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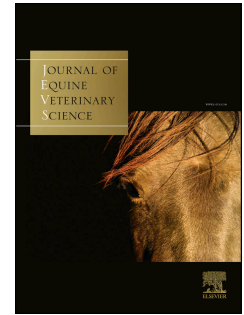
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Review Article

Nutritional and nutraceutical quality of donkey milk

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ABSTRACT

In the last few decades, there has been a renewed interest in donkeys by the scientific community involved in the recovery of biodiversity, in the rescue of some donkey breeds that have become almost extinct, and in the rediscovery of donkey milk. In addition, due to the increase in food allergies, attention has been focused on the need for a “natural” milk with a good taste, which could be used in some childhood illnesses such as allergy to cow's milk proteins allergy (CMPA).

Donkey milk is very similar to human milk, especially in terms of its protein profile and lactose content, which increases palatability, stimulates intestinal absorption of calcium, and thus provides an excellent substrate for the development of enteric flora. The high content of lysozyme in this milk favours selective action against pathogenic microorganisms. In addition, the mineral content (such as

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