

submissions

From: Will Studd [REDACTED]
Sent: Thursday, 2 January 2014 3:54 PM
To: submissions
Subject: Proposal P1022 Primary Production & Processing Requirements for Raw Milk Products

TO FSANZ ,

RE Proposal P 1022 Primary Production and Processing Requirements for Raw milk Products

I endorse option 1 of proposal P1022 to review the Primary production and Processing standards to allow the production and sale of cheese made from raw milk in Australia under a system overseen by State Regulatory agencies and the Imported Food Inspection Program . However the outcome should also include a satisfactory resolution to Applications A 530 / A531 as accepted in the FSANZ work plan in February 2004 .

Please note Proposal P1022 lacks clarity as to whether it will include a proposal for the production of ALL types of cheese , or ONLY Category 2 cheeses as outlined and defined in previous FSANZ assessments .

1. The purpose of the Australian Food Standards is to guarantee safe cheese. Australian cheese makers should not be restricted to the production

of Category 1 and 2 cheeses. There is no reason why ANY cheese made from raw milk should represent a greater degree of risk than those produced from pasteurised milk provided recognised international HACCP guidelines and appropriate food safety controls are adopted in Australia.

2. Australian Consumers deserve a choice similar to their counterparts overseas . Over the past two decades, international artisan and farmhouse cheese production has enjoyed a significant growth in demand due to a revolution in consumer interest. However many of these cheeses (including Camembert , Cheddar, Blue , and Feta types) could currently fall under the FSANZ definition of category 3 high risk cheeses made from raw milk, and would therefore not be included in the latest review proposals .
- 3 The proposal to address review Australian microbiological food Standards is welcomed and should specifically address the higher levels of e coli found in raw milk cheese on a similar basis to Eu . The current limits are based on pasteurised cheese and are out of step with scientific studies and standards applied in overseas countries .

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