CAMIL

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

Introduction:

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

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

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

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

Semi

interview

discussions

Co-product analysis

Focus

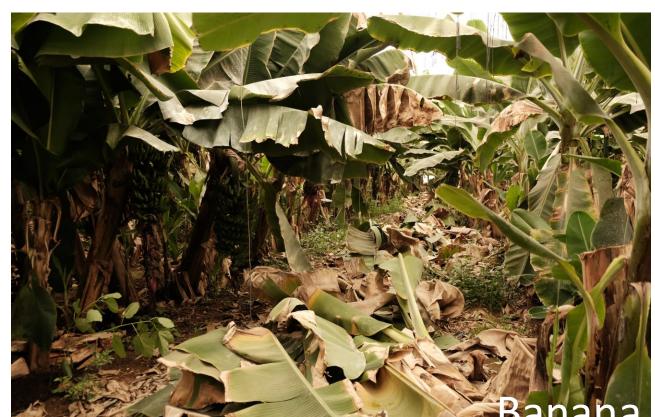
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Research goals:

- 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.







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

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).







