

## Goat Related Literature (Publication lists)

by  
the Founder (Dr. Young W. Park)

### Books:

1. Milk and Dairy Products in Human Nutrition. 2013. Park, Y.W. and G.F.W. Haenlein, (Eds). Wiley-Blackwell Publishers. Oxford, England. 728 pages. ISBN 978-0-470-67418-5 [www.wiley.com/go/milk&dairyproducts](http://www.wiley.com/go/milk&dairyproducts)
2. 特种乳技术手册. 2011. Park, Y.W. and Haenlein, G.F.W. Chinese edition of Handbook of Milk of Non-Bovine Mammals. 化学工业出版社 (CIP Press), Shannxi, China, for John Wiley & Sons, Inc., 372 pages.
3. Manual de la leche de los mamíferos no bovinos. 2010. Park, Y.W. and Haenlein, G.F.W. Acribia Editorials S.A. Publ., Zaragoza, Spain, for Blackwell Publ. Ltd. Oxford, U.K., 443p
4. Bioactive Components in Milk and Dairy Products. 2009. Park, Y.W. Ed. Wiley-Blackwell Publishers, Ames, IA. And Oxford, England. 440 pages.
5. Goat Milk and Sheep Milk. 2007. Haenlein, F.W., Y.W. Park, K. Raynal-Ljutovac and A. Pirisi, (Eds). Special Issue for Small Ruminant Research Journal. Elsevier Publishers, Amsterdam, Netherlands.
6. Handbook of Milk of Non-Bovine Mammals. 2006. Park, Y.W. and G.F.W. Haenlein, (Eds). Blackwell Publishers. Ames, Iowa and Oxford, England.

### Book Chapters:

1. Park, Y.W. and G.F.W. Haenlein. 2013. Other minor species milk (Reindeer, Caribou, Musk Ox, Llama, Alpaca, Moose, Elk and others). Chapter 30. In: Milk and Dairy Products in Human Nutrition. Y.W. Park and G.F.W. Haenlein, eds. Wiley-Blackwell Publishers, Oxford, UK. Pp. 644-658.
2. Park, Y.W., P-G. Marnet, L. Yart and G.F.W. Haenlein. 2013. Mammary secretion and lactation. Chapter 3. In: Milk and Dairy Products in Human Nutrition. Y.W. Park and G.F.W. Haenlein, eds. Wiley-Blackwell Publishers, Oxford, UK. Pp. 31-45.
3. Park, Y.W., M. Albenzio, A. Sevi, and G.F.W. Haenlein. 2013. Milk quality standards and control. Chapter 13. In: Milk and Dairy Products in Human Nutrition. Y.W. Park and G.F.W. Haenlein, eds. Wiley-Blackwell Publishers, Oxford, UK. Pp. 261-287.
4. Torres, D.P.M. and Y.W. Park. 2013. Human Milk. Chapter 31. In: Milk and Dairy Products in Human Nutrition. Y.W. Park and G.F.W. Haenlein, eds. Wiley-Blackwell Publishers, Oxford, UK. Pp. 659-677.
5. Park, Y.W. 2011. Milk of other domesticated mammals (Pigs, Yaks, Reindeers, etc.). Encyclopedia of Dairy Science. Faquey JW, Fox PF and McSweeney PLH Eds. 2nd Ed. San Diego, Academic Press Vol.3. Chapt. 319; pp.530-537.
6. Park, Y.W. 2010. Goat Milk Products: Quality, Composition, Processing, Marketing. Encyclopedia of Animal Science. W.G. Pond and N. Bell, eds. 2<sup>nd</sup> Edition. Taylor and Francis. CRC Press. Boca Raton, FL. In Press.
7. Park, Y.W. 2010. Goat Milk: Composition, Characteristics. Encyclopedia of

- Animal Science. W.G. Pond and N. Bell, eds. 2<sup>nd</sup> Edition. Taylor and Francis. CRC Press. Boca Raton, FL. In Press.
8. Park, Y.W. 2010. Improving Goat Milk. In: Improving the Safety and Quality of Milk. Vol. 2. Improving quality in milk products. Mansel Griffiths, Ed. Woodhead Publishing, Cambridge, England. Chapter 12. pp.304-346.
  9. Park, Y.W. and G.F.W. Haenlein. 2010. Milk production. In: Goat Science and Production. S. Solaiman, Ed. Wiley-Blackwell Publ., New York. Pp. 275-292.
  10. Guler, Z. and Y.W. Park, 2009. Cholesterol. In: Handbook of Dairy Foods Analysis. L. Nollet and F. Toldra, Eds., CRC Press. Boca Raton, FL. pp. 233-261.
  11. Park, Y.W. 2009. Potential for improving health: Iron fortification of dairy products. In: Bioactive Components in Milk and Dairy Products. Y.W. Park, Ed. Wiley-Blackwell Publishers, Ames, Iowa and Oxford, UK. Pp. 379-396.
  12. Park, Y.W. 2009. Bioactive components of goat milk. In: Bioactive Components in Milk and Dairy Products. Y.W. Park, Ed. Wiley-Blackwell Publishers, Ames, Iowa and Oxford, England. Pp. 43-82.
  13. Park, Y.W. 2009. Overview of bioactive components in milk and dairy products. In: Bioactive Components in Milk and Dairy Products. Y.W. Park, Ed. Wiley-Blackwell Publishers, Ames, Iowa and Oxford, England. Pp. 3-14.
  14. Park, Y.W. 2008. Moisture and Water Activity. In: Handbook of Processed Meats and Poultry Analysis. L. Nollet and F. Toldra, Eds., CRC Press. Boca Raton, FL. Pp. 35-67.
  15. Park, Y.W. 2007. Impact of goat milk and milk products on human nutrition. CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources 2007: 2, No. 081. CAB International 2007 (Online ISSN 1749-8848).
  16. Park, Y.W. and G.F.W. Haenlein. 2007. Goat Milk, Its Products and Nutrition. In: Handbook of Food Products Manufacturing. Y.H. Hui, Ed. John Wiley & Sons, Inc., New York, NY. Pp 447-486.
  17. Raynal-Ljutovac, K., Y.W. Park, F. Gaucheron, and S. Bouhallab. 2007. Heat stability and enzymatic modifications of goat and sheep milks. Special Issue book on Goat milk and Sheep milk. Small Ruminant Res. J. G.F. Haenlein, Y.W. Park, K. Raynal-Ljutovac and A. Pirisi, eds. Elsevier Publishers, Amsterdam. Pp. 68:207-220.
  18. Park, Y.W. 2007. Rheological characteristics of goat milk and sheep milk. Special Issue book on Goat milk and Sheep milk. Small Ruminant Res. J. G.F.W. Haenlein, Y.W. Park, K. Raynal-Ljutovac and A. Pirisi, eds. Elsevier Publishers, Amsterdam. Pp. 68:73-87.
  19. Park, Y.W., M. Juárez, M. Ramos, and G.F.W. Haenlein. 2007. Physico-chemical characteristics of goat and sheep milk. Special Issue book on Goat milk and Sheep milk. Small Ruminant Res. J. G.F. Haenlein, Y.W. Park, K. Raynal-Ljutovac and A. Pirisi, eds. Elsevier Publishers, Amsterdam. Pp. 68:88-113.
  20. Park, Y.W., H. Zhang, B. Zhang, and L. Zhang. 2006. Production and utilization of mare milk. In: Handbook of Milk of Non-Bovine Mammals. Y.W. Park and G.F.W. Haenlein, eds. Blackwell Publishers. Ames, Iowa and Oxford, England.

- Pp. 275-296.
21. Silk, T.M., M.R. Guo, G.F.W. Haenlein, and Y.W. Park. 2006. Production and utilization of Yak Milk. In: Handbook of Milk of Non-Bovine Mammals. Y.W. Park and G.F.W. Haenlein, eds. Blackwell Publishers. Ames, Iowa and Oxford, England. Pp. 345-354.
  22. Park, Y.W. 2006. Milks of Other Minor Mammals. In: Handbook of Milk of Non-Bovine Mammals. Y.W. Park and G.F.W. Haenlein, eds. Blackwell Publishers. Ames, Iowa and Oxford, England. Pp. 393-406.
  23. Park, Y.W. 2006. Production and utilization of Sow Milk. In: Handbook of Milk of Non-Bovine Mammals. Y.W. Park and G.F.W. Haenlein, eds. Blackwell Publishers. Ames, Iowa and Oxford, England. Pp. 371-382.
  24. Park, Y.W. and G.F.W. Haenlein. 2006. Therapeutic and Hypo-Allergenic Values of Goat Milk and Implication of Food Allergy. In: Handbook of Milk of Non-Bovine Mammals. Y.W. Park and G.F.W. Haenlein, eds. Blackwell Publishers. Ames, Iowa and Oxford, England. Pp. 121-136.
  25. Park, Y.W. and M. R. Guo. 2006. Goat Milk Products: Processing Technology, Types and Consumption Trends. In: Handbook of Milk of Non-Bovine Mammals. Y.W. Park and G.F.W. Haenlein, eds. Blackwell Publishers. Ames, Iowa and Oxford, England. Pp. 59-106.
  26. Park, Y.W. 2006. Goat Milk- Chemistry and Nutrition. In: Handbook of Milk of Non-Bovine Mammals. Y.W. Park and G.F.W. Haenlein, eds. Blackwell Publishers. Ames, Iowa and Oxford, England. Pp. 34-58.
  27. Park, Y.W. and G.F.W. Haenlein. 2006. Overview of Milks of Minor Species. In: Handbook of Milk of Non-Bovine Mammals. Park, Y.W. and G.F.W. Haenlein, (Eds). Blackwell Publishers. Ames, Iowa and Oxford, England. Pp. 3-10.
  28. Park, Y.W. 2005. Goat Milk Products: Quality, Composition, Processing, Marketing. Encyclopedia of Animal Science. W.G. Pond and N. Bell, eds. Marcel Dekker, Inc. New York. Pp. 478-481.
  29. Park, Y.W. and L.N. Bell. 2002. Determination of Moisture and Ash contents of Foods. Handbook of Food Analysis. 2<sup>nd</sup> Ed. Marcel Dekker, Inc. pp. 55-82.
  30. Park, Y.W. 2005. Goat Milk: Composition, Characteristics. Encyclopedia of Animal Science. W.G. Pond and N. Bell, eds. Marcel Dekker, Inc. New York. Pp 474-477.
  31. Park, Y.W. 1996. Determination of Moisture and Ash contents of Foods. Handbook of Food Analysis. Leo M.L. Nollet (ed). Marcel Dekker, Inc., New York. pp. 59-92.
  32. Park, Y.W. 1993. Goat Milk-Nutritional Values. Encyclopedia of Food Science, Food Technology and Nutrition. Academic Press.

### **Goat Milk and Its Products Related Publications in Refereed Journals:**

1. Van Hekken, D.L., Y. W. Park and M. H. Tunick. 2013. Effects of reducing fat content on the proteolytic and rheological properties of Cheddar-like caprine milk cheese. *Small Ruminant Res.* 110:46-51.

2. Park, Y.W. 2013. Effect of five years long-term frozen storage on sensory quality of Monterey Jack caprine milk cheese. *Small Ruminant Res.* 109:136-140.
3. Ham, J-S., G-S. Han, S-G. Jeong, K-H. Seol, A-R. Jang, M-H. Oh, D-H. Kim, and Y.W. Park. 2012. Determination of molecular weights of caprine milk proteins by Matrix-assisted laser desorption/ionization mass spectrometry. *J. Dairy Sci.* 95:15-19.
4. Maduko, C.O. and Y.W. Park. 2011. Production of infant formula analogs by membrane fractionation of caprine milk: Effect of temperature treatment on membrane performance. *Foods and Nutrition Sci.* 2: 1097-1104.
5. Nourira, W., Y.W. Park, Z. Guler and T.H. Terrill. 2011. Comparison of free fatty acid composition between low-fat and full-fat goat milk cheeses stored for 3 months under refrigeration. *Open J. Ani. Sci.* 2: 17-23.
6. Güler, Z. and Y.W. Park. 2011. Characteristics of physico-chemical properties, volatile compounds and free fatty acid profiles of commercial set-type Turkish yoghurts. *Open J. Ani. Sci.* 1:1-9.
7. Güler, Z. and Y.W. Park. 2011. Evaluation of sensory properties and their correlation coefficients with physico-chemical indices in Turkish set-type yoghurts. *Open J. Ani. Sci.* 1:10-15.
8. Güler, Z., H. Şanal, and Y.W. Park. 2011. Non-essential element concentrations of concentrated (Torba) yoghurts made from different types of milk and wheys. *Food Additives and Contaminants.* 4: 275-281.
9. Ham, J-S., S-G. Lee, S-G. Jeong, M-H. Oh, D-H. Kim, and Y. W. Park. 2010. Characteristics of Korean-Saanen goat milk caseins and somatic cell counts in comparison with Holstein cow milk counterparts. *Small Ruminant Research* 93:202-205.
10. Zhang, H., S. Gokavi, H. Walsh, Y.W. Park, and M.R. Guo. 2009. Chemical composition of goats' milk cake. *Australian J. Dairy Technology.* 64:182-186.
11. Guler, Z. and Y.W. Park. 2009. Evaluation of chemical and color index characteristics of goat milk, its yoghurt and salted yoghurt. *Tropical and Subtropical Agroecosystems.* 11:37-39.
12. Gadiyaram, K.M., G. Kannan, T.D. Pringle, B. Kouakou, K.W. McMillin, and Y.W. Park. 2008. Effects of postmortem carcass electrical stimulation on goat meat quality characteristics. *Small Rumin. Res.* 78:106-114.
13. Maduko, C.O., Y.W. Park, and C.C. Akoh. 2008. Characterization and oxidative stability of structured lipid: infant milk fat analog. *J. Amer. Oil. Chem. Soc.* 85:197-204.
14. Park, Y.W. 2007. Impact of goat milk and milk products on human nutrition. *CAB Reviews: Perspectives in Agriculture, Veterinary Science, Nutrition and Natural Resources* 2007: 2, No. 081. *CAB Online Journal.* ISSN 1749-8848.
15. Maduko, C.O. and Y.W. Park. 2007. Modification of fatty acid and sterol composition of caprine milk for use as infant formula. *International Dairy J.* 17:1434-1440.
16. Maduko, C.O., C.C. Akoh and Y.W. Park. 2007. Enzymatic Production of Infant Milk Fat Analogues Containing Palmitic Acid: Optimization of Reactions by Response Surface Methodology. *J. Dairy Science.* 90:2147-2154.
17. Raynal-Ljutovac, K., Y.W. Park, F. Gaucheron, and S. Bouhallab. 2007. Heat stability and enzymatic modifications of goat and sheep milks. *Small Ruminant Research J.* 68:207-220.

18. Park, Y.W. 2007. Rheological characteristics of goat milk and sheep milk. *Small Ruminant Research*. 68:73-87.
19. Park, Y.W., M. Juárez, M. Ramos, and G.F.W. Haenlein. 2007. Physico-chemical characteristics of goat and sheep milk. *Small Ruminant Res.* 68:88-113.
20. Maduko, C.O., C.C. Akoh and Y.W. Park. 2007. Enzymatic interesterification of tripalmitin with vegetable oil blends for formulation of caprine milk infant formula analogues. *J. Dairy Science*. 90:594-601.
21. Park, Y.W., P.D. Gerard and M.A. Drake. 2006. Impact of frozen storage on flavor of caprine milk cheeses. *J. Sensory Studies*. 21:654-663.
22. Park, Y.W. and J.H. Lee. 2006. Effect of freezing on organic acid contents and lipolytic index of plain soft and Monterey Jack goat milk cheeses. *Small Ruminant Res.* 63:58-65.
23. Park, Y.W., J.H. Lee and S.J. Lee. 2006. Effects of 6 Months Freezing and Refrigeration Storage on Organic Acid Profiles of Plain Soft and Monterey Jack Goat Milk Cheeses. *J. Dairy Science*. 89:862-871.
24. Blackman, I.C., Y.W. Park, and M.H. Harrison. 2005. Effects of oxidative compounds on thermotolerance in *Escherichia coli* O157:H7 strains EO139 and 380-94. *J. Food Protection*. 68:2443-2446.
25. Van Hekken, D.L., M.H. Tunick, and Y.W. Park. 2005. Effect of frozen storage on proteolytic and rheological properties of soft caprine milk cheese. *J. Dairy Sci.* 88:1966-1972.
26. Park, Y.W. and M.A. Drake. 2005. Effect of 3 months frozen-storage on organic acid contents and sensory properties, and their correlations in soft goat milk cheese. *Small Rumin. Res.* 58:291-298.
27. Park, Y.W. 2005. Effect of storage on proteolysis and lipolysis of goat milk cheeses. *IDF Special Issue ISSN. 1025-8515. No.5: 226-240. 2005.* International Dairy Federation, Brussels, Belgium.
28. Park, Y.W., J.H. Lee, and K.L. Arora. 2004. Effect of 6 Months Prolonged Frozen-storage on Changes in Organic Acid Composition of Plain Soft Goat Milk Cheese. *South African J. Ani. Sci.* 34: Suppl. 1:186-188.
29. Park, Y.W. and M.A. Drake. 2004. Effects of extended frozen-storage and refrigeration on sensory properties of soft and hard goat milk cheeses. *South African J. Ani. Sci.* 34: Suppl. 1: 200-203 (Abst. 47).
30. Van Hekken, D.L., M.H. Tunick, and Y.W. Park. 2004. Rheological and proteolytic properties of Monterey Jack goat milk cheese during 6 months aging. *J. Agric. Food Chem.* 52:5372-5377.
31. Park, Y.W., A. Kalantari, and J.F. Frank. 2004. Changes in the microflora of commercial soft goat milk cheese during refrigerated and frozen storage. *Small Ruminant Res.* 53:61-66.
32. Guo, M.R., Y.W. Park, P.H. Dixon, J.A. Gilmore, and P.S. Kindsteadt. 2004. Relationship between the yield of chevre and chemical composition of goat's milk. *Small Ruminant Res.* 52: 103-107.
33. Imm, J.Y., E.J. Oh, K.S. Han, S, Oh, Y.W. Park, and S.H. Kim. 2003. Functionality and physico-chemical characteristics of bovine and caprine mozzarella cheeses during refrigerated storage. *J. Dairy Sci.* 86: 2790-2798.

34. Guo, M.R., P.H. Dixon, Y.W. Park, J.A. Gilmore, and P.S. Kindsteadt. 2001. Seasonal changes in the chemical composition of commingled goat milk. *J. Dairy Sci.* 84(E. Suppl.):E79-E83.
35. Park, Y.W. 2001. Proteolysis and lipolysis of goat milk cheese. *J. Dairy Sci.* 84(E. Suppl.):E84-E92.
36. Park, Y.W. 2000. Comparison of mineral and cholesterol composition of different commercial goat milk products manufactured in USA. *Small Rumin. Res.* 37: 115-124.
37. Park, Y.W. 1999. Cholesterol contents of U.S. and imported goat milk cheeses as quantified by different colorimetric methods. *Small Rumin. Res.* 32: 77-82
38. Boleman, S.L., T.L. Graf, H.J. Mersmann, D.R. Su, L.P. Krook, J.W. Savell, Y.W. Park, and W.G. Pond. 1998. Pigs fed cholesterol neonatally have increased cerebrum cholesterol as young adults. *J. Nutr.* 128: 2498-2504.
39. Park, Y.W. and Y.K. Jin. 1998. Proteolytic patterns of Caciotta and Monterey Jack hard goat milk cheeses as evaluated by SDS-PAGE and densitometric analysis. *Small Rumin. Res.* 28: 263-272
40. Park, Y.W., L.G. Rizk, B.M. Johnson, F. Richards, and L.F. Kubena. 1997. Effects of intramammary infusion of cloxacillin on profiles of serum biochemical parameters in dry and lactating dairy goats. *Small Rumin. Res. J.* 24: 107-116.
41. Jin, Y.K. and Y.W. Park. 1996. SDS-PAGE proteins in goat milk cheeses ripened under different conditions. *J. Food Sci.* 61:490-494.
42. Jin, Y.K. and Y.W. Park. 1995. Effect of aging time and temperature on proteolysis of commercial goat milk cheeses produced in the U.S. *J. Dairy Sci.* 78:2598-2608.
43. Park, Y.W. 1994. Hypo-allergenic and therapeutic significance of goat milk. *Small Rumin. Res. J.* 14:151-159.
44. Park, Y.W., M.K. Kandeh, K.B. Chin, W.G. Pond, and L.D. Young. 1994. Concentrations of inorganic elements in milk of sows selected for high and low serum cholesterol. *J. Animal Sci.* 72:1399-1402.
45. Park, Y.W. 1994. Basic nutrient and mineral composition of commercial goat milk yogurt produced in the U.S. *Small Rumin. Res.* 13:63-70
46. Kandeh, M.M., Y.W. Park, W.G. Pond, and L.D. Young. 1993. Milk cholesterol concentration in sows selected for three generations for high or low serum cholesterol. *J. Animal Sci.* 71:1100-1103.
47. Park, Y.W. and A.C. Washington. 1993. Fatty acid composition of goat organ and muscle meat of Alpine and Nubian breeds. *J. Food Sci.* 58:245-249.
48. Park, Y.W. 1992. Comparison of buffering components in goat and cow milk. *Small Rumin. Res.* 8:75-81.
49. Park, Y.W. 1991. Relative buffering capacity of goat milk, cow milk, soy-based infant formulae and commercial non-prescription anti-acid drugs. *J. Dairy Sci.* 74:3326-3333.
50. Park, Y.W., M.A. Kouassi, and K.B. Chin. 1991. Moisture, total fat and cholesterol in goat organ and muscle meat. *J. Food Sci.* 56:1191-1193.
51. Park, Y.W. 1991. Interrelationships between somatic cell counts, electrical

- conductivity, bacteria counts, percent fat and protein in goat milk. *Small Rumin. Res.* 5:367-375.
52. Park, Y.W. 1991. Moisture and sodium levels in commercial goat cheeses compared with cow cheeses. *Small Rumin. Res.* 5: 141-148.
  53. Park, Y.W. 1990. Nutrient profiles of commercial goat milk cheeses manufactured in the United States, *J. Dairy Sci.* 73:3059-3067.
  54. Park, Y.W. 1990. Effect of breed, sex and tissues on concentrations of macrominerals in goat meat. *J. Food Sci.* 55:308-311.
  55. Park, Y.W., and H.I. Chukwu. 1989. Trace mineral concentrations in goat milk from French-Alpine and Anglo-Nubian breeds during the first 5 months of lactation. *J. Food Composit. and Anal.* 2:161-169.
  56. Park, Y.W., G.A. Reynolds, and T.L. Stanton. 1989. Comparison of dry matter intake and digestibility of sun-cured pigeon pea, alfalfa and coastal bermudagrass by growing dairy goats. *Small Rumin. Res.* 2:11-18.
  57. Park, Y.W., and R. Attaie. 1988. Iron contents of muscle meat and liver in Alpine and Nubian goats. *Small Rumin. Res.* 1:387-395.
  58. Park, Y.W., and H.I. Chukwu. 1988. Macro-mineral concentrations in milk of two goat breeds at different stages of lactation. *Small Rumin. Res.* 1:157-166.
  59. Park, Y.W. 1988. Trace mineral contents and Fe/Zn ratio in goat meat. *J. Food Composit. and Analysis*, 1:283-289.
  60. Park, Y.W., A.W. Mahoney, and D.G. Hendricks. 1986. Iron bioavailability in goat milk compared with cow milk fed to anemic rats. *J. Dairy Science*, 69:2608-2615.
  61. Park, Y.W., and R.D. Humphrey. 1986. Bacterial cell counts in goat milk and their correlations with somatic cell counts, percent fat, and protein. *J. Dairy Science*, 69: 32-37.
  62. Park, Y.W., A.W. Mahoney, and D.G. Hendricks. 1983. Variation of Iron Bioavailability Among Different Sources Ferrous Iron. *J. Nutrition* 113:2223-2228.
  63. Park, Y.W., and A.G. Hunter. 1977. Effect of repeated inseminations with egg yolk semen extender on fertility in cattle. *J. Dairy Science*, 60:1645-1649.

### **Goat Milk Research Abstract Papers Published in Scientific and Professional Conferences:**

1. McGhee, C., B. P. Gupta, J. Jones, and Y.W. Park. 2013. Evaluation of sensory properties of goat milk ice creams formulated with three different levels of caprine milk fat. *J. Dairy Sci.* Vol. 96. E-Suppl. 1. Abst. #T239. Pp. 84.
2. Gupta, B.P., Y.W. Park, J. Jones, and S. Ibrahim. 2013. Effects of different levels of 2 selected gums addition on textural properties of goat milk yogurts. *J. Dairy Sci.* Vol. 96. E-Suppl. 1. Abst. #478. Pp. 455.
3. Van Hekken, D.L., Y.W. Park and M.H. Tunick. 2013. Reducing fat levels in Cheddar-like goat cheese: Impact on proteolysis and rheological properties over 6 months of refrigerated storage. *J. Dairy Sci.* Vol. 96. E-Suppl. 1. Abst. #W215. Pp. 298.

4. McGhee, C., J. Oglesby-Jones, B.P. Gupta, and Y.W. Park. 2013. Evaluation of textural characteristics of goat milk ice creams manufactured with three levels of caprine milk fat. IFT Annual Conf. Abst. #153-10. Pp. 86.
5. McGhee, J. Oglesby-Jones and Y.W. Park. 2013. Investigation of possible lipolysis in goat milk ice creams manufactured with three levels of caprine milk fat during 8 weeks frozen-storage. IFT Annual Conf. Abst. #068-17. Pp. 77.
6. Park, Y.W, K. Hernandez, and J. Oglesby. 2012. Comparison of 20 macro and trace mineral concentrations between commercial goat milk yogurt and cow milk counterpart. Proc. 11<sup>th</sup> Intern. Conf. on Goats. Gran Canaria, Spain. Pp. 225.
7. Park, Y.W. 2012. Goat milk and human nutrition. Proceeding, 1<sup>st</sup> Asian Dairy Goat Conference. Kuala Lumpur, Malaysia. April 9-12, 2012. Proceedings. Pp. 32-39. April 9-12, 2012.
8. Park, Y.W., J. Oglesby, S. A. Hayek, R. Gyawali, and S. Ibrahim. 2012. Effect of diferent gums supplementation on textural properties of goat milk yogurts. ADSA/ASAS/CASA Joint Conf. Phoenix, AZ. Abst.# T68. J. Dairy Sci. Vol.95. Suppl. 2. Pp. 276.
9. Park, Y.W. 2012. Bioactive components in goat milk and products. ADSA/ASAS/CASA Joint Conf. Phoenix, AZ. Abst.# 483. J. Dairy Sci. Vol.95. Suppl. 2. Pp. 459.
10. Ibrahim, S., S.A. Hayek, R. Gyawali, and Y.W. Park. 2012. Viability of probiotics in goat milk yogurt supplemented with different gums during 4 weeks refrigerated storage. Abst.# 144-15, IFT Proc. pp.118.
11. Griffin, E. J. Oglesby, and Y.W. Park. 2011. Evaluation of textural properties of commercial cow milk yogurts compared with goat milk counterparts during 4 weeks refrigerated storage. IFT Abstract# 287-01, pp. 223-224.
12. Noura, A., Z. Guler, and Y.W. Park. 2011. Free fatty acid compositions of low-fat and full-fat goat milk cheeses stored under refrigeration for 3 months. ADSA/ASAS Joint Conf. Abstr. #W73, J. Dairy Sci. Vol. 89. Suppl. 1. Pp.539
13. Oglesby, J. and Y.W. Park. 2011. Comparison of lipolytic and proteolytic changes between commercial bovine milk and caprine milk yogurts stored under refrigeration. ADSA/ASAS Joint Conf. Abstr. #W83, J. Dairy Sci. Vol. 89. Suppl. 1. Pp.542, New Orleans, LA. July, 2011.
14. Dzimianski, S., T.H. Terrill, B. Kouakou, J.H. Lee and Y.W. Park, 2011. Effects of alfalfa, Rhizoma peanut, and Sericea Lespedeza chopped hays on milk production and composition in lactating dairy does. 16<sup>th</sup> Biennial Research Symposium, Atlanta, GA. Proc. Pp. 53. Paper No. O-FS-G-7.
15. Güler, Z. and Y.W. Park. 2010. Evaluation of correlations between chemical compositions and sensory properties in Turkish Set-type yoghurts. J. Dairy Sci. Vol. 93, E-Suppl. p.805. Abstract #950.
16. Gürsoy-Balci, A.C., Z. Güler and Y.W. Park. 2010. Chemical and sensory characteristics of set-type yoghurts made from sheep, goat, and their mixed milks during refrigerated storage. J. Dairy Sci. Vol. 93, E-Suppl. p.336. Abstract #T95.
17. Şanal, H., Z. Güler and Y.W. Park. 2010. Evaluation of non-essential and heavy minerals in three species milks, Torba yoghurts and whey. J. Dairy Sci. Vol. 93, E-Suppl. p.337. Abstract #T97.



18. Oglesby, J., R. Drake and Y.W. Park. 2010. Effect of refrigeration storage on lipolytic and proteolytic changes in skim, 2% and full-fat goat milk yoghurts. 2010 IFT Proc. p182. Abstract #184-01
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