

Seamons, Colleen

From: charlton [gardenstone@paradise.net.nz]
Sent: Tuesday, 9 September 2008 7:23 AM
To: submissions
Subject: proposal P1007
Follow Up Flag: Follow up
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I am writing regarding Proposal P1007 primary production & processing Requirements for Raw Milk products

I totally support safely produced natural raw milk and raw milk cheeses. There is a wealth of evidence to support the health giving properties of raw milk and the health destroying properties of pasteurised .The enzymes,so necessary for the digestion and assimilation of dairy products, are destroyed with temperatures over 38degrees Celsius. This is why processed dairy products are causing so may health problems today.

I am sending this from new Zealand .in the hope ,that if Australia passes this New Zealand may follow , or at the very least, Australian raw milk cheese may become available to the new Zealand consumer.

kind regards.

Mrs Lyn Charlton

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