

# Goat milk quality in Taiwan <sup>(1)</sup>

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## Abstract

The raw milk made at least heat treatment of processing fresh milk for human consumption and therefore the safety of the milk quality is noteworthy topic. In addition, the composition of goat milk and cow milk is different. There are very few references of goat milk quality. Chinese national standard of raw milk standard was amended in June of 2010, it is recommended that solids-not-fat of cow and goat milk increased from 8.0% to 8.25%. Contingent domestic goat raw milk does not establish a comprehensive quality information is available. Therefore Livestock Research Institute detected of raw and fresh goat milk quality of Taiwan goat milk processing plant during 2011-2012, to establish the basic information of local goat milk quality. The qualities of raw and fresh goat milk in Taiwan were investigated in Feb., Apr., Jun., Aug., Oct. of 2011 and Mar., May, Jul., Sep., Nov. of 2012. Raw goat milk had the highest contents of fat and solids-non-fat milk in February (winter), were 3.49 and 8.74%, respectively; the lowest in June (summer), 3.05 and 8.07%, respectively. During the investigation, the raw and fresh goat milk samples do not conform to standard of the solids-not-fat in CNS were 7.7 and 48.4%, respectively.

Key words: Goat milk, Quality, Solids-not-fat.

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