

Seamons, Colleen

From: Tanya Mor [tanyajanemor@hotmail.com]
Sent: Sunday, 14 September 2008 11:53 AM
To: submissions
Subject: Submission re Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products

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I am writing to you to on behalf of myself and my family. You can count this as three submissions if you include my husband and daughter. We are passionate supporters of drinking raw (REAL) milk and would like to have a freedom of choice to buy real milk from certified clean pasture fed cows. We would like legal access to this life supporting beverage and all its products. We don't have to buy cooked eggs, why are we forced to buy cooked milk?

Throughout my childhood, I could not tolerate pasturised cows milk. Neither could both of my sisters. We both suffered from asthma and eczema. Our skin would flare up after drinking pasturised milk. Then my mother put us onto fresh raw milk - all of us improved dramatically. My asthma and skin cleared up. I havent looked back! I do not have any intolerance to this milk at all! I also have many friends and extended family who are now converted. We would all like access to real clean certified pasture fed cows milk. It should be a choice that consumers can make. I believe there are less risks drinking clean pasture fed fresh milk than store bought milk.

Why do we suffer from so many health complaints with store bought pasturised (cooked) milk and yet thrive on raw (REAL) milk? Why in the past have so many cultures for thousands of years thrived on fresh milk and yet now it is treated with so much fear and misinformation? Here is an excerpt from the Realmilk.com site - which I believe says it all:

Pasturisation destroys enzymes, diminishes vitamin content, denatures fragile milk proteins, destroys vitamins C, B12 and B6, kills beneficial bacteria, promotes pathogens and is associated with allergies, increased tooth decay, colic in infants, growth problems in children, osteoporosis, arthritis, heart disease and cancer. Calves fed pasturised milk do poorly and many die before maturity. Raw milk sours naturally but pasturised milk turns putrid; processors must remove slime and pus from pasturised milk by a process of centrifugal clarification...Pasturisation was instituted in the 1920s (in the US) to combat TB, infant diarrhea, undulant fever and other diseases caused by poor animal nutrition (and confinement) and dirty production methods. But times have changed and modern stainless steel tanks, milking machines, refrigerated trucks and inspection methods make pasturisation methods absolutely unnecessary for public protection.

My family and I would like access to clean certified raw (REAL) milk. We would like to be able to make the choice to drink raw (REAL) milk - and not be forced to only have access to cooked milk. I know I also speak for 4 extended family members and 8 friends.

Thank you.

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