

**Seamons, Colleen**

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**From:** Le-Anne [livewell@eftel.net.au]  
**Sent:** Wednesday, 17 September 2008 7:52 AM  
**To:** submissions  
**Subject:** Raw Milk  
**Follow Up Flag:** Follow up  
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Submission re Proposal P1007: Primary Production & Processing Requirements  
for Raw Milk Products.

Thankyou for reading my submission in supporting the recognition of safe raw milk as a valid possibility for consumption given it's superior nutritional and health benefits over processed milk.

I fully understand the concerns of past experiences of non pasteurised milk in a time where farming and handling practices were not appropriate.

However, out of respect to those farmers who diligently follow organic/biodynamic farming practices to ensure happy healthy grass fed cows producing superior quality nutritional safe raw milk full of delicate protein enzymes, essential bacteria, vitamins, minerals incl. absorbable calcium, how can we insist on demanding a process of pasteusation that destroys the many benefits this quality of milk has to offer and renders the milk indigestable to many?

I would greatly appreciate being able to access the real farmers milk and have the choice to include it in my quest for a healthy life.

Surely Australia has a proud heritage of a nation of fit atheletic slim people - what is happening to our children?

Where has the nutrition gone?

Lets get back to basics and provide REAL FOOD for our nation.

Thankyou.

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