

Proposal P1007 – Primary Production & Processing Requirements for Raw Milk Products

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

- To preserve a dynamic, competitive, localised raw milk industry, where the consumer has a choice of type and quality of product.
- Knowledge of conditions under which animals are farmed (e.g. organic, free-range, healthy, animal welfare etc.) and the knowledge that there are quality control practices in place.
- I feel 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 I 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)

• Other: SEE ATTACHED

• I was recommended to use raw goat milk by:

- ☐ Naturopath ☐ Doctor ☒ Other.....

FurtherComments PROBLEMS DIGESTING COWS MILK AND DO NOT
LIKE TASTE OF PASTEURISED GOATS MILK.

(attach separate paper if required)

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Signature [Signature]

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- No cases of food poisoning from consuming raw goat milk from legal dairies since legislation was introduced since the early 1980's. (for goat milk production) have been reported. Improved awareness and the introduction of the HACCP scheme has further improved safety levels.
 - The benefits of raw milk have never been given due consideration since pasteurisation was introduced, the various scientific and medical bodies simply taking the attitude that if the proteins, fats and minerals are still present, all must be well!. The long term health of studied/researched societies and individual cases of diseases began to show otherwise, and more recently scientific/medical research is giving us the explanations as to why this is so.
 - Pasteurisation has become more than just a safety issue and is more used as a means to produce and market large volumes of milk to the large chain retail outlets at an economical and in a convenient manner. A long shelf life of the product is critical to the economy margins involved and higher temperatures, further extending shelf life, are continually being employed.
 - The way big business is going and with the support of government regulatory bodies, it is not inconceivable that the only milk available to the consumer of the future would be a UHT type milk.
 - This continued effort to suppress and ignore damage to the original product and thus long term damage to human health (e.g. cardio vascular, gut and auto-immune systems) and to over emphasizing the risk factors involving raw milk produced under modern production procedures, is entrenching big business control to the detriment of a robust, competitive, choice of milks to the consumer in the market place, and suppressing the viability of the small to medium localised farmer.
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