

## **THE IDENTIFICATION OF THE OPTIMUM PASTEURIZATION CONDITIONS FOR GOAT MILK**

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In this research, three different market available pasteurized goat milk samples and raw goat milk were analyzed for comparison. Fresh goat milk samples were pasteurized using High Temperature Short Time (HTST) pasteurization method. Six different temperature time combinations were used for pasteurization in which temperatures were maintained either at 72 °C or 75 °C changing the time period for 15 s, 25 s and 45 s. Association of Official Analytical Chemists (AOAC) approved physical and chemical analytical methods were used for physical chemical analysis. Titratable acidity was used as an indicator to detect the growth of microorganisms. Selected six different temperature time combinations had shown an increase in the shelf-life time from 2-3 weeks to one month.