

Abstract

Camel (*Camelus dromedarius* and (*Camelus bactrianus*) are commonly domesticated in the arid and semi-arid regions because they are well adapted to live in harsh climatic conditions. Camel milk is widely consumed in these regions due to its high nutritional value and medicinal properties. It is rich in protein, minerals and vitamins. Moreover, it possesses therapeutic properties such as anti-microbial, anti-oxidants, anti-viral and anti-cancer. Camel milk can be processed into value added products with the aim of extending shelf life and diversifying its usage. However, there are various challenges experienced in processing of camel milk products. This study aims at reviewing published literature on camel milk products processing, processing challenges, the available solutions and applications. To achieve these aims, literature search was carried out using narrative methodology. Literature review provided information concerning processing of camel milk products, the challenges, how to overcome these processing challenges and applications. From this review of literature on camel milk products it can be concluded that it's possible to process these products with some challenges but scientific and technological solutions are available that are improving over time.