

**Seamons, Colleen**

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**From:** slo@foodstandard.gov.au  
**Sent:** Thursday, 28 August 2008 8:02 PM  
**To:** standards management  
**Subject:** FSANZ: Applications and Submissions - Submission [SEC=INCONFIDENCE]



**FSANZ: Applications and Submissions - Submission**

Thursday, 28 August, 2008

- 1. Assessment Report Number:** P1007
- 2. Assessment Report Title:** Primary Production and Processing requirements for raw milk products
- 3. Organisation Name:**
- 4. Organisation Type:** Individual
- 5. Representing:**
- 6. Street Address:** 7 Weyba Esp, Noosa Heads 4567
- 7. Postal Address:** P.O. Box 1826 Noosaville BC Noosaville. 4566
- 8. Contact Person:** Heidi Locke
- 9. Phone:** 0403 605 834
- 10. Fax:**
- 11. Email Address:** heidilocke@optusnet.com.au
- 12. Submission Text:** As a mother of 4 children and a naturopath, my interest lies in paediatric health care. My own children displayed milk allergies, as do many patients. The change to raw milk is extraordinary, showing no symptoms of bloating, and general bowel symptoms. Pasturizing the milk renders it very hard to digest as it destroys the enzymes found to assist this process. Milk is a wonderful food, full of enzymes, efa's and vitanims and minerals, only possible to obtain benefit when raw. Raw milk should be easily obtained and is in the public health interest to make this happen, sincerely, Heidi Locke ND