

**Seamons, Colleen**

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**From:** Peter M Price [pmpepad@bigpond.net.au]  
**Sent:** Monday, 8 September 2008 12:06 PM  
**To:** Web Comments  
**Subject:** raw milk cheese

Further to my recent email I attach my email exchanges with my French friend.

His comments are limited to Camembert of course because that is what he made in Australia.

There are of course many other raw milk cheeses.

Peter M Price  
 Economic Planning Advocacy  
 40 Riverview Rd  
 Nowra NSW 2541  
 Mob 0417 042 943

----- Original Message -----

**From:** [Gilbert PESENTI](#)  
**To:** [Peter M Price](#)  
**Sent:** Tuesday, September 02, 2008 3:47 PM  
**Subject:** Re: raw milk cheese

Thank you Peter ,

It might interest you to know that there are very few raw milk camembert manufacturers in France left now.

Le Petit and others mainly owned by the Benier group have subreptously ???? introduced thermisation last year yet kept their traditionnal presentation (including raw milk itself) only adding in small characters (lait themisé) at the bottom of their label . Pasteurised means treatment at 72c for 20 " (to destroy Koch bacillus) It boils down that for technical reasons (better manufacturing process control) they " pasteurise" at low temperature 63/62C milk to make so called raw milk cheese.

So you have it: only a few diehards left in this tough business. I could take you there next year to check if Moulin de Carel keeps up the standards.

Going to breakfast for now ....Gilbert

----- Original Message -----

**From:** [Peter M Price](#)  
**To:** [Gilbert Pesenti](#)  
**Sent:** Tuesday, September 02, 2008 2:41 AM  
**Subject:** raw milk cheese

sorry mate, should have been

<http://www.foodstandards.gov.au>

Peter

----- Original Message -----

**From:** [Peter M Price](#)  
**To:** [Gilbert Pesenti](#)  
**Sent:** Tuesday, September 02, 2008 10:38 AM  
**Subject:** raw milk cheese

Gilbert

Attached is an article asking for comment on a proposal to bring Australia in line with European standards which allow raw milk to be used un cheese.

I applaud this but you would be better placed to comment and I thought you might like to write to them.

The FSANZ web address is in paragraph 3. ([www.foodstandards.com.au](http://www.foodstandards.com.au))

Trust this note finds you well

Regards

Peter

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