

Fatty Acids Profiles of Fresh Milk, Yogurt and Concentrated Yogurt from Peranakan Etawah Goat Milk

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Abstract	The objective of the study was to characterize the fatty acids profiles of goat milk and its fermented products i.e. yogurt and concentrated yogurt. Fresh milk from Peranakan Etawah goats was collected directly from local goat farmers, and processed into stirred-type fresh yogurt. The yogurt was then further processed into concentrated yogurt using Berge method. A total of 26 fatty acids were detected in milk, yogurt and concentrated yogurt, comprised of both saturated and unsaturated fatty acids. The oleic acid, stearic acid and palmitic acid were the major fatty acids found in fresh milk, yogurt and concentrated yogurt. There were changes in the profiles of individual fatty acids during processing of fresh goat milk into yogurt and concentrated yogurt. (C) 2015 The Authors. Published by Elsevier Ltd.
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