https://www.scopus.com/pages/publications/85212242373?origin=resultslist#

CAMEL MILK PROCESSING OPPORTUNITIES: A REVIEW

Journal of Camel Practice and ResearchArticle*Open Access*2024

DOI: 10.5958/2277-8934.2024.00049.9Copy to clipboard

- Rakhmatulina, Ayaulym[a];
- Abuova, Altynay[a,b];
- Issimov, Arman[a,b,c]Send mail to Issimov A.;
- Faye, Bernard[d]
- [a]Department of Mechanical Engineering and Robotics, Joldasbekov Institute of Mechanics and Engineering, Almaty, 050000, Kazakhstan

Show all information

254th percentile

CitationsSet citation alert

0.60

FWCIMore information about Field-Weighted Citation Impact

Full text

Export

Save to listSave to list functionality is only available if you are signed in and subscribed

DocumentImpactCited by (2)References (115)Similar documents

Abstract

Camel milk occupies a pivotal and essential position in the dietary customs of individuals residing in semi-arid and arid areas. Historically, the promotion and commercial distribution of camel milk have been negligible, primarily due to the absence of processing facilities in areas where camels are raised. Consequently, the consumption of untreated camel milk has been predominantly limited to nomadic households. However, owing to its health-enhancing effects, a substantial surge in the global demand for camel milk and its derivatives has been observed over the past two decades. This growing demand has prompted the dairy sector to introduce a diverse range of camel milk products, which are distinguished by their enhanced nutritional and

functional properties. In contrast to products derived from bovine milk, the current market offers only a limited selection of food items sourced from camel milk. Recent advances in food processing technologies have enabled the production of an array of both dairy and non-dairy products derived from camel milk. This includes a variety of items such as powdered milk, cheese, yogurt, ice cream. Moreover, in certain regions, camel milk is incorporated into customary cuisine, serving as a key ingredient in local culinary practices like fermented milk, camel milk tea, or as a fundamental component in various meals. This review underscores the possibility of transforming camel milk into a range of dairy products by addressing its intrinsic functional constraints. This objective can be realised by adjusting the processing parameters and modifying its chemical composition through enrichment techniques. Furthermore, further research avenues may focus on enhancing product quality and exploring innovative processing techniques. © 2024, Camel Publishing House. All rights reserved.

Author keywords

Camel milk; dairy products; food powder milk; food processing

Funding details

Details about financial support for research, including funding sources and grant numbers as provided in academic publications.

Funding sponsor	Funding number	Acronym
Ministry of Education and Science of the Republic of Kazakhstan See opportunitiesSee opportunities (opens in new window)	BR21881957	

Funding text

financial support provided by the Science Committee of the Ministry of Science and Higher Education of the Republic of Kazakhstan (Grant Numbers: BR21881957).