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Czech J. Food Sci.

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Vorlová:

Determination of Lactoferrin in Goat Milk by HPLC Method

Czech J. Food Sci., 27 (2009): S102-
S104

The aim of this study was the determination of lactoferrin in goat milk using HPLC method. Milk samples were collected at a goat farm in the South Moravia Region, the Czech Republic. It were established bulk tank samples of raw milk ($n = 24$) and pasteurised milk ($nm = 27$) that were collected during lactation. Lactoferrin contents were analysed by reverse phase high-performance liquid chromatography (RP-HPLC) with diode-array detector PDA 2996. Detection was carried out at the wavelength 205 nm. The average

concentration of lactoferrin in goat milk was $120 \pm 18 \mu\text{g/ml}$. The lactoferrin content was increasing within the lactation period in the ranges of $98 \pm 170 \mu\text{g/ml}$ in April to $149 \pm 19 \mu\text{g/ml}$ in November. The heat treatment (pasteurisation at 72°C for 20 s) resulted in no significant effect on the lactoferrin content. No statistically significant differences ($P = 0.05$) were found between the values of raw and pasteurised goat milk.

Keywords:

lactoferrin; milk; RP HPLC; goat

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