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Development of fermented products from donkey milk

Donkey milk is known as having a composition very close to the human breast milk. Almost same amount of lactose, its high protein content and being poor in fat had made it an ideal alternative, which was even thought to have therapeutic abilities. Nowadays, donkey milk is again under investigation for the exploration of its functions. Due to its high price and low fat, donkey milk is not considered ideal for commercial use especially for fermented products. The aim of this study was to explore ways of producing a yoghurt-style product from donkey milk using only traditional material and methods. Donkey milk was used alone and in combination with other milks and also different cultivation methods were tested. Finally, the most successful products were tested for their sensory characteristics and their acceptance by the consumers. The results are encouraging and they indicate that a yoghurt-style product from donkey milk, without additives, is possible with the use of other milk as well –in limited amount- and it may be well received in the market for its sensory characteristics.

Biography

John Tsaknis has completed his PhD and Post-doctoral studies from Lincolnshire University, School of Food Sciences and is a Chartered Chemist from the Royal Society of Chemistry, UK. He is full Professor in the School of Food Technology and Nutrition in Athens Greece. He is a member of the Standing Committee "Residues and Chemical Contaminants" in the International Dairy Federation (IDF) and reviewer of 7 international scientific journals. He has published more than 40 papers in reputed journals and participated in more than 30 international conferences and has been serving as an Editorial Board Member of reputed journals.

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