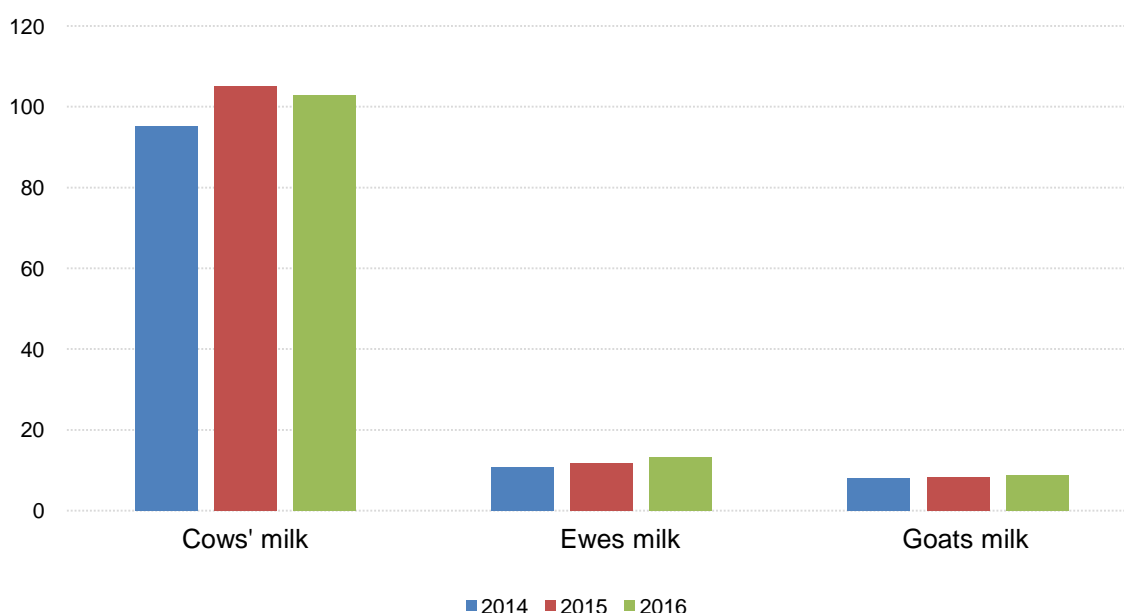


Milk and Dairy Products

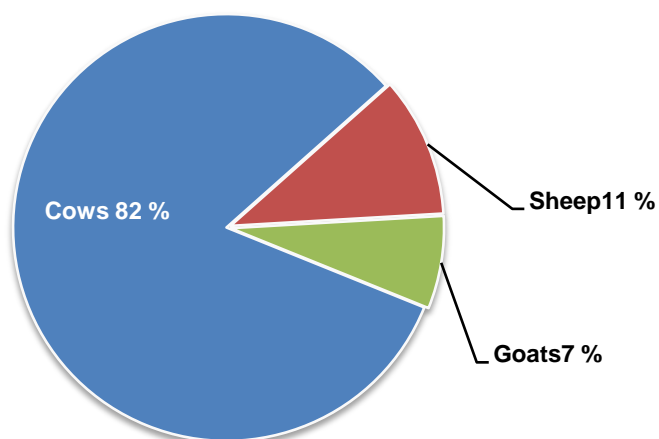
Tirana, 07 July 2017: In 2016, the quantity of milk collected is approximately 125 thousand tonnes decreasing with 0.17 %, compared to 2015. In this period, the quantity of cows' milk delivered to dairies is approximately 103 thousand tonnes, decreasing with 2.25 % compared to 2015. On the other hand, in 2016 the quantity of ewes milk collected is around 13 thousand tonnes with an increase of 0.12 %, compared to the previous year. Milk collected from goats is around 9 thousand tonnes, increasing with 0.06 %, compared to 2015.

Fig.1 Quantity of milk collected in thousand tonnes



In 2016, the quantity of drinking milk produced is around 11 thousand tonnes, decreasing with 1.13 %, compared to 2015. To the total quantity of drinking milk produced in 2016, semi-skimmed milk shares approximately 35.97 %, whole milk 58.5 %, raw milk 4.86 % and skimmed milk 0.67 %.

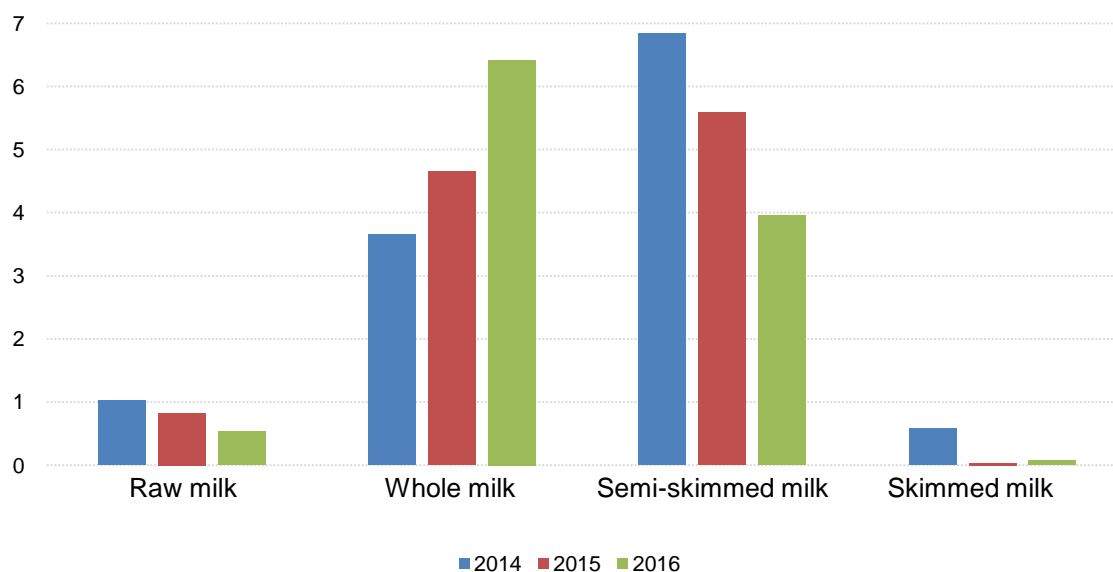
Fig. 2 Collected milk structure, 2016



Tab. 1 Drinking milk and yoghurt produced in tonnes

Products	Years		
	2014	2015	2016
Drinking milk	12.103	11.106	10.983
Raw milk	1.021	829	533
Whole milk	3.652	4.652	6.424
Pasteurized	3.621	4.133	6.242
UHT	31	519	182
Semi-skimmed milk	6.844	5.591	3.950
Pasteurized	4.317	5.517	2.967
UHT	2.526	74	983
Skimmed milk	586	35	74
Pasteurized	1.391	15	74
UHT	21	20	-
Cream	248	22	184
Of fat content by weight not exceeding 29 %	178	10	100
Of fat content by weight over 29 %	71	12	84
Acidified milk (yoghurt, drinking yoghurt etc.)	14.284	15.652	15.687

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

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

Dairy products

Cheese quantity produced by origin in 2016 rose by 5.37 %, compared to the previous year. Processed cheese rose with 9.32 %. Rendered butter production has increased with 56.19 %, meanwhile the traditional butter production decreased by 15.7 %, compared to the previous year.

Tab.2 Dairy products in tonnes

Products	Years		
	2014	2015	2016
Butter and other yellow-fat dairy products	683	936	824
Butter (Traditional)	668	924	799
Rendered butter	15	11	25
Cheese (by origin)	11.939	13.533	14.302
Cheese from cow's milk	8.618	10.207	10.516
Cheese from ewe milk	2.191	2.256	2.647
Cheese from goats milk	1.129	1.069	1.139
Processed cheese	256	253	279

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

Cheese production by texture

In 2016, the production structure was respectively soft cheese 62.5 %, semi-hard cheese 33.4 % and hard cheese 4.1 %.

Tab. 3 Cheese production by texture in tonnes

Products	Years		
	2014	2015	2016
Soft cheese	6.962	8.092	8.101
Semi-hard cheese	3.608	4.478	4.334
Hard cheese	577	284	533
Fresh cheese (milk curd etc.)	792	679	1.334

Methodological notes

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

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 (cows, sheep and goats) 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.

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).

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

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.