The fermented milk is a very important food to the human organism. This work evaluated the fermentation process of the goat and bovine milks and elaborating a goat fermented milk (yogurt) of mango, evaluating their quality physicochemical and microbiological, besides the test of acceptance sensory, analyzing the attributes color, taste, smell, texture, appearance. The graphs of fermentation kinetic did not indicate difference in fermentation time of the two milks. Were elaborated two samples of goat yogurt and two of bovine yogurt, with 30% of syrup the 45 °Brix. The syrups were different in concentration of mango pulp (20% and 40%). The physicochemical characterization of mango pulp showed similar results to those observed in literature. For the yogurts, the acidity presented mean within the standard of 0.6-1.5% for lactic acid in all samples. The values of fat content indicated that only the bovine milk yogurt with 20% mango pulp in the syrup were according with the established in the normative instruction 46 (3.0-5.9%). For the content of proteins, only the products added of 40% of mango pulp in the syrup achieve the minimum proportion established by legislation (2.9%). Microbiological analyzes of coliforms (30 °C), coliforms (45 °C) and molds and yeasts were realized according legislation and results showed that all samples were according with standard. In sensorial analysis, the acceptance test of the attributes showed higher mean to the goat milk yogurt with 40% of mango pulp in the syrup. The variance analysis results indicated difference significant between samples to p≤0.05.