Abstract

The production of fermented camel milk offers an opportunity to preserve the nutritive value and keeping quality of milk. Traditionally fermented camel milk is produced by leaving the milk for about 12-24 hours until it become sour. The fermentation is spontaneous and results in a product with varying taste and flavor and often of poor hygienic quality. Use of normal starter cultures derived from cow milk does not produce a high quality product. Proper selection and balance for starter culture is critical for the manufacture of fermented camel milk products of desired texture and flavor. This is especially true for camel milk which is produced in hot areas with ambient temperatures ranging from 25-40°C. It is for this reason that a thermo-stable stable starter culture is underway.

Lactobacilli obtained from camel milk were exposed to different sub-lethal stress factors (low pH, high temperature, high salt concentration, combinations of them and starvation). The potential starters will be selected for optimal growth under field conditions and fermented yoghurt produced from them tested by consumers before bulk production. Improved post-harvest processing of camel milk will improve the livelihood of pastoralists and enhance their income.