**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 milk  Vitamin A palmitate  Vitamin D3  Folic acid  Source: <https://riviera1920.com/en/product/goat-milk-1-m-f/> | **INGREDIENTS**  Pasteurized goat milk  Vitamin D3  Folic acid  M.F.: 3.25%  Size: 1 L  Source: <https://riviera1920.com/en/product/goat-milk-3-25-m-f/> |

|  |  |
| --- | --- |
| **Yogourt** | **Cheese Curds** |
| **Plain Yogourt**    **INGREDIENTS**  Ultrafiltered skim goat milk  Goat cream  Bacterial cultures  Vitamin D3  M.F.: 4.9%  Size: 500 g  **Source:** <https://riviera1920.com/en/product/plain-goat-yogourt-500-g/?cat=goat-milk-products> | **INGREDIENTS**  Pasteurized goat milk  Salt  Calcium chloride  Microbial enzyme  Bacterial 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.