

Seamons, Colleen

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Submission

Proposal P1007

Primary Production & Processing Requirements for Raw Milk Products

Standards Management Officer,
FSANZ.

I have been making cheese at home for a decade using cow, sheep and goat milk. I have sourced the milk on farm, in both Victoria and New South Wales, producing both soft and hard cheeses. I have given my cheese to friends and relatives and they, in turn, have given my cheese to others. I am extremely aware of the consequences of a poorly produced cheese and I spare no effort in maintaining the highest standards of hygiene in production and handling at all stages.

I take intense personal pride in my hobby and the title of ***cheese maker***.

The current ban on raw milk access is a farce and demeans the authority of the regulator, and undermines the reputation that an intelligent health protection regime exists in this country. It suggests either ignorance, stupidity or both.

In my experience, commercial high temperature pasteurisation definitely produces less flavour. I often pasteurise (at 64C, 15 seconds) but with some cheese varieties, I do not. Are you able to stop me?

Not only can't pasteurisation regulations be policed, but also there is no accepted evidence that they achieve anything anyway.

I completed two short courses before I felt sure that my cheese could be shared with my family. Cheesemaking is not simple. I would suggest that before anyone would attempt to make cheese, they would need to undertake some form of training anyway. Furthermore, fundamental commonsense polices the essential hygiene requirements for producing food products, and these are supported by existing

standard food handling regulations. It is evident that sufficient education and standard regulations are in place.

Therefore I submit, as long as any consumer of these unpasteurised cheeses is aware ¹ that is what they are consuming, the responsibility for any further regulation is NIL and the case for compulsory pasteurisation VOID.

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