

## Seamons, Colleen

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**From:** Melissa Chaston [melissachaston@gmail.com]  
**Sent:** Monday, 22 February 2010 2:29 PM  
**To:** submissions  
**Subject:** Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

**Categories:** Blue Category

### Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

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#### **Overarching questions:**

1) The overarching scope of the Proposal is assessing the safety of raw milk products using the Category Framework. FSANZ has undertaken a Technical Assessment based on three Risk Assessments (Raw Cow Milk, Raw Goat Milk and Raw Milk Cheese), a Consumer Study and Nutrition Assessment – Can you identify any aspects we have not covered at this point?

The Proposals exaggerate the risks of raw milk products.

They state that "Because of the potential for raw milk to be contaminated with pathogens, raw milk and products made from raw milk present a high level of risk to public health and safety if there are no control measures to manage the microbiological hazards that may be present."

It is a false assumption that the risks are "high level" for raw milk products. A more realistic description for raw milk products is "they present an additional risk to public health and safety compared with products made from correctly pasteurised milk".

2) We have summarised the impacts by option in Table 1 in the Report. Do you have any comments on the overall assessment? Can you identify other benefits and costs to the affected parties?

For raw milk cheese, the overall assessment seems to be far more alarmist than the technical assessment suggests. I consider that the technical assessment indicates that all soft cheese should be placed in Category 2, reserving Category 3 for raw drinking milk alone.

#### **Consumers:**

3) Would Australian consumers benefit from a greater range of cheeses and dairy products? Please provide details.

Yes, all raw dairy varieties i.e. butter, whole milk, yoghurts, cheese, cream cheese and butter milk.

What an utter waste of Australian resources to mass produce, processed pasteurised milk, through modern, unnatural farming methods, then to further reduce the fat content for so called low fat varieties.

Whole raw milk/raw milk products is one of Australia's answer to lowering the obesity epidemic, by providing an unprocessed, self sufficient food containing numerous enzymes, which is easier to digest and contains beneficial fats. This all means less allergies to milk, and greater absorption of vitamin D, another deficient area in Australian infants.

4) FSANZ has received comments that raw milk cheeses are likely to be gourmet, high-end market products. Costs associated with ensuring the safety of products may also be passed on to the customer - if raw milk cheeses were permitted:

a. How much would you be willing to pay for such cheeses?

The same price as pasteurised gourmet products.

b. Are you willing to pay more than the cost of current gourmet cheeses?

If the raw milk product has been made through traditional farming methods from pasture fed animals, preferably jersey cows, then yes.

c. Are you prepared to pay more if there are added costs in ensuring the safety of raw milk products?

This should be the only reason for paying more.

d. Would you choose to purchase an Australian raw milk cheese over an imported equivalent?

Definitely. It would be a pleasure.

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