

Got milk? Yes, goat's milk. And it just got better with Department of Science and Technology's technology intervention to the country's first local producer of powdered goat's milk.

Through DOST's –Industrial Technology Development Institute, Skysoft Incorporated inaugurated the first ever goat's milk powder processing plant in Sta.Rita Homes, Paranaque, Metro last month. DOST's technology will help the company develop a more stable product from fresh goat milk which has short shelf life.

This is done through the ITDI-designed spray dryer that helps the milk stay even after being stored for several months. With the lengthened storage life of the company's goat's milk product, it is now poised to compete with the existing brands in the local market.

Before the launch, the developed product went through storage studies and subjected to physico-chemical, microbiological, and sensory analyses, assuring the safety and quality of the goat's milk produced through the ITDI-designed spray dryer.

The launch was attended by DOST Secretary Mario G. Montejo. As of press time, Skysoft Incorporated is the country's first-ever producer of powdered goat milk from goats bred and raised at Skysoft's Boergoat Club Farm in Lingayen, Pangasinan.

Goat milk is an excellent option for any patient who is cow's milk or soy milk sensitive. and need to have an adequate calcium intake from a natural dietary source. It is also an excellent source of dietary calcium important in the prevention of high blood pressure, osteoporosis and other bone-related problems.

For menopausal women, goat's milk provides 13 percent more calcium than cow's milk and can be consumed comfortably even by those women with milk sensitivity. *(With information from Violeta B. Conoza, S&T Media Service, DOST-ITDI)*