DAIRY PRODUCTS INDUSTRY
1. **17% OF EUROPEAN DAIRY OUTPUT**

French cows, goats and sheep produce more than 25 billion liters of milk every year, accounting for more than 17% of Europe’s total dairy output. France is Europe’s leading producer of butter and the world’s leading producer of whey powder. *(Le Made in France laitier, 2015)*

2. **UNRIVALLED PRODUCT VARIETY**

France produces 1,500 different dairy products, 1,200 of them cheeses, at 760 production facilities (SSP figures). France is also the world leader in protected designation of origin (PDO) dairy products, with 50 of the 186 such products in the European Union (EU). In 2015, 70% of all milk collected was used to make consumer dairy products, while 30% was used to make products for use in industry. *(produits-laitiers.com)*

3. **A SECTOR WITH AN INTERNATIONAL OUTLOOK**

In 2015, 40% of domestically produced milk was exported. Nearly €7 billion-worth of dairy products are exported, mainly comprising cheese (44%), powdered milk (18%), yoghurts and fermented milk (7%). The main export market remains the EU, which accounts for two-thirds of French export revenues. *(produits-laitiers.com)*
NEARLY 4 MILLION DAIRY CATTLE

In 2014, there were 3.7 million dairy cows at 63,600 dairy farms in France, where cow’s milk makes up 97% of all milk collected. French dairy farms are still moderately sized, averaging 58 dairy cows. More than 80% of cattle feed is produced on the farm. Ninety-five percent of French cattle have access to pastureland.

FIVE FRENCH DAIRY GROUPS IN GLOBAL TOP 25

France has around 860 dairy farms of all sizes. Five French dairy groups are among the world’s top 25: Lactalis, Danone, Savencia, Sodiaal and Le Groupe Bel. French dairy firms generate total revenue of €30.5 billion. (INSEE, the French national statistics agency)

OVER 240 DAIRY COOPERATIVES

France has more than 240 dairy cooperatives, and 50% of France’s milk producers are involved in one. French dairy cooperatives have 22,000 employees and 56,000 members. They account for 56% of all milk produced and collected, 46% of milk made into milk products and €12.5 billion in revenues. (National Federation of Dairy Cooperatives)
TRADITION AND INNOVATION

Dynamic innovation by companies resulted in some 500 new varieties of yoghurt, fermented milk and dairy desserts in 2014 alone. A five-year, €4 billion government investment was recently allocated to farm modernization. French research is fueled by innovation led by companies and public organizations such as the French National Institute for Agricultural Research (Institut national de la recherche agronomique – INRA).

HIGH FOOD SAFETY STANDARDS

EU regulations apply at every step from ‘farm to fork’. All milk processing and storage facilities have a health and safety plan that includes cold chain integrity, hygiene standards, and traceability. Official approval is required to bring processed products to market.

A MARK OF QUALITY

Milk quality, particularly when milk is to be turned into cheese (protein content, etc.), is closely monitored by industry stakeholders. Milk is analyzed by 15 laboratories accredited by the French Ministry of Agriculture.

IN NEW YORK & BEYOND, FRENCH CHEESE IS KING

Many international distributors – such as Whole Foods Market in the United States, but also chefs all over the world – import dairy products from France. (Le made in France laitier, 2015)
For further information, please visit:

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FRANCE: EUROPE’S #1 PRODUCER OF BUTTER
Agri-food industry: France’s #1 industry
FRANCE: EUROPE’S #1 AGRICULTURAL PRODUCER
€171 billion in sales, including 21% in exports