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Nota di contenuto	Intro -- GOATS -- GOATS -- CONTENTS -- PREFACE -- PRODUCTION AND COMMERCIALIZATION OF GOAT MILK AND CHEESE IN NORTHWEST ARGENTINA -- ABSTRACT -- 1. INTRODUCTION -- 2. MATERIALS AND METHODS -- 2.1. Production of Goat Milk and Cheese -- 2.1.1. Milk Production -- 2.1.2. Sampling and Sample Preparation -- 2.1.3. Milk and Whey Characterization -- 2.1.4. Cheese Yield -- 2.1.5. Production and Characterization of Cheeses -- 2.1.6. Statistics Analysis -- 2.2. Organization and Management -- 3. RESULTS AND DISCUSSION -- 3.1. Production of Goat Milk and Cheese -- 3.1.1. Milk Production -- 3.1.2. Characterization of Milk and Whey -- 3.1.3. Preparation and Characterization of Cheese -- 3.1.4. Cheese Yield -- 3.2. Organization and Management -- 3.2.1. Initial Situation -- 3.2.2. Intervention -- 3.2.3. Construction of Vision -- 3.2.4. Development of Entrepreneurship -- 3.2.5. Critical Points -- 3.2.6. Sustainability of the Project -- 3.2.7. Organization -- 3.2.8. Strengths, Weaknesses, Opportunities and Threats to Development -- CONCLUSION -- REFERENCES -- PRODUCTION OF GOAT'S MILK AND FATTY ACIDS PROFILE: A NEW PERSPECTIVE IN HUMAN DIET -- ABSTRACT -- 1. INTRODUCTION -- 2. WORLD GOATSTOCKS -- a) Goat Stocks in Developed and Developing Countries -- b) Goat Milk Production in Developed and Developing Countries -- c) Goat Meat Production in

Developed and Developing Countries -- d) History and Goat Production in Brazil -- 3. PROPERTIES OF GOAT MILK -- a) Goat's Physicochemical Analysis and Composition -- b) Goat's Milk as Food Hypoallergenic -- 4. FATTY ACID PROFILE OF GOAT MILK AND HUMAN DIET -- a) The Importance of the Omega-6/Omega-3 Fatty Acid Ratio -- b) Short and Medium-Chain Fatty Acids -- c) Conjugated Linoleic Acid (CLA): Origin and Importance -- REFERENCES -- INFECTIOUS CAUSES OF ABORTION IN GOATS -- ABSTRACT -- INTRODUCTION -- VIRUSES -- Akabane Virus.
 Border disease virus (BDV) -- Caprine Herpesvirus 1 (CpHV-1) -- BACTERIA -- Brucella melitensis -- Campylobacter spp -- Chlamydomphila abortus -- Coxiella burnetti -- Leptospira spp -- Listeria monocytogenes -- Mycoplasma spp -- Yersinia pseudotuberculosis -- PROTOZOA -- Neospora caninum -- Salmonella spp -- Sarcocystis spp -- Toxoplasma gondii -- REFERENCES -- THE INFLUENCE OF ORAL ENVIRONMENT ON DIET CHOICES IN GOATS: A FOCUS ON SALIVA PROTEIN COMPOSITION -- ABSTRACT -- INTRODUCTION -- GRAZING BEHAVIOR AND DIETARY CHOICES -- TASTE FUNCTION -- SALIVARY GLANDS AND SALIVA PROTEOME -- CONCLUSION -- ACKNOWLEDGMENTS -- REFERENCES -- ACUTE PHASE PROTEINS AS BIOMARKERS OF MASTITIS IN DAIRY GOATS -- ABSTRACT -- INTRODUCTION -- THE ACUTE PHASE RESPONSE -- ACUTE PHASE PROTEINS AS BIOMARKERS -- ACUTE PHASE PROTEINS IN DETECTION OF MASTITIS -- CONCLUSION -- REFERENCES -- INFLUENCE OF FEEDING GOATS WITH THYME AND ROSEMARY EXTRACTS ON THE PHYSICOCHEMICAL AND SENSORY QUALITY OF CHEESE AND PASTEURIZED MILK -- ABSTRACT -- INTRODUCTION -- CONCLUSION -- REFERENCES -- INDEX.

Sommario/riassunto

In this book, the authors present topical research in the study of the habitat, breeding and management of goats. Topics include the production and commercialization of goat milk and cheese in Northwest Argentina; infectious causes of abortion in goats; the oral environment and diet choices in goats; acute phase proteins as biomarkers of mastitis in dairy goats; and the influence of feeding goats with thyme and rosemary extracts on the physicochemical and sensory quality of cheese and pasteurized milk.
