



The UN has placed the year 2024 under the sign of camelids. Because at the time of the reheating climatic camels and camels produce

A very advantageous milk: less water-intensive, this type of farming could quickly become competitive with cattle farms and the nutritional qualities of this beverage are already recognized. To observe the French awareness of the eco-responsible virtues of this white gold and a guarantee of animal welfare, go to the S... in Maubeuge!

A stone's throw from Belgium, Julien JOB owns a farm similar to all those around Maubeuge (North), except for one detail: his livestock. Composed of 80 dromedaries and camels, this exotic herd stands out in the green landscape.



However, it will take some getting used to, as suggested by the United Nations, which has designated 2024 as the World Year of the Camelids.

The craze for camel milk is now obvious. The global market, valued in 2019 at 10

billion dollars are expected to exceed 18 billion by 2027, i.e. a growth of 6.8% per year.

While Saudi Arabia remains the world's leading market with a consumption of 33 litres per capita per year, growth over the period is expected to shift to the West, particularly in North America.

Europe is not to be outdone: Germany, France and the United Kingdom are the markets the more dynamic, with purchases most often being made via the Internet. The establishment of dairy farms in France could therefore experience a strong boom, encouraged by global warming. This is because in a Bedouin breeding (i.e. in the

an arid country with extensive livestock farming), it takes nine times less water to make a litre of milk than in intensive cattle farming. Its taste is not so far from that of cow's or sheep's milk, although a little saltier

A milk that is known to be very digestible and causes fewer allergies

Present at International Agricultural Show in Paris since 2018, Julien JOB is currently the only French farmer to have obtained (on June 22, 2022), European approval to market his milk to consumers – mainly Maghreb populations and families fond of

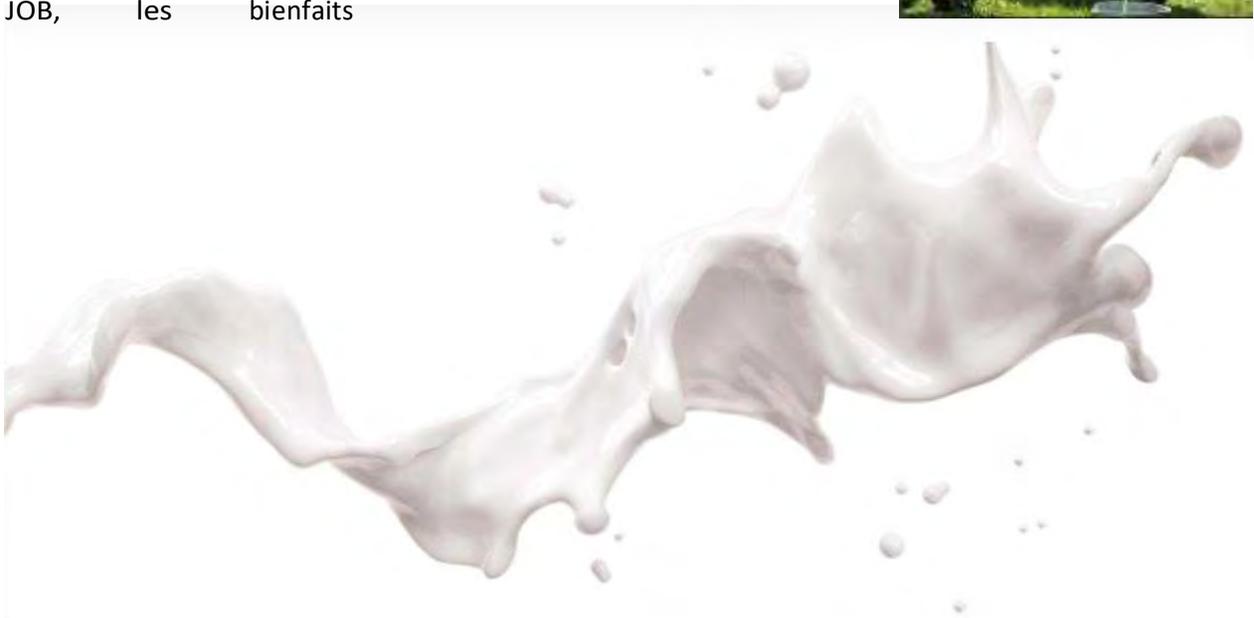
of "well-being" foods -. He is the first European to be able to offer his camel milk cheeses. The high price of these dairy products does not yet make them affordable for everyone. There are several reasons for this: a camel only gives milk every other year and its maximum production is 5 litres per day, a far cry from the 30 litres per day

d'une vache. Pour Julien JOB, les bienfaits

will drive the development of the market.

This beverage is also said to have therapeutic virtues that have yet to be confirmed by large-scale clinical studies. "Consumers of camel milk have a decreasing need for insulin. In vitro and in vivo observations suggest that it acts on diabetes," says veterinarian Bernard Faye, a world specialist

recognized by the camel. It would allow diabetics to better regulate blood sugar levels by stimulating insulin secretion by the cells of the pancreas; unless it contains a protein close to insulin...



Sa composition

Milk is known to be very digestible because its fat globules – droplets of suspended fat – are much smaller than those of cow's milk. In addition, lactose intolerant people tolerate it better than cow's milk, although the

lactose are comparable. Finally, camel milk causes far fewer allergies because it does not contain the main protein involved, beta-lactoglobulin. It is also interesting from a nutritional point of view. Rich in vitamin D, it contains three to five times more vitamin C than cow's milk. Its good iron content makes it a

adjunctive therapy in case of anaemia. Overall, the composition of this milk, which is quite similar to human milk, makes it a good substitute for breast milk.

Its nutritional qualities make camel milk the essential basis of the diet of nomadic tribes, as well as a remedy for many ailments.

The biochemical and microbiological composition of camel milk is regularly compared to that of other species to understand the different therapeutic uses.

For example, it is known that camel milk is exceptionally rich in vitamin C, niacin, essential amino acids (valine, leucine and phenylalanine), unsaturated fatty acids, antimicrobial factors (lysozyme, lactoperoxidase and lactoferrin), prostaglandins and insulin.



It is used in the treatment of human tuberculosis, diabetes mellitus, liver disease, respiratory disorders, children's diarrhea, gallstones, nerve disorders, general fatigue, and gastric ulcers. For example, camel milk is experiencing growing interest, particularly in Kazakhstan, and there is an intensification of camelina milk production in Africa (consumption of milk in raw, pasteurized or fermented form : the shubat).





Did you know?

The breeding of the dromedary in our latitudes is a guarantee of a deep ecological respect.

Coming from hostile landscapes, the animal is designed to save the resources to which it has access. Even in the Hauts de France, this characteristic remains deeply rooted in its genetics.

- The dromedary digests lignin and will delight in maintaining brambles and other natural fallow plants. The President of the Republic announced the Strengthening the prevention of forest and vegetation fires. Clearing brush means reducing the mass of plants. Clearing brush reduces the risk of fire, but in the event of a fire starting, it also helps to slow down its spread and intensity. Thanks to our animals, no more polluting rotary cutters for the maintenance of plants, the clearing will be effortless and will allow the production of milk!
- Due to the need for poor fodder, pastures must not be enriched with any fertilizer and their use is contrary to the animal's diet
- Digestibility of 5 points higher for poor forages (55% for straw, 50 for the cow for example)
 - 30% less methane emissions and 50% less ammonia than in a Cattle
 - Low pressure of the feet on the ground (2.3 newton/cm² compared to 8.9 for the cow)
 - A consumption of 2kg of dry matter/100kg of live weight compared to 4 kg for the cow
 - 8 times less water use than cattle
- The production of a liter of camel milk requires 750L of water compared to 1800L for the cow

Ce sont nous qui devons nous adapter au métabolisme et la vie du dromadaire pour profiter de son lait : un petit tous les deux ans donc une lactation tous les deux ans et

We are the ones who have to adapt to the metabolism and life of the dromedary to enjoy its milk: a young every two years so one lactation every two years and it stays with its mother for at least a year. Milking requires a fair sharing of the quantities of milk between the milking and the feeding of the camel. If the baby is taken from its mother, no more milk. If the mother becomes pregnant again, no more milk either!

Following nature remains a guarantee of animal respect!

Productions

Today, production has started for several products:

– **Fresh pasteurized milk** (the best quality compromise having a two-week shelf life under optimal conditions)



– **Frozen pasteurized milk**

(pour une durée de conservation allongée de plusieurs mois)

– **Fermented milk**, similar to drinking yoghurt (enriched with probiotics, this little well-being potion can be consumed for at least three months)

The first camel dairy farm producing and processing camel milk...

That's us!

The products can be plain or flavoured as desired.

– **Cheeses**, for which production is launched in parallel and we try to adapt several recipes according to the reactions of the milk of our camels. To date, two recipes have been

stabilisées et nous permettent d'obtenir « **la Bosse des Fagnes** », un

cheese made from moulded and matured raw milk or "**Camelhomi**", made from pasteurised milk and pressed paste.



It's the good fortune to have been

partenaire dans le programme européen

Camelmilk to boost the production and processing of camel milk, which has confirmed

our knowledge and support

our application for approval.



This is a first in France and in Europe! The production of camel milk cheese is not well mastered, the French touch is eagerly awaited in countries of the world that have this culture of camel milk. Cheese is an excellent way to store milk in countries where sanitary conditions are not very applied. Thus, Algeria, Turkey, Tunisia but especially Saudi Arabia strongly solicit us to pass on our French know-how to them by offering us partnerships, at home or at theirs.

The production of cheese from this camelid milk is not simple and requires a very specific approach and technique. It was without any training in cheese production that we understood, thanks to the advice of a Kazakh technician in camel milk, Gaukhar Konuspayeva, the tricks of cheese making and the principles of fermentation and rennet.



After learning from him how to make Halloumi, a cheese from the island of Cyprus, we were inspired by French cheeses to finally create our own cheese made from raw milk, molded and matured "à la française".

This new cheese production activity is a source of pride for the Camellerie and we hope that it will contribute to the promotion of the qualities of such breeding.

It is almost impossible to make cheese with camelid milk because of its composition.

Camel milk contains little kappa casein and is highly protected by antimicrobial agents that prevent the coagulation of common lactic ferments.

So we had to find the 2 perfect ingredients for this milk to become cheese, a unique rennet and a very specific ferment.

The production of a cheese accessible to anyone who is lactose intolerant

At La Camellerie, if Julien is milking, it is Alban who makes the cheeses, determined to know everything about the milk of his animals and the secrets of its transformation in the laboratory.

It is now without the precious help of his trainer that Alban makes his new cheese on his own .



Toute personne intolérante au lactose peut consommer « **La Bosse des Fagnes** » ! Il pèse environ 80 grammes, il présente une pâte dense et incroyablement blanche et une croûte fine et légèrement duveteuse.



Pour créer son fromage, Alban utilise le lait cru produit sur place.

Il travaille maintenant sur l'élaboration d'un fromage de type Camembert avant de se lancer dans la fabrication d'un fromage qui lui tient à coeur, un type de Maroilles.

Après avoir étudié plusieurs recettes de différents fromages français pour analyser les différentes étapes de production, il a alors adapté ces étapes pour son propre lait de chamelle en fonction de la température de fermentation et des types de ferments nécessaires.

La fabrication de son fromage de chamelle lui a nécessité de nombreux essais pour obtenir un résultat satisfaisant.

Grâce à son talent d'apprentissage rapide et sa détermination, Alban nous dit avoir réussi à atteindre un rendement de 23% dans la production de son fromage, là où il faut compter environ 12% pour faire un fromage de type Halloumi.

Son objectif est de s'inspirer des fromages français les plus réputés pour créer des versions uniques et surprenantes au lait de chamelle.





After crossing Paris on April 20, 2024 with no less than 50 animals and accompanied by 35 camelid-producing countries, the hump of the Fens will be noticed on May 09 and 10, 2024 at the international cheese fair "cheese-open 2024" since we are lucky enough to be able to represent France in Aktau, Kazakhstan. Camel milk cheese is now a production of excellence. Since March 2024, Julien JOB has become a disciple of Escoffier.



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