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**COMMISSION DECISION**

**of 18 December 1996**

**laying down provisions for the implementation of Council Directive 96/16/EC on statistical surveys of milk and milk products**

**(Text with EEA relevance)**

**(97/80/EC)**

**(OJ L 24, 25.1.1997, p. 26)**

Amended by:

		Official Journal		
		No	page	date
► <u>M1</u>	Council Decision 98/582/EC of 6 October 1998	L 281	36	17.10.1998
► <u>M2</u>	Commission Decision 2005/288/EC of 18 March 2005	L 88	10	7.4.2005

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**COMMISSION DECISION**  
**of 18 December 1996**

**laying down provisions for the implementation of Council Directive**  
**96/16/EC on statistical surveys of milk and milk products**

(Text with EEA relevance)

(97/80/EC)

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Community,

Having regard to Council Directive 96/16/EC of 19 March 1996 on statistical surveys of milk and milk products<sup>(1)</sup>, and in particular Article 3 (2), Article 4 (2) and Article 6 (1) thereof,

Whereas, following the replacement by Directive 96/16/EC of Directive 72/280/EEC, a parallel re-casting of Commission Decision 72/356/EEC of 18 October 1972 laying down implementing provisions for the statistical surveys on milk and milk products<sup>(2)</sup>, as last amended by Decision 86/180/EEC<sup>(3)</sup>, is appropriate as a means of guaranteeing the continuous development of statistics in harmony with prevailing economic conditions;

Whereas experience acquired in applying Decision 72/356/EEC has shown that it is necessary to adopt more detailed explanatory notes concerning the products and tables;

Whereas, with a view to improved integration of Community statistics, it is opportune to look forward to complete coordination with the Prodcom list referred to in Council Regulation (EEC) No 3924/91 of 19 December 1991 on the establishment of a Community survey of industrial production<sup>(4)</sup>;

Whereas the measures provided for in this Decision are in accordance with the opinion of the Standing Committee for Agricultural Statistics,

HAS ADOPTED THIS DECISION:

*Article 1*

The list of milk products covered by the surveys referred to in Article 3 (2) of Directive 96/16/EC is set out in Annex I to this Decision.

*Article 2*

Specimens of the tables to be used for transmitting the data referred to in Article 6 (1) of Directive 96/16/EC are set out in Annex II to this Decision.

*Article 3*

The work programme referred to in Article 4 (2) of Directive 96/16/EC is set out in Annex III to this Decision.

*Article 4*

Decision 72/356/EEC is repealed with effect from 1 January 1997.

References to the repealed Decision shall be construed as references to this Decision.

<sup>(1)</sup> OJ No L 78, 28. 3. 1996, p. 27.

<sup>(2)</sup> OJ No L 246, 30. 10. 1972, p. 1.

<sup>(3)</sup> OJ No L 138, 24. 5. 1986, p. 49.

<sup>(4)</sup> OJ No L 374, 31. 12. 1991, p. 1.

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*Article 5*

This Decision is addressed to the Member States.

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## ANNEX I

## LIST OF MILK PRODUCTS

Product code	Description
<b>1</b>	<b>Fresh products</b>
11	Drinking milk
111	Raw milk
112	Whole milk
1121	Pasteurized
1122	Sterilized
1123	Uperized
113	Semi-skimmed milk
1131	Pasteurized
1132	Sterilized
1133	Uperized (i.e. UHT)
114	Skimmed milk
1141	Pasteurized
1142	Sterilized
1143	Uperized
12	Buttermilk
13	Cream
	Of fat content by weight
131	Not exceeding 29 %
132	Over 29 %
14	Acidified milk (Yoghurts, drinking yoghurts and other)
141	With additives
142	Without additives
15	Drinks with a milk base
16	Other milk products (Milk jelly and others)
<b>2</b>	<b>Manufactured products</b>
21	Concentrated milk
211	Unsweetened
212	Sweetened
22	Powdered dairy products
221	Cream milk powder
222	Whole milk powder
223	Partly skimmed-milk powder
224	Skimmed-milk powder
225	Buttermilk
226	Other powder products
23	Total butter and other yellow fat dairy products
231	Butter
2311	Traditional butter (*)
2312	Recombined butter (*)
2313	Whey butter (*)
232	Rendered butter and butteroil
233	Other yellow fat products
2331	Reduced-fat butter (*)
2332	Other (*)

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Product code	Description
24	Cheese
241	Cheese by milk category:
2411	Cheese from cows' milk only
2412	Cheese from ewes' milk only
2413	Cheese from goats' milk only
2414	Others (mixed or cheese from buffalos' milk only)
242	Cheese (all milks) by category:
2421	Soft cheese
2422	Semi-soft cheese
2423	Semi-hard cheese
2424	Hard cheese
2425	Extra hard cheese
2426	Fresh cheese
25	Processed cheese
26	Caseins and caseinates
27	Whey, total
271	Whey delivered in the liquid state
272	Whey delivered in the concentrated state
273	Whey in powder or block
274	Lactose (milk sugar)
275	Lactalbumin
28	Other manufactured products

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(\*) Data collection and transfer optional.



## EXPLANATORY NOTES

### DRINKING MILK (11)

**Drinking milk:** raw milk, whole milk, semi-skimmed and skimmed milk containing no additives.

- Relates only to milk directly intended for consumption, normally in containers of 2 l or less,
- Also includes 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 (Council Directive 92/46/EEC of 16 June 1992, OJ No L 268, 14. 9. 1992, p. 3).

**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 3,50 % naturally or has been brought to at least 3,5 % (Council Regulation (EEC) No 1411/71 of 29 June 1971, OJ No L 148, 3. 7. 1971, p. 4).

- Also includes Swedish drinking milk types designated as ‘Gammaldags mjölk’ and ‘Standardmjölk’ whose milk fat contents are 4,2 % and 3 % respectively.

**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 to at least 1,50 % and at most 1,80 % (Council Regulation (EEC) No 1411/71 of 29 June 1971, OJ No L 148, 3. 7. 1971, p. 4).

- Also includes Finnish drinking milk designated as ‘ykkösmaito/ettans mjölk’ whose milk fat content is 1 %,
- Also includes the Swedish drinking milk types designated as ‘Ekologisk mjölk’ and ‘Mellanmjölk’ whose milk fat contents are 2 % and 1,5 % respectively,
- Also includes Austrian drinking milk whose milk fat content is between 2 % and 2,5 %.

**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 % (Council Regulation (EEC) No 1411/71 of 29 June 1971, OJ No L 148, 3. 7. 1971, p. 4).

- Also includes the Swedish drinking milk types designated as ‘Lättmjölk’ and ‘Minimjölk’ whose milk fat contents are 0,5 % and 0,07 % respectively,
- Also includes Austrian drinking milk whose milk fat content is 0,5 %.

**Pasteurized:** pasteurized milk must have been obtained by means of a treatment involving a high temperature for a short time (at least 71,7 °C for 15 seconds or any equivalent combination) or pasteurization process using different time and temperature combinations to obtain an equivalent effect (Council Directive 92/46/EEC of 16 June 1992, OJ No L 268, 14. 9. 1992, p. 24).

**Sterilized:** 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 (Council Directive 92/46/EEC of 16 June 1992, OJ No L 268, 14. 9. 1992, p. 25).

**Uperized:** uperized milk (or UHT milk) must be produced by applying a continuous flow of heat using a high temperature for a short time (not less than 135 °C for not less than 1 second) (Council Directive 92/46/EEC of 16 June 1992, OJ No L 268, 14. 9. 1992, p. 24).

- Member States which make no distinction between sterilized and uperized milk may group them together.

### BUTTERMILK (12)

**Buttermilk:** Residual product (may even be acid or acidified) of the processing of milk or cream into butter (by continuous churning and separation of the solid fats).

- Buttermilk with additives must be included in drinks with a milk base.

▼B**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 the 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).**

- Table A/ 'Collection': raw material (in milk equivalent) delivered to dairies by agricultural holdings.
- Table B/ 'Availabilities': cream separated at the farm and delivered to a dairy.
- Table A/ 'Products obtained' and Table B/ 'Utilization':
  - pasteurized, sterilized or uperized;
  - also includes acidified cream;
  - also includes cream in cartons or tins.

**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,
- 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.

**DRINKS WITH A MILK BASE (15)**

**Drinks with a milk base:** other liquid products containing at least 50 % milk products, including products based on whey.

- Includes chocolate milk, buttermilk with additives or flavoured, etc.

**OTHER FRESH PRODUCTS (16)**

- Relates to fresh milk products not elsewhere specified, mainly milk-based desserts (jellied milks, custard tarts, cream desserts, mousses, etc.) and ice cream (and similar products) manufactured in the reporting enterprises,
- Also includes desserts in tins,
- Also includes fresh farm products collected from agricultural holdings (under heading Availability/III.4) and placed on the market without processing (excluding packaging).

**CONCENTRATED MILK (21)**

**Concentrated milk:** a product obtained by partial elimination of water, from whole milk, semi-skimmed or skimmed milk only.

- Also includes evaporated milk (heat-treated) and concentrated milk with added sugar,
- Also includes concentrated milk used for the manufacture of 'Chocolate crumb'; dried product consisting of milk, sugar and cocoa paste in the following proportions:
  - milkfat: 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),

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- 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).

Its composition is as given in Annex I to Commission Regulation (EEC) No 380/84 of 15 February 1984 (OJ No L 46 16. 2. 1984, p. 26).

**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.

- Also includes additives to the raw material before the product is made into powder,
- 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.

**Buttermilk powder (225):** powder product made from buttermilk.

**Other powdered products (226):** curdled milk and cream, kephir and other fermented or acidified milk and cream, whether or not containing added sugar or other sweetening matter or flavoured or containing added fruit or cocoa.

- Also includes mixtures of powdered cream, milk, buttermilk and/or whey,
- Also includes protein-based powdered products.

**▼M1****BUTTER (23)**

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

- Table A: Denmark: includes only butter (231),
- Table B: the headings 231 (butter), 2311 (traditional butter), 2312 (recombined butter), 2313 (whey butter), 232 (rendered butter and butteroil), 233 (other yellow fat dairy products), 2331 (reduced-fat butter) and 2332 (other) must be recorded in product weight. Only item 23 must be given in its butter equivalent.

**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 %.

- 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 pasteurised 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 butteroil, 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 %.



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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.

**Rendered butter and butteroil (232):**

**Rendered butter:** rendered butters have a milk fat content exceeding 85 % by weight. The term frequently covers, in addition to rendered butter as such, a number of other similar dehydrated butters which are known generically under various names, such as 'dehydrated butter', 'anhydrous butter', 'butteroil', 'butyric fat' (milk fat) and 'concentrated butter'.

**Butteroil:** a product obtained from milk, cream or butter by processes which eliminate the water and the dry non-fat extract with a minimum content of milk fat of 99,3 % of the total weight and a maximum water content of 0,5 % of the total weight.

— Also includes 'ghee'.

— To avoid double counting, 'butteroil' relates only to direct production from cream.

**Other yellow fat products (233):**

**Reduced-fat butter (2331):** product similar to butter with a milk-fat content of less than 80 % by weight (excluding all other fat) (sales description according to section A of the Annex to Regulation (EC) No 2991/94<sup>(1)</sup>: 'three-quarter-fat butter', 'half-fat butter' and 'dairy spread').

**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 of between 10 and 80 % of the fat content (sales description according to section C of the Annex to Regulation (EC) No 2291/94: 'blend', 'three-quarter-fat blend', 'half-fat blend' and 'blended spread').

Table B: if the reduced-fat butter (2331) and/or 'other' (2332) are produced from butter manufactured in the same dairy and the type of butter is not identifiable (2311, 2312 or 2313) the data are taken from heading 23, indicating the quantity of butter concerned.

▼ **B****CHEESE (24)**

**Cheese:** shall be a 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. (Codex Alimentarius — FAO, Volume XVI, Standard A-6).

- Table A:
  - cows' milk only,
  - also includes cheese used for the manufacture of processed cheese but excludes processed cheese.
- Table B:
  - includes all the various categories of cheeses (and curds) obtained from all kinds of milk (242),
  - also includes ricotta,
  - the quantities of cheese must exclude the quantities of cheese used to make processed cheese,
  - the subdivision into main hardness categories depends on the moisture content on a fat-free basis (MFFB):

$$\frac{\text{weight of water content}}{\text{total weight} - \text{weight of fat content}} \times 100$$

**Soft cheese (2421):** cheese in which the MFFB when refined is in general not less than 68 %.

**Semi-soft cheese (2422):** cheese in which the MFFB when refined is in general not less than 62 % and less than 68 %.

**Semi-hard cheese (2423):** cheese in which the MFFB when refined is in general not less than 55 % and less than 62 %.

<sup>(1)</sup> OJ L 316, 9.12.1994, p. 2.

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**Hard cheese (2424):** cheese in which the MFFB when refined is in general not less than 47 % and less than 55 %.

**Very hard cheese (2425):** cheese in which the MFFB when refined is in general less than 47 %.

**Fresh cheese (2426):** 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 (25)**

**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. (Codex Alimentarius — FAO, Volume XVI, Standard A-8 (b)).

**CASEIN AND CASEINATES (26)**

**Casein:** is the main protein constituent of milk. It is obtained from skimmed milk by precipitation (curdling), generally with acids or rennet. The heading covers various types of casein which differ according to the method of curdling, e.g. acid casein and rennet casein (paracasein). (Explanatory notes to the harmonized system — Section VI, Chapter 35 (No 35.01)).

**Caseinates:** (salts of casein) include the sodium and ammonium salts known as 'soluble caseins'; these salts are normally used to prepare concentrated foods and pharmaceutical products. Calcium caseinate is used in the preparation of foodstuffs or as a glue, depending on its character. (Explanatory notes to the harmonized system — Section VI, Chapter 35 (No 35.01)).

**WHEY (27)**

**Whey:** by-product obtained during the manufacture of cheese or casein. In the liquid state, whey contains natural constituents (on average 4,8 % lactose, 0,8 % protein and 0,2 % fats by weight of the product) which remain when the casein and the majority of the fat have been removed from the milk.

**Total whey (27):** also includes the whey used in the dairy for manufacturing animal feedingstuffs.

— Items 271 (whey delivered in the liquid state), 272 (whey used in the concentrated state), 273 (whey in powder or block form), 274 (lactose), 275 (lactalbumin) are to be given in their effective weight. Only item 27 (total whey) is to be given in its liquid whey equivalent and must in no event be the sum of the abovementioned quantities.

**Whey delivered in the liquid state (271):** whey delivered to be used mainly for animal feeds. Quantities used as raw materials for other processes must be excluded.

**Whey delivered in the concentrated state (272).**

**Whey in powdered or block form (273).**

**Lactose (milk sugar) (274).**

**Lactalbumin (275):** one of the main components of whey protein.

**OTHER MANUFACTURED PRODUCTS (28)**

— This heading relates to manufactured milk products (to be specified) not designated elsewhere, mainly lactoferrins.

— Also includes manufactured farm products collected from agricultural holdings (under heading Availability/III.4) and placed on the market without processing (excluding packaging or maturing).

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## ANNEX II

TABLE A

## Monthly return of milk collected (cow's milk) and products obtained

Country: .....		Month: .....		Year: .....	
A. COLLECTION			Quantities (1 000 t)	Fat content (%)	Protein content (%)
1. Cow's milk from farms:			.....	.....	.....
2. Cream from farms:			.....	.....	.....
Product code	B. PRODUCTS OBTAINED	(1 000 t)			
11	Drinking milk	.....			
13	Cream	.....			
14	Acidified milk	.....			
21	Concentrated milk	.....			
221 + 222 + 223	Cream milk powder, whole milk powder and partly skimmed-milk powder	.....			
224	Skimmed-milk powder	.....			
23	Butter (total — in butter equivalent)	.....			
2411	Cheese made from cow's milk only	.....			

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Table B

## Annual production and utilization of milk (all milk) in dairies

Country: .....	Year: .....		
A. AVAILABILITIES	Quantities (1 000 t)	Milk fat content (t)	Milk proteins (t)
	1	2	3
I. Cows' milk collected from farms:	.....	.....	.....
II. Other availabilities collected:			
1. Ewe's milk	.....	.....	.....
2. Goats' milk	.....	.....	.....
3. Buffalo milk	.....	.....	.....
4. Cream	.....	.....	.....
5. Skimmed milk and buttermilk	.....	.....	.....
6. Other products (specify)	.....	.....	.....
III. Imports and intra-Community arrivals from dairies outside the national territory:			
1. Whole milk, including raw milk	.....	.....	.....
11. Of which Member States:	.....	.....	.....
2. Skimmed milk	.....	.....	.....
21. Of which Member States:	.....	.....	.....
3. Cream	.....	.....	.....
31. Of which Member States:	.....	.....	.....
4. Other products (specify)	.....	.....	.....
41. Of which Member States	.....	.....	.....

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Country: .....		Year: .....			
Code	B. UTILIZATION	Quantities (1 000 t)	Milk fat content (t)	Input of:	
				Whole milk (1 000 t)	Skimmed milk (1 000 t)
		1	2	3	4
1	<b>Fresh products</b>				
11	Drinking milk				
111	Raw milk				
112	Whole milk				
1121	Pasteurized				
1122	Sterilized				
1123	Uperized				
113	Semi-skimmed milk				
1131	Pasteurized				
1132	Sterilized				
1133	Uperized				
114	Skimmed milk				
1141	Pasteurized				
1142	Sterilized				
1143	Uperized				
12	Buttermilk				
13	Cream				
	Of fat content by weight				
131	Not exceeding 29 %				
132	Over 29 %				
14	Acidified milk (Yoghurts, drinking yoghurts and other)				
141	With additives				
142	Without additives				
15	Drinks with a milk base				
16	Other fresh products (Milk jelly and others)				

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Country: .....

Year: .....

Code	B. UTILIZATION	Quantities (1 000 t)	Milk fat content (t)	Input of:	
				Whole milk (1 000 t)	Skimmed milk (1 000 t)
		1	2	3	4
<b>2</b>	<b>Manufactured products</b>				
21	Concentrated milk				
211	Unsweetened				
212	Sweetened				
22	Powdered dairy products:				
221	Cream milk powder		}		
222	Whole milk powder				
223	Partly skimmed-milk powder				
224	Skimmed-milk powder				
225	Buttermilk				
226	Other powder products				
▶ <sup>(1)</sup> 23	Total butter and other yellow fat dairy products				
231	Butter				
2311	Traditional butter (*)				
2312	Recombined butter (*)				
2313	Whey butter (*)				
232	Rendered butter and butteroil				
233	Other yellow fat products				
2331	Reduced-fat butter (*)				
2332	Other (*)				
24	Cheese				
241	Cheese by milk category:				
2411	Cheese from cows' milk (pure)				
2412	Cheese from ewes' milk (pure)				
2413	Cheese from goats' milk (pure)				
2414	Others (mixed or cheese from buffalos' milk (pure))				
242	Cheese (all milks) by category:				
2421	Soft cheese				
2422	Medium-soft cheese				
2423	Medium-hard cheese				
2424	Hard cheese				
2425	Extra hard cheese				
2426	Fresh cheese				
25	Processed cheese				
26	Casein and caseinates				

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Country: ..... Year: .....

Code	B. UTILIZATION	Quantities (1 000 t)	Milk fat content (t)	Input of:	
				Whole milk (1 000 t)	Skimmed milk (1 000 t)
				1	2
27	Whey, total	.....	.....	.....	.....
271	Whey delivered in the liquid state	.....	.....	.....	.....
272	Whey delivered in the concentrated state	.....	.....	.....	.....
273	Whey in powder or block	.....	.....	.....	.....
274	Lactose (milk sugar)	.....	.....	.....	.....
275	Lactalbumin	.....	.....	.....	.....
28	Other manufactured products (specify)	.....	.....	.....	.....
3	<b>Skimmed-milk and buttermilk returned to farms</b>	.....	.....	.....	.....
4	<b>Exports and intra-Community dispatches of milk and cream in bulk</b>	.....	.....	.....	.....
41	Of which Member States	.....	.....	.....	.....
5	<b>Other uses (specify)</b>	.....	.....	.....	.....
6	<b>Differences</b>	.....	.....	.....	.....
	Total	.....	.....	.....	.....

►<sup>(1)</sup> (\*) Data collection and transfer optional. ◀

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TABLE C

## Annual production and utilization of milk (all milk) on farms

Country: .....

Year: .....

## A. AVAILABILITIES (1 000 t)

	Whole milk		Skimmed milk and buttermilk
1. Cows' milk	.....	1. Returned by dairies	.....
1.1. Of which dairy cows' milk	.....	2. Balance of cream deliveries	.....
2. Ewes' milk	.....	3. Farm butter and cream production	.....
3. Goats' milk	.....		
4. Buffalo milk	.....		
Total	.....	Total	.....

## B. UTILIZATION (1 000 t)

	Whole milk		Skimmed milk or buttermilk
1. Drinking milk	.....	1. Drinking milk	.....
(a) Home consumption	.....	2. Farm cheese	.....
(b) Direct sales	.....	3. Feed	.....
2. Farm butter and cream	.....	4. Delivered to dairies	.....
3. Farm cheese	.....		
4. Other products	.....		
5. Feed	.....		
6. Delivered to dairies	.....		
(a) Milk	.....		
(b) Cream (in milk equivalent)	.....		
(c) Other products (specify)	.....		
7. Difference and losses	.....		
Total	.....	Total	.....

## C. PRODUCTS OBTAINED (1 000 t)

1. Drinking milk	.....		
(a) Home consumption	.....		
(b) Direct sales	.....		
2. Farm cream	.....		
of which delivered to dairies	.....		
3. Farm butter	.....		
of which delivered to dairies	.....		
4. Farm cheese	.....		
of which delivered to dairies	.....		
5. Other products (specify)	.....		
of which delivered to dairies	.....		



▼B

TABLE D

**Enterprises <sup>(1)</sup> by volume of annual milk collection**

Country: .....		Situation on 31 December: .....	
Classes by volume (tonnes/year) of collection	Number of enterprises	Collection in 1 000 t	
5 000 and under	.....	.....	
5 001 to 20 000	.....	.....	
20 001 to 50 000	.....	.....	
50 001 to 100 000	.....	.....	
100 001 to 300 000	.....	.....	
over 300 000	.....	.....	
	<b>Total</b>	.....	

<sup>(1)</sup> Referred to in Article 2 (1) of Council Directive 96/16/EC.

▼B

TABLE E

Collection centres <sup>(1)</sup> by volume of annual milk collection

Country: .....		Situation on 31 December: .....	
Classes by volume (tonnes/year) of collection	Number	Collection in 1 000 t	
1 000 and under	.....	.....	
1 001 to 5 000	.....	.....	
over 5 000	.....	.....	
<b>Total</b>	.....	.....	

<sup>(1)</sup> Referred to in Article 2 (2) of Council Directive 96/16/EC.

TABLE F

## Enterprises by volume of milk treated

Country: .....		Situation on 31 December: .....	
Classes by volume (tonnes/year) of milk treated	Number of enterprises	Volume in 1 000 t	
5 000 and under	.....	.....	
5 001 to 20 000	.....	.....	
20 001 to 50 000	.....	.....	
50 001 to 100 000	.....	.....	
100 001 to 300 000	.....	.....	
over 300 000	.....	.....	
<b>Total</b>	.....	.....	

▼B

TABLE G.1

## Enterprises by annual production of certain groups of milk products

Country: .....	Situation on 31 December: .....	
<b>Groups of products: FRESH PRODUCTS (1)</b>		
Classes by volume (tonnes/year) of production	Number of enterprises	Annual production (in 1 000 t)
1 000 and under	.....	.....
1 001 to 10 000	.....	.....
10 001 to 30 000	.....	.....
30 001 to 50 000	.....	.....
50 001 to 100 000	.....	.....
over 100 000	.....	.....
<b>Total</b>	.....	.....

TABLE G.2

## Enterprises by annual production of certain groups of milk products

Country: .....	Situation on 31 December: .....	
<b>Groups of products: DRINKING MILK (11)</b>		
Classes by volume (tonnes/year) of production	Number of enterprises	Annual production (1 000 t)
1 000 and under	.....	.....
1 001 to 10 000	.....	.....
10 001 to 30 000	.....	.....
30 001 to 100 000	.....	.....
over 100 000	.....	.....
<b>Total</b>	.....	.....

▼B

TABLE G.3

**Enterprises by annual production of certain groups of milk products**

Country: .....		Situation on 31 December: .....
<b>Groups of products: POWDERED DAIRY PRODUCTS (22)</b>		
Classes by volume (tonnes/year) of production	Number of enterprises	Annual production in 1 000 t
1 000 and under	.....	.....
1 001 to 5 000	.....	.....
5 001 to 20 000	.....	.....
over 20 000	.....	.....
<b>Total</b>	.....	.....

TABLE G.4

**Enterprises by annual production of certain groups of milk products**

Country: .....		Situation on 31 December: .....
<b>Groups of products: BUTTER (23)</b>		
Classes by volume (tonnes/year) of production	Number of enterprises	Annual production in 1 000 t
100 and under	.....	.....
101 to 1 000	.....	.....
1 001 to 5 000	.....	.....
5 001 to 10 000	.....	.....
over 10 000	.....	.....
<b>Total</b>	.....	.....

▼B

TABLE G.5

## Enterprises by annual production of certain groups of milk products

Country: .....		Situation on 31 December: .....
<b>Groups of products: CHEESE (all types) (24)</b>		
Classes by volume (tonnes/year) of production	Number of enterprises	Annual production in 1 000 t
100 and under	.....	.....
101 to 1 000	.....	.....
1 001 to 4 000	.....	.....
4 001 to 10 000	.....	.....
over 10 000	.....	.....
Total	.....	.....

▼M2

TABLE H  
Dairies' activities  
Protein content of cows' milk in the main milk products

Country: ... Year: ...			
Code	Product	Quantity <sup>(1)</sup> (1 000 t)	Protein content (t)
		1	2
<b>1</b>	<b>Fresh products</b>		
11	Drinking milk		
112	Whole milk		
113	Semi-skimmed milk		
114	Skimmed milk		
12	Buttermilk		
13	Cream		
<b>2</b>	<b>Manufactured products</b>		
21	Concentrated milk		
221	Cream milk powder		
222	Whole milk powder		
223	Partially skimmed-milk powder		
224	Skimmed-milk powder		
225	Buttermilk powder		
23	Butter and other yellow fat dairy products		
2411	Cheese from cows' milk		
25	Processed cheese		
26	Casein and caseinates		
27	Whey		

<sup>(1)</sup> Column 1: quantities produced in thousand tonnes over the period under consideration (year). Definition : See Annex II to Decision 97/80/EC, Table B, column 1.

▼ **M2**

TABLE I  
Regional data on production of cows' milk

Country: ... Year: ...

Region	NUTS 2 code	Annual production of cows' milk (1 000 t) (*)
Country total		

(\*) This covers all cows' milk other than milk directly suckled by calves; it includes all milk obtained from milking (including colostrum) and fed to animals (e.g. in buckets or by other means).



EXPLANATORY NOTES

**TABLE A**

The data concerning this Table refer only to cows' milk, for both collection and the products obtained (mixtures are therefore excluded).

In the case of weekly returns, the data for the weeks running into the next month must be divided and broken down in accordance with the number of working days in each of the two months.

**Fat content:** — fat content of milk, as a percentage of the product weight,  
— weighted national average based on data obtained by reference to the Rose-Gottlieb method (code IDF/FIL 1C: 1987).

**Protein content:** — protein content of milk, as a percentage of the product weight.  
— weighted national average on the basis of data obtained by reference to the Kjeldahl method.

**Products obtained:** quantities of processed fresh milk products shall be understood to be available for delivery outside dairies.

**TABLE B**

To avoid double counting, milk products used within the same dairy for the manufacture of other milk products are not taken into account.

Likewise, the data in this table refer to the concept of the 'national dairy'. Accordingly, all trade in raw materials or products between dairies in the Member State concerned must be excluded from national production figures.

**Availability/I and II:** collected milk: relates to purchases of all types of whole milk (cows', ewes', goats' and buffalos' milk) and milk products collected directly from agricultural holdings.

**Availability/II.6:** relates to other milk products (such as cheese, butter and yoghurt) collected from agricultural holdings. These products, irrespective of whether or not they are processed, are intended for input in the dairies' manufacturing process and must be included in part B (Use) of the table.

**Availability/III.4:** relates to other milk products (such as cheese, butter and yoghurt) imported from other countries. These products, irrespective of whether or not they are intended for input in the dairies' manufacturing process, must be included in part B (Use) of the table.

If they are intended to be placed on the market without processing (excluding packaging or maturing), these products must be entered under heading 16 (in the case of fresh farm products) or 28 (in the case of manufactured farm products).

**Availability/III-Imports and intra-Community arrivals:** in bulk or in containers of 2 l or more.

**Column 1 — Quantities:** unless otherwise indicated, the quantities to be recorded refer to the net weight of the raw material/finished product (in 1 000 tonnes).

Quantities of processed fresh milk products shall be understood to be available for delivery outside dairies.

**Column 2/B. Use — milk fat content:** quantities (in tonnes) of milk fat used to manufacture the product concerned, including possible losses occurring during the manufacturing process.

**Column 3/A. Availabilities — milk protein:** quantities (in tonnes) of milk protein contained in the cows' milk collected.

**Column 3/B. Use — input of whole milk:** quantities (in 1 000 tonnes) of whole milk used in the manufacture of the product in question, including possible losses occurring during the manufacturing process.

**Column 4/B. Use — input of skimmed milk:**

— positive: quantities (in 1 000 tonnes) of skimmed milk used in the manufacture of the product in question, including possible losses occurring during the manufacturing process,



**▼B**

— negative: quantities (in 1 000 tonnes) of skimmed milk recovered during the manufacturing process for the product in question (for example: skimmed milk recovered during the manufacture of butter from whole milk or cream).

**Other uses (codes 3-6):**

**Skimmed milk and buttermilk returned to the farm (3):** the skimmed milk and buttermilk returned to farms.

**Exports and consignments of milk and cream in bulk (4):** exports and Community dispatches of whole milk, skimmed milk and liquid cream in bulk or in containers of 2 l or more by the dairies.

**Other uses (5):** includes whole and skimmed milk in bulk or in containers of more than 2 l delivered to food industries (e.g. for ice cream) or intended for use as animal feedingstuffs in all forms, except item 3.

**Differences (6):** relates to the statistical differences.

**TABLE C**

**Agricultural holding:** a techno-economic unit under a single management producing agricultural products.

**A: Availabilities:**

**Cows' milk:** relates to all cows' milk, excluding milk directly suckled but including that obtained by milking (including colostrum) used for animal feedingstuffs (for example in buckets or by other means).

**Dairy cows:** cows which are used exclusively or mainly for the production of milk for human consumption and/or processing into dairy products, including cull dairy cows (whether or not fattened between their last lactation and their slaughter).

**Whole milk column:** relates to the quantities of milk obtained.

**Skimmed milk and buttermilk column:**

— returned by the dairies (1): see definition Table B/3.

— balance of cream deliveries (2).

**B. Use:**

**Whole milk/home consumption:** whole milk consumed by the holder's household (therefore for human consumption only).

**Whole milk/direct sales:** whole milk for human consumption sold direct to consumers.

**Whole milk/farm butter and cream:** whole milk (all milks) used to produce farm butter and cream.

**Whole milk/farm cheese:** whole milk (all milks) used to produce farm cheese.

**Whole milk/other products:** whole milk (all milks) used for the manufacture of milk products for human consumption (e.g. yoghurt).

**Whole milk/animal feedingstuffs:** whole milk used on the farm for animal feedingstuffs, in whatever form (as they are or as compound animal feedingstuffs manufactured on the farm).

**Whole milk/delivered to dairies:**

— includes deliveries:

— of all types of whole milk (from cows, ewes, goats and buffalos) to dairies (within or outside the Member State) and to the agricultural holdings referred to in Article 2 of Directive 96/16/EC;

— other products (specify), in milk equivalent,

— deliveries of cream must be expressed in milk equivalent.

**Whole milk/differences and losses:**

— refers to the statistical difference and the quantities lost during manufacturing,

— the total for the 'whole milk use column' should be equal to the total available.

**Skimmed milk and buttermilk/drinking milk:** skimmed milk and buttermilk used on agricultural holdings for human consumption, in particular home consumption on holdings and direct sales to consumers.

**▼B**

**Skimmed milk and buttermilk/farm cheese:** quantity of skimmed milk and buttermilk used to produce farm cheese.

**C. Products obtained:**

The quantities reported shall refer to the net weight of the finished product (in 1 000 tonnes).

**Drinking milk:** home consumption and direct sales.

**Farm cream:** cream produced on agricultural holdings.

**Farm butter:** butter produced on agricultural holdings.

**Farm cheese:** cheese produced on the agricultural holding.

**Other products:** other products (to be specified) produced on the agricultural holding.

**Of which delivered to dairies:** relates to deliveries of cream, butter, cheese and other farm products to dairies (within or outside the Member State).

**TABLES D AND E**

**Milk collected:** quantities of milk and cream (in milk equivalent) collected direct from farms.

**TABLE E**

**Collection centres:** relates only to those enterprises which purchase milk from agricultural holdings and sell it in their own name to dairies. Collection centres which are local units dependent on dairies are thus excluded.

The accounting centres for national accounting of quantities of milk collected in the national territory by an enterprise (dairy) from another Member State must therefore also be included in this table.

**TABLE F**

**Volume:** total volume of raw material processed = quantities of whole milk (or whole milk equivalent) used for the manufacture of milk products in the enterprise.

**TABLES D, E, F AND G**

**Enterprise:** the enterprise is the smallest combination of legal units that is an organizational unit producing goods or services, which benefits from a certain degree of autonomy in decision-making, especially for the allocation of its current resources. An enterprise carries out one or more activities at one or more locations. An enterprise may be a sole legal unit. (Council Regulation (EEC) No 696/93 of 15 March 1993, OJ No L 76, 30. 3. 1993).

Transmitted data which are subject to statistical confidentiality must be clearly identified as such.

The tables must be completed for all enterprises in operation on 31 December of the reference year. They relate to the dairies' activities, including the activities of dairies taken over by them in the course of the year.

▼ **M2***ANNEX III***METHODOLOGICAL QUESTIONNAIRE (\*) ON THE COMPILATION OF MILK STATISTICS****Questionnaire outline**

## IDENTIFICATION OF CORRESPONDENT

1. *General*2. *Collecting the basic information*

(A) from dairies

(B) from agricultural holdings

3. *Table B*

Part A: Available resources

Part B: Use

4. *Comments and proposals*

Reference date:

Have there been any changes in the methodological information since last year's questionnaire?

 Yes       No

## IDENTIFICATION OF THE MEMBER STATE'S EUROSTAT CORRESPONDENT

Name and forename: Mr/Mrs/Ms

Position:

Institution or body:

Department:

Address:

Telephone/fax:

E-mail:

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(\*) The Member States shall send the Commission the methodological questionnaire set out in Annex II, duly completed, at the same time as table B.

▼ **M2**1. *General*

## 1.1. Responsibility for data transmitted

— Who, in your Member State, is responsible for applying legislation on milk production statistics?

	Name:	This person's (or this department's) details:
TABLE A: Monthly statistics (dairies)		
TABLE B: Annual statistics (dairies)		
TABLE C: Annual statistics Agricultural holdings		
TABLES D to G: Structure statistics		
TABLE H: Protein content of cows' milk in the main milk products		
TABLE I: Annual regional data		

— Does any other body play a part in compiling milk statistics?

Yes (\*)       No

(\*) If yes, give the name and details of the body:

## 1.2. Question on the confidentiality of the data transmitted

Do you have problems with data confidentiality?

Yes(\*)       No

(\*) If yes, can you describe them?

2. *Collecting the basic information*A. *From dairies (tables A and B)*2.A.1. *General characteristics*

Number of dairy companies present on 1 January 20... (excluding centres or companies which only collect)

Number of collection centres or companies.(as defined in Article 2(2) of Directive 96/16/EC)

▼ M2

## 2.A.2. Origin of the listing (of survey units) used for monthly and annual surveys

What is the origin of the listing used?

- Extract from the national business register
- Listing compiled for milk surveys
- Listing belonging to professional bodies (\*)
- Listing used for other surveys (\*)
- Other (\*)

(\*) Specify sources:

## 2.A.3. How, and how often, is the listing updated?

Do you update the listing used:

- Continuously
- Monthly
- Quarterly
- Annually
- Every three years
- Multiannually

## 2.A.4. Monthly questionnaires (dairies: Table A)

Number of survey units concerned

Proportion of statistical population surveyed by this sample (%)

— Survey method:

- by enumerators
- by post
- by telephone
- by e-mail
- other means, specify:

— Usual response rate (%):

— Which method do you use to estimate data for non-respondents?

— Do you use supplementary sources of information?

- Yes (\*)
- No

(\*) If yes, which?

## 2.A.5. Annual questionnaires (dairies: Tables B, C, H and I)

NB: the annual survey is exhaustive

— Survey method:

- by enumerators
- by post
- by telephone
- by e-mail
- other means, which?

▼ M2

- Usual response rate (%):
- Which method do you use to estimate data for non-respondents?
- Do you use supplementary sources of information?

Yes (\*)       No

(\*) If yes, which?

## B. Agricultural holdings (farms) Table C

Number of agricultural holdings (farms) concerned on 1 January 20...:

## 2.B.1. Existence of a regular survey of the production and use of milk on the farm

Is there a regular survey of the production and use of milk on the farm?

Yes (2.B.2)       No (2.B.5)

## 2.B.2. If yes, detail procedures:

— Survey method:

- by enumerators
- by post
- by telephone
- by e-mail
- other means, which?

— Usual response rate (%):

— Description of survey methodology:

## 2.B.3. Method used to estimate the quantities produced and used by non-respondents

What method do you use to estimate the quantities of milk produced and used on the farm by non-respondents?

## 2.B.4. Use of supplementary sources of information

Do you use supplementary sources of information?

Yes (\*)       No

(\*) If yes, which?

## 2.B.5. If not, explain and detail the method used to calculate or estimate the annual production and use of milk on the farm:

## 2.B.6. Cows' milk

Excluding milk directly suckled by calves, is all the milk from milking (including colostrum) that is used as animal feed (in buckets or by other means) included in the sum of available milk?

Yes       No

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## 3. TABLE B (dairy data)

## Part A: Available resources

## 3.A.1. Imports of milk, cream and other milk products

— Are there purchases of raw milk by dairies from approved purchasers located in another country?

Yes (\*)       No

(\*) If yes, are these purchases entered on the accounts with imports? (Table B, column B)

Yes       No

— Do you use the data obtained directly from dairies to record cross-border trade?

Yes (\*)       No

(\*) If yes:

from the monthly questionnaire

other sources:

— Do you use the data from external trade statistics?

Yes (\*)       No

(\*) If yes, explain how you separate imports for the dairy industry from other imports:

— How do you deal with deliveries of intermediate products from a plant in one country to another plant in a different country but belonging to the same enterprise?

They are included in the external trade data.

They are included in enterprises' deliveries.

other, specify

## Part B: Use (manufactured products)

## 3.B.1. Main products (column 1 in the table )

— Are there any links between the milk statistics surveys and the Prodcum surveys <sup>(1)</sup>?

Yes       No

If yes, are both surveys managed by the same body?

Yes       No

## 3.B.2. Double counting:

## B.2.1. in dairies

To avoid double counting, on which variables does the survey focus?

on products received, before processing (receipt of products)

on processed products (delivery of production)

<sup>(1)</sup> Council Regulation (EEC) No 3924/91 of 19 December 1991 on the establishment of a Community survey of industrial production OJ L 374, 31.12.1991, p. 1. Regulation as last amended by Regulation (EC) No 1882/2003 of the Council and of the European Parliament (OJ L 284, 31.10.2003, p. 1).

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## B.2.2. Cheese — processed cheese

Do you conduct a specific survey covering the raw materials used to make processed cheese? (cheese, butter, cream, other milk products)

Yes       No

Are these raw materials deducted from or included in the data in column 1 of Table B?

deducted       included

## 3.B.3. Calculation of whole/skimmed milk inputs

How are the milk inputs in Table B calculated for the following products:

Codes	Headings	Direct survey	Use of technical coefficients
11-12	Liquid milk and buttermilk	<input type="checkbox"/>	<input type="checkbox"/>
13	Creams	<input type="checkbox"/>	<input type="checkbox"/>
14-15-16	Other fresh products (acidified milks, milk-based drinks, jellied milks, etc.)	<input type="checkbox"/>	<input type="checkbox"/>
21	Concentrated milk	<input type="checkbox"/>	<input type="checkbox"/>
22	Powder products	<input type="checkbox"/>	<input type="checkbox"/>
23	Total butter and other yellow fat products	<input type="checkbox"/>	<input type="checkbox"/>
24	Cheeses	<input type="checkbox"/>	<input type="checkbox"/>
2411	Cows' milk cheeses	<input type="checkbox"/>	<input type="checkbox"/>
25	Processed cheeses	<input type="checkbox"/>	<input type="checkbox"/>
27	Whey	<input type="checkbox"/>	<input type="checkbox"/>

## 3.B.4. Calculation of fat inputs

— How are the fat inputs in Table B calculated?

as INPUT (i.e. on the basis of the raw materials used in manufacturing)

as OUTPUT (i.e. on the basis of the finished product)

Certain States may use both methods (self-monitoring): specify

— Do you use data from dairies as a source of information?

Yes       No (\*)

(\*) If not, what source of information is used?

## 3.B.5. Proteins (Table H)

What is your method of measuring or estimating proteins?

— as INPUT? (i.e. on the basis of the raw materials used in manufacturing)

Yes       No



▼ **M2**

— as OUTPUT? (i.e. on the basis of the finished product)

Yes       No

Any explanations

## 3.B.6. Regional data (Table I)

— Evaluation of regional production

— Do data exist at source

Yes       No

— Are data calculated *a posteriori*

Yes       No

— If the data are calculated, which is the method used?

Survey of the structure of agricultural holdings (Commission Regulation (EC) No 143/2002 <sup>(1)</sup>)

Cattle survey (Directive 93/24/EEC <sup>(2)</sup> and Decision 94/433/EC <sup>(3)</sup>)

Other, specify:

4. *Comments and suggestions*

What are your comments and suggestions for improving the methodological questionnaire?

Attach any information you consider useful.

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<sup>(1)</sup> Commission Regulation (EC) No 143/2002 of 24 January 2002 amending Annex I to Council Regulation (EEC) No 571/88 in view of the organisation of the Community surveys on the structure of agricultural holdings in 2003, 2005 and 2007. (OJ L 24, 26.1.2002, p. 16).

<sup>(2)</sup> Council Directive 93/24/EEC of 1 June 1993, concerning the statistical surveys to be carried out on bovine animal production (OJ L 149, 1.6.1993, p. 5). Directive as last amended by Regulation (EC) No 1882/2003.

<sup>(3)</sup> Commission Decision 94/433/EC of 30 May 1994, laying down detailed rules for the application of Council Directive 93/24/EEC as regards the statistical surveys on cattle population and production, and amending the said Directive (OJ L 179, 13.7.1994, p. 27). Decision as last amended by the 2003 Act of Accession.