

**SUBMISSION OF M Griffin. Relating to: Proposal P1007 -
Primary Production & Processing Requirements For Raw Milk Products.**

Please consider the following when looking into any regulations for raw milk.

Our family has noticed increased health since we drink raw milk.

It is obvious almost immediately, the difference in your health:
Less colds. No mucus clogging in the nose and sinuses.

Due to the following, there needs to be the choice available of organic raw milk, for those who require it.

For those that require their food to be produced differently than mass produced dairying.
After all our health is our responsibility.

It is difficult to digest milk when it has had its enzymes destroyed.

When people drink pasteurized milk the enzymes that are meant for digesting milk, have all been killed off in the heating process, and that is probably what leads people to become so-called "lactose intolerant". And this leads to the excess mucus forming in the respiratory channels.

What do we expect if we kill off all the beneficial enzymes inherent in milk, that are needed precisely for digesting it.

Organic raw milk is our birthright. It is our traditional food. Some have called it "the perfect food".

I have heard from a chemistry professor that any bacteria that jumps into raw milk is simply committing suicide, as the lacto bacilli (as in yogurt, and as in our healthy intestinal flora) are so strong they will just kill the invader, just as lacto bacilli does in our stomachs to unwanted germs.

I was concerned at first, having believed all my life that milk 'needed' to be pasteurized to be safe.

But hearing things like: "raw milk - oh that's what dairy farmers drink".

And, from a lifetime dairy man himself: "as long as cows have good green grass grown on healthy soil they will be healthy themselves and able to produce excellent quality milk".

Then I tried raw milk from a friend who has cows on good green grass and the taste and the creaminess and deliciousness - that reminded me of my childhood growing up on a farm where we always drank fresh milk straight from the family cow! Of course once you try it and taste the difference and see how good you start to feel, it all becomes rather obvious.... could we have decided to believe in a wrong idea for 60 years. But before that there was no such thing as pasteurization and European people have lived for a long time before then.

There probably is a place for pasteurization of milk - for the milk that comes from the modern day gigantic dairy herds where the cattle are often crammed in together with not much space and no shade. And where they are given hormone enhancement to produce

more milk, and ongoing low dose antibiotics to avoid any risk to production. These cows live under a certain amount of stress and will not be able to be in peak health and so their milk would be wise to be pasteurized before consumption, as a choice for those to consume who don't see that kind of food production as a problem.

Then, on the other hand, there is the situation of small herds on organic pastures grown on healthy soil where the cows are individually tended to and milked, and any sign of illness would be immediately apparent in any animal, and by all accounts is very rare.

This milk would be produced more as a gourmet situation. And for premium soft cheese making.

There needs to be the choice available, for those that require their food to be produced differently than mass produced dairying. Our health is our responsibility.

If any regulatory body was really concerned about this, they should undertake a simple study: The health days in one year of those drinking raw milk, and the comparative health days per annum of those drinking heated (pasteurized) milk.

The amount of colds, as opposed to lack of colds, would be a good one to look at right away.

They would find out the beneficial economics of it also.

Thank you very much for your time and for considering this situation.

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