

How to Achieve Good Camel Milk Hygiene at Producer level



Camel milk for human consumption must be clean and healthy. Milk all the healthy animals first, and leave any with udder problems or other sickness for milking last, so as to avoid carrying disease from a sick to a healthy animal.

Milking Procedure

STEP 1



Boil some clean water

This milk is now ready to send to the processor as soon as possible.

STEP 2



Pour hot water into clean bucket. Add a pinch of chloride of lime (cheaper than Jik) to the hot water to further disinfect containers and hands. Can also use Watergaurd/Aquaguard.

STEP 8



After milking, sieve the milk through a clean tea sieve to strain out any dirt that may have entered and put the lid on the milk can again to keep out flies and other dirt.

STEP 7



Then milk the camel into a clean and sterilised bucket or container.

STEP 3



Pour the hot water and cloths into a bucket which is easy to take to milking place. Each camel to be milked should have its own cloth.

STEP 6



Dry off any wetness with a tissue to avoid milk contamination. Put the used tissue in the pocket for burning afterwards (*sharing milk with the calf keeps the mother calm and the calf well fed*).

STEP 4



Mix well and assist the milker to use a bit to wash hands.

STEP 5



Now (a) take one clean cloth and...



(b) wash the camel udder.

Cleaning Procedure

STEP 9



Wash all containers with soap/detergent and rinse out thoroughly with water.

STEP 10



Boil some clean water to sterilise cloths, milk can, milking container as well as sieve and any other utensils.

STEP 11



Dry upside down in the sun on a clean table/rack.

STEP 12

Cover clean utensils away from dust until the next milking.

Prolonged Shelf Life for Fresh Milk



If long transport hours are expected and the milk is for selling fresh it is a good idea to boil or pasteurise the milk before sending it off.

Boiling or pasteurising in a water bath (heat to 72°C = as soon as you see air bubbles coming up from under the milk can, followed by quick cooling) will keep the milk fresh for at least 24 hours.

When done in a water bath, you avoid the burnt taste and keeping the lid on the container stops evaporation (loss of volume).



ADAL Rural Livestock and Wood Landmarks Support Project

