The authenticity of animal food products such as meat, fish or milk, is important for labeling and assessment of value and protects consumers against fraudulent practices commonly observed in the food industry. The majority of dairy products authenticity identification methodologies are based on milk protein profiles. The milk used for cheese production is obtained from a number of species and each of them influences the characteristic flavour and sensory properties and also the product cost, since cow’s milk is cheaper than others. The aim of this study was to detect the presence of cow milk in cheese goat which is sold in the retail market. Cheeses were formulated in different proportions of goat and cow milks:100% goat milk;75% goat and 25% cow and 50% cow and 50% goat. 20 samples of goat cheeses from the same brand, but from different lots were purchased in retail market. The DNA was extracted from each sample by DNeasy Blood and Tissue Kit. PCR duplex assays were performed in reaction containing 250 ng of each DNA template and each of the two set specific primers for goat and bovine targeting for mitochondrial 12S rRNA gene which amplified fragments of 326bp e 256bp respectively. Amplicons of 326bp and 256bp indicated the presence of goat and cow milks, respectively. The presence of cow milk was detected in 100% of goat cheese samples. These results indicate the need to adopt methodologies more sensitive as PCR in detecting of adulteration in goat cheese.