

## Seamons, Colleen

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**From:** Rebecca Varidel [rebecca.varidel@gmail.com]  
**Sent:** Saturday, 13 February 2010 11:07 PM  
**To:** submissions  
**Subject:** Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

**Categories:** Blue Category

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1) The overarching scope of the Proposal is assessing the safety of raw milk products using the Category Framework. FSANZ has undertaken a Technical Assessment based on three Risk Assessments (Raw Cow Milk, Raw Goat Milk and Raw Milk Cheese), a Consumer Study and Nutrition Assessment – Can you identify any aspects we have not covered at this point?

**The Proposals exaggerate the risks of raw milk products.**

**They state that “Because of the potential for raw milk to be contaminated with pathogens, raw milk and products made from raw milk present a high level of risk to public health and safety if there are no control measures to manage the microbiological hazards that may be present.”**

**It is a false assumption that the risks are “high level” for raw milk products. A more realistic description for raw milk products is “they present an additional risk to public health and safety compared with products made from correctly pasteurised milk”.**

2) We have summarised the impacts by option in Table 1 in the Report. Do you have any comments on the overall assessment? Can you identify other benefits and costs to the affected parties?

**For raw milk cheese, the overall assessment seems to be far more alarmist than the technical assessment suggests. I consider that the technical assessment indicates that all soft cheese should be placed in Category 2, reserving Category 3 for raw drinking milk alone.**

3) Would Australian consumers benefit from a greater range of cheeses and dairy products?

**Many Australians travel to Europe to taste the types of cheese not available in Australia. In a country where our produce leads the world, we are sadly lacking in the availability of raw milk cheese products.**

**As each year passes, and with a global food community, also fostered by online communications such as food blogging and twitter, the palates of Australians are more educated than ever before.**

**I'll be really disheartened if we are restricted in being allowed the choice (a form of censorship) from importing and more importantly allowing our artisan producers that chance to make locally, the great cheese varieties of the world.**

4) FSANZ has received comments that raw milk cheeses are likely to be gourmet, high-end market

products. Costs associated with ensuring the safety of products may also be passed on to the customer - if raw milk cheeses were permitted:

- a. How much would you be willing to pay for such cheeses? **Yes**
- b. Are you willing to pay more than the cost of current gourmet cheeses? **Yes**
- c. Are you prepared to pay more if there are added costs in ensuring the safety of raw milk products? **Yes**
- d. Would you choose to purchase an Australian raw milk cheese over an imported equivalent? **I write and advocate for local food. Unfortunately this currently does not include cheese because of the restrictions imposed on making with raw milk. I'll happily purchase and advocate for other Australians to purchase artisan raw milk Australian cheese of quality.**