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INNOVATIVE PRODUCT FROM GOAT MILK WITH HIGH BIOLOGICAL PROPERTIES

In the Republic of Moldova is observed upward trend in the herd of goats, which currently lists about 120 130 thousand heads and produce about 70 thousand tons of milk annually. Goat's milk has a promising source of protein, vitamins, minerals and fatty acids [1]. Goat's milk has better digestibility, reduced allergenicity, due to the low content of lactose [2]. From goat milk usually obtain butter, yogurt, sour milk, catic. Fermented dairy products has delicious sensory properties, fine consistency and pleasant specific taste. In the Republic of Moldova goat milk is not used at industrial level and in the markets those dairy products from goat milk are absent. Currently Moldova has not enough scientific results about goat milk processing.

Internationally the theme proposed for research is carried out on the preparation and optimization of manufacturing technology of yogurt from goat milk. There are also conducted research on the analysis of physical chemical, microbiological and sensorial properties of yogurt from goat and cow milk. There are comparative study on influence of the incorporation of synthetic and natural preservatives on the yoghurt characteristics. Some researchers conducted studies regarding the improve the properties of goat milk yogurt by adding aromatic oils and plant. The study conducted by scientists from Bulgaria showed the possibility of yougurt supplimentation with fruit juice. Documented results are aimed to understand the correlation between fortification with shell pineapple and physico-chemical and rheological properties of yogurt with probiotics. The results of researchers from Sri Lanka have shown that incorporation of beetroot juice can be an insight to improve the characteristic organoleptic properties of goat milk. A group of scientists studied the effect of *Cinnamomum verum* yogurt fortification with *Allium sativum* and the bifidobacteria. The level of applied knowledge about technology production of yogurt from goat milk and nutritional properties in our country is lower compared to other developed countries.

Integration of the Republic of Moldova into the European Union imposes special requirements on the quality of food products in the country. Increased worldwide demand for goat milk production due to impressive health benefits. Ministry of Agriculture and Food Industry of the Republic of Moldova also notes the need to manufacture these products on an industrial scale, and lack of advanced technologies, normative acts regarding the quality and safety of those products in accordance with international regulations.

Present study provides the development and further research with impact on valorization of goat milk through innovative methods. In particular, it is planned to develop and diversify fermented milk products with lactic acid bacteria from natural sources with characteristic symbiotic native and bioactive compounds with functional potential.

The aim of this study is development of fundamental and applied studies with a high impact on the field of food technology, valorization of local agrofood sources through innovative extraction methods with the possibility of their use in diversification of fermented milk products from goat milk. Development of "healthy food" with beneficial effects on the human body.

Reference

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