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Methodological document

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MONTHLY REPORT OF COLLECTED COW'S MILK AND MILK PRODUCTS OBTAINED



Bosnia and Herzegovina

**Agency for Statistics of
Bosnia and Herzegovina**

**Institute for Statistics
of Federation of BiH**

**Institute for Statistics
of Republika Srpska**

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Users are kindly requested to refer to the data source

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LEGAL BASIS

According to the Law on Statistics of Federation of Bosnia and Herzegovina („Official Gazette of the Federation of BiH, No. 63/03 and 9/09) and the Law on Statistics of Republika Srpska („Official Gazette of RS“, No. 85/03) the Survey is conducted by entity statistical institutes: Institute of Statistics of F BiH and Institute of Statistics of Republika Srpska. The Agency for Statistics of BiH in line with the Law on Statistics of BiH (“Official Gazette of BiH”, No. 26/04 and 42/04) is authorized for compilation, aggregation and international reporting for the state level.

METHODOLOGICAL BASIS

Objective and summary of survey

According to the Council Directive 96/16/EC and Commission decision 97/80/EC, Agency for Statistics of Bosnia and Herzegovina, in cooperation with Institute of Statistics of F BiH and Institute of Statistics of Republika Srpska, should provide the following data:

- Quantities of cows’ milk and cream collected by the dairies
- Quantities of fat and protein in the collected milk
- Quantities of separate milk products and groups of cows’ milk products in dairies

Observation units

Observation units for collecting monthly data on collected cows’ milk and realized monthly production of the main groups of milk products are dairies registered on the territory of Bosnia and Herzegovina.

Coverage

This survey covers all companies/dairies collecting and processing cows’ milk and milk products on the territory of Bosnia and Herzegovina.

Method and time of data collection

The survey is conducted by reporting method and covers all companies/dairies collecting and processing cows’ milk and milk products.

Reporting units submit the data on collecting cows’ milk and production of milk products using M/MP form, and accounting and financial data.

Surveys are conducted on monthly basis.

Institute of Statistics of F BiH and Institute of Statistics of Republika Srpska are obliged to submit the data to the Agency for Statistics of BiH 25 days after the reference month.

Obligation for the protection of personal data

The data submitted by this survey are exclusively used for statistical purposes and will not be published separately. The protection of personal data is regulated by the Law on the Statistics of Bosnia and Herzegovina ("Official Gazette of BiH", No 26/04 and 42/04), Law on the Statistics of Federation of Bosnia and Herzegovina („Official Gazette of the Federation of BiH, No. 63/03 and 9/09), Law on the Statistics of Republika Srpska („Official Gazette of RS“, No. 85/03), and by the Law on the Protection of Personal Data ("Official Gazette of BiH", No. 49/06).

DEFINITIONS AND CLARIFICATIONS

Basic concepts

DRINKING MILK (11)

Drinking milk: raw milk, whole milk, semi-skimmed and skimmed milk containing no additives, milk directly intended for consumption and milk with vitamin additives.

Raw milk (111): milk produced by the secretion of the mammary glands of one or more cows, ewes, goats or buffalos, which has not been heated beyond 40°C or undergone any treatment that has an equivalent effect.

Whole milk (112): milk which has been subject to one heat treatment or an authorized treatment of equivalent effect by a milk processor and whose fat content is either at least 3,5% naturally or has been brought to at least 3,5%.

Semi-skimmed milk (113): milk which has been subject to at least one heat treatment or an authorized treatment of equivalent effect by a milk processor and whose fat content has been brought at 1,50% and at most 1,80%.

Skimmed milk (114): milk which has been subject to at least one heat treatment or an authorized treatment of equivalent effect by a milk processor and whose fat content has been brought to not more than 0,30%.

Treated milk

All drinking milk apart from raw milk can undergo a treatment of pasteurization, sterilization or uperization.

Pasteurized milk: pasteurized milk has been obtained by means of a treatment involving a high temperature for a short time (at least 71,7°C for 15 seconds) or pasteurization process using different time and temperature combinations to obtain an equivalent effect.

Sterilized milk must:

- have been heated and sterilized in hermetically sealed wrappings or containers, the seal of which must remain intact,
- in the event of random sampling, be of preservability such that no deterioration can be observed after it has spent 15 days in a closed container at a temperature of +30°C

Uperized milk: must be produced by applying a continuous flow of heat using a high temperature for a short time (not less than 134°C for not less than 1 second). Member States which make no distinction between sterilized and uperized milk may group them together.

CREAM (13)

Cream: a film of fat which forms naturally on the surface of the milk by slow agglomeration of emulsifying fat globules. If it is removed by skimming it from the surface of the milk or extracted from the milk by centrifuging in a cream separator, it has, in addition to other components of the milk, a relatively high fat content (usually exceeding 10% of the weight of the product).

Cream (13): cream which has been processed and is available for delivery outside dairies (i.e. for human consumption, as raw material for manufacturers of chocolate, ice cream, etc.). In the same way as for other products, does not include intermediate production intended for the manufacture of other dairy products.

Cream of a fat content by weight not exceeding 29% (131).

Cream of a fat content by weight over 29% (132).

ACIDIFIED MILK (14)

Acidified milk: milk products with a pH of between 3,8 and 5,5. Relates to yoghurts, drinkable yoghurts, prepared yoghurts, heat-treated fermented milk and others. It also includes products based on or containing bifidus.

Acidified milk with additives (141): sweetened acidified milk should be included under heading 142.

Acidified milk without additives (142): also includes acidified milk with the addition of sugar and/or sweeteners.

CONCENTRATED MILK (21)

Concentrated milk: a product obtained by partial elimination of water, from whole milk, semi-skimmed or skimmed milk only. It also includes evaporated milk (heat-treated) and concentrated milk with added sugar. It also includes concentrated milk used for the

manufacture of 'Chocolate crumb'; dried product consisting of milk, sugar and cocoa paste in the following proportions:

- milk fat: more than 6,5% (content by weight), but less than 11% (content by weight),
- cocoa: more than 6,5% (content by weight), but less than 15% (content by weight),
- sucrose (including invert sugar calculated as sucrose) more than 50% (content by weight) but less than 60% (content by weight),
- non-fat dry matter of milk: more than 17% (content by weight) but less than 30% (content by weight),
- water: more than 0,5% (content by weight) but less than 3,5% (content by weight).

POWDERED DAIRY PRODUCTS (22)

Powdered dairy products: product obtained by eliminating water from cream, whole milk, semi-skimmed milk, skimmed milk, buttermilk and acidified milk. It also includes additives to the raw material before the product is made into powder. It also includes milk powder manufactured in dairies and contained in powders for infants and in animal feeds.

Cream milk powder (221): milk powder with a milk fat content of not less than 42% (by weight of the product).

Whole milk powder (222): milk powder with a milk fat content of not less than 26% and less than 42 % by weight of the product.

Partly skimmed-milk powder (223): milk powder with a milk fat content of more than 1,5% and less than 26% by weight of the product.

Skimmed-milk powder (224): milk powder with a maximum milk fat content of 1,5% by weight of the product.

TOTAL BUTTER AND OTHER YELLOW FAT DAIRY PRODUCTS (23)

Total butter and other yellow fat dairy products (23): includes butter, traditional butter, recombined butter, whey butter, rendered butter and butter oil, and other yellow fat products, expressed in butter equivalent with a milk fat content equal to 82% by weight of the product.

Butter (231): a product with a milk fat content of not less than 80% and less than 90%, a maximum water content of 16% and a maximum dry non-fat milk material content of 2%. It includes also butter which contains small amounts of herbs, spices, aromatic substances, etc. on the condition that the product retains the characteristics of butter.

Traditional butter (2311): a product obtained directly and exclusively from pasteurized cream, with a milk fat content of not less than 80% and less than 90%, a maximum water content of 16% and a maximum dry non-fat milk material content of 2%.

Recombined butter (2312): a product obtained from butter oil, non-fat dry milk extract and water, with a milk fat content of not less than 80% and less than 90% and maximum water content of 16% and a maximum dry non-fat milk material content of 2%.

Whey butter (2313): a product obtained from whey cream or a mixture of whey cream and cream with a milk fat content of not less than 80% and less than 90% and maximum water content of 16% and a maximum dry non-fat milk material content of 2%.

Headings 2311, 2312 and 2313 also include butter which contains small amounts of herbs, spices, aromatic substances, etc. on the condition that the product retains the characteristics of butter.

OTHER YELLOW FAT PRODUCTS (233):

Reduced-fat butter (2331): a product similar to butter with a milk-fat content of less than 80% by weight, excluding all other fat.

Other (2332): in particular fats composed of plant and/or animal products: products in the form of a solid, malleable emulsion principally of the water-in-oil type, derived from solid and/or liquid vegetable and/or animal fats suitable for human consumption, with a milk-fat content between 10 and 80% of the fat content.

CHEESE FROM COWS' MILK ONLY (2411)

Cheese from cows' milk only (2411): shall be fresh or matured, solid or semi-solid product, obtained by coagulating milk, skimmed milk, partly skimmed milk, cream, whey cream or buttermilk, alone or in combination, by the action of rennet or other suitable coagulating agents, and by partly draining the whey resulting from such coagulation. Also includes cheese used for the manufacture of processed cheese but excludes processed cheese.

Level of data representativeness

Data are representative for the level of Bosnia and Herzegovina, Federation of Bosnia and Herzegovina, Republika Srpska, and Brcko District of Bosnia and Herzegovina.

ORGANIZATION OF SURVEY

The bodies for conducting the survey

Participating parties in the preparations and conducting the monthly survey on collected cows' milk and production of milk products are Agency for Statistics of Bosnia and Herzegovina, Institute of Statistics of F BiH and Institute of Statistics of Republika Srpska.

Agency for Statistics of Bosnia and Herzegovina, in cooperation with entity statistical institutes, determines methodological basis, designs forms and instructions for their completion, takes care about the effective implementation of survey, controls and processes data and prepares survey results for the level of Bosnia and Herzegovina.

Data collection, control, processing and publishing data for the entity level is responsibility of the entity statistical institutes.

Processing and publishing the statistics

After the control of reporting units' coverage, the control of accuracy and the completeness of data, data coding, transferring to electric media, conducting routine and logical control, data are processed for entity level and forwarded to the Agency for Statistics of Bosnia and Herzegovina. The results from the monthly survey on collected cows' milk and produced milk products are published in regular publications.

Forms

For conducting the monthly survey on dairy production the form „Monthly report on collected cows' milk and production of milk products“is used.

List of tables

Table 1. : Collection of raw cows' milk and cream

Table 2. : Production of milk products from cows' milk

The lowest level of data provided in the tables is for entity levels.

For calculating the quantity of produced milk products, the following coefficients are used:

1 liter of milk = 1.03 kilograms of milk;

1 kilogram of butter = 22.50 liters of milk;

1 kilogram of cream = $(26.30 \text{ kilograms of milk} \times \% \text{ fat in cream})/100$;

1 kilogram of cheese from cows' milk only = 12 kilograms of milk;

1 kilogram of curd (ricotta cheese) = 8 kilograms of milk;

1 kilogram other dairy products (yoghurt, acidophilus milk) = 1 kilogram of milk;