

METHODOLOGICAL EXPLANATIONS

1. The **data source** is the Monthly Statistical Survey of Milk and Milk Products, in accordance with Council Directive 96/16/EC of 19 March 1996 on statistical surveys of milk and milk products.

2. **This statistical survey is an exhaustive survey.** It is addressed to all the enterprises whose main or secondary activity is the "Manufacture of milk products and cheese products", class 1051 according to CANE Rev. 2. These units buy whole milk or, in some cases, milk products directly from agricultural holdings, from collection centres or units, or they import them, with a view to turning them into milk products. The observation unit is the enterprise or the local work facility. The data are collected from approximately 400 economic operators.

3. Basic definitions

Cow's milk collected by processing units: raw milk produced by the secretion of the mammary glands of one or more cows, which has not been heated beyond 40 °C or undergone any treatment that has an equivalent effect.

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

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

Acidified milk: milk products with a pH of between 3.6 and 5.5. It relates to yoghurts, drinkable yoghurts, curd and others. It also includes products containing bifidus.

Cheese products: fresh or matured, solid or semi-solid products, obtained by coagulating milk and cream, alone or in combination, by the action of rennet or other coagulating agents, and by partly draining the whey resulting from such coagulation.

Average fat content: the quantity of fat contained in 100 grams of product and expressed in percentages.

Average protein content: the quantity of proteins contained in 100 grams of product and expressed in percentages.