

## The camel milk

If water is missing, first, the cow dies, followed by the sheep. Then the goat kick the bucket.

Only then the camel dies – up to this time they give the most valuable milk.

No other animal has adapted to the living conditions as extreme as the camel "camelus dromedarius", no other animal's milk is so highly adapted to humans, such as the camel milk.

Camel milk is difficult to make durable, although it contains its own preservatives.

Camel milk does not coagulate by itself and therefore a conventional cheese production is not possible. This is prevented by the Labstoffe of camel milk. Consequently, the cheese is not possible as a classic type of preservation of camel milk.

Currently no company achieved a suitable method for making camel milk durable while preserving the ingredients.

Camel milk cannot be imported into the EU because it can carry pathogens of the highly dangerous foot-and-mouth disease.

The destruction of these viruses is not possible with a pasteurization without destroying the valuable ingredients (the temperature of 70 degrees Celsius is too low). The therapeutic effects will be lost.

The experts of the UN Food and Agriculture Organization predict, that camel milk will be the super food in the future for health missionaries, due to its rich vitamins and trace elements.

Experts have found that antibodies in camel's milk are also effective against cancer, HIV / AIDS, Hepatitis C and Alzheimer's disease.

The nutritional, pharmaceutical and therapeutic applications of camel milk are unmanageable.

They contain large amounts of insulin, which lowers -against the ruling doctrine- blood sugar levels of patients with diabetes even when ingested.

It merely requires the exchange of cow's milk to camel milk. The great hope of all diabetics, which may not need insulin syringes (medicaments) any more or can reduce the Insulindosis.

Tuberculosis, autoimmune diseases, skin diseases and severe burn wounds are treated already for a long time with camel milk.

## **Vitamol – the camel milk powder**

Vitamol has demonstrated in cooperation with the GEA Niro A/S of Denmark, in laboratory experiments that the camel milk can be pulverized by the method of molecular dispersion (MD) technology and thereby make camel milk durable.

Due to the especially gentle drying process all important ingredients such as insulin, vitamin B and C, iron and trace elements are preserved almost completely.

Camel milk powder can be liquified to the original camel milk by sole adding of water.

Vitamol camel milk powder will form the legal basis of the European Union, allowing for the first time to make available significant amounts of camel milk products to the European and the global market.

During the pulverization, dangerous viruses and bacteria (pathogens of foot-and-mouth disease, salmonella, etc.) are destroyed, because the drying shock temperature is 180 degrees Celsius.

The medium = the camel milk molecules reaches an average core temperature of less than 80 degrees Celsius due to the molecular dispersion-process.

For this physical reason, all natural substances are preserved almost completely.

Camel milk powder can be imported into the EU with this specification.

Vitamol camel milk powder opens up the production of entirely new food products with natural prophylaxis and / or action against health problems.

For example, a natural camel milk yogurt with natural prophylactic against diabetes can be produced through by the importing of camel milk powder.

The camel milk powder of Vitamol requires no cooling, no hermetic seal and can be stored for at least 8 years.

There are no transport restrictions and storage restrictions.

It is possible for the first time to storage camel milk as a food reserve for the supply of crisis regions or to supply movements of refugees.

## **The market**

The milk of camels is traditionally used in North African countries, the Arab states and some regions of the Caucasus for medicinal purposes and as a valuable food with prophylaxis against various diseases such as diabetes and complaints in stomach- and intestinal tract.

Camel milk is produced and traded in the European Union only in very small quantities.

Imports are not possible due to the legal terms of the European Union regard to the foot-and-mouth disease.

Camel milk is currently in demand of 52 million people in the European Union, mainly of citizens of Muslim origin which know the special characteristics of camel milk.

For several years we are concerned with finding a solution for the existing supply problem. And we have found the solution in the molecular dispersion technology.

The solution is: Processing camel milk to camel milk powder.

Camel milk powder is free of pathogens, viruses and bacteria and may be imported without restrictions and regulations to the European Union.

By the specific features of the drying process, the camel milk powder is not mixed with fillers or stabilizers to produce a pourability, but rather it remains of the purest quality.

However, the food processing industry is asking for functional products, Vitamol can supply recipes for this purpose.

The MD-technology makes it possible that the camel milk can be mixed with liquid additives (sugar, salt, pharmaceutical or natural additives) and be produced in a homogeneous powder mixture = recipe.

Camel milk powder recipes: these products are a world first!

## **Camel milk powder production**

The pulverization of raw materials is an old method of preserving food. Due to the chemical molecular properties of camel milk the preservation of camel milk, for example cheese processing, is very complicated and requires the use of enzymes.

Currently there is no professional groundbreaking method to solve the problem of preserving camel milk. Attempts have failed so far always in analytical and microbiological quality.

A milk powder production is generally done in specially designed factories. These kinds of plants are developed at the highest sanitary standards.

A standard drying plant (such as one for the production of milk powder) can process camel milk only on high losses in the quality and sensory (taste). In addition, standardized pre-treatment plants (homogenization and pasteurization) of the drying must be installed.

By preheat there are generally 10% dry matter loss, plus the energy and clean water consumption. By the use of standard techniques 10% of the camels would freely give their valuable milk. This must be avoided.

Vitamol uses highly developed technology and atomizer (molecular dispersion (MD) technology), which generally eliminates the need for pre-treatment steps, and saves at least 40% of energy.

Simply by this fact the entire production chain works effectively in the sum of at least 15%. The advanced atomization process enables the processing of various raw materials.

For example, a Vitamol drying plant can produce tomato powder, fish protein powder, truffle powder, egg powder or pharmaceutical powders in parallel to camel milk powder or in a separate line.

This is an important aspect in the project, considering the camels must be at least 5 years old to give the coveted milk. In addition, there may be fluctuations in milk production or camel fluctuations, which can easily be compensated by the drying plant by producing other products.

Vitamol offers the most modern and flexible drying plant to supply foreign markets with the absolutely highest quality camel milk powder. The factory has been developed technologically in Germany and will be built in Morocco on German quality standards and operated like this.

This is one of the most important requirements for certification by major food companies.