

Seamons, Colleen

From: standards.management@foodstandards.gov.au
Sent: Tuesday, 9 February 2010 9:47 AM
To: standards management
Subject: FSANZ: Applications and Submissions - Submission [SEC=INCONFIDENCE]

Follow Up Flag: Follow up
Flag Status: Flagged

Categories: Blue Category



FSANZ: Applications and Submissions - Submission

Tuesday, 9 February, 2010

- 1. Assessment Report Number:** P 1007
- 2. Assessment Report Title:** Primary Production & Processing Requirements for Raw Milk Products
- 3. Organisation Name:** Black Pearl Epicure
- 4. Organisation Type:** Other
- 5. Representing:** The above company - Dairy Distributor
- 6. Street Address:** 36 Baxter Street, Fortitude Valley QLD 4006
- 7. Postal Address:** as above
- 8. Contact Person:** Babak Hadi
- 9. Phone:** 0732572144
- 10. Fax:** 0732572044
- 11. Email Address:** babak.hadi@blackpearl.com.au
- 12. Submission Text:** I believe that Australian cheesemakers and Australian consumers should have the right of choice. We have the right to make choices on dangerous issues like whether we want to drive a car, fly a plane, go rock-climbing or bungee jumping. These are choices on far more riskier activities than eating raw milk cheese! Raw milk cheeses can be manufactured safely (with proper regulatory guidelines) and therefore should be available to those of us who would like to purchase Australian examples.

This email and any files transmitted with it are confidential and intended solely for the use of the individual or entity to whom they are addressed. If you have received this email in error please notify the system manager.
This footnote also confirms that this email message has been swept by MIMESweeper for the presence of computer viruses.
www.clearswift.com
