

07 – Primary Production & Processing Requirements for Raw Milk Products

submission in support of the continued availability of legal, raw goat milk in the market place is
My reasons for this are as follows:-

to preserve a dynamic, competitive, localised raw milk industry, where the consumer has choice of type and quality of product.
Knowledge of conditions under which animals are farmed (e.g. organic, free-range, health, animal welfare) and the knowledge that there are quality control practices in place.
that any legislation that removes my FREEDOM OF CHOICE to decide between brands and type of milk for my personal consumption an infringement on my BASIC HUMAN RIGHT to choose and make decisions on how to manage my own and my families health.
I prefer to use raw goat milk to pasteurised goat milk for the following reasons:

- Palatability.....
- Easier digestibility.....
- Retention of both protective and digestive enzymes.....
- The integrity of the protein profile and fat profile is not compromised. (some proteins and fats are heat sensitive and damaged by the pasteurisation process)

For the following reasons I prefer to use raw goat milk to pasteurised goat milk for the following reasons:

I am recommended to use raw goat milk by:

Naturopath ☐ Doctor ☐ Other.....

Other Comments *I have been consuming ^{raw} goats milk for the past 30 years + brought my six children up on it. I continue to drink it on a daily basis + have always enjoyed its health benefits. I do not consider it an infringement of my democratic rights to be able to choose a nutritious food which has always been special to me + my family.*
Signature *P. Swords*

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