



A REVIEW.....

Quality of goat milk

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INTRODUCTION.....

Goat milk has unique qualities over that milk of other livestock. It is having nearest to milk of other livestock. It is having nearest to human milk in its contents of fat, protein and serves as a good source of minerals, which makes it a complete food for the infant. Goat milk, like any other milk from other animal sources, is a complex mixture (Ohiokpehai, 2003). Also, the basic nutrient composition of goat milk resembles with that of cow and human milk. The gross composition of goat milk is higher than that in bovine milk, except for lactose, which is low.

Goat milk is easier to digest due to absence of agglutinin in goat milk. Its fat globules don't cluster together and fat is naturally homogenized throughout the milk, making it easier to digest than cow's milk. The goat milk is easily absorbed also. There higher proportion of the short chain and medium chain fatty acids, which are also smaller than cow's milk. Goat's milk also does not have the combination of proteins which causes allergic reactions further due to lower level of lactose; people with lactose intolerance can safely include goat's milk in their diet.

Goat milk has more calcium, vitamin A, vitamin B6, antioxidant selenium, and copper than cow's milk goat milk is considered to have therapeutically properties and

helpful in ailments such as allergies, arthritis, jaundice, skin problems and ulcers. Raw goat milk is considered healthier than pasteurized milk.

Quality of goat milk:

Fatty acid composition of fat:

The fatty acid composition of goat milk fat is also variable as that of other milk. The factors like feeds, season, stage of lactation, breeds etc, all influences the percentage of goat milk fat and fatty acid profile.

In goat milk fat about 20 per cent of the fatty acid grouped as short chain and medium chain fatty acid *i.e.* C4-C12 (Sawya *et al.*, 1984). Goat milk lipid contains saturated fatty acid (2.67g/100g of milk), mono-unsaturated fatty acid (1.11 g/100 g of milk) and poly unsaturated fatty acid (0.15 g/100g of milk), (Anonymous, 2009).

Goat fed with a high level of pasture forage had higher milk fat contents of C4:0, C6:0, C18:1, C18:1, C20:0, iso-, ante-iso and odd fatty acids but lower values of C10:0, C12:0, C14:0, C16:0 and then those of fed the low levels of forage (Haenlin, 2004)

The goat fed with different type of lipid supplements showed similar influence on milk yield and composition in relation to fat content Milk fat content increases with