

PROPOSAL P1007 PRIMARY PRODUCTION AND PROCESSING REQUIREMENTS FOR
RAW MILK PRODUCTS

SUBMISSION

Emailed to submissions@foodstandards.gov.au

I am making this submission as a consumer and as an academic in the area of food history and culture.

In all deliberations I believe it is important to acknowledge that raw milk cheeses are not inherently superior in terms of organoleptic qualities. Rather, they offer a different tasting experience which is sought by a small but significant proportion of consumers. As such, the ability to produce raw milk cheeses can offer a significant advantage in a niche area to manufacturers, whether small-scale on farm enterprises or large-scale industrial facilities. In addition, on-farm producers have opportunities to develop or expand tourism activities. In summary, then, the ability to produce raw milk cheeses can result in economic advantages to producers and to the nation.

The production of raw milk cheeses must, however, be accompanied by specified safeguards in relation to the training and certification of producers, wholesalers and retailers, together with regular checks of both premises and products by certified inspectors.

I would like to suggest a couple of useful references:

Microbiological quality of retail cheeses made from raw, thermized or pasteurized milk in the UK. Preview By: Little, C.L.; Rhoades, J.R.; Sagoo, S.K.; Harris, J.; Greenwood, M.; Mithani, V.; Grant, K.; McLauchlin, J.. Food Microbiology, Feb2008, Vol. 25 Issue 2, p304-312

POST-PASTEURIAN CULTURES: The Microbiopolitics of Raw-Milk Cheese in the United States. By: PAXSON, HEATHER. Cultural Anthropology, Feb2008, Vol. 23 Issue 1, p15-47 .

Professor Barbara Santich
School of History & Politics
The University of Adelaide