

## SECTION V-6: MILK ODOUR AND FLAVOUR

### 6. MILK ODOUR AND FLAVOUR

While mastitis does cause off-flavours, other natural compounds found in sheep milk are also responsible for a “barny” taste to the milk. Sheep milk tends to have higher levels of certain “smelly”

Fig. 26. Milk treated animals separately by hand or by bucket



Fig. 27. Separate dry ewes from milking. Use strict milking order. Keep dry period products separate from milking.



compounds – in particular cresols, than cattle. Feeds may influence the level of cresols in the milk. Other factors that can influence flavour in a negative manner are high grain diets, which result in SARA (see Section I), corn silage, weeds, poor air quality. Low vitamin E will result in an oxidized “cardboard” flavour to the milk.

