

**Seamons, Colleen**

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**From:** star [rubystar70@iinet.net.au]  
**Sent:** Thursday, 11 September 2008 9:51 AM  
**To:** submissions  
**Subject:** Submission re Proposal P 1007 :Primary Production and Processing Requirements for Raw Milk Products  
**Follow Up Flag:** Follow up  
**Flag Status:** Blue

Dear Sir/Madam,

I am writing to support the right to produce and sell raw milk products. The enzymes that make the absorption of most of the calcium and nutrients in milk are destroyed in the pasteurization process therefore rendering a high nutrient dense food largely destroyed. My family relies on the availability of such products to be able to consume milk and cheese, as pasteurized commercial dairy products produce a substantial reaction that is not present when we consume unpasteurized dairy products.

I hope the enquiry makes the choice to buy unpasteurised dairy products a much cheaper and easier option for those who have no other choices

sincerely

Amber Davis

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