



Register your support:

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If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

I would like to register my support for an amendment to the code to bring Australia into line with other major international cheese manufacturing countries.

Name Rachel Roberts
 Address 229 Victoria St
 City Bunnageville
 State NC
 Postcode 3056
 Country Australia
 Email rachroberts@hotmail.com

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

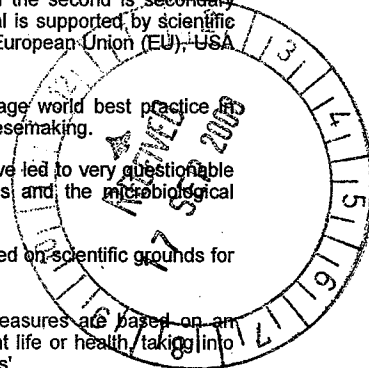
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WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health/taking into account risk assessment techniques developed by the relevant international organizations'.

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Name Hugh Campbell
 Address 229 Victoria st
 City Brunswick
 State VIC
 Postcode 3056
 Country Australia
 Email hcb@highbrow.com.au

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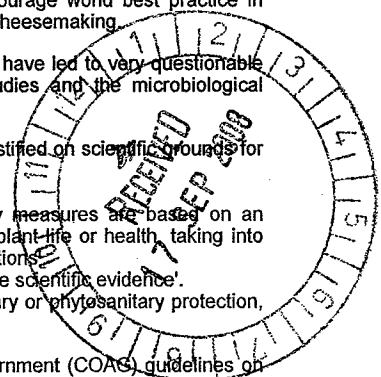
Name	Casey Sparks
Address	44 Helen St
City	Northcote
State	VIC
Postcode	3070
Country	Australia
Email	writewithya@gmail.com

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Name SARAH BARBER
 Address 35 ROGAN LANE
 City KENSINGTON
 State VIC
 Postcode 3031
 Country AUSTRALIA
 Email bookshop@be.org.au

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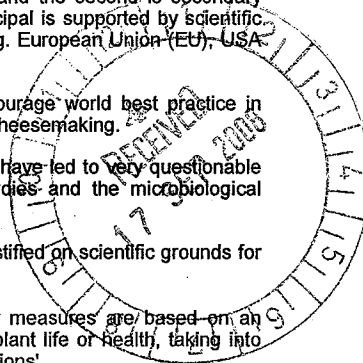
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Name	Beth Cameron
Address	25 Ivan Street Wth Fitzroy
City	3048 Melbourne
State	Victoria
Postcode	3068
Country	Australia
Email	

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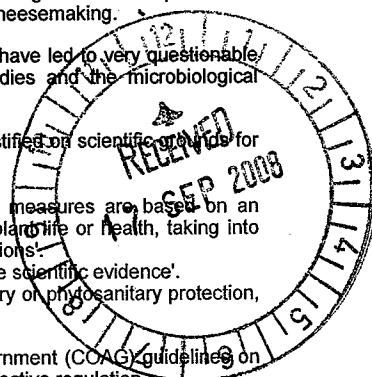
Name Sarah Chapman
 Address 71 Tinning Street
 City Melbourne
 State Victoria
 Postcode 3056
 Country Australia
 Email s9910937h@yahoo.com

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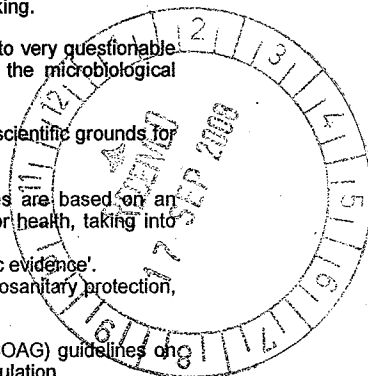
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Name	Elise Caccali
Address	46 Ruby St, Preston
City	Melbourne
State	Victoria
Postcode	3072
Country	Australia
Email	eliseccacali@hotmail.com

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Name	<u>David Hartley</u>
Address	<u>46 Ruby St, Preston</u>
City	<u>Melbourne</u>
State	<u>Victoria</u>
Postcode	<u>3072</u>
Country	<u>Australia</u>
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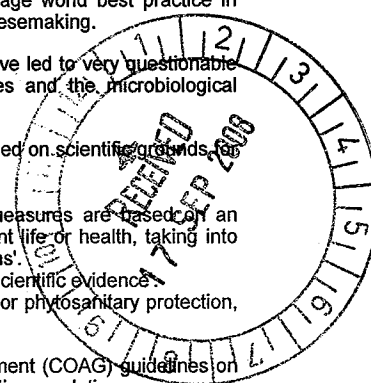
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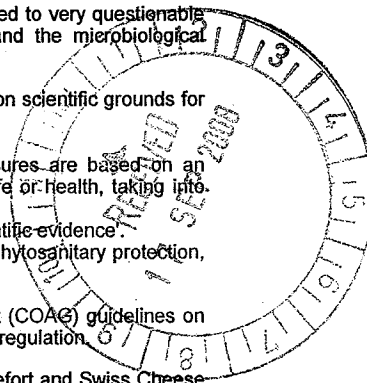
Name SUSAN LINTOTT
 Address 149 Mitchell St
 City Brunswick East
 State VIC
 Postcode 3057
 Country AUSTRALIA
 Email S.a.lintott@gmail.com

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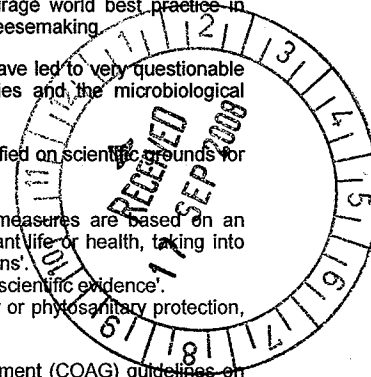
Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

I would like to register my support for an amendment to the code to bring Australia into line with other major international cheese manufacturing countries.

Name Mia Pepper
 Address 40 Elm St
 City Northcote
 State Vic
 Postcode 3070
 Country Australia
 Email bar-barrick@yahoo.com.au

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Name A de Souza
 Address 28 Stanley St
 City Collingwood
 State VIC
 Postcode 3066
 Country AUSTRALIA
 Email hextaforever@yahoo.com

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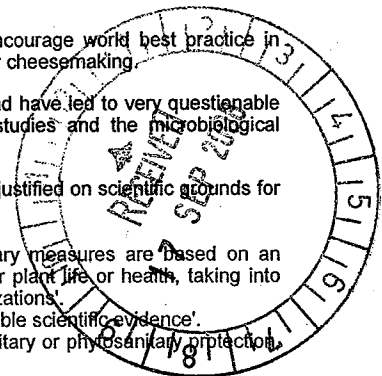
Name	John Flynn
Address	41 Donald St
City	Brunswick Melbs.
State	VIC
Postcode	5066
Country	
Email	

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Name PHILIPPE BECHERVAISE
 Address 302/28 BANK ST. SOUTH MELBOURNE
 City MELBOURNE
 State VIC
 Postcode 3205
 Country AUS
 Email flip-overseas@yahoo.com.au

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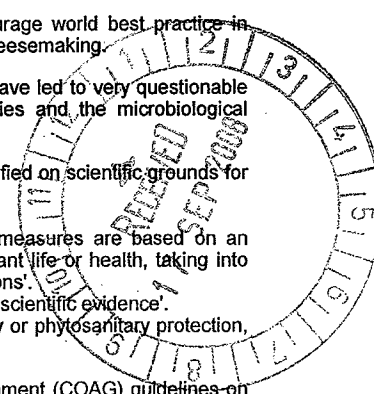
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Name TIM PRICE
 Address 17 Rankins Rd
 City Melb
 State VIC
 Postcode 3031
 Country Australia
 Email skilledengineers@yahoo.com.au

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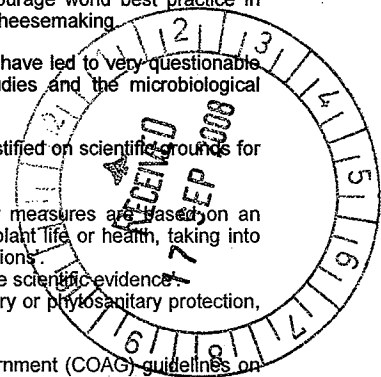
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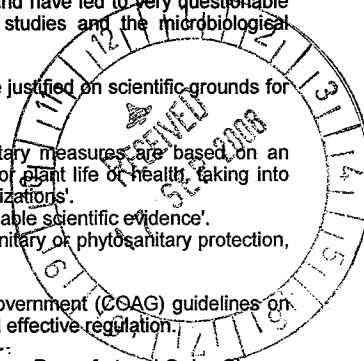
Name Mischal Couch Temple
 Address 11 Arkle St
 City Prahran
 State VIC
 Postcode 3181
 Country Australia
 Email mcouchtemple@hotmail.com

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Name	JIM GREEN
Address	3/15 KEMP ST
City	THORNBURY
State	VIC
Postcode	3078
Country	AUSTRALIA
Email	jim.green@foe.org.au

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