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SUBMISSION

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

I, Richard Grainger, write in my private capacity to express my favour for the production, sale and importation of safely produced, natural, raw milk cheese in Australia. As a consumer, the flavour of raw milk cheese is vastly superior to that of pasteurised cheese.

Australians and New Zealanders should have a right to free choice in the consumption of cheese in the same way the rest of the world does. Even the USA is now producing farmhouse and artisanal raw milk cheese of a quality competitive with the best of French, British and other great European cheese. Australian cheese makers will never truly compete in a global market without the production of raw milk cheese. The current laws are anti-competitive.

Raw milk and raw milk cheese are a completely natural product that humans have consumed for thousands of years, but is banned here and treated as though it were an illicit drug. Cigarettes kill tens of thousands of people per year, yet we allow the sale of cigarettes. Scientific evidence has proven that junk food contributes to diabetes and obesity in thousands of Australians, yet we allow McDonalds, KFC and Burger King to continue. Products containing dangerous food colourings are on our shelves without warnings. Why is there such paranoia and over prescriptiveness when it comes to raw milk?

The case of salmonella linked to rockmelons in 2006 did not result in a permanent ban on rockmelons. It resulted in closer scrutiny until the product was deemed safe. The salmonella associated with tomatoes in the USA earlier this year resulted in 300 hospitalisations, but tomatoes are back in the stores. Yet the cases of raw milk related sickness in countries such as France are rare. It is time to end the hypocrisy and hysteria about raw milk.

If farmers are using safe practices, grass fed cows with no growth hormones,

sanitary production facilities, then there should be no risk posed. Safe unpasteurised cheese production is possible in Australia, there simply needs to be the will, and safety requirements in line with the rest of the world.

As a lover of cheese, I find it deeply sad that Australians and New Zealanders are unable to walk in to a cheese shop and find the hundreds of different cheeses that make a Fromagerie in Paris so magical. IT SHOULD BE OUR CHOICE!

Richard Grainger.