International Conference: Camel milk overview in the Mediterranean basin

Overview about CAMELMILK Project

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Coordinator of CAMELMILK Project

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CAMELMILK: Boost the production, processing and consumption of camel milk in the Mediterranean Basin

Why CAMELMILK project?

“Strengthen the competitiveness, growth and interaction of the actors of the camel milk value-chain in Mediterranean basin, including producers, processors, distributors and consumers”

“Support smallholders and small SMEs in adopting technological and organizational innovation for sustainable and efficient camel milk production and processing complying with EU food standards”

“To boost commercial interaction, facilitate cooperation and create bridges between the two shores of the Mediterranean”
Partners involved

3 Farms
- JACO (France)
- TEDJANE (Algeria)
- KAYA (Turkey)

3 Dairy industry
- JACO (France)
- TEDJANE (Algeria)
- OVACIK (Turkey)

4 Research institutions
- ADU (Turkey)
- ELOUED (Algeria)
- DIL (Germany)
- IRTA (Spain)

3 Companies
- CAMELIDEE (France)
- FARE (Italy)
- GC (Croatia)

Camel expert
- FAYE (France)
Workplan 1th June 2019 – 30th November 2022

Farms technical study and handbook camel farm management
Analyse food legislation
Value-chain analysis
Research on consumer perceptions
Communication and marketing plan

Pilot plan test: pasteurized milk, fermented dairy products and cheese
EU production standards
Recommendations interactions between actors
Analyse existing marketing implementation
Quantification consumer acceptance

Scale up at industrial level: pasteurized milk, fermented dairy products and cheese
Business models at farms and industrial partners
Consumer acceptance test of camel dairy products
Marketing and dissemination activities

M 01-12
M 12-24
M 24-42
Analysis of the current technical status of camel farm
GUIDE TO MANAGING A DAIRY CAMEL BREEDING

B. Faye et G. Konuspayeva
International Camel Expertise

November 2020

English, French, Spanish, Turkish and Arabic
Cheese production in pilot plant test
Production of camel cheese
Production of camel milk and fermented camel milk products

JACO, La Camelerie (France)

KAYA & OVACIK (Turkey)

TEDJANE (Algerie)
Research on consumer perception and acceptance on camel milk

Physical Focus Group in Germany

Consumer neuroscience studies
Dissemination activities
Thank you for your attention!

Camel Milk

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