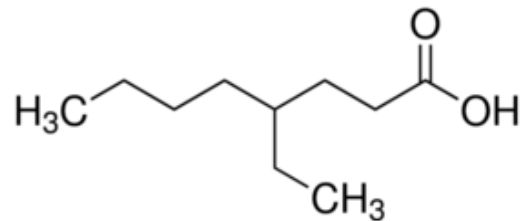
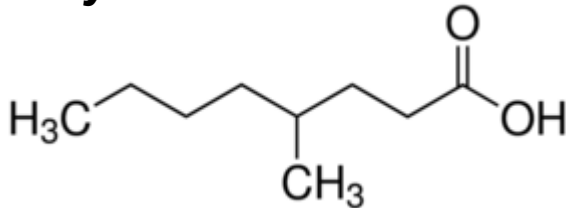


Goat Cheese 101

Why is Goat Cheese Goaty?

Goat milk has higher levels of certain **medium and branched chain fatty acids**, which have a strong goaty aroma/flavor!

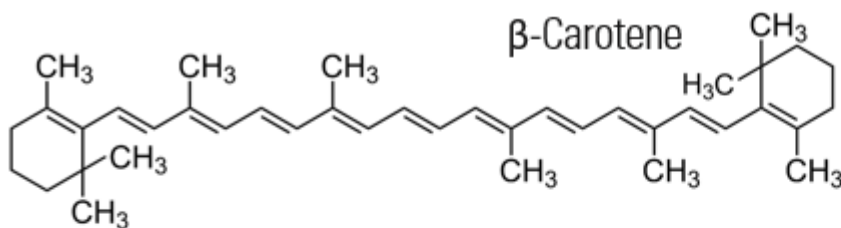
4-methyloctanoic acid



4-ethyloctanoic acid

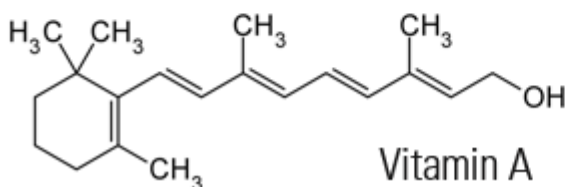
Why is Goat Cheese White?

Goats' stomachs break down a **yellow pigment** naturally found in milk (actually grass!)



Yellow

Goat metabolism



White