

CAMilk

From waste to dairy: Enhancing camel milk production with sustainable feed alternatives?

Introduction:

Arid and semi-arid Draa-Tafilalet region ideal for camels → well-adapted to the climate.

Growing demand for camel milk products across Morocco → opportunity to boost local incomes.

Frequent droughts → reduce pasture availability and quality → low camel milk production.

Project objective: improve camel feed by recycling underutilized agricultural co-products with high nutritional value.

Research goals:

- ▶ Identify and analyze promising agricultural co-products for camel feed.
- ▶ Identify opportunities and constraints in the camel value chain in Draa-Tafilalet.
- ▶ Assess demand and consumer preferences for camel dairy products in Morocco.



Tomato



Banana



Argan oil cake

Results:

Co-products:

- ▶ Watermelon side stream and argan press cake very promising
 - ▶ Good availability
 - ▶ Good nutritional quality
 - ▶ Good acceptance from Camel keepers
- ▶ Tomato, banana, etc.
 - ▶ Good availability but potential pesticides and heavy metals contaminations

Methode:

- ▶ Semi structured interview
- ▶ Focus group discussions
- ▶ Co-product analysis



Watermelon

Camel milk production:

- ▶ No current production in the transhumant system due to drought and poor rangeland productivity → Milk prioritized for calves;
- ▶ Limited quantities sold in peri-urban areas.
 - ▶ Sales organized privately via **WhatsApp** or directly at milking spots — no cooperative or other formal structure.
 - ▶ Milk Sold **fresh or frozen**; transported by truck to northern regions.
 - ▶ Most consumers purchase milk for **medical purposes**.
- ▶ Growing interest in value-added products: **pasteurized milk**, **Lben** (fermented milk), and **Jben** (fresh cheese).

