International Seminar

Fostering camel milk value chain: Challenges and future perspectives facing global changes

Camilk 2024

October 02-04, 2024 | Djerba, Tunisia

Scientific Program

Day 1 : Wednesday October 02nd ,2024

7:30	Registration	
9:00 - 10:00 10:00 - 10:45	Opening Ceremony Welcoming speech	
10:45 - 11:15	Coffee break	
11:15 - 13:15	Moderators : Pr Touhami Khorchani	
11:15 - 13:15	Keynote lecture 1: The dairy camel economy worldwide, Pr. Bernard FAYE, ICE, France	
12:00 - 12:15	MECAMEL project presentation, Pr Mohamed Hammadi, IRA	
12:15 - 12:30	Pastinova project presentation, Pr. Mohamed Tarhouni, IRA	
12:30 - 12:45	BioRest project presentation, FAO	
12:45 - 13:00	Presentation of ICARDA activities in Tunisia	
12:43 - 13:00	National strategy for camel breeding development in Tunisia, (OEP, film)	
13:15 - 14:30	Lunch	
Theme 1: Management, feeding, and health of dairy camels Session 1 : Dairy camels' feeding and management Moderators : Dr Ezzeddine Chalghaf & Pr Ouajdi Souilem		
14:30 - 15:15	Keynote lecture 2: From the desert ' <i>Chakoua</i> ' to the pasteurized packaging: the journey of camel milk in Tunisia over the past half century ? Pr Touhami Khorchani	
15:15 - 15:30	OP1.1 Feeding Behavior of Camels on the Southern Rangelands of Morocco, Pr Soufian El Aayadi	
15:30 - 15:45	OP1.2 Adaptation of supplementation technology for lactating camels to improve the traditional practice of pastoralists in the northern zone of Mali, Dr Coulibaly Doubangolo	
15:45 - 16:00	OP1.3 Effect of breeding system transition on biochemical status of dairy camels at early lactation, Mrs Marwa Brahmi	
16:00 - 16:15	OP1.4 Strategies to improve dairy performance control in camels, Dr Moez Ayadi	
16:15 - 16:30	OP1.5 A suitable milking system: the key to improving milk quality and maintaining camel welfare, Pr Shehadeh Kaskous	
16:30 - 16:45	OP1.6 Comparative performances and economic efficiency of different milking parlor designs for dairy camels, Dr Moez Ayadi	
16:45 - 17:00	Coffee Break	
Theme 1: Management, feeding, and health of dairy camels Session 2 : Dairy camels' health		
Moderators : Dr Bernard Faye & Pr Abdelmajid Amara		
17:00- 17:15	OP1.6 National Center of animal health and its programs to protect camels from disease in Libya, Dr Fouziyha Alghanay	
17:15 - 17:30	OP1.7 Characterization of the First Case of Camel prion Disease in a Dromedary in Tunisia, Pr Abdelkader Amara	

17:30 - 17:45	OP1.8 The critical role of preferential codon usage in the transmission of Peste des Petits Ruminants (PPR) virus to Camelidae species, Dr Sagar Khulape	
17:45 - 18:00	OP1.9 Serological survey of brucellosis in camels in southern Tunisia, Dr Mabrouk Mouldi Seddik	
18:00 - 18:15	OP1.10 Incidence, risk factors and therapeutic management of neonatal diarrhea in the Indian dromedary camels, Dr Shyam Sundar Choudhary	
18:15 - 18:30	OP1.11 Teat tissue reactions to machine milking and implication on udder health, Dr Moufida Atigui	
18:30 - 18:45	Discussion	
19:00	Dinner	
Day 2 : Thursday October 03 rd , 2024		
	Theme 2 : Dairy camels biology : Genetics, physiology and reproduction	
Moderators : Pr Mohamed Aziz Darghouth & Dr Mabrouk Mouldi Seddik		
08:30 - 09:15	Keynote lecture 3: Which is more crucial for shaping the camel dairying industry: productivity or sustainability? Pr Abdul Raziq Kakar	
09:15 - 09:30	OP2.1 Oocyte cryopreservation: Lessons learned from dromedary camel, Dr Adel Moawad	
09:30 - 09:45	OP2.2 Study of the correlation between follicular size and hormonal kinetics during the postpartum period in the female camel (<i>Camelus dromedarius</i>), Dr Rabah Kelanemer	
09:45 - 10:00	OP2.3 Genetic diversity of tow Maghrebi camel populations in the south of Tunisia, Pr Bayrem Jemmali	
10:00 - 10:15	OP2.4 Association between lipoprotein lipase gene polymorphisms and fatty acids composition	
	of camel milk (Camelus dromedarius), Dr Latifa Chamekh	
10:15 -10:30	OP2.5 Isolation and Characterization of vanB Genotype Vancomycin-Resistant Enterococci from Camel Milk in the South-West of Algeria, Dr Naceur Boussouar	
10:30 - 10:45	OP2.6 Comparative study of methane emissions produced by camelids and cattle, Mrs Samia Helali	
10:45 - 10:55	Discussion	
10:45 - 10:55 10:55 - 11:15		
	Discussion	
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15:45 - 16:00	OP3.8 Impact of semi-intensive farming on the protein fraction of casein and microbial composition of camel milk: A metagenomic analysis, Dr Abdelhak Madjour	
16:00 - 16:15	OP3.9 Physicochemical properties of camel milk from Marmouri and Guerzni breeds and consumer preferences to shape its future industry in the southern region of Morocco, Dr Bouchra El -Amiri	
16:15 - 16:30	OP3.10 Variation in the quality of raw camel milk produced in the peripheries of the Nouakchott city in Mauritania, Dr Mohamed Ould Ahmed	
16:30 - 16:45	OP3.11 Physico-chemical and biochemical characterization of raw camel milk used by dairies in Nouakchott (Mauritania), Dr Ould Hamady Sidi	
16:45 - 17:00	Discussion	
17:00-17:30	Coffee Break	
Theme 3 : Nutritional and Therapeutic Qualities of Camel Milk Session 3: Innovation in camel milk products		
Moderators : Pr Omar Alhaj & Pr Mohamed Habib Yahyaoui		
17:30 - 17:45	OP3.12 Innovation for the production of camel milk-based specialized product and functional ingredients, Pr Sajid Maqsood	
17:45 - 18:00	OP3.13 Fortification of camel milk yogurt with carob: Microbiological, rheological, and sensorial properties, Dr Abir Omrani	
18:00 - 18:15	OP3.14 Effects of fermentation and addition of date syrup on the quality of camel milk,	
	Dr Imen Fguiri	
18:15 - 18:30	OP3.15 Tunisian camel kefir from the intensive breeding system, Mrs Samira Arroum OP3.16 Quality improvement of soft camel cheese coagulated with carob extract: Processing	
18:30 - 18:45	parameters, yield, sensory and rheological properties, Dr Abir Omrani	
18:45 - 19:00	Discussion	
19:00 - 20:00	Poster session Dinner	
20:00		
Day 3: Friday October 04 th , 2024		
	Theme 4: Camel milk value chain	
Moderators : Pr. Mongi Sghaier & Pr. Abdul Raziq Kakar		
08:30-08:45	OP4.1 Revealing the Dual Benefits of Camel Value Chain: Economic Growth and Restoring Rangelands in Tunisia, Dr Asma Souissi	
08:45-09:00	OP4.2 Economic analysis of camel milk produced and marketed in the peri-urban system in Mauritania: A case study of Nouakchott city, Dr Mohamed Ould Ahmed	
09:00-09:15	OP4.3 Camel milk value chain assessment, Dr Abdi Maalim	
09:15 - 09:30	OP4.4 Camel breeding and feeding in the south of Morocco and its developmental and economic role, Dr Mustapha El Bid	
09:30 - 09:45	OP4.5 Pastoral Fodder Development Project: Enhancing Camel Fattening in Tindoufs Arid Landscape (Algeria), Dr Amin Tlemsani	
09:45 - 10:00	OP4.6 Socio-economic characterization of dairy camels breeding in Tunisia, Dr Marwa Brahmi	
10:00 - 10:15	OP4.7 Unlocking the Potential of Algeria's Camel Milk Industry: Addressing Value Chain Challenges and Market Growth, Dr Yamina Tidjani	
10:15 - 10:30	Discussion	
10:30 - 11:00	Coffee Break	
11:00 - 12:30	Round Table	
12:30 - 13:15	Closure Ceremony	
13:15	Lunch	