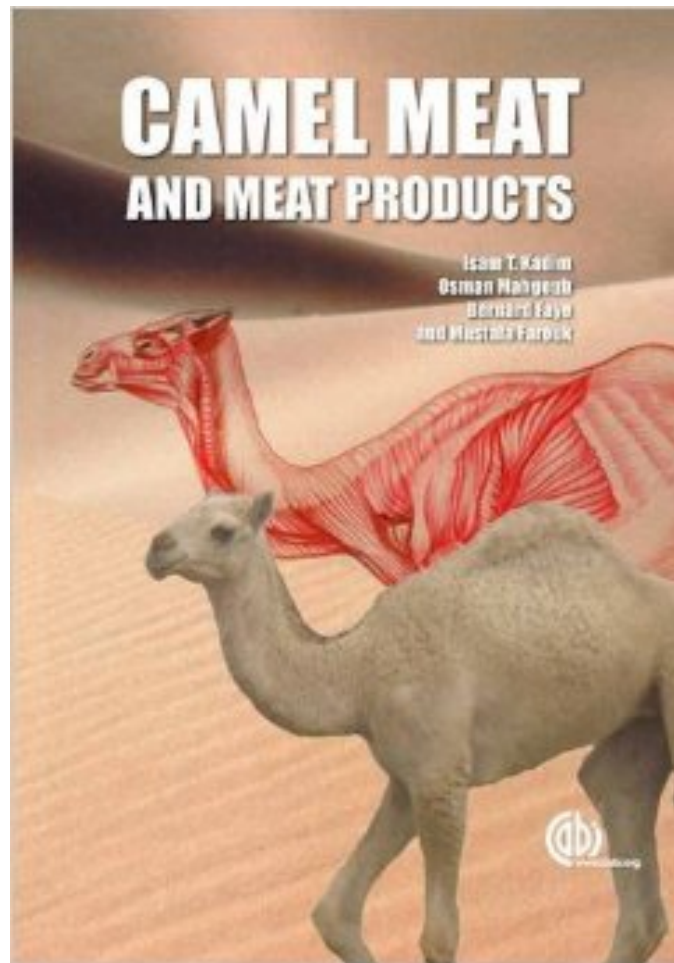


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A book entitled “Camel Meat and Meat Products” has been published in December 2012 by the international publishing house “Commonwealth Agricultural Bureau (CABI)” with ISBN #: 978-1- 78064-101-0. The book was edited by Professors Isam Kadim and Osman Mahgoub both from the Department of Animal & Veterinary Sciences, College of Agricultural and Marine Sciences, Sultan Qaboos University with collaboration of Dr. Bernard Fay from Camel and Range Research Centre, Saudi Arabia and Mostafa Farouk from Food Assurance and Meat Quality, AgReserach Limited, New Zealand. The 248-page book contained 14 chapters authored by 14 scientists hailing from various parts

of the world including France, New Zealand, Australia, Canada, Sudan, Iraq, Tanzania and Oman. The book highlighted the nutritious and health benefits of camel meat and meat products. Camel meat has a low fat content with the potential to be used to combat many medical products, including hyperacidity, hypertension, pneumonia, heart and respiratory diseases. For environmental, economic and health reasons, camel meat could undergo a surge of increased production worldwide. Farming for camel meat in Asia, Latin America and Australia is already undergoing significant expansion. Being a sustainably farmed meat, camel also has the potential to reduce projected world food shortages. This is the first book in the world reviewing the most current literature on camel meat and meat products. This book covers carcass and meat quality characteristics, muscle structure, post-mortem analysis and nutritive value for human consumption. It provides excellent materials for researchers, graduate university students and meat industry. It also delivers a well-timed review of this exciting food resource.