

Camel Milk and its Bioactive Molecules in Medical Treatments

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Organic food, the food without any drug residues and poisonous materials with therapeutic properties, has been of considerable interest by consumers worldwide. In this context, camel milk is not only considered as a food with high nutritive values but also as a food with therapeutic elements that could be used to assist the patients with some of diseases. These include, the presence of peculiar antibodies that can penetrate into the cancer tissues and the presence of insulin like molecules that could be used to treat diabetes, bioactive peptides that are produced from camel milk protein having antioxidant, antimicrobial and anti hypertension activity as well as similarity of camel milk to human milk. Bovine's milk allergy is by far the most prevalent food allergy especially in children because of the presence of β -lactoglobulin. Camel milk lacks this protein and is enriched with α -lactalbumin such as human milk. These are only a partial list of properties embodied in camel milk which is to truly a divine food.

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