

**Table S1.** Chemical composition and physicochemical properties of camel milk and SKD (mean  $\pm$  SE),  $n = 6$ .

Constituents *		Camel Milk	Sukkari Date
Moisture [g 100 g <sup>-1</sup> ]		90.16 $\pm$ 0.23	11.1 $\pm$ 0.21
Protein [g 100 g <sup>-1</sup> ]		2.71 $\pm$ 0.10	2.55 $\pm$ 0.04
Fat [g 100 g <sup>-1</sup> ]		2.80 $\pm$ 0.12	3.15 $\pm$ 0.09
Ash [g 100 g <sup>-1</sup> ]		0.63 $\pm$ 0.06	2.61 $\pm$ 0.08
Available carbohydrates ** [g 100 g <sup>-1</sup> ]		3.70 $\pm$ 0.58	76.25 $\pm$ 1.25
Fiber [g 100 g <sup>-1</sup> ]		ND	4.35 $\pm$ 0.31
Minerals [mg 100 g <sup>-1</sup> ]:	Na	52.40 $\pm$ 4.11	37.84 $\pm$ 5.63
	Ca	104.81 $\pm$ 8.22	108.23 $\pm$ 8.70
	K	112.53 $\pm$ 4.41	651.25 $\pm$ 29.33
	P	61.20 $\pm$ 4.80	47.95 $\pm$ 2.56
	Mg	9.05 $\pm$ 0.71	86.35 $\pm$ 6.88
	Zn	0.53 $\pm$ 0.04	9.37 $\pm$ 0.99
	Fe	0.61 $\pm$ 0.05	4.46 $\pm$ 0.30
	Cu	0.19 $\pm$ 0.02	2.28 $\pm$ 0.34
pH		6.69 $\pm$ 0.05	6.52 $\pm$ 0.07
Titratable acidity		0.16 $\pm$ 0.01	0.45 $\pm$ 0.01
TPC [mg GAE g <sup>-1</sup> ]		ND	54.12 $\pm$ 1.90
TF [mg QE g <sup>-1</sup> ]		ND	56.79 $\pm$ 3.15
TFL [mg QE g <sup>-1</sup> ]		ND	34.58 $\pm$ 2.43
DPPH-RSA [ $\mu$ mol of TE g <sup>-1</sup> ]		5.87 $\pm$ 0.12	87.15 $\pm$ 5.64
ABTS-RSA [ $\mu$ mol of TE g <sup>-1</sup> ]		9.24 $\pm$ 0.34	96.18 $\pm$ 4.98

\*: data were calculated on wet-base, \*\*: determined as lactose in camel milk and available carbohydrates in SKD by difference. ND: not determined, DPPH-RSA: DPPH radical scavenging activity, ABTS-RSA: ABTS radical scavenging activity.

**Table S2.** Chemical composition and physicochemical properties of fermented camel milk fortified with 10% Sukkari date (SKD), (mean  $\pm$  SE),  $n = 6$ .

Physiochemical Parameters	FCM+10% SKD
Moisture [g 100 g <sup>-1</sup> ]	84.09 $\pm$ 0.09
Protein [g 100 g <sup>-1</sup> ]	2.76 $\pm$ 0.02
Fat [g 100 g <sup>-1</sup> ]	2.77 $\pm$ 0.02
Ash [g 100 g <sup>-1</sup> ]	0.78 $\pm$ 0.02
Solid not-fat [g 100 g <sup>-1</sup> ]	13.24 $\pm$ 0.15
Available carbohydrates # [g 100 g <sup>-1</sup> ]	9.69 $\pm$ 0.18
Fiber [g 100 g <sup>-1</sup> ]	0.41 $\pm$ 0.03
pH	4.53 $\pm$ 0.03
Titratable acidity **	0.89 $\pm$ 0.01
WHC %	84.52 $\pm$ 0.46

\*: data were calculated on wet-base, -: not determined, #: determined as lactose in camel milk and available carbohydrates in SKD drinks by difference, \*\*: titratable acidity calculated as lactic acid,

**Table S3.** Mineral contents (mg 100 g<sup>-1</sup>) of fermented camel milk fortified with 10% Sukkari date (SKD), (mean ± SE), *n* = 6.

Minerals [mg 100 g <sup>-1</sup> ]	FCM+10% SKD
Macroelements	
Na	46.69 ± 2.32
Ca	103.30 ± 2.11
K	153.46 ± 3.97
P	54.88 ± 1.42
Mg	15.51 ± 0.81
Microelements	
Zn	1.31 ± 0.17
Fe	0.92 ± 0.12
Cu	0.37 ± 0.07

\*: The data were manipulated on a wet weight basis,

**Table S4.** Total phenolic, total flavonoids, total flavonols contents, and relative antioxidant capacity of fermented camel milk fortified with 10% Sukkari date (SKD), (mean ± SE), *n* = 6.

Items	FCM+10%SKD
TPC [mg GAE g <sup>-1</sup> ]	5.23 ± 0.66
TF [mg QE g <sup>-1</sup> ]	5.90 ± 0.29
TFL [mg QE g <sup>-1</sup> ]	3.27 ± 0.41
DPPH-RSA [μmol of TE g <sup>-1</sup> ]	12.72 ± 1.61
ABTS-RSA [μmol of TE g <sup>-1</sup> ]	16.43 ± 0.98

\*: The data were manipulated on a wet weight basis, DPPH-RSA: DPPH radical scavenging activity, ABTS-RSA: ABTS radical scavenging activity.

**Table S5.** Microbiological analysis of fermented camel milk fortified with 10% Sukkari date (SKD) palm (mean ± SE), *n* = 6.

Bacterial Strain	FCM+10% SKD
<i>Str. thermophilus</i> [Log <sub>10</sub> cfu mL <sup>-1</sup> ]	8.71 ± 0.08
<i>L. acidophilus</i> [Log <sub>10</sub> cfu mL <sup>-1</sup> ]	8.85 ± 0.05
<i>B. bifidum</i> [Log <sub>10</sub> cfu mL <sup>-1</sup> ]	7.55 ± 0.05