

Home North America

Home Europe

Search

OK

since

All **News Headlines**Science & Nutrition
Financial & Industry
Legislation**All news articles**July 2007
June 2007
Previous months**Products & Markets**Product & Supplier News
Market Reports
Events**Business Tools**Free Newsletters
All Newsletters
All Sites
Corporate News Service
News Syndication**Free Newsletter**Your email [All newsletters](#)

WE ALSO DO CONTRACT MANUFACTURING

- Certified Organic Processing
- Evaporation & Drying
- Spray Drying & Drum Drying
- Dry Blending & Packaging
- Spray Agglomeration
- Specialty Filtration

Certifications: AIB, Kosher, Organic, HACCP

Phone: 1-800-353-6782
Email: ingredients@sunopta.com
www.sunopta.com/ingredients

FOR YOUR CUSTOM INGREDIENT NEEDS

News Headlines Other Industry News[Homepage](#) > [Other Industry News](#) > [Goat milk prevents...](#)This news is provided by: **NUTRA** ingredients.com europe [Email this page](#) | [Print in friendly format](#) | [News by email](#) | [Your comments](#)**Goat milk prevents iron deficiency - study**

By Alex McNally

7/31/2007 - **A study of the nutritional benefits of goat milk, compared to cow milk, at preventing iron deficiency could prove to be a huge benefit to human health.**

Research carried out at the Department of Physiology of the University of Granada (UGR) has found goat's milk not only helps prevent against ferropenic anaemia (iron deficiency) but also combats bone demineralisation (softening of the bones).

In the UK, [cow milk](#) dominates the market, which was estimated to be worth some £2.6bn in 2005. According to market analysts [Mintel](#), [goat milk](#) makes up only a tiny percentage of milk volume sold - less than 100 million litres in 2005 of the total 4.8bn litres.

The study, conducted by Doctor Javier Castro and directed by professors Margarita Campos, Inmaculada Aliaga and José Alférez, focused on the comparison between the nutritional properties of goat milk and cow milk

Both types of milk had the normal calcium content and were calcium enriched, and were tested against the bioavailability of iron, calcium, phosphorus and magnesium in rats.

The rodents consuming the goat milk were found to have better levels of parathyroid hormone (PTH), a hormone that regulates calcium balance. This the group said, was because of goat's milk higher bioavailability of iron, calcium, phosphorus and magnesium.

Castro points out that the inclusion of goat milk with normal or double calcium content in the diet, "*favours digestive and metabolic utilisation of iron, calcium and phosphorus and their deposit in target organs - parts of the organism to which these minerals are preferably sent - involved in their homeostatic regulation*".

According to this research, all these conclusions reveal that regular consumption of goats' milk aides mineral metabolism. NutraIngredients.com has not seen the full results prior to publication.

Castro said: "[Regular consumption] has *positive effects on mineral metabolism, recovery from ferropenic anaemia and bone mineralisation in rats. In addition, and unlike observations in cow milk, its calcium enrichment does not interfere in the bioavailability of the minerals studies.*"

However, the researchers said further studies in humans are still required.

[E-mail this page to a colleague](#)
[Print in friendly format](#)
[Market reports, buy online now!](#)

Get the latest Market Reports on

[Mintel](#)
[cow milk](#)
[goat milk](#)

Related News

[Dairy production faces unique challenges, expert claims](#)
[Novel hunger-stopping olucan from probiotics](#)
[Enzymotec, AAK form Advanced Lipid joint venture](#)
[Food allergies rise 12-fold in Australian children](#)
[EU export subsidies revoked as dairy prices rocket](#)

News Archives

[All news for July 2007](#)
[All news for June 2007](#)

Alerts on Product & Market Innovations! NEW

Please indicate below your research interests and receive email alerts on relevant product and market innovations - This service is free of charge.

- | | |
|---|--|
| <input type="checkbox"/> Carbohydrates and fibres (sugar, starches) | <input type="checkbox"/> Food safety and labelling |
| <input type="checkbox"/> Cereals and bakery preparations | <input type="checkbox"/> Fruit, vegetable, nut ingredients |
| <input type="checkbox"/> Chocolate and cocoa ingredients | <input type="checkbox"/> Health and nutritional ingredients |
| <input type="checkbox"/> Cultures, enzymes, yeast | <input type="checkbox"/> Meat, fish and savoury ingredients |
| <input type="checkbox"/> Dairy-based ingredients | <input type="checkbox"/> Preservatives and acidulants |
| <input type="checkbox"/> Emulsifiers, stabilisers, hydrocolloids | <input type="checkbox"/> Proteins, non-dairy |
| <input type="checkbox"/> Fats & oils | <input type="checkbox"/> Sweeteners (intense, bulk, polyols) |
| <input type="checkbox"/> Flavours and colours | |

Your email address [> Subscribe <](#)

Copyright - Unless otherwise stated all contents of this web site are © 2000/2007 - Decision News Media SAS - All Rights Reserved.
For permission to reproduce any contents of this web site, please email our Syndication department: [Administration & Finance](#) .
Full details for the use of materials on this site can be found in the [Terms & Conditions](#).