

- For the subsequent *anaerobic ripening phase* (≥ 3 Mo/ ~ 7 °C), these piercing openings need to be closed as much as possible, preferably by wrapping cheese in gas-tight wrappers (preferably thick, but stretchable tin foil). They are still stored in a vertical position. DEVOYOD was able to detect *Enterococcus faecalis* var. *liquefaciens* in perfectly acceptable Roquefort. This *Enterococcus* and its filtrate do not only stimulate acidification activity, but also facilitates formation and gas generation by *Leuconostoc. Ec. faecalis* var. *liquefaciens* is supposed to cause “longer” texture in Roquefort cheese. This structure is necessary for the required development of edible mould in cheese mass (DEVOYOD and MÜLLER)
- Before final packaging of a ≥ 4 month old cheese – preferably in relatively tight packing material such as lacquered or completely coated aluminium foil as well as lacquered OPP- (= oriented polypropylene) film
- or PET- (Polyethylene terephthalat) film (STURM), a surface cleaning is required in most cases (WEBER, Kap. 7 ZICKRICK).

Gourmands appreciate a 6...9 month old Roquefort. It is marketed in many forms. A creamy variety under the name of Roquefort Papillon AOC prétranché is proportioned from a wheel into sections of 150 g, but is not wrapped individually.

9.4 Goat milk, -cheese

Goats are closely related to sheep; like them, they are one of the oldest domesticated animals. Their domestication allegedly began 11 000 years ago. These animals are frugal, easy to feed and climate-independent to a large degree. These milk animals, earlier for the working class, are now kept more and more in large herds. Number of globally kept goats is $\sim 35\%$ of sheep population. Former ones are kept mainly for milk production compared to latter ones. In Asia they are very numerous, mainly India and China, to a lesser degree in Turkey, with a small representation in Pakistan. Africa, especially Ethiopia, has large goat herds. In South America, Brasil has most of the goats. They are bred for meat production in many countries. In Mediterranean countries, mainly in Greece (~ 5 Mio), Spain (~ 3 Mio), Italy (~ 1.3 Mio) and in France (~ 1.2 Mio, of which 0.94 Mio are milk goats), goat farming still represents a major source of income in relation to other European countries. Lactation period of goats lasts 180...300 days. They have an annual cycle, i.e. they can mate only during the shorter days of the year. During winter months, the flow of goat milk dries up completely. Goat milk and products manufactured from it were earlier destined only for household consumption; today they are increasingly processed on a larger scale.

9.4.1 Goat milk

Based on its body weight, mainly mammals, a goat provides the highest amount of milk (10...12 times its body weight) per annum. Goats are more sensitive to environmental factors than cows. Goat milk has white matte colour. Fresh goat milk has a neutral flavour, but at the end of the lactation period, a slightly petulant (strong) flavour can be observed. Its taste is pleasantly neutral; however, after cold storage a unique goat taste develops. It is characterised by various fatty acids. It is consumed by very specific strata of consumers. It is very much appreciated in the USA and Great Britain. Its composition varies based on individual breed and continent (Tab. 9.9).

Tab. 9.9 Composition of goat milk from various continents (SCHORMÜLLER)

Continent	Fat%	Protein%	Lactose%	Ash%	Dry matter%
Europe (Poland)	3.1	3.2	4.8	0.7	11.3
America (New York)	4.1	3.7	4.6	0.8	13.2
Asia (Uzbekistan)	4.5 - 7.2	3.5 - 5.2	3.2	0.7	11.9 - 16.3