**Scenario — Composition of raw matter**

Sensory analysis of milk by comparing whole milk, skim milk, yogurt and cheese. Two suggested scenarios: **Section A Goat milk**, **Section B Cow milk**

**Section A: Goat milk**

Complete the following table using the elements provided

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Criteria** | **1% Milk** | **3.25% Milk** | **Yogurt** | **Cheese** |
| **Sight**: Appearance, colour |  |  |  |  |
| **Smell**: floral, vegetal, milky, woodsy, smoky, chemical…. |  |  |  |  |
| **Taste**: sweet, salty, sour, bitter, umami  |  |  |  |  |
| **Flavour**: fruit, flower, vegetal, vanilla… |  |  |  |  |
| **Texture**: soft, lumpy, crunchy, airy, fatty… |  |  |  |  |
| **Touch**: silky, greasy, crumbly |  |  |  |  |

Using the nutritional values table, compare the composition of the 4 dairy products regarding carbohydrates, protein and lipids. Suggest a hypothesis to explain the differences.

|  |  |
| --- | --- |
| **Milk 1%** | **Milk 3.25% Riviera** |
| **INGREDIENTS**Partly skimmed pasteurized goat milkVitamin A palmitateVitamin D3Folic acidSource: <https://riviera1920.com/en/product/goat-milk-1-m-f/>  | **INGREDIENTS**Pasteurized goat milkVitamin D3Folic acidM.F.: 3.25%Size: 1 LSource: <https://riviera1920.com/en/product/goat-milk-3-25-m-f/>  |

|  |  |
| --- | --- |
| **Yogourt** | **Cheese Curds** |
| **Plain Yogourt****INGREDIENTS**Ultrafiltered skim goat milkGoat creamBacterial culturesVitamin D3M.F.: 4.9%Size: 500 g**Source:** <https://riviera1920.com/en/product/plain-goat-yogourt-500-g/?cat=goat-milk-products>  | **INGREDIENTS**Pasteurized goat milkSaltCalcium chlorideMicrobial enzymeBacterial culture**Source:** <https://riviera1920.com/en/product/goat-cheddar/>  |

**Section B: Cow milk**

Complete the following table using the elements provided

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Criteria** | **Skim Milk** | **Whole Milk** | **Yogourt** | **Cheese** |
| **Sight**: Appearance, colour |  |  |  |  |
| **Smell**: floral, vegetal, milky, woodsy, smoky, chemical…. |  |  |  |  |
| **Taste**: sweet, salty, sour, bitter, umami  |  |  |  |  |
| **Flavour**: fruit, flower, vegetal, vanilla… |  |  |  |  |
| **Texture**: soft, lumpy, crunchy, airy, fatty… |  |  |  |  |
| **Touch**: silky, greasy, crumbly |  |  |  |  |

Using the nutritional values table, compare the composition of the 4 dairy products regarding carbohydrates, protein and lipids. Suggest a hypothesis to explain the differences.

|  |  |
| --- | --- |
| **Skim Milk** | **Whole Milk** |
| Source: <https://www.natrel.ca/en/products/fine-filtered-milks/fine-filtered-skim-milk>  | Source: <https://www.natrel.ca/en/products/fine-filtered-milks/fine-filtered-325-milk>  |

|  |  |
| --- | --- |
| **Yogurt** | **Cheese Curds** |
| **Plain Greek Yogurt****Source:** <https://riviera1920.com/en/product/plain-greek-yogourt-500g/>  | **http://fromagestalbert.com/wp-content/uploads/2014/08/x-fort.jpg**Source :<https://fromagestalbert.com/our-products/our-cheeses/?lang=en>  |

Looking at the components of the cheese, what type of milk should you use to make cheese? Explain your answer.