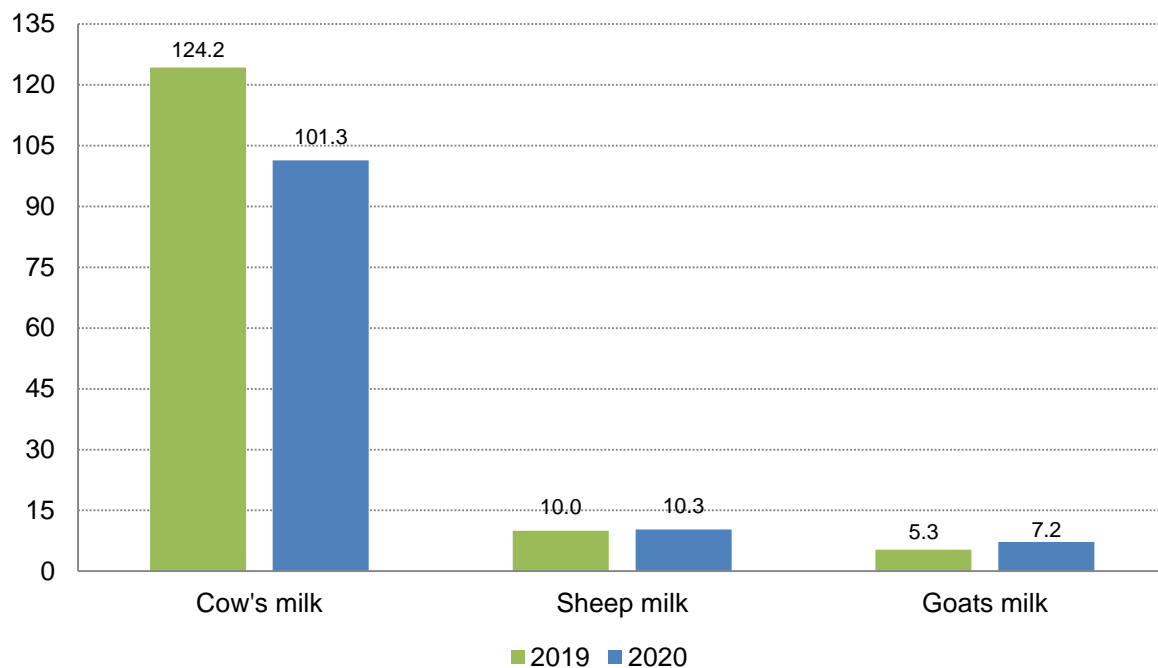


Milk and Dairy Products

Year 2020

Tirana, 09 July 2021: In 2020, the quantity of milk collected is approximately 119 thousand tonnes, decreasing with 14.80 %, compared to 2019. During this period, the quantity of cows milk collected is approximately 101 thousand tonnes, decreasing with 18.45 %, compared to 2019. The collected quantity of sheep milk in 2020 is approximately 10 thousand tonnes, increasing with 3.07 %, compared to the previous year. Meanwhile, milk collected from goats is around 7 thousand tonnes, increasing with 37.03 %, compared to 2019.

Fig. 1 Milk collected quantity (thousand tonnes)

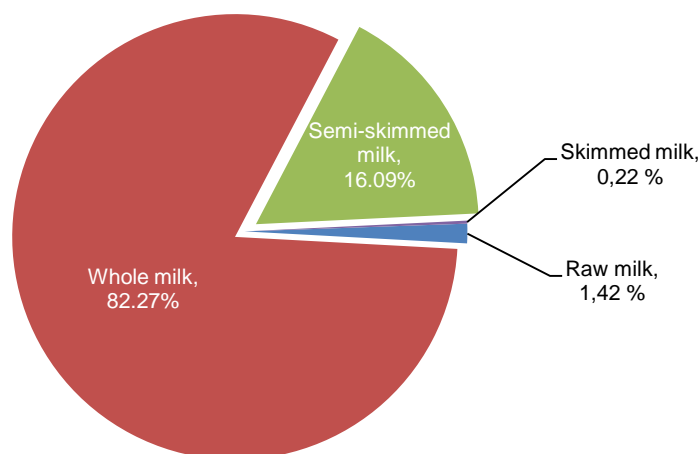


Quantity of drinking milk produced for human consumption, is around 17 thousand tonnes, decreasing with 4.72 %, compared to 2019. The structure of drinking milk produced is as below: whole milk 82.27 %, semi-skimmed milk 16.09 %, raw milk 1.42 % and skimmed milk 0.22 %.

Për publikim 09/07/2021

Continues

Fig. 2 Drinking milk structure, 2020 (%)



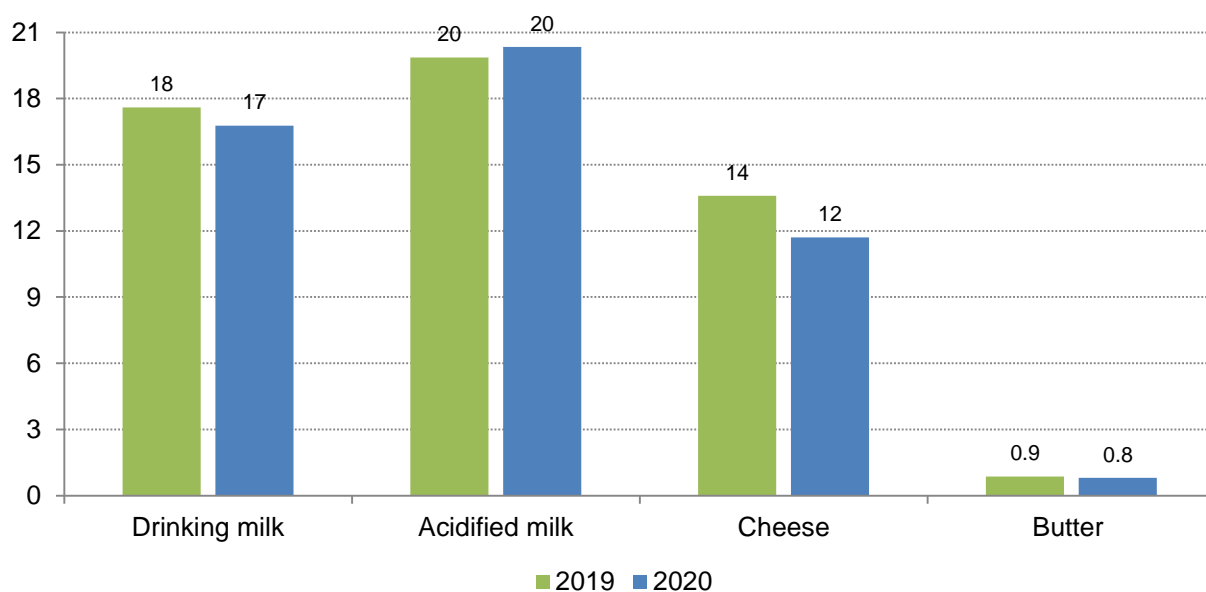
Tab. 1 Quantity of drinking milk and yoghurt produced for consumption (tonnes)

Products	Years		
	2018	2019	2020
Drinking milk	14,329	17,604	16,774
Raw milk	93	265	239
Whole milk	11,057	13,174	13,799
Pasteurized	10,957	12,951	13,571
UHT	100	223	228
Semi-skimmed milk	3,151	4,138	2,699
Pasteurized	2,113	3,325	1,977
UHT	1,038	812	722
Skimmed milk	28	28	37
Pasteurized	28	28	37
UHT	0	0	0
Cream	327	399	345
Of fat content by weight not exceeding 29%	305	395	343
Of fat content by weight over 29%	22	4	2
Acidified milk (yoghurt, drinking yoghurt, etc.)	17,763	19,865	20,342

Dairy products

Cheese quantity produced by type of milk marked a decrease by 13.82 % and butter production has decreased with 6.03 %, compared to the previous year. Meanwhile, an increase with 2.48 % has shown the production of processed cheese, compared to the previous year.

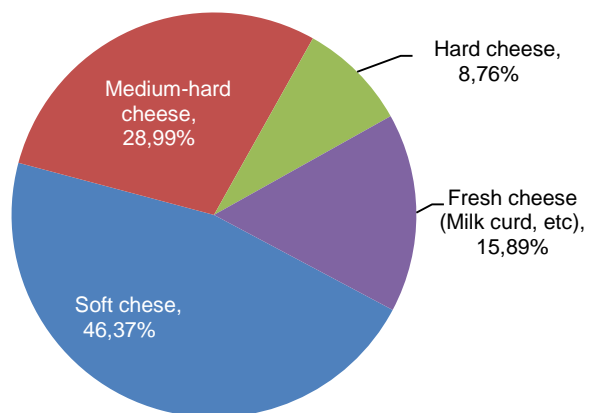
Fig. 3 Dairy products (thousand tonnes)



Tab. 2 Dairy products (tonnes)

Products	Years		
	2018	2019	2020
Butter and other yellow-fat dairy products	906	862	810
Butter (Traditional)	898	838	790
Rendered butter	8	24	20
Cheese (by type of milk)	14.581	13.590	11.712
Cheese from cow's milk	11.401	10.955	8.815
Cheese from ewe milk	2.341	1.927	1.958
Cheese from goats milk	839	707	939
Processed cheese	443	453	464

Fig. 4 Cheese production structure by texture (%)



Tab. 3 Cheese production by texture (tonnes)

Products	Years		
	2018	2019	2020
Soft cheese	7.765	6.555	5.431
Semi-hard cheese	3.852	3.432	3.395
Hard cheese	1.352	1.858	1.026
Fresh cheese (milk curd etc.)	1.611	1.745	1.861

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 2020 - 31 December 2020.

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).

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

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.