

Seamons, Colleen

From: syd Oly [sydoly@hotmail.com]
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To: submissions
Subject: Submission: for Proposal P1007 - Primary Production and Processing Requirements for Raw Milk
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To whom it may concern

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I am writing to you regarding the legalized production of raw milk and cheese, and also for the right to have easy access to them.

I strongly disagree with the statement that raw milk is dangerous to consume.

Although, it is true that bacteria are present in milk, we have to be able to distinguish beneficial bacteria from the pathogenic ones (Listeria M, E coli 0157H7, Salmonella and Campylobacter).

As a matter of fact, our body is full of bacteria, which include E. coli. We have huge number of them in our guts, skin, oral cavities and other places. According to pathology experts, we will be in serious trouble if we did not have e. coli in our colons as they assist us in digesting the food we eat. Those bacteria have other benefits; they protect us from pathogenic bacteria by killing or inhibiting them. They assist us in preventing illness.

People that have been studying dairy production will be able to demonstrate that the bacteria found in clean raw milk are beneficial.

Test can be done; inoculate for example, Listeria into raw milk and pasteurized milk. The process will take around 48hours at body temperature, if 10,000 Listeria has been inoculated.

The results that you will find are that the pathogens in the raw milk will be killed. And in the pasteurized milk, they will still be present because all the beneficial bacteria have been killed during the pasteurization process.

Another experiment; leave at room temperature a glass of raw milk and a glass of pasteurized milk, you will notice that the raw milk will curdle or sour but the pasteurize milk will spoil. You will get very sick if you drink the pasteurized milk but not if you choose to drink the raw milk. The reason for that is because raw milk is a living food compare to pasteurized milk, which is a dead food as it has lost all his beneficial bacteria

But a microbiologist will be more able to explain that and they will also be able to clarify that most of the cases of illness related to milk is mostly from pasteurized milk not from clean raw milk.

Grass fed raw milk has beneficial bacteria that destroy pathogenic bacteria. It is important that the cows are grass fed. Factory farmed cows' milk need to be pasteurized because the milk is loaded of pathogens however if the cows are fed grass (their natural diet) there are very few pathogens found (farm's hygiene procedures). The pasture has to follow organic or biodynamic principles for better quality and lower diseases. It is the reason why we, raw milk consumers, desire only raw milk from grass-fed cows. In no way, will I drink raw milk from factory farmed cows. I consider that type of milk dangerous.

Another difference between raw milk and pasteurized milk is the allergy issue. There are

plenty of lactose intolerant people out there that can't and don't touch pasteurized milk but can happily drink raw milk with side effects.

I have been drinking raw milk and eating raw cheese most of my life and I have been sick from them. I choose to drink clean raw milk because I can't tolerate pasteurized milk, even the organic one, and clean raw milk does taste like milk.

Some people decide to smoke and heavily drink despite knowing that this choice is endangering their health. There are plenty of reports of their side effects on our health, death being one of them. FSANZ still allow them despite all the scientific reports so why can't raw milk, which is a safe food, be allowed.

My role here is not to convince people to consume clean raw milk and cheese but to have the right to choose to drink and eat them, and have legal access to them.

I desire the right to have an easy access to clean, unprocessed milk and cheese from local dairies which are certified.

Thank you for your consideration

Yours faithfully,

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