

**Seamons, Colleen**

---

**From:** Graeme & Rosemary [treasefarm@dcsi.net.au]  
**Sent:** Tuesday, 16 September 2008 2:55 PM  
**To:** submissions  
**Cc:** submissions  
**Subject:** Submission Proposal P1007  
**Follow Up Flag:** Follow up  
**Flag Status:** Blue

## Submission

Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.

I am in favour of safely produced, natural raw milk, raw milk cheese and butter. These products are truly safe to use, and have extremely beneficial health qualities. Vitamins and enzymes have not been destroyed in pasteurization.

We own a dairy farm and our family have always consumed raw milk products. We enjoy good health and rarely see a doctor.

Current regulations were made before stainless steel was used in dairies. Dairy cows are now tested. There are many quality and safety checks available to ensure milk quality.

In many countries raw milk products are available for purchase. We also need to have the ability to choose the products that we believe make us healthy.

The dairy industry has made huge advances in milk quality and no longer requires these out dated regulations.

Rosemary Trease  
Partner of G.D. & R. L. Trease  
85 Trease's Lane, Mirboo North 3871  
Phone/Fax 0356641292  
E-mail [Treasefarm@dcsi.com](mailto:Treasefarm@dcsi.com) au