



It is now easy to make yogurt from camel milk

Description

Making yogurt from camel milk was always challenging

It was always challenging making yogurt from camel milk. People from different parts of the world were continuously asking such questions, Why it is challenging to make yogurt of camel milk? My answer was always the same – Better take the camel milk as fresh and unprocessed – I take fresh camel milk on a daily basis and it is practically keeping me away from chemical drugs and doctors. In different time periods and in different parts of the world, somehow it was managed to make yogurt of camel milk but always a bit thinner and watery.

<https://arkbiodiv.com/2020/06/21/camel-milk-and-addition-of-new-products-to-the-dairy-industry/>

What does the new study find?

The study was led by Selda, a member of Camel4life International

A new study conducted in Turkey found an enzyme (biological agent), that makes better yogurt with camel milk. The study was published with the title – The influence of microbial transglutaminase on the camel milk yogurt – I received this good news in the group communication hub of the Camel4life international group which is advocating camel milk at the global level. The study revealed that the sample (yogurt) with the best sensory properties was prepared with 6 U/g microbial transglutaminases (mTGase) and micellar casein. The study concluded that the mTGase improved the gel structure and sensory properties of camel milk yogurt. For your interest and further details, I am hereby sharing the link to the study.

<https://www.sciencedirect.com/science/article/pii/S0023643822002742?via%3Dihub>

In 2020, I made CM yogurt at home

Making yogurt from camel milk is a challenge and so is the separation of butterfat. After a lengthy effort and trying different modules, ultimately we succeeded in making yogurt, separated butter, and got whey (Shlombey, Ø`Ù,,Ù`Ù Ø`Ø!). During this work, I successfully separated/produced butter from camel milk. The link is available here.

<https://arkbiodiv.com/2019/11/03/homemade-butter-from-camel-milk/>

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