The Dairy Industry in Israel

The dairy industry in Israel is one of the leading sectors in the agriculture of the country, and a source of pride to all Israelis. It is spread throughout the country and contributes greatly to the economic activity in rural parts of the land.

Due to the unique nature of the Israeli market, The Israel dairy board runs an annual quota system coupled with a fixed price for liquid milk (“target price”). The system is regulated by law. There are economic incentives to encourage framers to level their monthly milk production, thus ensuring a consistent supply to the industry throughout the year.

Israeli farmers are not encumbered by agricultural traditions and they constantly integrate novel, cutting-edge technologies, resulting in high yields. With long hot summers that typically reduce milk production, farmers also utilize modern cooling systems that reduce the impact of heat stress and improve animal welfare.
Direct employment in agriculture: 2.1%

Cow milk production
1,450 ML
0.18% of the world production

11,970 Kg yield per cow per year (3.75% Fat 3.45 Protein)

774 dairy farms
129,000 Israeli Holstein cows

Production value Ex-farm 784 million US$

Total value in dairy 2.5 billion US$

Milk production sheep - 9.7 ML
goat - 14.2 ML

Self-sufficiency in agriculture 80%
Self-sufficiency in dairy 85%

Market share of the 3 biggest processors: 92%
Average milk yield per cow (Kg.)

Annual milk production

- Cow milk: 98%
- Sheep milk: 1%
- Goat milk: 1%
### Annual marketed milk, by dairy products

#### (% of total based on skim milk equivalent)

<table>
<thead>
<tr>
<th>Year</th>
<th>Cow Milk</th>
<th>Sheep &amp; Goat Milk</th>
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</thead>
<tbody>
<tr>
<td></td>
<td>Fluid Milk 1,000 Lt.</td>
<td>Fermented Milk and Desserts 1,000 Lt.</td>
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<tr>
<td>2009</td>
<td>410,555</td>
<td>172,358</td>
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<tr>
<td>2010</td>
<td>422,035</td>
<td>179,708</td>
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<tr>
<td>2011</td>
<td>424,281</td>
<td>180,523</td>
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<tr>
<td>2012</td>
<td>437,969</td>
<td>186,600</td>
</tr>
<tr>
<td>2013</td>
<td>440,539</td>
<td>178,876</td>
</tr>
<tr>
<td>2014</td>
<td>439,187</td>
<td>175,961</td>
</tr>
<tr>
<td>2015</td>
<td>439,220</td>
<td>180,703</td>
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<tr>
<td>2016</td>
<td>448,987</td>
<td>188,226</td>
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</tbody>
</table>

### Annual consumption of dairy products per capita in Israel - 176 liters
All the milk produced in Israel is tested for somatic cell count and bacterial count. The results of these tests show the continuous increase in the quality of the milk, and are a vital tool in the management of a modern dairy farm.
The Israel Dairy Board (IDB) is an organization set out by law, jointly owned and managed by the Government of Israel, the major processing companies and the dairy farmers.

Objectives:
- To facilitate and coordinate cooperation among the various market participants
- Implement the government policy for the market, including setting quotas and marketing
- Manage milk surplus
- Improve professional standards
- Promote the consumption of milk and dairy products
- Engage in research on market related issues

The board consists of representatives from:

The government: Ministries of Agriculture and Rural Development, Health, Finance and Economy.

Industrial dairies: Tnuva, Strauss, Tara and other small dairies.

Farmers: Israel Cattle Breeders Association, Sheep and Goats Breeders Association, Israeli Farmers Association

Consumers: Two consumer organizations.
National service for Udder Health & Milk Quality

The operative branch of the Israel Dairy Board (IDB), with the objective to improve the udder health and milk quality of all milk produced in Israel. On staff are milking management advisors who are responsible for checking and authorizing milking parlors and animal welfare, Veterinarians who specialize in udder health and laboratory technicians who operate a state of the art, ISO certified laboratory 17025, specializing in the diagnosis of mastitis pathogens and milk quality tests.

The Israel cattle breeders association (ICBA)

Represents all cow milk producers in Israel and manages the Israeli Herd Book that collects information from about 90% of the dairy cows in the country. The ICBA database gathers information and merges additional data from other related sources, aiming to integrate all relevant information regarding the Israeli dairy herd. This integrated database allows access to controlled and accurate information and serves farmers, extension advisors, veterinarians, the Sion A.I. institute and others.

Sion

The leading AI & Breeding Company in Israel, responsible for 95% of all inseminations in the country. The mating program is carefully constructed with regards to the policy of the National Breeding Committee, based on the Israeli Breeding Index. Sion’s main goal is to promote the genetics of the Israeli dairy farms.

Hachaklait

Owned by the farmers whom it serves, Hachaklait creates a unique environment of clinic veterinary service, excellence and cost effectiveness. Each farm pays a yearly fixed rate per animal in order to cover all routine and emergency medical needs, and is entitled to purchase one year prepaid contract of laboratory evaluation. Thus, Hachaklait has a long term and stable contract with the farmer, and is committed to the well-being of the animals. Hachaklait engages in prevention and control of infectious and production diseases & Herd health, is involved in food safety and animal welfare and carries out clinical field trials.
Milk farms in Israel - 2017

Key:
- Cow farm
- Sheep farm
- Goats farm
- Dairy

Cities and Towns:
- Haifa
- Kiryat Shmona
- Jerusalem
- Beer Sheva
- Eilat
- Tel Aviv-Jaffa
Frozen Marble Cheesecake

This frozen cheesecake is delicious and easy to make. Its attractive "marble" appearance is created by adding a mixture of cocoa and coffee. And the best news?

It doesn't require any baking!

Ingredients
- 2-3 tsp instant coffee
- 2 tsp sweetened cocoa powder or 1/2 teaspoon cocoa powder with 2 tbsp sugar
- 5 eggs
- 2 cups sugar
- 2.2 lbs (1 kg) 9% white, creamy cheese
- 1/2 tbsp vanilla essence
- 1/2 tbsp rum essence
- 15 Petit Beurre cookies, whole or crushed

Preparation
1. Mix instant coffee with sweetened cocoa powder.
2. Separate egg whites from yolks. Beat egg whites with 1 cup sugar until stiff.
3. In a large bowl, mix cheese, yolks, 1 cup sugar and the vanilla and rum essences. Gently fold beaten egg whites into the batter.
4. Line large rectangular Pyrex dish with Petit Beurre cookies or crumbs. Pour half the batter over the cookie or crumb base.
5. Sprinkle with coffee and cocoa mixture and cover with the remaining half of the batter. Freeze. When the cake is sliced, the dark surface inside creates a "marble" effect, which adds flavor, as well as a surprise.
For more information:
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