



THE CURRENT SITUATION AND FUTURE PERSPECTIVES OF TRADITIONAL DAIRY PRODUCTS IN SERBIA

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INTRODUCTION

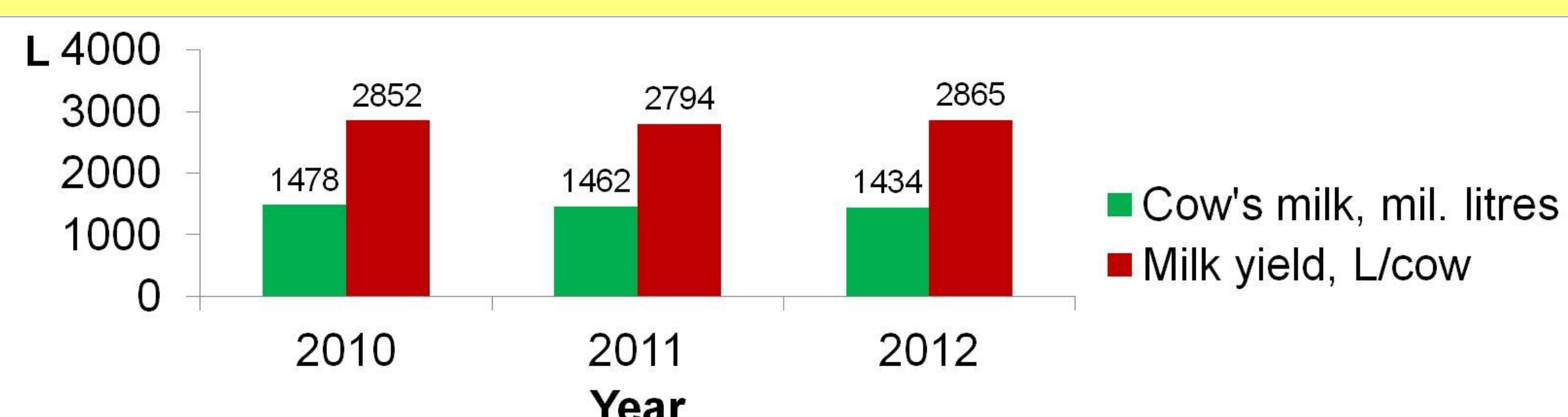
Dairy products, including cheeses and kajmak, have a long tradition of production and consumption in Serbia. Milk production and processing is very important for overall economy of country.

Total milk production in Serbia is around **1.5 billion litres** per annum out of which approximately **50% were delivered to** industrial dairy plants. The cow milk production represents app. 95%, while sheep and goat milks are a minor part of total production.

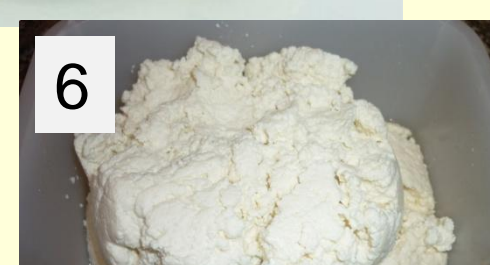
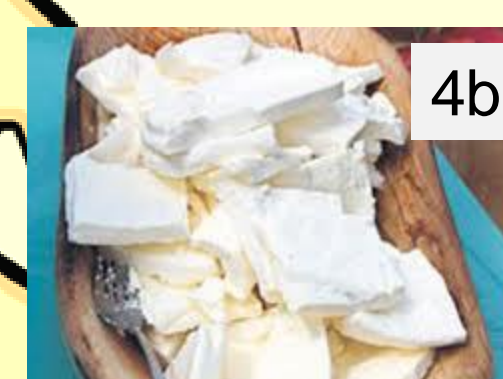
The most of traditional products are produced in households and small craft dairy plants which are poorly organized. Such production methods of dairy products differ greatly from region to region, yielding products of uneven quality and safety with wide variation in composition and characteristics. All of these are certainly the main reasons why such a delicious dairy products have been left out of the world market and remains only significant on a local level.

The objective was **to summarize the main problems and difficulties** of the traditional dairy products manufacture as well as possible ways for **future perspectives**.

Fig. 1. Cow's milk production (mil. L) and milk yield in Serbia



Traditional Serbian dairy products



1. SOMBOR CHEESE – cow milk

2. ACID CAOGULATED CHEESE

3. KAJMAK – cow milk specific dairy product between cheese and butter with high fat content

4. WHITE BRINED CHEESES
a. Homolj cheese – cow and sheep milk
b. Zlata cheese – cow milk
c. Sjenica cheese – sheep milk

5. PASTA FILATA CHEESE
Pirotski Kashkaval
- Raw cow and/or sheep milk

6. WHEY CHEESE - URDA

CURRENT SITUATION

Poor organized raw milk production

- High numbers of small farms (1 to 5 cows); EU: average 40 cows
- Low milk yield - 2700 l/cow; EU: 5500-6500 l/cow

Poor quality of raw milk

- Bad hygienic conditions
- Absence of cold chain

Poor organized processing of raw milk

- Non defined production method of traditional products
- Non control microbiological status of traditional products

Absence of control in whole chain

- Lack of knowledge and cooperative actions between different Institutions and producers (few association without influence)

Weak marketing actions

- A few products with geographical indication protection just on national level

PERSPECTIVES

Support to primary milk producers and increase farm size

Detailed defining of composition, properties and method of production of selected dairy products

- Modification of production procedure or specific product (kajmak)
- Application of selected autochthonous lactic acid bacteria in order to achieve better safety and quality of products

Establish better control of primary production and processing

Better connection between different public and private companies, especially scientific Institution

Establish sustainable associations of producers

Education of producers and consumers

Geographical indication protection on international level

Increasing the visibility of quality sign products on the market

CONCLUSION

The increasing of the supply of traditional products and improvement of their safety and quality should be an important commitment for rural development as well as overall agriculture in Serbia and can help for their better positioning and distribution on domestic and world markets.