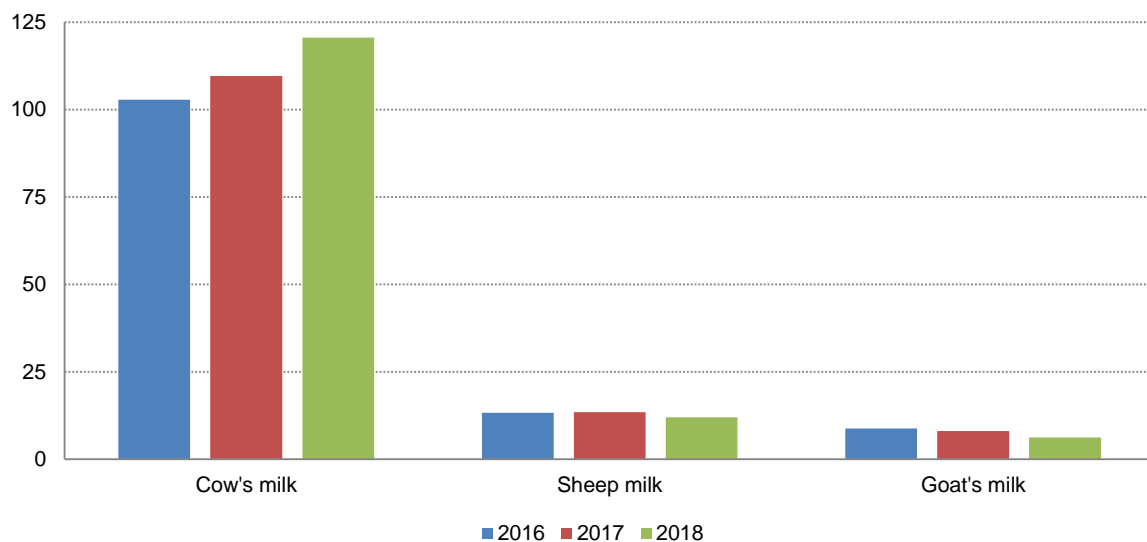


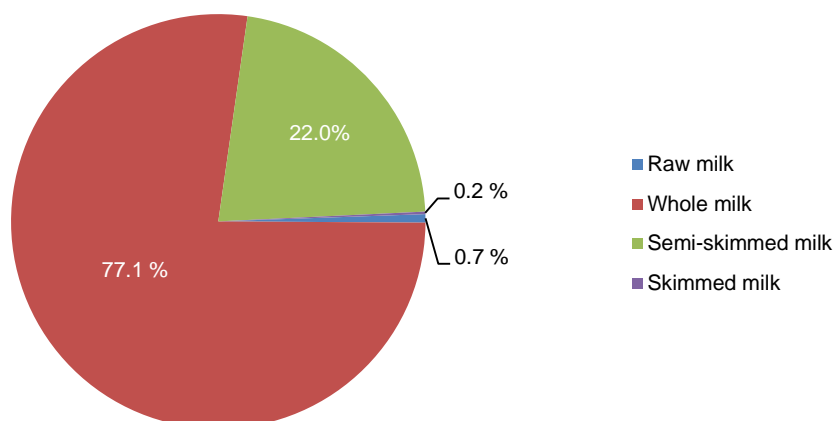
Milk and Dairy Products

Tirana, 11 July 2019: In 2018, the quantity of milk collected is approximately 139 thousand tonnes, increasing with 5.87 %, compared to 2017. During this period, the quantity of cows milk collected is approximately 120 thousand tonnes, increasing with 10.0 %, compared to 2017. On the other hand, in 2018, the collected quantity of sheep milk is approximately 12 thousand tonnes, decreasing with 10.52 %, compared to the previous year. Milk collected from goats is around 6 thousand tonnes, decreasing with 22.95 %, compared to 2017.

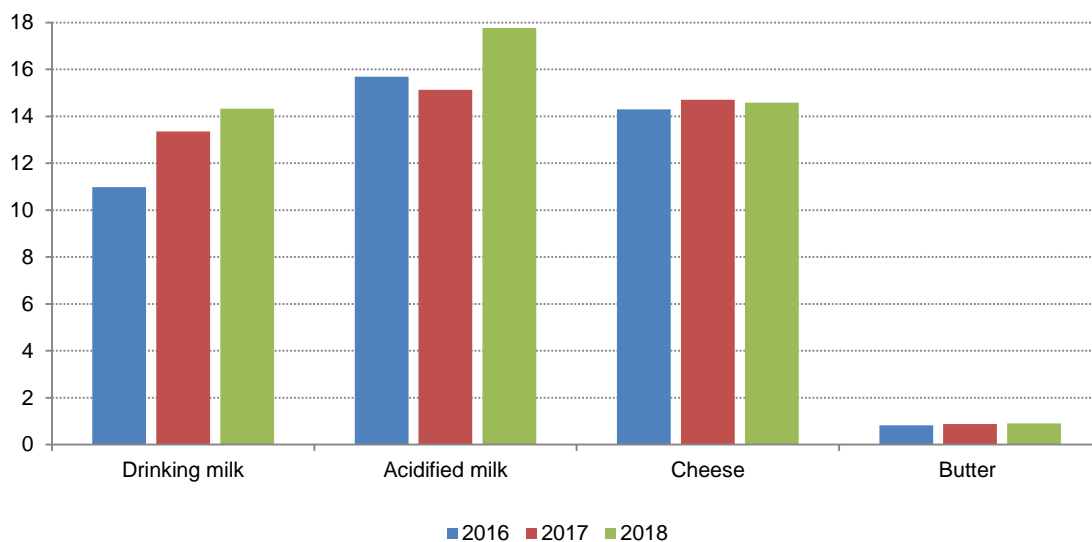
Fig. 1 Milk collected quantity (thousand tonnes)



In 2018, the quantity of drinking milk produced is around 14 thousand tonnes, increasing with 7.26 %, compared to 2017. To the total quantity of drinking milk produced in 2018, whole milk shares approximately 77.1 %, semi-skimmed milk 22.0 %, raw milk 0.7 % and skimmed milk 0.2 %.

Fig. 2 Drinking milk structure, 2018**Tab. 1 Quantity of drinking milk and yoghurt produced for consumption (tonnes)**

Products	Years		
	2016	2017	2018
Drinking milk	10,983	13,359	14,329
Raw milk	533	391	93
Whole milk	6,424	10,599	11,057
Pasteurized	6,242	10,441	10,957
UHT	182	158	100
Semi-skimmed milk	3,950	2,298	3,151
Pasteurized	2,967	1,083	2,113
UHT	983	1,215	1,038
Skimmed milk	74	72	28
Pasteurized	74	72	28
UHT	-	-	-
Cream	184	266	327
Of fat content by weight not exceeding 29%	100	234	305
Of fat content by weight over 29%	84	32	22
Acidified milk (yoghurt, drinking yoghurt, etc.)	15,687	15,129	17,763

Fig. 3 Dairy products (thousand tonnes)

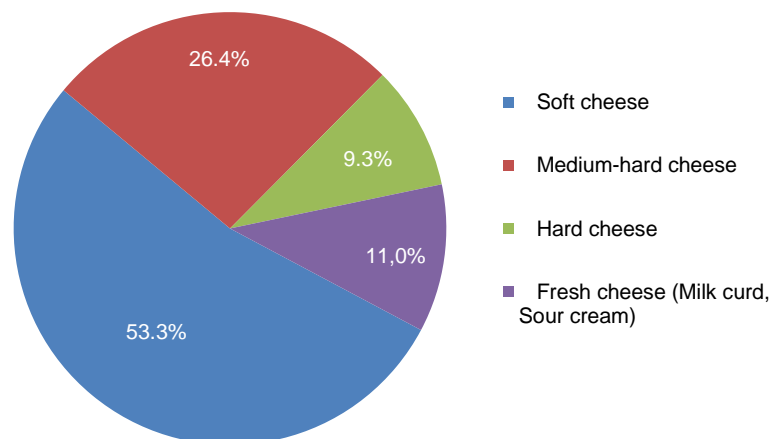
Dairy products

Cheese quantity produced by type of milk in 2018 marked a decrease by 0.9 %, compared to the previous year while butter production has increased with 3.22 %, compared to 2017.

Tab. 2 Dairy products (tonnes)

Products	Years		
	2016	2017	2018
Butter and other yellow-fat dairy products	824	878	906
Butter (Traditional)	799	868	898
Rendered butter	25	10	8
Cheese (by type of milk)	14,302	14,712	14,581
Cheese from cow's milk	10,516	10,895	11,401
Cheese from ewe milk	2,647	2,758	2,341
Cheese from goats milk	1,139	1,059	839
Processed cheese	279	212	443

Fig. 4 Cheese production structure by texture (in %)



Tab. 3 Cheese production by texture (tonnes)

Products	Years		
	2016	2017	2018
Soft cheese	8,101	8,256	7,765
Semi-hard cheese	4,334	4,094	3,852
Hard cheese	533	918	1,352
Fresh cheese (milk curd etc.)	1,334	1,445	1,611

Methodological notes

The Milk and dairy-products survey is a statistical survey carried out at enterprises that collect and process milk in the territory of the Republic of Albania. The main objective of the annual milk survey is to provide complete information on the amount of milk collected (all types of milk) and its by-products.

The sample selection was based on the economic activity of the enterprise under the Rev2 Nomenclature of Economic Activities. In the Milk and dairy-product survey all the milk-collecting and processing enterprises are selected.

Sources used for sample selection:

- Ministry of Agriculture and Rural Development
- National Food Authority
- Statistical Register, INSTAT

Reference period: Data on the Milk and its by-products survey refers to the calendar year 01 January 2018 - 31 December 2018.

Data collection in the field work is done over a month and all selected enterprises were surveyed through a face to face interview.

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.

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.

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.

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 %.

Fresh cheese: 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.