

Seamons, Colleen

From: Kristina Pocock [kpocock@gmail.com]
Sent: Tuesday, 16 September 2008 12:57 AM
To: submissions
Subject: Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.
Follow Up Flag: Follow up
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I am in favour of safely produced natural raw milk. Pasteurization destroys the good bacteria (that protects us against pathogens), vitamin b12, enzymes & reduces other vitamins & minerals. Heat alters milk's amino acids & promotes rancidity of unsaturated fatty acids.

Thankyou

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