Yogurt is a food which has a beneficial function and the development of microbial balance in the intestine. Valued in the market by the high content of nutritional compounds is one of the main forms of marketing of goat milk. An alternative for the production of yogurt is added pulp or juices of tropical fruits such as tangerine "Ponkan", a citrus fruit that has high nutritional value, taste sweet and strong staining. The objective of this research is to develop goat milk yogurt plus tangerine juice "Ponkan" (*Citrus reticulata Blanco*) and evaluate their physicochemical characteristics. The methodology is based on the achievement of key milestones for product manufacturing and processing of goat milk, the lactic ferment preparation, preparation of tangerine juice and yogurt preparation. To evaluate the yogurt, the product was subjected to a sensory analysis and scale of seven points and the physical-chemical analysis of pH, acidity and ash content. The incubation time was 6 hours at 45 °C to occur inoculating the lactic culture. The pH observed after the fermentation was 4.7 which is the limit set. Through the sensory analysis was able to establish a high rate of acceptance of the product, so the goat's milk yogurt plus tangerine juice "Ponkan" may become an alternative to the market and the producers of goat milk and tangerine in the region of Teresópolis, RJ.