

USDA Foreign Agricultural Service

# GAIN Report

Global Agricultural Information Network

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## Greece

**Post:** Rome

### Dairy Annual 2012

**Report Categories:**

Dairy and Products

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**Report Highlights:**

The Greek dairy industry is the third most important segment of the food and drink sector, accounting for 17 percent of total production. MY 2012 cheese production is expected to recover by 1.4 percent. Recent investment in the cheese-processing sector helped improve product's affordability, resulting in a more competitive marketplace. Export opportunities for Greek cheese are also encouraging a greater production.

## Milk

**Table 1: Greek Production, Supply, and Demand (1000 MT)**

Milk	2011	2012	2013
	Estimates 2011/2012	Estimates 2012/2013	Forecast 2013/2014
	Post Data	Post Data	Post Data
Cows In Milk	130	130	130
Cow's Milk Deliveries to Dairies	638	637	638
Other Milk Production	1,402	1,400	1,404
Total Milk Production/Deliveries	2,040	2,037	2,041
Extra EU27 Imports	0	0	0
<b>Total Supply</b>	<b>2,040</b>	<b>2,037</b>	<b>2,041</b>
Extra EU27 Exports	0	0	0
Fluid Use Dom. Consumption	461	451	452
Factory Use Dom. Consumption	1,734	1,696	1,699
Feed Use Dom. Consumption	0	0	0
Total Dom. Consumption	2,195	2,147	2,151
<b>Total Distribution</b>	<b>2,195</b>	<b>2,147</b>	<b>2,151</b>

Source: Unofficial estimates based on Greek industry; GTA

The Greek dairy industry is the third most important segment of the food and drink sector, accounting for 17 percent of total production. While the majority of milk collected in the EU comes from cows, the greater part of Greek milk comes from sheep and goats. MY 2012 Greek milk production is expected to remain stagnant, because of the financial crisis gripping the country. Less efficient producers are going out of business as credit becomes increasingly difficult to secure and investment is scaled back. However, Greek milk production is forecast to recover steadily during MY 2013, due to gradual improvements in output yields. Consumption is expected to be weighed down by a decrease in demand amid a deep and protracted recession, severe austerity, and fast-rising unemployment. Germany supplies about 84 percent of Greece's milk import demand. Greece exports small amounts of milk to Romania, Cyprus, and Bulgaria.

## Cheese

**Table 2: Greek Production, Supply, and Demand (MT)**

Cheese	2011	2012	2013
	Estimates 2011/2012	Estimates 2012/2013	Forecast 2013/2014
	Post Data	Post Data	Post Data
Production	210,000	213,000	215,000
Extra EU27 Imports	0	0	0
<b>Total Supply</b>	<b>210,000</b>	<b>213,000</b>	<b>215,000</b>
Extra EU27 Exports	7	8	8
Human Dom. Consumption	284,000	271,000	275,000
Other Use, Losses	0	0	0
Total Dom. Consumption	291,000	279,000	283,000
<b>Total Distribution</b>	<b>291,000</b>	<b>279,000</b>	<b>283,000</b>

Source: Unofficial estimates based on Greek industry; GTA

Cheese is a traditional product of the Greek dairy industry. MY 2012 cheese production is expected to recover by 1.4 percent. Recent investment in the cheese-processing sector helped improve product's affordability, resulting in a more competitive marketplace. Export opportunities for Greek cheese are also encouraging a greater production. Cheese is produced mainly in Northern Greece and the mountainous areas throughout the country (Macedonia, Thrace, Epirus, Thessaly, Sterea Hellas, Peloponnisos, Lesvos, and Mitiini). Greece produces a large number of DOC (Controlled Denomination of Origin) cheeses from sheep and goat's milk (Anthotiros, Formaella of Parnassos, Graviera of Crete, Kasseri, Kalathaki of Limmos, Kefalograviera, Kefalotiri, Kopanisti, Ladotiri of Mitiini, Manouri, Metsovone, Mizithra, and Xigalo Siteias).

Cheese products account for about 13 percent of sales in Greek supermarkets. Feta is the most well known Greek cheese and the most consumed in Greece. It is made from 70 percent of sheep's milk and 30 percent of goat's milk. Feta is a type of brine matured cheese, packaged in traditional wooden barrels, tin vessels, or wrapped in plastic. Greek consumers —along with those in other Western countries— are becoming increasingly concerned about their weight. Cheese can form part of a calorie-controlled diet and feta is lower in fat than many cheese alternatives. Cheese is an easy snack and used on a large range of ready foods such as pizza. People looking for an alternative to meat choose cheese as a relatively inexpensive alternative.

Greece imports cheese mainly from Germany and the Netherlands. Germany continues to be the main destination for Greek cheese exports, accounting for almost 32 percent of the total.

## Butter

**Table 3: Greek Production, Supply, and Demand (MT)**

Butter	2011	2012	2013
	Estimates 2011/2012	Estimates 2012/2013	Forecast 2013/2014
	Post Data	Post Data	Post Data
Production	1,600	1,600	1,600
Extra EU27 Imports	0	0	0
<b>Total Supply</b>	<b>1,600</b>	<b>1,600</b>	<b>1,600</b>
Extra EU27 Exports	0	0	0
Human Dom. Consumption	8,555	8,560	8,557
Other Use, Losses	0	0	0
Total Dom. Consumption	8,555	8,560	8,557
<b>Total Distribution</b>	<b>8,555</b>	<b>8,560</b>	<b>8,557</b>

Source: Unofficial estimates based on Greek industry; GTA

MY 2012 Greek butter production, trade, and consumption are expected to remain flat. Germany, the Netherlands, and Denmark are the main suppliers to the Greek market, accounting for 66 percent of total imports.

**Abbreviations and definitions used in this report**

MY Marketing year: January/December

MT Metric ton = 1,000 kg

**HS codes**

Milk Fluid: 040110, 040120

Cheese: 0406

Butter: 040510