

# The STABILAK production plant in Albania

June 2005

## The Project

The project for transferring the Cuban STABILAK natural milk stabilizer technology to Albania is the result of a nation-wide promotion and the consequent interest in the product by small and medium-sized milk producers.



Different activities have been carried out to promote STABILAK among milk producers and the competent national and local authorities. After having evaluated the interest for the product, by mean of a questionnaire realized by Auleda, a mission of two CENSA experts was realized by IDEASS in Albania and a national conference has been held in Tirana. As a consequence of these activities, all the involved actors, (institutions, scientific associations, milk producers, etc.) expressed enthusiastic approval for a wide STABILAK utilization in Albania.

A public-private joint enterprise will be set up to start the STABILAK production in Albania. It includes the Novosele Municipality dairy and AULEDA, (the Local Economic Development Agency of the Vlora region). It was decided to set up the production in this area because of the national relevance of the Vlora region in milk and cheese production.

The project includes technical assistance by the CENSA Centre for setting up a

STABILAK production plant and a follow-up phase to check the product quality and monitor its impact among milk producers. Work on the project includes two CENSA missions to be carried out to Albania in 2005.

STABILAK is a product that activates an enzymatic defence system found naturally in the milk of all mammals, called **Lactoperoxidase System**. Developed in Cuba by CENSA (National Agrarian Health Centre), STABILAK is used to maintain the initial quality of raw milk for human consumption over a period of between 8 and 24 hours without refrigeration. This alternative method for preserving milk quality can be broadly applied in Albania to support the farming economy in the areas that are furthest from towns, or that do not present adequate infrastructures. STABILAK reduces the risk of illness from pathogenic micro-organisms and promotes greater use of milk and dairy products.

## Goals and Impact

The project promotes a technological process that is new for Albania. The aim is to support small and medium-sized milk producers in their attempts to stop milk going sour, due to the lack of electricity in rural areas and during the long journeys to the storage centres. Product quality control will be carried out in the chemical laboratories of Regional Agriculture and Food Department of Vlora.

At present, approximately 60% of the milk produced in the Albanian Departments of Vlora, Fier, Gjirokastr, Berat, Korçe and 30% in Shkoder and Durres is commercialised. STABILAK should significantly increase the percentage of the commercialised quality milk; the estimate rise for the first year is 10%.

The joint enterprise will have a staff of 15 workers, 4 of them will be employed in the

STABILAK production process and 11 in the commercialisation and distribution activity, which will initially concern the Albanian territory, to be extended, in a second phase, to the further Balkan area.

In Albania the project will benefit 65,000 small and medium milk producers and 500 dairies.

The following regions take part in the project: Vloa, Fier, Gjirokaster, Berat, Korçe, Tirana, Shkodra, Durres.

### Actors Involved

**Executive management:**

Novosele Municipality dairy, in conjunction with Auleda and the network of the Albanian LEDAs.

**Quality Control:**

Regional Directories of the Ministry of Agriculture and Food; Ministry of Health (Institute of Public Health).

**Funding:**

Through the credit system of the Auleda Guaranty Fund, with Credins Bank.

**Technical assistance:**

CENSA

**Project Supervision:**

Unops/Pasarp



### Main Activities

The activities for the next period are as follows.

### Experimentation phase.

This includes the importation of a STABILAK sample to treat approximately 1,500,000 liters of milk. CENSA will offer this sample at cost price, more shipment costs, to be covered by the joint-venture constituted by the Novosele Municipality dairy and Auleda. This joint enterprise will carry out the experimentation activity, distributing STABILAK to the producers of Vloa, Kavaja, Lushnja, Saranda, Gjirokastra, Berat, Korça, Pogradec, Shkodra, Durres. The aim is to treat around 23,000 liters of milk per day.

The experimentation, that will last two months, will be supervised by a CENSA technical expert who will provide training and field assistance.



It is foreseen the involvement in the experimentation of some dairies and 75 milk producers. A particular support will be done by Tauleda (Durres) and Teuleda (Shkoder). The regional Directories of the Ministry of Agriculture and Food will be involved in the monitoring of the impact of STABILAK utilization.

During the experimentation phase the three LEDAs will carry out a market survey.

### Setting up of a STABILAK plant in Novosele.

The experimentation phase will be followed by the setting up of the STABILAK plant. An agreement for the

transfer of technology will be signed at the end of summer 2005.



The new enterprise will be constituted in joint-venture between Novosele Municipality dairy and Auleda. Auleda and the LEDA network, assume the task to promote STABILAK in Albania and in the international market (Balkan Area) and to support its commercialization. In the mean time, Auleda will assist the Novosele dairy to apply for a credit loan through Guaranty Fund in Credins Bank, in order to finance the installation of the STABILAK plant. The involvement of Auleda on promoting this initiative, represents also an useful experience to implement, in the future, further IDEASS innovative proposals.

## Results

The enterprise, which is responsible for the executive management of the project, will work at national level towards the developing of the milk sector, and will extend the STABILAK production and commercial activities to the Balkan area.

The quantity of commercialised and processed milk will increase up to 10% in the first year of activity. A higher quality of milk processed products, as cheese, yoghurt, etc. will be obtained and the export quantities will increase. An agreement for the technology transfer between CENSA and the Joint-venture will be signed.

The design of a project for the creation of a production plant will be financed by a credit loan through Guaranty Fund of Auleda.

Results will then emerge on the use of the product in the country.

## Perspectives

When the STABILAK production levels will satisfy the demand in Albania, plans are to extend the activities to other Balkan countries, such as Kosovo, Republic of Macedonia, and Serbia. First contacts with these countries are already ongoing, through IDEASS initiative.

