

Seamons, Colleen

From: Milena Jeff Stephens [milena.stephens@bigpond.com]
Sent: Tuesday, 2 September 2008 4:13 PM
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Proposal P1007 – Primary Production & Processing requirements for Raw milk Products

Ms Milena Stephens
11 Priory Street
Indooroopilly, 4068
PH: (07) 33788371
mjstephens@bigpond.com.au

Individual/Consumer submission

In the interests of providing Food Standards ANZ with as much information as possible I volunteer the following:

My household (now two adults) consumes a minimum of 4 litres of raw milk on a weekly basis. I am prepared to pay a premium price for unpasteurized and unhomogenised milk. My observations lead me to believe that this is the case with a large proportion of the (market going) population. I regularly miss out on supply: demand is so high that I am forced to arrive at the markets by at least 6.30am; production seems seasonal and certainly not sufficient to cover demand.

For the last six (6) years I have been making my own yoghurts and cheeses from this milk; sometimes drinking it as is or making hot drinks.

I would definitely purchase raw milk cheeses made from cow, goat or sheep milk on a regular basis if they were available.

I was raised on a cane farm with our own cow and my mother made our cheese. I have a post graduate degree (in education) and have researched the milk (and pasteurization) industry. In my opinion there are enormous and significant health benefits in consuming organic, raw milk and products made from it.

In the final analysis I believe in informed consumer choice. There is virtually no choice at present.

Milena Stephens