

Abstract

This research was conducted to compare between the properties of white soft cheese product from Cow and Goat milk. Sixty (60) samples of cheese produced from Cow milk and Goat milk, 30 each, were collected and then subjected to laboratory test which included color, flavor, smell, texture and acidity.

The results obtained showed that the color of Cow milk cheese was white, while that of Goat milk white-yellowish and the color was very desirable for both types of cheese; statistical indicated no significant variation between the color of the two cheese.

The flavor of Cow milk cheese was high palatable, while that of Goat milk less palatable. As statistical analysis showed a significant difference in the flavor of both types (0.867).

The smell of Cow milk cheese was very normal, while that of Goat milk was normal to lesser extent. As statistical result showed a very high significant difference in the smell of both types (0.000).

The texture of both types of the cheese was consistent and no significant difference was recorded. The pH of white soft cheese of Cow milk and Goat milk was 4.5 and 3.6 and the acidity was 0.24 and 0.22 (as lactic acid percent, respectively, also no significant variation was recorded in the acidity of both types of the cheese.

Finally, certain recommendations were given in this aspect.