

Seamons, Colleen

From: Lynette Cook [stitchworkz@hotmail.com]
Sent: Wednesday, 17 September 2008 5:31 PM
To: standards management
Subject: Submission for Proposal P1007 - Primary Production and Processing Requirements for Raw Milk (Australia only)
Follow Up Flag: Follow up
Flag Status: Blue

To whom it may concern,

I would like to voice my support for changes to the regulations associated with the sale of raw milk and raw milk products in Australia.

I currently only consume raw cow's milk and raw cow's milk cheddar cheese (home-made) when I visit my son, but would like to increase my intake because of the many health benefits associated with raw milk (see the multiple articles about the "Health Benefits of Raw Milk vs. Pasteurised Milk" at: www.realmilk.com/sitemap.html#health). Unfortunately, with the current laws in place, I find it almost impossible to source raw cow's milk on a regular basis. I would also like to consume raw milk cheeses that have been produced locally in Australia, but the current regulations mean that I can only purchase imported raw milk cheeses.

I understand that there can be health risks involved with consuming raw milk and raw milk products, but these can be minimised (and actually abolished) with correct management and regulation/certification. The raw milk that I occasionally consume comes from healthy, local, free-range, organic, grass-fed cows, and am therefore not concerned about harmful pathogens. There is no way that I would ever consume raw milk from any of the larger producers such as Pura, Paul's etc (even if they are allowed to sell it), due to the high risk of contamination.

I trust that you will listen to the thousands of consumers through-out Australia (and the world) who are enjoying the health benefits of raw milk, and change the laws to make this valuable food more readily available.

Yours Sincerely,

Lyn Cook
PO Box 166
Montville QLD 4560

0409 514 383

Enter today! [Win a Hotmail Go-Kart to race at Bathurst.](#)