

## Goat milk cheeses

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In recent years, Europe has seen a growing interest in goat milk production and processing. The demand for milk goat products also increased in Poland once the health and taste properties of these products have become known. Goat milk is a source of many valuable nutrients. It is considered an organic product of greater health value than cow's milk.

Until recently, farmers made most milk products for their own farm needs or in family-run processing plants. Today, goat milk is increasingly processed in dairies and the wide range of products includes fermented beverages, curd cheese, maturing cheese, blue cheese, UHT milk and even ice-cream. Many of these products were included in the List of Traditional Products, **which was created to identify traditional products made in Poland and to increase the consumer knowledge of traditional foods and Polish culinary heritage. One of these products is *Ser kozi podkarpacki* (Subcarpathian goat cheese) produced in the Subcarpathian area. This product entered the list due to its unique properties, resulting from the use of traditional production methods.**

The aim of the study was to determine goat milk parameters at different stages of lactation from the cheese-making point of view. Milk and cheese produced from this milk originated from fawn goats kept on a farm in the Subcarpathian region. Control milkings were performed between May and October. Milk was collected using an automatic milking machine, stored in a cooler and used to make acid-rennet cheese according to an original formula. Milk yield per goat was calculated based on control milkings and ranged from 388 to 423 kg. The amount of cheese produced in particular months showed an upward tendency, because the same amount of milk enabled 8.9 kg cheese to be produced in May and 11.8 kg in October. Cheese production in the final stage of lactation was the highest and differed significantly from the mean amounts of cheese produced in previous lactation stages. This could be related to changes in the content of individual components in milk. The content of fat, protein and casein increased as lactation progressed, which had an effect on the amount of cheese made.