

submissions

From: Michael Undery [REDACTED]
Sent: Friday, 10 January 2014 12:04 PM
To: submissions
Subject: Porposal to change Australian New Zealand Food Standards Code, Proposal P1022.

Submission for change to Australian New Zealand Food Standards Code, Proposal P1022.

Submitter; Michael Undery, Owner manager of" [REDACTED] [REDACTED]

Email; [REDACTED]

Thank you for the opportunity to make this submission. As a 4th generation dairy farmer I and my family drink raw milk every day just as previous generations have done on our farm since 1874. From this raw milk, butter, yoghurt and ice cream have been made over the years with none of our family members past or present becoming ill from consuming these raw products. On a national scale by your own research and admission we have not seen one single death in Australia attributed to the consumption of raw milk over the last 40 years.

On our farm we also run a farm stay. One of many questions from older guests is what preservative are put in milk to give such a longer shelf life now then when they were younger. I explain that no preservatives are used. What has changed since "their day" is modern dairies built of concrete and steel and where no milk is touched by human hands. The use of stainless steel surfaces, filtration, high standards of sanitation, pre cooling and then rapid refrigerated cooling combining to make high quality, safe and longer lasting product. On top of this I add the continuous testing of our milk for somatic plate count, mastitis, butter fat and protein as well as a quality assurance programme audited every 12 months and the "threat" of spot audits from Safe Food Queensland. Our Guests ask if they can purchase milk from us, of course I have to say sorry, it is illegal for us to do so, just after telling them how safe it is and that over 100,000 Australians drink raw milk every day without any health issues.

Ecoli and salmonella are prevalent in the air we breathe and on most surfaces we come into contact on a daily basis. Raw milk is the only food on listerias top 20 list considered to by FSANZ to be illegal. All other 19 food items can be consumed without the risk of litigation to the producer or supplier.

I feel that a regulated raw milk trade in conjunction with established quality assurance programmes and existing testing regimes would offer consumers more and real choices on their milk and milk product consumption.

Yours Sincerely Michael Undery.

Michael and Sally Undery
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