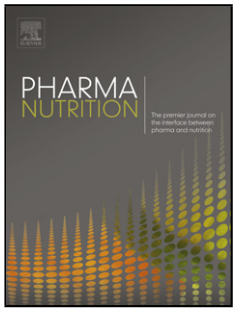

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Identification of low molecular weight antimicrobial peptides from Iraqi camel milk fermented with *Lactobacillus plantarum*

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Graphical Abstract

Highlights

- The fermented camel milk consumed by the local people in Iraq is rich source of antimicrobial peptides and has high potential to improve the consumer health.
- The selected starter culture was suitable for the fermentation process of camel milk.
- The total of 32 peptides identified showed that the peptides belong to different types of camel milk proteins, and this indicates the high activity of the proteolytic enzymes of the selected strain.
- The low protein content and the high peptides content is another indicator for the starter culture proteolytic activity.
- This is the first standardized camel milk fermentation study in Iraq that can be the start for further studies to determine the health benefits of consuming fermented camel milk and to explain the good health profile of the Iraqi Bedouins who consumed fermented camel milk regularly.