

Seamons, Colleen

From: slo@foodstandard.gov.au
Sent: Wednesday, 13 August 2008 4:05 PM
To: standards management
Subject: FSANZ: Applications and Submissions - Submission [SEC=INCONFIDENCE]
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Attachments: raw dairy.doc

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FSANZ: Applications and Submissions - Submission

Wednesday, 13 August, 2008

1. **Assessment Report Number:** PROPOSAL P1007
2. **Assessment Report Title:** PRIMARY PRODUCTION & PROCESSING REQUIREMENTS FOR RAW MILK PROCESSING
3. **Organisation Name:** Rebecca Harris
4. **Organisation Type:** Individual
5. **Representing:** self
6. **Street Address:** 36 Adam Crescent Montmorency, Victoria 3094
7. **Postal Address:** As Above
8. **Contact Person:** Rebecca Harris
9. **Phone:** 0408010774
10. **Fax:** none
11. **Email Address:** becanna@bigpond.net.au
12. **Submission Text:** See attached letter

Re: Proposal P1007 Raw Dairy

To those investigating this proposal,

I write as a potential consumer of raw dairy products. I believe that consumers in Australia should have the choice to consume raw dairy products that have been regulated and made here in Australia.

I understand that raw dairy has not been legal here due to health concerns, and an understanding that the pasteurisation process kills off any stray pathogens that may be present. I believe that with adequate testing any potential danger in raw dairy would be virtually eliminated (as much as for any food). I also would argue that in this day and age, with all we know about food safety, and food storage comparisons with the past when these things were not known are not appropriate.

In my research on this issue I found reference to Organic Pastures Dairy Company (OPDC) in Fresno, California. This dairy has been operating producing raw dairy for over five years, with regular monthly testing by the California Drug and Food Administration. In this time, tests of over 32 million servings have shown not one single pathogen found or detected. Further tests performed by Dr. Caterina Berge PhD, demonstrated that even in the milking cows' fresh manure, not one human pathogen exists.

I hope that investigating this issue, you will be looking to all existing raw dairy producing dairies that have high standards of testing, as we would here, were raw dairy be legalized.

My primary reason for wanting raw dairy are because of all the goodness that is lost as a result of pasteurisation. As I try to eat only whole foods, knowing how healthy I, and my family, can be avoiding food that is not in its natural state, I would like to be able to benefit from all the healthy microorganisms and enzymes that occur naturally in milk, such as bifidus factor, fibronectin, glycomacropeptide, lactoferrin, and oligosaccharides. These goodies promote gut health, and help build immunity. I understand that the antimicrobial properties of raw milk may actually make it safer - as a study (Wang et al. "Survival and Growth of Escherichia coli O157:H7 in Unpasteurized and Pasteurized Milk." Journal of Food Protection. 1997) showed, when it discovered that the most dangerous strain of E coli multiplied at a significant lower rate in *unpasteurised* milk than pasteurised.

In Australia people are free to make many, many food choices. I chose not to eat foods full of trans fats; foods that include chemicals; meat that has come from farms that do not have free ranging, grass eating animals; and processed foods. The only exception is dairy. While I do enjoy parmesan cheese, sadly I can't afford to eat Roquefort every day, I have no other opportunity to consume raw dairy products. There are so many food products that are vastly more harmful and readily available, I feel that it doesn't make sense to identify raw dairy as a danger to the public. I ask that raw dairy be made legal, and regulated.

Sincerely,

Rebecca Harris