The Reino cheese is a product widely consumed in the Northeast region of Brazil, being exclusively produced with bovine milk. The aim of this study was to evaluate the physico-chemical composition of Reino cheese made from goat and bovine milk at the Federal University of Paraíba (UFPB), Campus III, Bananeiras. Five samples of each type of cheese produced using the same flowchart (Furtado, 2008), were analyzed for the percentage of protein, fat, moisture, acidity, chloride and ash (AOAC, 2003). It was observed that the average percentage of protein in caprine cheeses was 14.93% higher than the average percentage found in Reino cheese of bovine milk. The goat milk cheeses had mean 30% higher for acidity. Moreover, the average results obtained for ashes, lipids, chlorides and humidity were 1.10, 2.18, 29.37 and 5.06% lower, respectively. It can be concluded that caprine cheese produced in UFPB, have better physical and chemical characteristics, especially with a higher percentage of protein. These results highlight the potential nutritional and economic Reino cheese from caprine livestock to areas with a vocation for the goat milk production, as the semiarid region of Northeast Brazil.