

Seamons, Colleen

From: Jess Holder [jessholder@optusnet.com.au]
Sent: Sunday, 14 September 2008 6:39 PM
To: submissions
Subject: Raw Milk Cheese
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To Whom it may concern,

I work in a large very busy Speciality Cheese shop, that deals predominately with Imported Cheese's. My Background though is a Qualified Chef. So I fully understand the need for food standards. I find the restrictions on raw milk cheese a little confusing and in much need of a review, though. I cant understand why certain cheese are allowed in to the country and not others. Many of the raw milk cheeses have been made in Europe since before our country was even settled.

I honestly believe it should be up the consumer whether they choose to purchase the product or not, not the government. These cheeses are available in the US, the home of unnecessary law suits. If there was a real risk, I highly doubt the importers of these cheeses would leave themselves this exposed to legal action. They are eaten all over the world everyday in many countries, How often do you here of people dying from eating cheese. Obviously it would be up to people such as myself to educate people on raw milk cheese and the fact that certain individuals should avoid them i.e.. pregnant women. Give us an opportunity to sell the wonderful products, and educate the customers, and cut the red tape surrounding the industry. If Hungry Jacks is allowed to sell a 71g fat filled hamburger, why cant we sell traditional hand made cheese that has been produced in this way for hundreds of years without problems!

Regards

Jess Holder

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