

**007 – Primary Production & Processing Requirements for Raw Milk Products**

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

to preserve a dynamic, competitive, localised raw milk industry, where the consumer has a choice of type  
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  
my personal consumption an infringement on my BASIC HUMAN RIGHT to choose and make decisions on  
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:.....

Who has recommended to use raw goat milk by:

☒ Naturopath      ☐ Doctor      ☐ Other.....

Other Comments .....

.....

.....

.....(attach separate paper if required)

Name: Jade Behn Signature: 

Address: 9 MUGGER ST Chermoise West

Contact: Phone/Mobile: 0419995003 email:.....

Please remove this section before posting the above.....