

# Annual Report of Milk and Dairy Products

**Tirana, 15 September 2016: Main findings in the publication of statistics for collection and utilization of milk (cow's, sheep and goat's) in dairies for the years 2014, 2015.**

Annual survey of milk and dairy products offers detailed data about the quantity of milk (all types) collected / bought from collection centers and dairies during the reference year, the quantity of dairy products produced and the average fat and protein content for each specific product.

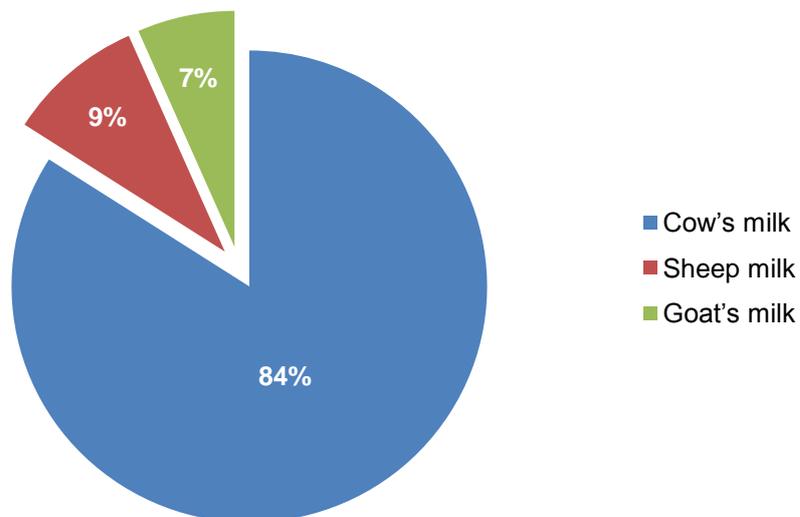
The annual quantity of milk collected has shown a growing trend over the years. In 2015 the quantity of collected milk was 125,144 tonnes, while in 2014 the collected quantity was 113,928 tonnes. Expressed in percentage points, in 2015 were collected 9.8 % more raw milk compared to the year 2014, from collection centers and dairies. More detailed data for 2014 and 2015 are provided in Table 1.

**Tab. 1 Total quantity of collected milk in tonnes**

Years	Total	Cow's milk	Sheep milk	Goat's milk
2014	113,928	95,130	10,817	7,981
2015	125,144	105,181	11,671	8,292

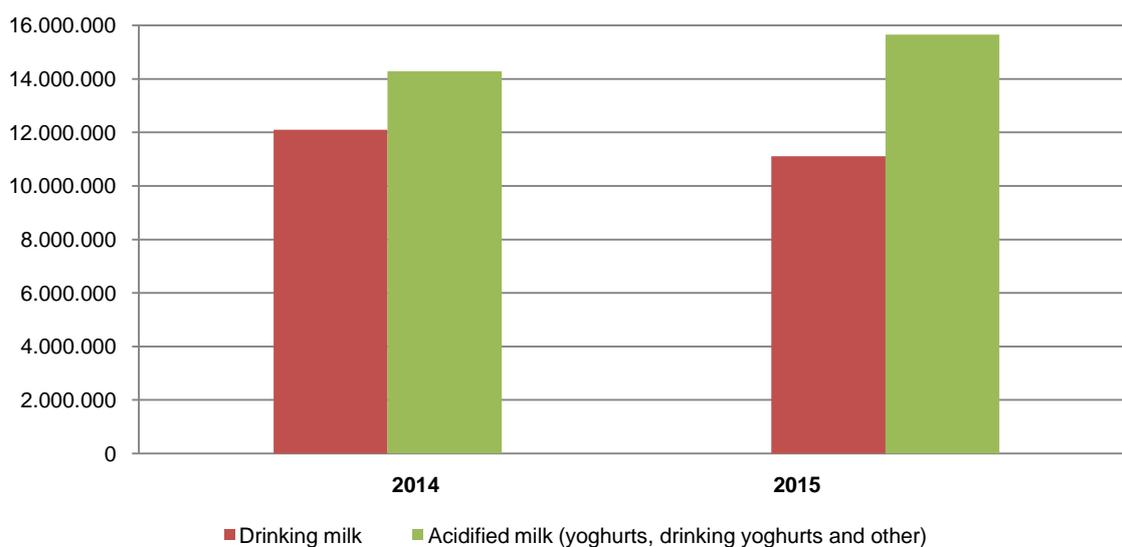
In the total quantity of collected milk, cow's milk is the main component. More detailed data for 2015 are provided in Figure 1.

**Fig. 1 Total quantity of collected milk by types for 2015 in (%)**



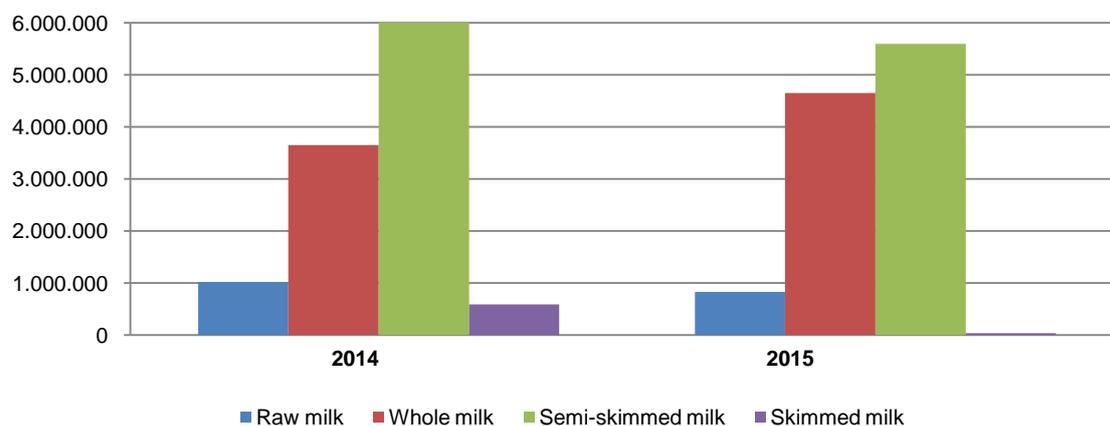
**The quantity of produced drinking milk by the dairies** in 2015 decreased by 8.23 % compared with the previous year. Respectively in 2015 were produced 11,106 tonnes of drinking milk and in 2014 were produced 12,103 tonnes. To the total quantity of produced milk in 2015, semi-skimmed milk accounts about 50.34 %, whole milk about 41.88 %, raw milk about 7.46% and skimmed milk about 0.32%. The production of acidified milk including yoghurt, buttermilk, etc. in 2015 increased by 9.58 % compared with the previous year. More detailed data are provided in Table 2.

**Fig. 2 Quantity of drinking milk and acidified milk produced for consumption in tonnes**



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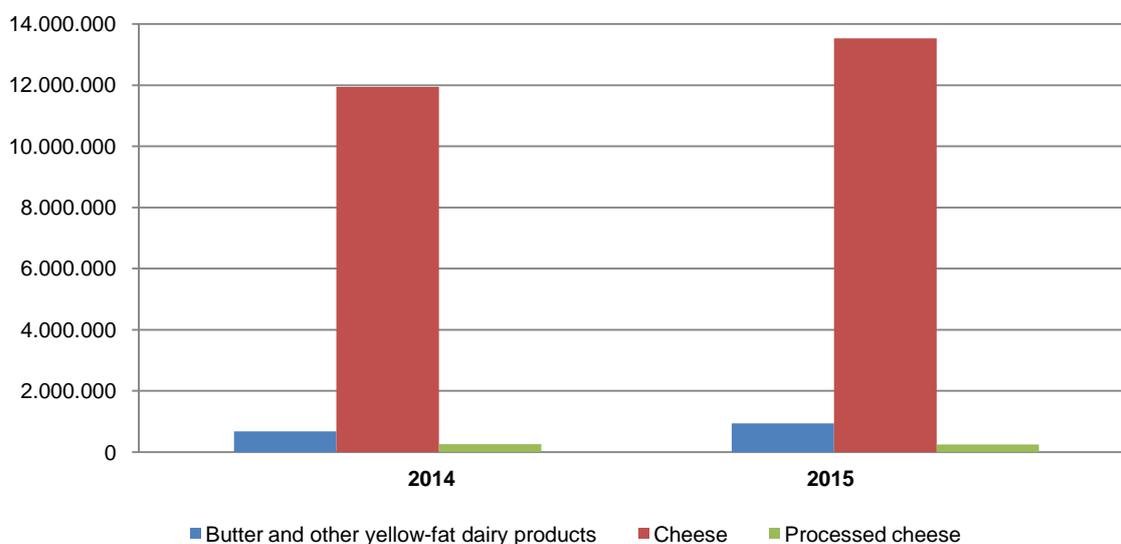
Products	Years	
	2014	2015
<b>Drinking milk</b>	<b>12,103</b>	<b>11,106</b>
Raw milk	1,021	829
Whole milk	3,652	4,652
Pateurized	3,621	4,133
UHT	31	519
Semi-skimmed milk	6,844	5,591
Pasteurized	4,318	5,517
UHT	2,526	74
Skimmed milk	586	35
Pasteurized	565	15
UHT	21	20
<b>Cream</b>	<b>248</b>	<b>22</b>
Of fat content by weight not exceeding 29%	177	10
Of fat content by weight over 29%	71	12
<b>Acidified milk (yoghurt, drinking yoghurts, other)</b>	<b>14,284</b>	<b>15,652</b>
With additives	0	0
Without additives	14,284	15,652

**Fig. 3 The structure of produced drinking milk in tonnes**

**Production of other dairy products** in 2015 increased compared to the year 2014. Respectively, the quantity of butter produced in 2015 rose by 37 % compared with the previous year, while the quantity of cheese rose by 13 %. A slight decrease has shown the production of processed cheese where respectively in 2015 was produced 253 tonnes and in 2014 were produced 256 tonnes. More detailed data are provided in Table 3.

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Fig. 4 Other dairy products in tonnes

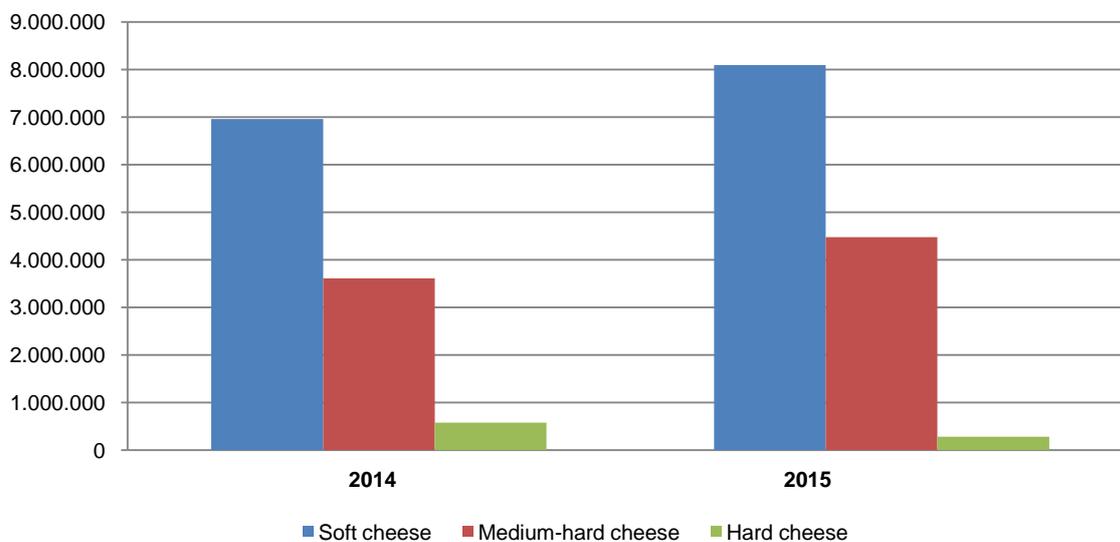


Tab. 3 Other dairy products in tonnes

Products	Years	
	2014	2015
<b>Butter and other yellow-fat dairy products</b>	<b>683</b>	<b>936</b>
Butter (Traditional)	668	925
Rendered butter	15	11
Other yellow-fat dairy products	0	0
<b>Cheese</b>	<b>11,939</b>	<b>13,533</b>
Cheese from cow's milk	8,618	10,207
Cheese from sheep milk	2,191	2,257
Cheese from goat's milk	1,129	1,069
Other products (curd cheese etc.)	792	679
<b>Processed cheese</b>	<b>256</b>	<b>253</b>

**Cheese production by texture:** To the total quantity of cheese produced soft cheese represents the main component. In 2015 the production structure was respectively: soft cheese 59.8 %, medium-hard cheese 33.1 % and hard cheese 7.1 %. More detailed data are provided in Table 4.

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**Fig. 5 Cheese structure by texture in tonnes****Tab. 4 Quantity of produced cheese by texture in tonnes**

Products	Years	
	2014	2015
Soft cheese	6,962	8,092
Medium-hard cheese	3,608	4,478
Hard cheese	577	284

# Methodology

The main objective of the annual survey of milk is to provide comprehensive and reliable information for the quantity of collected milk (all kinds of milk) by entities that are engaged in milk processing, production of dairy products as well as harmonization of milk and dairy products statistics with EU standards.

## **Annual Survey is based on:**

- National Law on "Official Statistics" No. 9180 date 05/02/2004 as amended, and Law No. 9441, dated 11/11/2005 "production, collection, processing and sale of milk and milk products".
- Council Directive 96/16 / EC of 19 March 1996 on statistical surveys of milk and milk products.
- Commission Decision 97/80 / EC of 18 December 1996 laying down provisions for the implementation of Council Directive 96/16 / EC on statistical surveys of milk and its products.

## **Sources used for obtaining information about dairies:**

- Ministry of Agriculture, Rural development and Water Administration
- Statistical Business Register, INSTAT

## **Reporting units**

Reporting units are all the registered dairies and collection centers which collect and process all types of milk (cow's, sheep and goat's) in Albania.

## **Definitions**

Definitions are in accordance with regulations and decisions of Eurostat (Commission Decision No 97/80 / EC, Council Directive 96/16 / EC, Annex 1).

Collected raw milk (all milk) and cream filled by all dairies that buy milk (all milk) and cream direct from farmers or have their own produced milk. Include the amount collected raw milk (all milk) on the territory of ALBANIA.

The content of fat and protein in the milk (all milk) and cream which is collected during the reference year is displayed as a percentage of the average content.

Produced quantities of dairy products . Data represent the amount of all dairy products produced during the reference year.

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**Fresh products (all milk)** includes drinking milk, buttermilk, cream, acidified milk, drinks with milk base (at least 50% milk products) and other fresh products.

**Drinking milk** is milk produced for consumption in packages of 2l or less/more.

*It includes raw milk, processed milk, semi-skimmed milk, skimmed milk.*

**Pasteurized Milk:** Milk that has been exposed briefly to high temperatures to destroy microorganisms and prevent fermentation.

**UHT Milk:** Ultra-high temperature processing (UHT), ultra-heat treatment, or ultra-pasteurization above 135 °C (275 °F)

**Buttermilk** is residual product (may be acid or acidified) of the processing of milk or cream into butter.

**Cream:** a fat layer that it is formed naturally on the surface of milk. Obtained from the surface of milk to or extracted from milk by the process of centrifugation. The cream has a high fat content (typically over 10%). It includes direct consumer cream, which contains more or less than 29% of milk fat.

**Acidified milk products** include yoghurts, drinkable yoghurts, sour milk, acidified milk and other fermented products.

**Drinks with a milk base** represent other liquid products containing at least 50% milk products, including products based on whey.

**Other fresh products** relates to fresh milk products nonspecific, mainly milk based desserts and ice cream manufactured in the reporting enterprises. Also includes desserts in tins and fresh products collected from farms and placed to the market without processing.

**Manufactured products** cover concentrated milk, powdered dairy products, butter and other yellow-fat products cheese, processing cheese casein and caseinates whey and other manufactured products.

**Concentrated milk products** are products obtained by partial elimination of water, from whole milk, semi-skimmed

**Powdered dairy products** are products obtained by eliminating water from cream, whole milk, semi-skimmed milk, skimmed milk, buttermilk and acidified milk.

**Butter and other yellow-fat products** are products with a milk fat content equal to 82% by weight of the product, maximum water content of 16% and maximum dry non-fat milk material content of 2%.

**Cheese** shall be a fresh or matured, solid or semi-solid obtained by coagulating skimmed milk, semi-skimmed milk, cream, whey cream, or buttermilk alone or in combination by the action of rennet or other suitable coagulating agents.

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**Soft cheese:** cheese in which the MFFB when refined is in general not less than 68 %.

**Semi-soft cheese:** cheese in which the MFFB when refined is in general not less than 62 % and less than 68 %.

**Semi-hard cheese:** cheese in which the MFFB when refined is in general not less than 55 % and less than 62 %.

**Hard cheese:** cheese in which the MFFB when refined is in general not less than 47 % and less than 55 %.

**Very hard cheese:** cheese in which the MFFB when refined is in general less than 47 %.

Fresh cheese (2426): product obtained from sour milk from which most of the serum has been removed (e.g. by draining or pressing). Also includes curds (other than in powder form) containing up to 30 % by weight in the form of sugar and added fruits.

—Includes fresh whey cheese (obtained by concentrating whey and adding milk or milk fat)..

**Processed cheese** product obtained by grinding, mixing, melting and emulsifying under the action of heat and with the aid of emulsifying agents one or more varieties of cheese, with or without the addition of milk components and/or other foodstuffs.

**Casein and caseinates:** Casein is the main protein constituent of milk. It is obtained from skimmed milk by precipitation, generally with acids or rennet. Caseinates include the sodium and ammonium salts known as "soluble caseins" and these salts are normally used to prepare concentrated foods and pharmaceutical products. Calcium caseinate is used in the preparation of foodstuffs or as a glue, depending on its character.

**Whey** is product obtained during the manufacture of cheese or casein. In the liquid state whey contains natural constituents (on average 4,8% lactose, 0,8% protein i 0,2% fat) which remain when the casein and the majority of the fat have been removed from the milk.