

MILK AND DAIRY PRODUCTS

2025

In 2025, the total quantity of milk collected by milk collection and processing establishments in Albania reached approximately 101 thousand tonnes, marking an increase of 6.9 % compared with 2024.

The structure of milk collection by type of milk:

- Cows milk collected is approximately 84 thousand tonnes, increase of 12.5 %.
- Sheep milk has reached approximately 9 thousand tonnes, marking a decrease of 21.1 %.
- Goats milk amounted to approximately 8 thousand tonnes, reflecting a decrease of 4.3 %.

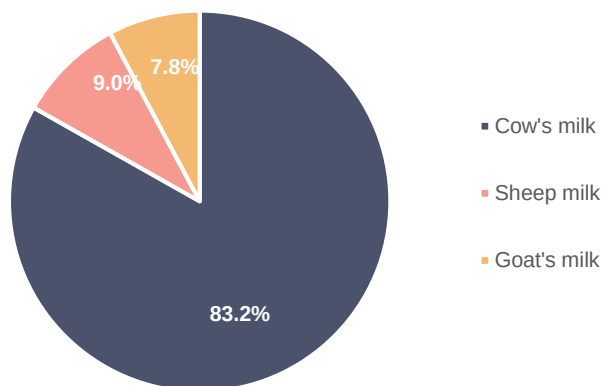
Milk for consumption:

From the total amount of milk collected, about 15 thousand tonnes was used for the production of milk for human consumption. The majority is processed further.

Structure of milk for consumption:

- 88.2 % whole milk.
- 7.4 % semi-skimmed milk
- 4.0 % raw milk
- 0.4 % skimmed milk

FIG. 1 MILK COLLECTED QUANTITY BY TYPE 2025



Source: Statistical survey of milk and milk products, INSTAT

Dairy products

- Cheese quantity produced by type of milk marked a increase with 1.9 %, 10,688 tonnes.
- Cheese produced from cow's milk increased by 9.9 %, cheese produced from sheep's milk decreased by 21.8 %, cheese produced from goat's milk decreased by 1.7 %.

Cheese produced according to texture:

- soft cheese 48.1 %
- semi-hard cheese 23.1 %.
- other fresh products 16.8 %
- hard cheese 12.0 %.

The total amount of butter produced for 2025 is about 599 tonnes, where 96.0 % is traditional butter and 4.0 % is rendered butter.

TAB. 1 QUANTITY OF MILK, CREAM AND YOGHURT PRODUCED FOR CONSUMPTION, 2023–2025 (TONNES)

No.	Dairy product	Years		
		2023	2024	2025
1	Drinking milk	12,983	12,319	14,509
1.1	Raw milk	415	492	575
1.2	Whole milk	11,449	10,864	12,801
1.2.1	Pasteurized	11,016	10,397	12,244
1.2.2	UHT	397	467	557
1.3	Semi-skimmed milk	1,058	905	1,066
1.3.1	Pasteurized	661	534	620
1.3.2	UHT	397	371	446
1.4	Skimmed milk	62	57	67
1.4.1	Pasteurized	62	57	67
1.4.2	UHT	-	-	-
2	Cream	292	312	305
2.1	Of fat content by weight not exceeding 29 %	284	304	296
2.2	Of fat content by weight over 29 %	9	9	9
3	Acidified milk (yoghurts, drinking yoghurts and other)	12,050	11,214	14,878

Source: Statistical survey of milk and milk products, INSTAT

Note to users: Detailed monthly and annual data by groups are available in INSTAT's statistical database: [Milk and Dairy Products](#)

Methodology

The Milk and Milk Products Survey covers all enterprises or private entities that were active in 2025 and engaged in the collection and processing of milk, regardless of their legal form.

The sample was selected based on the Statistical Business Register (SBR), according to the Statistical Classification of Economic Activities in the European Community (NACE Rev. 2), Class 10.51 – Operation of dairies and cheese making, as well as information provided by the National Food Authority.

The definitions and methodological concepts are harmonised with the legislation of the European Union, specifically Council Directive 96/16/EC (Annex I) and Commission Decision 97/80/EC.

The data presented in this publication refer only to the quantity of milk collected and processed by the dairy processing industry. This quantity represents only a portion of the total milk production generated by agricultural holdings.

While the entire amount of milk produced is divided into several categories as follows:

- Sales to the processing industry
- Fresh milk self-consumption (by farmers)
- On-farm processing
- Direct sales to consumers
- Animal feed

Sources used for sample selection:

- Statistical Business Register, INSTAT
- National Food Authority

Reference period: Data on the Milk and its by-products survey refers to the calendar year 01 January 2025 - 31 December 2025.

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

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.