

Proposal P1007 – Primary Production & Processing Requirements for Raw Milk Products

Below is my submission in support of the continued availability of legal, raw goat milk in the market place in Queensland. My reasons for this are as follows:-

- To preserve a dynamic, competitive, localised raw milk industry, where the consumer has a choice of type and quality of product.
- Knowledge of conditions under which animals are farmed (e.g. organic, free-range, health, animal welfare etc.) and the knowledge that there are quality control practices in place.
- I feel that any legislation that removes my FREEDOM OF CHOICE to decide between brands and type of milk for my personal consumption an infringement on my BASIC HUMAN RIGHT to choose and make decisions on how I manage my own and my families health.
- I prefer to use raw goat milk to pasteurised goat milk for the following reasons:
 - ✓ Palatability.....
 - ✓ Easier digestibility.....
 - ✓ Retention of both protective and digestive enzymes.....
 - ✓ The integrity of the protein profile and fat profile is not compromised. (some proteins and fats are heat sensitive and damaged by the pasteurisation process)
- Other: *my children once finished breast feeding went on to raw goats milk.*
- I was recommended to use raw goat milk by:
 - ☐ Naturopath ☐ Doctor ☒ Other: *My own decision*

FurtherComments
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..... (attach separate paper if required)

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✂.....Please remove this section before posting the above.....

As I have been asked by many people what to write, I have put together the above to assist you. Please feel free to add any other comments you think may assist, such as health benefits you and/or your family have experienced, what other alternatives you may have tried etc.

The review calls for scientific evidence supporting your comments and choice; I feel this is an unreasonable request, and consider the onus is on them to prove that there are no benefits of raw milk, and that the integrity of the raw product is not compromised and/or destroyed by the pasteurisation process.

Email your submission to: submissions@foodstandards.gov.au Postal address: Submission to Proposal P1007, Food Standards Australia New Zealand, PO Box 7186 Canberra BC ACT 2610 Aust. Fax: 61 2 6271 2278 Phone: 61 2 6271 2241

Miranda Boyle, Even'Star Raw Goat Milk Dairy Ph: 07 5465 8105 if you need any further information.