

Analysis on Donkey Milk Based Fermented Product

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To The Editor

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I would like to describe a brief analysis about donkey milk fermented product, the possibility of producing a fermented beverage from donkey's milk using probiotic bacterial strains *Lactobacillus rhamnosus* AT 194, CLT 2/2, and *Lactobacillus casei* LC 88, isolated from Parmigiano Reggiano cheese was investigated. Chemical-physical and microbiological properties of the raw milk demonstrated that has low microbiological load and an elevated content of lysozyme.

Bacterial strains employed for fermentation had good growth capacity in donkey's milk only after an initial adaptation phase. Extremely high percentage of viable bacteria was found in final beverage, even after 30-day shelf life. The activity of lysozyme was virtually unchanged with respect to initial values. Sensorial analysis permitted individuation of differences between three bacterial strains used for fermentation in terms of descriptors relative to aromatic-olfactory qualities. Based on above result, technology can be proposed for production of fermented beverage from donkey's milk that can utilize by small producers. This would allow production of beverage that would be well accepted by consumers interested in a product with favorable therapeutic properties integrated with probiotic bacteria.

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