

Milk and Meat from the Camel

Handbook on Products and Processing

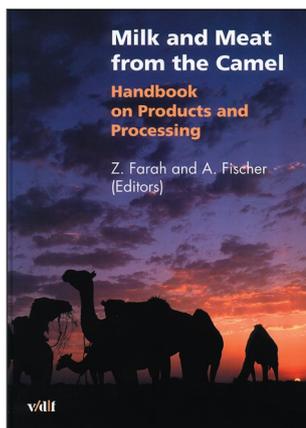
**Zakaria Farah,
Albert Fischer (eds.)**

The book is based on results of research work carried out in partnership with universities, camel farmers and pastoralists in Eastern African countries.

The first part deals with chemical composition, technological properties, hygienic safety and quality control of camel milk. This is followed by the presentation of processing methods for different dairy products which should allow smallholder producers to process milk on farm or in centralised small scale dairy unit.

In the second part special knowledge gained in slaughtering, deboning and processing of camels on-site over several years of long-term stays on the Ol Maisor Farm in Kenya is presented. During the development of camel meat products the authors set a great value on the keeping quality of the products as well as creating a wide range of product groups with low and high cost for the local market and a good shelf life.

The book presents background information and recipes on the manufacture of camel milk and meat products and it is intended as a practical guide to professionals, government bodies and development agencies interested in building up small scale processing units for camel meat and milk products. It is hoped that it may also serve as a reference for extension personal working with camel herders, food scientists and students.



For further information please contact the author: zakaria.farah@ilw.agrl.ethz.ch

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