

Camel milk collection and processing in Kazakhstan

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Aruana dairy, Kazakhstan

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Aru Ana dairy

- Creation of dairy plant
- I have been engaging in camel breeding in Shieli district of Kyzylorda region of the Republic Kazakhstan since 2016. We convert camel's milk and make a sweet drink which calls shubat. Besides of that, we are the first path breakers in Kazakhstan who make ice cream from camel's milk and sell it around of country. Moreover, I can say that we help to population to use this kind of fresh product which hold a patent/ license.





Creation of cooperative in 2016

I have created an agricultural live stock cooperative in 2016. Cooperative is a one organization which has camel holders and their work with employers. I can say that cooperative is a best chance to all farmers. Because

1. Firstly, camel holders hand us their camel's milk to the factory.
2. Secondly, farmers have a cash from the factory and subsidy from government for camel's milk.
3. Last but not least, it is like a motivation for all farmers to grow camels and take money from their milk. Nowadays, most of camel holders from other cities of Kazakhstan want to be like a participant in our factory due to they interested in it. For example, one of the cooperation participant make a yard for livestock, because before this time all camels were in the mountain and he evacuated all his livestock from the mountain to the yard near our factory.





Total in 2016 there were 200 camels in our cooperative,
we proceed 400 liter of camel milk into shubat.





In 2018, ice-cream from camel's milk had done. It was a first ice-cream from camel's milk which done with 6% fatness for children in Kazakhstan.





In 2017 we add cow's milk except of camel's milk to our production.





In 2021 there are 750 camels, we proceed 3 tonnas of liter of camel and cow's milk into shubat, ice-cream, kurt, kefir, serum and traditional cheese.



Our team of Aru Ana dairy

- Our team consists 8 people. They are technologists and workers.

Our team's targets are:

- Provide specialists to this field
- Giving quality products to all people
- Decrease the level of unemployment



Comparison of capacity of production milk from 2016 to 2021 for 1 day

- In 2016 – 400 L of camel milk per day was collected
- In 2021 – 2000 L of camel milk per day was collected
- In average fat is 6 %
 - Protein is 3,5 %
 - Density – 29,5A



- In 2017 -200 L of cow milk per day was collected
- In 2021 – 1500 L of cow milk per day was collected
- In average fat is 3,2%
 - Protein is 3,3%
 - Density is 31,0A

Since 2016 by now

- *In 2016, the winner of the regional exhibition-competition for the best product of Kazakhstan in the nomination "Best Food Products".*
- *In 2016, the enterprise was awarded the nomination "Best Processing Enterprise" for high performance*
- *In 2017, the winner of the regional exhibition-competition for the best product of Kazakhstan in the nomination "Best Food Products".*
- *In 2018, it was awarded the nomination "Best Technologist" for high performance in agriculture.*
- *In 2019, the cooperative was awarded the nomination "Best Processing Milk Product" for high performance*
- *In 2020, the cooperative was awarded the nomination "The Best Cooperative" for high performance in agriculture.*

Thank you for your attention

