

**Seamons, Colleen**

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**From:** Caroline Haigh [caroline@haigh.name]  
**Sent:** Sunday, 7 September 2008 9:40 PM  
**To:** submissions  
**Subject:** Raw Milk Cheeses  
**Follow Up Flag:** Follow up  
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The following relates to Proposal P1007 Primary Production & Processing Requirements for Raw Milk Products

I would like to support the production of raw milk cheeses in Australia. I am writing from the perspective of a consumer only.

I first experienced raw milk cheeses on a visit to France about 15 years ago and was instantly won over by the significantly improved flavours and varieties of cheese that they are able to produce using raw milk. France has an historically proud food culture, and the cheese course is an integral part of that culture. The use of raw milk in their cheeses is the key ingredient to their success.

I have subsequently had about 5 further trips to France over the years, and with each visit I have continued to be amazed they can produce so many wonderful raw milk cheeses, but that Australia can not. It has never seemed logical to me and our more stringent regulations are the only reason for this discrepancy. Clearly, however, there is no need for our regulations against the production of raw milk to be in place. If these cheeses can be safely produced in France (and other countries) then there is no reason why they can not be safely made in Australia as well, assuming they are made to recognised guidelines.

I recently had the privilege of attending a cheese-making workshop at Bruny Island with Nick Haddow, who is an avid supporter of the production of raw milk cheeses. I believe that recognised and skilful cheesemakers such as Nick, deserve to be able to produce the best cheeses that they can make - and raw milk is an essential ingredient of their craft.

I love Roquefort cheese, but on principle I am no longer buying it in Australia. It seems ludicrous to me that this raw milk cheese has received an exemption for sale in Australia, but that local cheese makers are denied the opportunity of producing their own similar cheese. In a time of global warming and excessive food miles for many of our foods, we should be encouraging our artisanal food producers to be competitive, not placing barriers in their way.

I believe that the Australian cheese making industry is unnecessarily over-regulated and, as I consumer, I would like to make the choice about whether I buy a cheese made from raw or pasteurised milk.

Yours sincerely

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