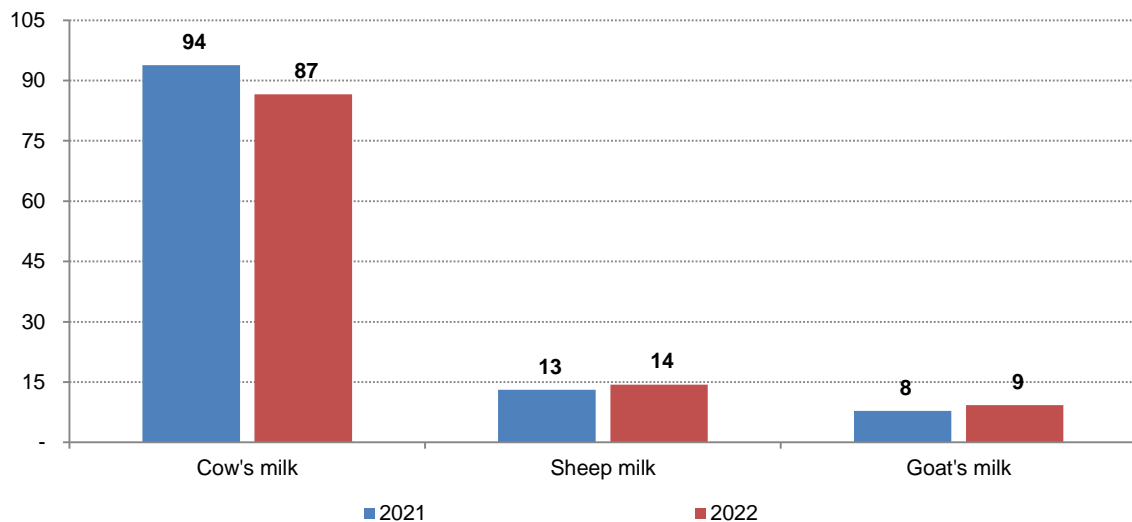


Milk and Dairy Products

Year 2022

Tirana, 06 July 2023: In 2022, the quantity of milk collected is approximately 110 thousand tonnes. During this period, the quantity of cows milk collected is approximately 87 thousand tonnes, decreasing with 7.8%, compared to 2021. The collected quantity of sheep milk in 2022 is approximately 14 thousand tonnes, increasing with 9.7%, compared to the previous year. Meanwhile, milk collected from goats is around 9 thousand tonnes, increasing with 18.7%, compared to 2021.

Fig. 1 Milk collected quantity by type 2021 - 2022, (thousand tonnes)



Source: Statistical survey of milk and milk products, INSTAT

From the total amount of milk collected, about 13 thousand tonnes was used for the production of milk for human consumption, the rest goes for processing. The structure of drinking milk produced is as below: whole milk 85.8%, semi-skimmed milk 10.6%, raw milk 3.1% and skimmed milk 0.7%.

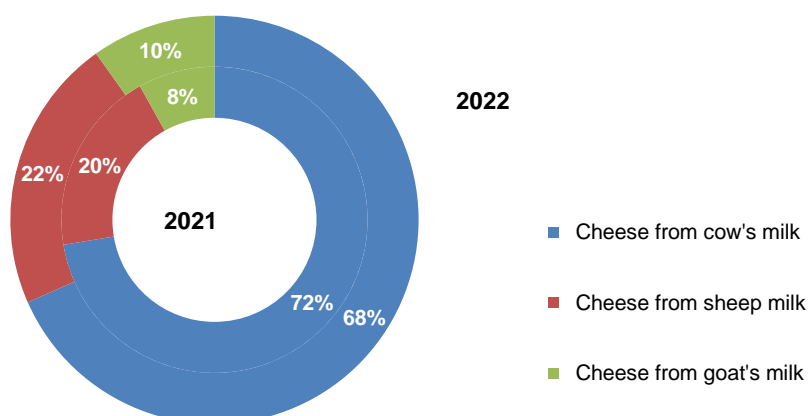
For release 06/07/2023

Tab. 1 Produced quantity of drinking milk, cream and yoghurt 2020-2022, (tonnes)

No.	Dairy product	Years		
		2020	2021	2022
1	Drinking milk	16,774	13,955	13,100
1,1	Raw milk	239	484	404
1,2	Whole milk	13,799	12,106	11,244
1.2.1	Pasteurized	13,571	11,753	10,887
12,2	UHT	228	353	357
1,3	Semi-skimmed milk	2,699	1,271	1,391
1.3.1	Pasteurized	1,977	722	941
1.3.2	UHT	722	549	450
1,4	Skimmed milk	37	94	60
1.4.1	Pasteurized	37	94	60
1.4.2	UHT	-	-	-
2	Cream	345	332	187
2,1	Of fat content by weight not exceeding 29 %	343	322	176
2,2	Of fat content by weight over 29 %	2	10	11
3	Acidified milk (yoghurts, drinking yoghurts and other)	20,342	15,134	12,879

Source: Statistical survey of milk and milk products, INSTAT

Fig. 2 The structure of cheese produced according to the type of milk 2021 - 2022, (%)



Source: Statistical survey of milk and milk products, INSTAT

Dairy products

Cheese quantity produced by type of milk marked a decrease with 3.8%. Meanwhile cheese produced from goat's milk increased by 17.1%, cheese produced from sheep's milk increased by 7.3%, while cheese produced from cow's milk decreased by 9.1%.

Tab. 2 Dairy products 2020-2022, (tonnes)

Dairy product	Years		
	2020	2021	2022
Butter and other yellow-fat dairy products	810	783	783
Butter	790	763	744
Rendered butter	20	20	39
By type of milk	11,712	13,114	12,618
Cheese from cow's milk	8,815	9,492	8,628
Cheese from sheep milk	1,958	2,560	2,747
Cheese from goat's milk	939	1,062	1,243
Processed cheese	464	436	403

Source: Statistical survey of milk and milk products, INSTAT

The structure of the cheese produced according to texture is: soft cheese 54.2%, semi-hard cheese 23.3%, other fresh products 14.0% and hard cheese 8.5%.

Tab. 3 Cheese production by texture 2021, (tonnes)

Dairy product	Years		
	2020	2021	2022
Soft cheese	6,555	5,431	6,846
Medium-hard cheese	3,432	3,395	2,935
Hard cheese	1,858	1,026	1,078
Fresh cheese (curd etc.)	1,745	1,861	1,760

Source: Statistical survey of milk and milk products, INSTAT

Methodology

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 data on the milk collected and dairy products produced, object of this publication belong only to the quantity used by the industry which occupies only a part of the total milk production of the agricultural holdings. While the entire amount of milk produced is divided into several categories as follows:

- Feed for livestock
- Self consumption (from farmers)
- Processing on farm
- Sells direct to consumers
- **Sells to industry**

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 2022 - 31 December 2022.

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

For more information please visit our website: <http://www.instat.gov.al/>

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.