



METHODOLOGICAL EXPLANATION

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MILK AND MILK PRODUCTS, MONTHLY

This methodological explanation relates to the data releases:

- Milk and milk products, Slovenia, monthly, (First Release)



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1 PURPOSE

The purpose of publishing data on milk and dairy products is to show the current milk production and production of milk and dairy products in dairies. The data are the basis for monitoring developments in the dairy sector, which is considered to be one of the most important in both agriculture and the food industry.

The monthly publications show the quantities of cow's milk collected and the quantities of main dairy products produced in dairies.

2 LEGAL FRAMEWORK

- [Annual Programme of Statistical Surveys \(LPSR\) \(only in Slovene\)](#)
- [National Statistics Act \(OJ RS, No. 45/95 and 9/01\)](#)
- [Council Directive 96/16/EC of 19 March 1996 on statistical surveys of milk and milk products \(CELEX 31996L0016\)](#)
- [Guidelines on implementing statistical surveys of milk and milk products \(OJ RS, No. 52/05\) \(only in Slovene\)](#)
- [Rules on records for the dairy sector and on the market information system for the milk and milk products market](#)

3 UNIT DESCRIBED BY THE PUBLISHED DATA

The unit described by the published data is the amount of milk and milk products. In purchased milk and milk products the fat and protein content is also monitored.

4 SELECTION OF OBSERVATION UNIT

Purchase of cows milk: Observation units are registered purchasers of milk.

Production of milk and milk products in dairies: Observation units are dairies.

Purchase of cows milk: Data are collected with the Purchase and sale of agricultural products survey (KME-ODK-M). Around 80 units are reporting collected milk.

Production of milk and milk products in dairies: Data are collected with the Chamber of Commerce and Industry (Chamber of Agricultural and Food Enterprises). This dairies represents around 99% of all milk processed in Slovenia.

5 SOURCES AND METHODS OF DATA COLLECTION

Data are collected monthly.

Statistical sources for data on milk and milk products:

- Statistical survey: Purchase of Agricultural Products (KME-ODK/M) printed questionnaire:
 - Data on the amount of purchased milk

Administrative sources for data on milk and milk products:

- Chamber of Commerce and Industry Chamber of Agricultural and Food Enterprises (CCIS – CAFE):
 - data on obtained milk products in dairies (data collection in takes place in agreement with SURS),
- Agency of the Republic of Slovenia for Agricultural Markets and Rural Development (ARSAMRD):
 - Data from registered purchasers of milk on the amount of purchased milk (on the basis of the article 3. of Rules on records for the dairy sector and on the market information system for the milk and milk products market),
 - Data from dairies on collected milk (on the basis of the article 6. of Rules on records for the dairy sector and on the market information system for the milk and milk products market)

6 DEFINITIONS

Milk is cows, goats, ewes or buffalos milk.

Drinking milk: raw milk, whole milk, semi-skimmed and skimmed milk containing no additives. The term relates only to milk directly intended for consumption, normally in containers of 2 litres or less. Also included is milk with vitamin additives.

Raw milk: 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 has not undergone any treatment that has an equivalent effect.

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: 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, it does not include intermediate production intended for the manufacture of other dairy products. Cream of a fat content by weight over 29%: pasteurized, sterilized or uperized; also includes acidified cream as well as cream in cartons or tins.

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 included are products based on or containing bifidus. Acidified milk without additives: also included is acidified milk with the addition of sugar and/or sweeteners.

Concentrated milk: a product obtained by partial elimination of water, from whole milk, semi-skimmed or skimmed milk only. Also included are evaporated milk (heat-treated) and concentrated milk with added sugar. Also included is 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). Its composition is as given in Annex I to Commission Regulation (EEC) No 380/84 of 15 February 1984.

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

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

Whole milk powder: 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: milk powder with a milk fat content of more than 1.5% and less than 26% by weight of the product.

Skimmed-milk powder: milk powder with a maximum milk fat content of 1.5% by weight of the product.

Butter, total and other yellow fat dairy products: includes 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.

Butter: 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%. Also included is butter which contains small amounts of herbs, spices, aromatic substances, etc., on the condition that the product

retains the characteristics of butter.

Butter and other yellow fat products: Reduced-fat butter: a product similar to butter with a milk fat content of less than 80% by weight (excluding all other fat)
Other: 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.

Cheese is 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.

7 EXPLANATIONS

7.1 CLASSIFICATIONS

Data are not published by classification.

7.2 DATA PROCESSING

DATA EDITING

Data were edited by using appropriate individual corrections.

For more, see the general methodological explanations [Statistical data editing](#).

WEIGHTING

Weighting was not performed.

SEASONAL ADJUSTMENT

Seasonal adjustment is not applicable.

DATA PROCESSING OTHER

In processing the data that are received we check the internal consistency of data (including consistency with other sources) and consistency with data from previous periods. In case of larger discrepancies, the data are checked by contacting reporting units.

7.3 INDICES

In First release, we publish moving base time indices (chain indices). Chain indices show changes in quantity compared to the previous month and the same month a year ago. We publish also cumulative indices which represents change in cumulative quantity up to that month, compared with the same period last year.

For more, see the general methodological explanations [Index numbers](#).

7.4 PRECISION

The precision is not calculated.

7.5 OTHER EXPLANATIONS

Data that are statistically protected to respect the confidentiality of reporting units are replaced with the letter »z«.

8 PUBLISHING

- SiStat Database: [Agriculture, forestry and fishery](#) - Livestock, milk and milk products - Milk and milk products (Results are published as absolute data)
- First Release (Agriculture, forestry and fishery, Livestock, milk and milk products): »Milk and milk products«.
- EUROSTAT (Statistical Office of the European Union)

9 REVISION OF THE DATA

9.1 PUBLISHING OF PRELIMINARY AND FINAL DATA

Monthly data for last year are provisional. With each First Release the data can be corrected and completed with new data. Final data for last year is published by 14 February next year.

Publishing of provisional and final data is planned. Due to the needs of users for timely information, provisional data are published that meet the criteria of the quality of official statistical data but do not meet the quality that can be met with complete coverage. Data are revised when recent, more complete and better data can significantly contribute to the quality of data-based decision-making.

9.2 FACTORS INFLUENCING COMPARABILITY OVER TIME

There are no breaks in time series, so all points in time are comparable.

10 OTHER METHODOLOGICAL MATERIALS

Methodological materials on SURSs website are available at <https://www.stat.si/statweb/en/Methods/QuestionnairesMethodologicalExplanationsQualityReports>.

- Questionnaire:
 - Purchase and sale of agricultural products (KME-ODK/M)

Theme: Agriculture, Forestry and Fishery, Subtheme: Prices in Agriculture

- Quality report for the survey:
 - Milk and milk products, monthly (KME-MLEKO/M)

Theme: Agriculture, forestry and fishery, SubTheme:Livestock, milk and milk products,

- Methodological explanations:
 - Purchase and sale of agricultural products (KME-ODK/M)

Theme: Agriculture, Forestry and Fishery, Subtheme: Prices in Agriculture