

**Seamons, Colleen**

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**From:** slo@foodstandard.gov.au  
**Sent:** Saturday, 16 August 2008 9:55 PM  
**To:** standards management  
**Subject:** FSANZ: Applications and Submissions - Submission [SEC=INCONFIDENCE]  
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**FSANZ: Applications and Submissions - Submission**

Saturday, 16 August, 2008

- 1. Assessment Report Number:** P1007
- 2. Assessment Report Title:** Primary Production & Processoing Requirements for Raw Milk Products
- 3. Organisation Name:** Locheilan Farmhouse Cheese
- 4. Organisation Type:** Food Manufacturer
- 5. Representing:** Locheilan Farmhouse Cheese
- 6. Street Address:** 754 Central Muntoona Rd, Wunghnu, Vic 3635
- 7. Postal Address:** As above
- 8. Contact Person:** Bruce McGorlick
- 9. Phone:** 0358269581
- 10. Fax:** 0358269581
- 11. Email Address:** cheese@locheilan.com.au

**12. Submission Text:** As a small scale manufacturer of cheese, I would be very unhappy to see raw milk cheeses allowed for the following reasons: 1. Increased testing requirements would put a huge cost burden on our business. Compliance is already a very significant cost to our business, and any increase could lead to unviability. 2. Our recent experience with raw milk cheese manufacturers in the UK & Ireland demonstrated the need for every batch of product to be tested for pathogens. Our business could not sustain this. 3. I have noted that cheeses made in France and the UK are more and more made from pasteurised milk in order to maintain consistency and to prevent pathogen problems. For example Stilton cheeses are now all made from pasteurised milk due to problems that they encountered. In France, the majority of cheese is also now from pasteurised milk and the proportion is increasing.