Camel Milk Benefits  
فوائد حليب胡萝卜

REFERENCES

Overall camel milk research

Survival of the characteristic microbiota in probiotic fermented camel, cow, goat, and sheep milks during refrigerated storage.
L.Varga, P.Nagy, J.Süle
Journal of Dairy Science, Vol.97, No.4, Pages 2039–2044, April 2014
http://www.journalofdairyscience.org/article/S0022-0302(14)00076-9/abstract

Effect of fortifying camel’s milk with skim milk powder on the physicochemical, microbiological and sensory characteristics of set yoghurt.
Advance Journal of Food Science and Technology, Vol.5, No. 6, Pages 765-770, 2013

Camel Milk.
Z. Farah, Swiss Federal Institute of Technology, Zürich, Switzerland
http://www.camelgate.com/pdf/Encyclopedia_camel_milk_2011.pdf?PHPSESSID=1f1cbe3ef2ade8069197f5f072831685

Compositional, technological and nutritional aspects of dromedary camel milk.
O.A.Al Haj, H.A.Al Kanhal

Lactoperoxidase: A suitable enzymatic marker of camel milk pasteurisation.
U. Wernery, R. Wernery, O. Masko, B. Johnson, B.Gnanaraj, Sh.Jose, P.Nagy, P.Chr.Lorenzen