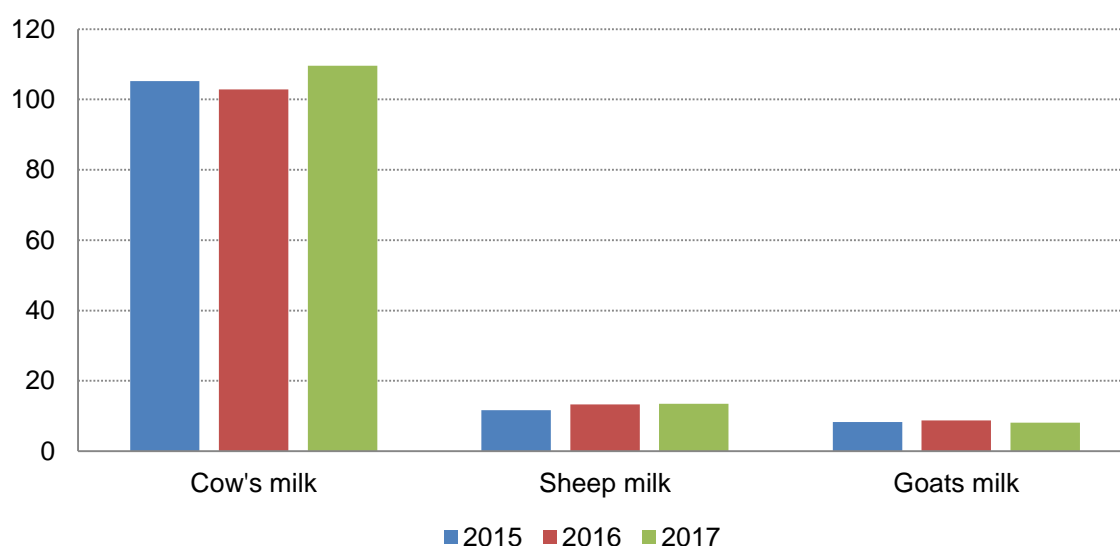


Milk and Dairy Products

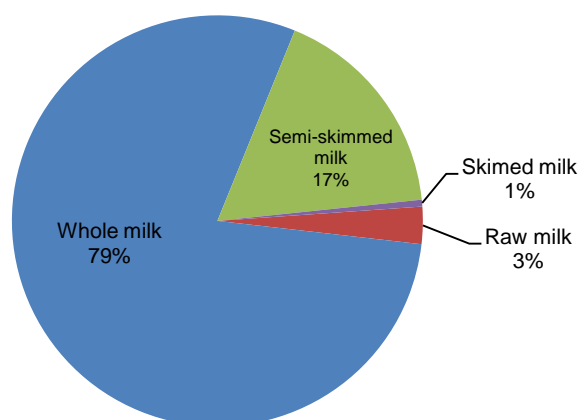
Tirana, 05 July 2018: In 2017, the quantity of milk collected is approximately 131 thousand tonnes, increasing with 4.99 %, compared to 2016. During this period, the quantity of cows milk collected is approximately 110 thousand tonnes, increasing with 6.55 %, compared to 2016. On the other hand, in 2017, the collected quantity of sheep milk is approximately 13 thousand tonnes, increasing with 1.54 %, compared to the previous year. Milk collected from goats is around 9 thousand tonnes, decreasing with 8.04 %, compared to 2016.

Fig. 1 Milk collected quantity (thousand tonnes)



In 2017, the quantity of drinking milk produced is around 13 thousand tonnes, increasing with 21.64 %, compared to 2016. To the total quantity of drinking milk produced in 2017, semi-skimmed milk shares approximately 17.20 %, whole milk 79.34 %, raw milk 2.92 % and skimmed milk 0.54 %.

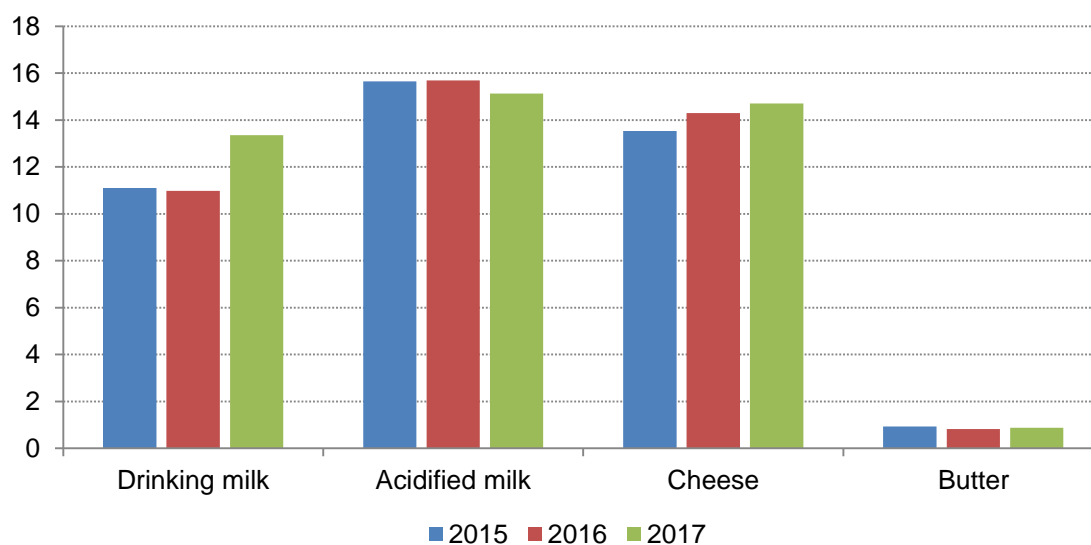
Fig. 2 Drinking milk structure, 2017



Tab. 1 Quantity of drinking milk and yoghurt produced for consumption (tonnes)

Products	Years		
	2015	2016	2017
Drinking milk	11,106	10,983	13,359
Raw milk	829	533	391
Whole milk	4,652	6,424	10,599
Pasteurized	4,133	6,242	10,441
UHT	519	182	158
Semi-skimmed milk	5,591	3,950	2,298
Pasteurized	5,517	2,967	1,083
UHT	74	983	1,215
Skimmed milk	35	74	72
Pasteurized	15	74	72
UHT	20	-	-
Cream	22	184	266
Of fat content by weight not exceeding 29%	10	100	234
Of fat content by weight over 29%	12	84	32
Acidified milk (yoghurt, drinking yoghurt, etc.)	15,652	15,687	15,129

Fig. 3 Dairy products (thousand tonnes)



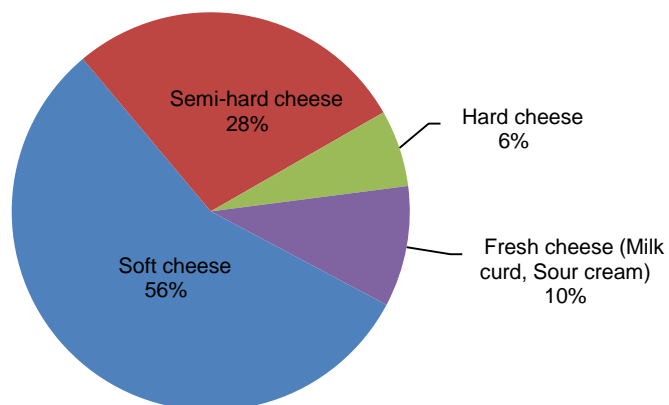
Dairy products

Cheese quantity produced by type of milk in 2017 rose by 2.87 %, compared to the previous year. Processed cheese decreased with 24.02 %, while butter production has increased with 6.55 %, compared to the previous year.

Tab. 2 Dairy products (tonnes)

Products	Years		
	2015	2016	2017
Butter and other yellow-fat dairy products	936	824	878
Butter (Traditional)	924	799	868
Rendered butter	11	25	10
Cheese (by type of milk)	13,533	14,302	14,712
Cheese from cow's milk	10,207	10,516	10,895
Cheese from ewe milk	2,256	2,647	2,758
Cheese from goats milk	1,069	1,139	1,059
Processed cheese	253	279	212

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



Tab. 3 Cheese production by texture (tonnes)

Products	Years		
	2015	2016	2017
Soft cheese	8,092	8,101	8,256
Semi-hard cheese	4,478	4,334	4,094
Hard cheese	284	533	918
Fresh cheese (milk curd etc.)	679	1,334	1,445

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 2017 - 31 December 2017.

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.