This study was performed to determine the occurrence of antibiotic residues in 50 random samples of fresh beef marketed at Giza governorate, Egypt. It was found that 16 samples were positive and 34 samples were negative . 13 samples from positive samples were contain more than one antibiotic as follow , 2% of samples contain Sulphonamides andCiprofloxacin, (B-Lactam + Oxytetracyclines), (Sulphonamides + Oxytetracycline), (Sulphonamides plusB-Lactam), (Aminoglycosides plus Ciprofloxacin),(Macrolides plus Ciprofloxacin) (Aminoglycosides plus B-Lactam), (Macrolides plus B-Lactams), (Macrolides plus Oxytetracycline , 4%of the samples were regarded for Aminoglycosides plus Oxytetracyclines, Macrolides plus Ciprofloxacin. The study was extended to include an experimental trial to reduce the load of oxytetracycline and ciprofloxacin in rabbit using boiling, roasting , microwaving and freezing ,the obtained result indicated that freezing was the effective methods to degrade ciprofloxacin residues followed by microwaveing . Microwaving and boiling and roasting were the effective heat treatment methods on degrading oxytetracycline residues to safe level. Therefore, efficient heat treatment of meat is highly recommended before serving to human to reduce the risk of antibiotic residues in meat . | |
| **Keywords** | |
| [beef](https://bvmj.journals.ekb.eg/?_action=article&kw=18006&_kw=beef); [residues](https://bvmj.journals.ekb.eg/?_action=article&kw=5092&_kw=residues); [antibiotic](https://bvmj.journals.ekb.eg/?_action=article&kw=15815&_kw=antibiotic) | |