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The information on the influence of bulk milk composition of late lactation goats can help cheesemakers to better understand the effect on milk suitability for cheesemaking and cheese quality.

It is known that sheep and goat milk normally have higher SCC than cows milk. SCC has been used as an indicator to detect mastitis in cows and it should be adapted for goat milk, too (Stuhr et al., 2013). Milk with a low SCC and bacterial count is the base for having healthy animals and good hygienic practice at the farm (Skeie, 2014). Goat breeders should remember that SCC is also an indicator of goat subclinical mastitis (Bagnicka et al., 2011). To establish the acceptable limits for SCC in goat milk, it is necessary to evaluate the average value as its variation through lactation.

Conclusions

The stage of lactation influences lactose, protein, fat content and SCC count in goat milk.

The analysed goat milk varied considerably in composition, especially in the late lactation. Milking crosses had shown the higher milk yield and lower SCC in the late lactation milk.

To establish the acceptable limits for SCC in goat milk, it is necessary to evaluate the average value as its variation through lactation.

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