Goat milk is a food of high nutritional value, being rich in proteins, vitamins and minerals. Because it has fat molecules having reduced size, it has a higher digestibility contributing to the absorption of nutrients. It is richer in short chain fatty acids or saturated than cow’s milk, especially by the presence of caproic acid, caprylic and capric acids, providing a better use of the product by the body. The objective of this study was to physico-chemical characterization of goat milk, in order to provide information about its nutritional value as well as on the technological process to apply for industrial utilization. Determinations were carried out for pH, acidity (Dornic), cryoscopic index, density, fat, total solids, solids not fat, protein, lactose, moisture and ash. according to the methods recommended by the Instituto Adolfo Lutz.

Goat milk showed: pH 6.71, 15 D (acidity Dornic), cryoscopic index 0.57 1.032 g / ml density at 15 ° C, 4.28% fat, 13.69% total solids, 9.41% of Total solids, 3.39% protein, 5.08% lactose, 86.31% moisture and 0.93% ash. It was found that this food has a high nutritional value and unique characteristics, different to cow’s milk, and can be used to make different products, to diversify and optimize its industrial use, helping to encourage her to consumo. It was found that the goat milk showed physical and chemical characteristics consistent with the physical-chemical standards required by the Technical Regulation of Identity and Quality of goat’s Milk.