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Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

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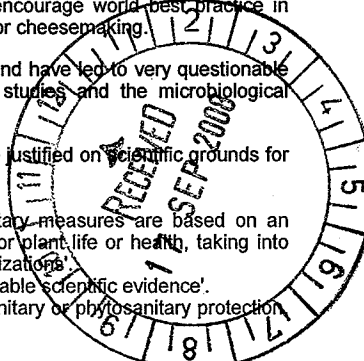
Name: Peter Hoyle
 Address: PO Box 704
 City: Deerwah
 State: NSW
 Postcode: 3573
 Country: Australia
 Email: breathewitheage@bigpond.com.au

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

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2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile environment to pathogens in the cheese. Starter culture activity comprises two biological components; the first is primary fermentation of milk sugar to organic acids during cheesemaking and the second is secondary fermentation/metabolism of organic acids, fat and protein during ripening. This principal is supported by scientific studies and accepted by all of the major cheese producing countries of the world e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
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Name R. GATNEY
 Address P.O. BOX 89
 City BRUNSWICK SOUTH
 State VICTORIA
 Postcode 3055
 Country AUSTRALIA
 Email

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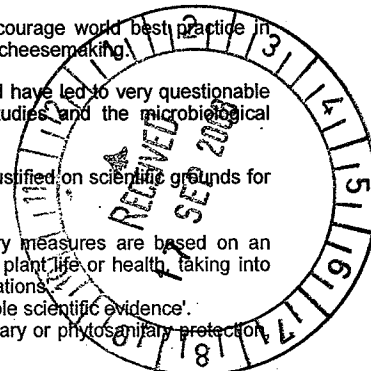
Name Clare Ryan
 Address 11 Bent St
 City Melbourne, Kensington
 State VIC
 Postcode 3031
 Country Australia
 Email claremryan@gmail.com

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| | |
|----------|------------------------|
| Name | Suzie Semmis |
| Address | PO Box 704 |
| City | Reservoir |
| State | VIC |
| Postcode | 3573 |
| Country | Australia |
| Email | Suzie@grapevine.net.au |

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Name KAREN HARRIS
 Address 14 COORAMINTA ST
 City BRUNSWICK
 State VICTORIA
 Postcode 3056
 Country AUSTRALIA
 Email Karen.harris@gmail.com

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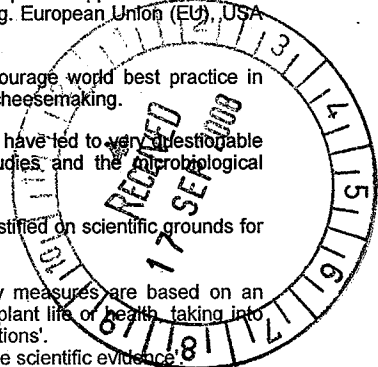
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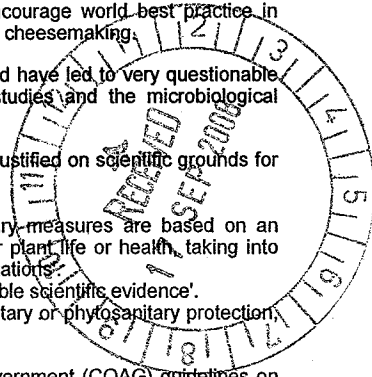
Name Aruna Gin
 Address 86 Blair St
 City Coburg
 State VIC
 Postcode 3058
 Country Australia
 Email arunagirib8@gmail.com

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Name DAMIAN
 Address WILSON
 City MELBOURNE
 State VIC
 Postcode 3056
 Country AUST
 Email Witch.damian.m@education.vic.gov.au...

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