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This review presents the protein and amino acid composition of both goat colostrums and milk and describes the properties of goat colostrums and milk components. In addition, the prospects of use of goat milk and colostrum in the food and cosmetics industry and the feasibility of use of goat milk for baby feeding are shown. Functional foods produced from goat milk have antioxidant, anti-inflammatory, cardioprotective, antihypertensive and antiatherogenic activities in the human body. Goat milk cosmetics are very useful for maintaining a healthy skin and are effective in treatment of various skin diseases. Infant formula based on goat milk provides comfortable digestion for babies and are better at absorbing proteins, fats and other nutrients than infant formula based on cow's milk.

Key words: goat colostrum, goat milk, proteins, amino acids, cosmetology, baby feeding.

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