

Popularization of goat milk using processing techniques

Goats known as poor man's cow, have ability to provide sufficient milk for the small holders or subsistence farmers. However, in the present development frame work, the importance for goat milk production is neglected and further its potential is still not exploited.

Goat milk has a high potential as a health food as it could be beneficial to people who are allergic to cow milk or who suffer from skin diseases. Goat milk consumption is low due to its unpleasant odour, flavour, high price (Rs. 125/Litre), unavailability and the low number of processed items.

This study was conducted to popularize the goat milk in flavoured form. It was flavoured with chocolate powder. Cow milk obtained from European breeds (*Bos taurus*) and Indian breeds (*Bos indicus*) were also flavored for the comparison of organoleptic properties. Fresh cow milk from both types were compared with goat milk for their fat, protein, lactose and ash content. Acidity of the milk was tested for

fresh and flavored forms of all three types. Further, sensory quality characters were evaluated.