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Protective effects of camel milk glycoproteins

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The development of industrial technology and excessive use of the agricultural techniques, food additives, pesticides, pharmaceutical chemicals and heavy metals pollution increasing the risk factors caused the oxidative stress. Camel milk is important source of proteins for the people living in the arid lands of the world. Also, it is known for its medicinal properties, which are widely exploited for human health, as in several countries. Camel milk contains several bioactive components including lactoferrin, lactoperoxidase and lysozyme which may be involved in protecting against bacterial growth post-harvest, and the consumer of milk products. Lactoferrin is a natural forming iron-binding glycoprotein with antibacterial, antioxidant and anti-carcinogenic effects and it may play a protective role in the innate immune response. Synergistic effects of camel milk glycoprotein with fructooligosaccharides can be given as dietary supplements to human populations exposed to environmental toxicants and can provide protection against oxidative stress.

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