

Seamons, Colleen

From: Anne-Marie Kelly <amk5@optusnet.com.au>
Sent: Saturday, 8 October 2011 11:33 PM
To: submissions
Subject: Raw Milk Cheeses

Categories: Blue Category, Yellow Category

Please review your decision to ban or restrict the production and sale of raw milk cheeses in Australia. Why are Australians denied the pleasure of enjoying wonderful, complex products which can only be created by using raw milk. These delightful cheeses have a long history and are available not only to the French but to most countries around the world where they can be shipped. Please allow us to enjoy these flavours, or at least allow our producers to create similar products here.

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From: Anne-Marie Kelly <amk5@optusnet.com.au>
Sent: Saturday, 8 October 2011 11:54 PM
To: submissions
Cc: Charles Yamine; j.reed@optusnet.com.au
Subject: OBJECTION REGARDING RAW MILK PRODUCTION AND IMPORTATION OF CHEESES IN AUSTRALIA

Categories: Blue Category

Reasons To Object

1. Australian artisanal cheese makers should not be restricted to the production of Category 1 cheeses. Over the past two decades, international artisan cheese production has enjoyed a significant growth in demand due to a revolution in consumer interest. Many of these cheeses are made from raw milk and are recognised as having an infinitely superior flavour and authentic regional character when compared to similar cheeses made from pasteurised milk.
2. The purpose of the Australian Food Standards is to guarantee safe cheese – however the assumptions made in these proposals exaggerate the risks. There is no reason why ANY cheese made from raw milk should represent a greater degree of risk than those produced from pasteurised milk provided recognised international HACCP guidelines are adopted in Australia.
3. The proposals do not recognise the changes adopted by the New Zealand Food Safety Authority which recognise EU standards on raw milk cheese, and allow the production and sale of raw milk cheese in New Zealand.
4. The proposals do not encourage world best practice in cheese or milk production and fail to take into account the difference between the quality of 'open' market milk and the controls on milk quality on the farm for raw milk cheese.
5. The proposals are anticompetitive and represent a breach of Australia's commitment to WTO: a. WTO Article 5.1 requires members to "ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations". b. Article 5.2 states in the assessment of risks "Members shall take into account available scientific evidence". c. Article 5.4 states "Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects".
6. The proposals are overly prescriptive and do not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.

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