

# Goat milk: characteristics and valorisation in South-eastern Algeria

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## **Abstract**

Milk and dairy products of various species have always been recognized as an important element of human nutrition in both developing and developed countries. The study consists of characterizing the consumption of goat's milk and these products in the south-east of Algeria and to know the physicochemical composition of the milk of the goat Arabia most widespread in Algeria. Questionnaires were used to assess milk consumption. The AFNOR standards are followed for milk analysis in the laboratory. The results show that this type of milk has an acidity of 18.2 +/- 3.3 °D, a density of 1.032 +/- 2 and it contains 3.48 +/- 0.21%, 3.01 +/- 0.17%, 4.55 +/- 0.28% and 89 +/- 7 g / l of fat, protein, lactose and total dry extract respectively. The investigation revealed that goat milk remains traditionally produced (family breeding of a minimum of 2 goats / family), consumed by 64.42% of the respondents, bought by 21.87%, is rarely obtained by donation. Daily consumption concerns 47.91% of people, but the occasional one is for the replacement of mother's milk and for the elderly. 63.54% of people have attested that it is used for the treatment of certain diseases and in beauty masks (21.87%). It is consumed generally raw (71.87%) or fermented (Raib) (59.37%) or Lben. The preparation of dairy products (dhan, jben, klila) is practiced on a family scale but at a low proportion.