

Seamons, Colleen

From: Tom Hancock [hancocks@internode.on.net]
Sent: Wednesday, 17 September 2008 6:22 PM
To: submissions
Subject: submissions re proposal p1007: primary production & processing requirements for raw milk products.
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To whom it may concern, I wish to be able to purchase raw milk and raw milk products for my, and my family's own consumption because, after extensive research of overseas countries that sell raw milk, I *believe raw milk to be safer to drink than pasteurised. The reasons for this are:*

(1) raw milk has naturally occurring bacteria that resist the onset of pathogenic organisms.
(2) Australia has stringent laws and guidelines regarding hygiene in the running of dairies, so the chance of milk becoming contaminated with large numbers of pathogenic bacteria, is low.
*(3) Pasteurised milk is harder to digest because the naturally occurring enzymes in raw milk which assist with digestion are destroyed, **and** the structure of the milk protein is altered by the heat of pasteurisation, which makes it even harder to digest, and leads to allergies, especially in children.*
Thankyou for taking the time to read this. I hope it helps you understand why mothers like me feel so strongly about this subject. Sincerely Madeleine Hancock