

Milk and Dairy Products

Year 2024

Tirana, 09 July 2025: In 2024, the quantity of milk collected is approximately 95 thousand tonnes, decreasing with 6.6% compered to 2023.

Milk structure:

- Cows milk collected is approximately 75 thousand tonnes, decreasing with 6.5%.
- Sheep milk has reached approximately 12 thousand tonnes, decreasing with 9.7%.
- Goats milk is around 8 thousand tonnes, decreasing with 3.1%.

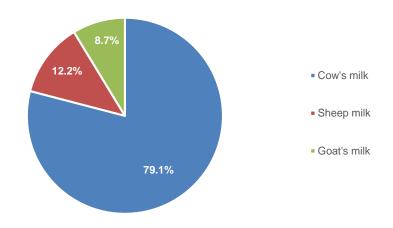
Milk for consuption:

From the total amount of milk collected, about 12 thousand tonnes was used for the production of milk for human consumption, the rest goes for processing.

Structure of milk for consuption:

- 88.2% whole milk.
- 7.3% semi-skimmed milk
- 4.0% raw milk
- 0.5% skimmed milk

Fig. 1 Milk collected quantity by type 2024



Source: Statistical survey of milk and milk products, INSTAT

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Dairy products

- Cheese quantity produced by type of milk marked a decrease with 9.9%, 10,487 tonnes.
- Cheese produced from cow's milk decreased by 9.9%, cheese produced from sheep's milk decreased by 5.9%, cheese produced from goat's milk decreased by 16.8%.

Cheese produced according to texture:

- soft cheese 46.8%
- semi-hard cheese 28.0%.
- other fresh products 15.2%
- hard cheese 10.0%.

The total amount of butter produced for 2024 is about 657 tonnes, where 96.4% is traditional butter and 3.6% is rendered butter.

Tab. 1 Produced quantity of drinking milk, cream and yoghurt 2022-2024 (tonnes)

No.	Dairy product	Years		
		2022	2023	2024
1	Drinking milk	13,100	12,983	12,319
1.1	Raw milk	404	415	492
1.2	Whole milk	11,244	11,449	10,864
1.2.1	Pasteurized	10,887	11,016	10,397
12.2	UHT	357	397	467
1.3	Semi-skimmed milk	1,391	1,058	905
1.3.1	Pasteurized	941	661	534
1.3.2	UHT	450	397	371
1.4	Skimmed milk	60	62	57
1.4.1	Pasteurized	60	62	57
1.4.2	UHT	-	-	-
2	Cream	187	292	312
2.1	Of fat content by weight not exceeding 29 %	176	284	304
2.2	Of fat content by weight over 29 %	11	9	9
3	Acidified milk (yoghurts, drinking yoghurts and other)	12,879	12,050	11,214

Source: Statistical survey of milk and milk products, INSTAT

For more information and to view the detailed tables, visit the database on the official INSTAT website: Milk and Dairy Products

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)
- Processinjg 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 2024 - 31 December 2024.

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.