



Register your support:

Petition

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Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

I would like to register my support for an amendment to the code to bring Australia into line with other major international cheese manufacturing countries.

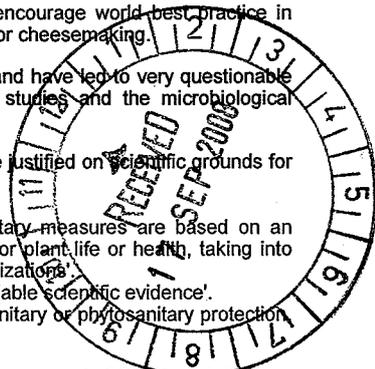
Name: Peter Hoyle
 Address: PO Box 704
 City: Deerbrook
 State: VIC
 Postcode: 3073
 Country: Australia
 Email: breathewithcheese@bigpond.com.au

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile environment to pathogens in the cheese. Starter culture activity comprises two biological components; the first is primary fermentation of milk sugar to organic acids during cheesemaking and the second is secondary fermentation/metabolism of organic acids, fat and protein during ripening. This principal is supported by scientific studies and accepted by all of the major cheese producing countries of the world e.g. European Union (EU), USA and Canada.
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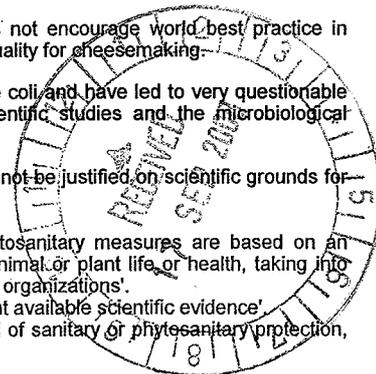
| | |
|----------|-----------------|
| Name | R. GAFFNEY |
| Address | P.O. BOX 89 |
| City | BRUNSWICK SOUTH |
| State | VICTORIA |
| Postcode | 3055 |
| Country | AUSTRALIA |
| Email | |

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| | |
|----------|-----------------------|
| Name | Clare Ryan |
| Address | 11 Bent St |
| City | Melbourne, Kensington |
| State | VIC |
| Postcode | 3031 |
| Country | Australia |
| Email | ClareRyan@gmail.com |

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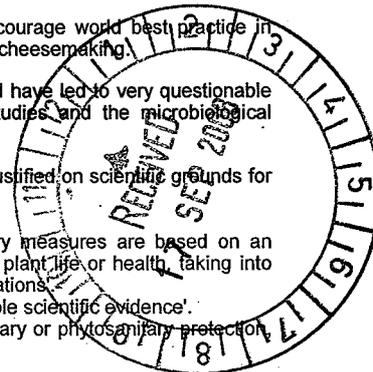
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| | |
|----------|------------------------|
| Name | Suzie Semmis |
| Address | PO Box 704 |
| City | Reservoir |
| State | VIC |
| Postcode | 3573 |
| Country | Australia |
| Email | Suzie@grapevine.net.au |

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Name KAREN HARRIS
 Address 14 COORAMINTA ST
 City BRUNSWICK
 State VICTORIA
 Postcode 3056
 Country AUSTRALIA
 Email Karen.harris@gmail.com

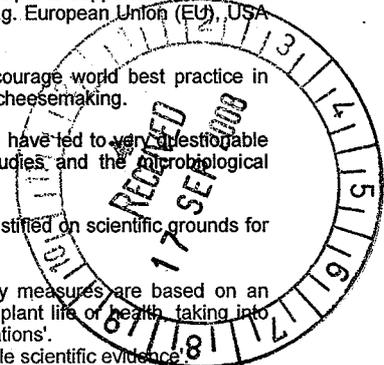
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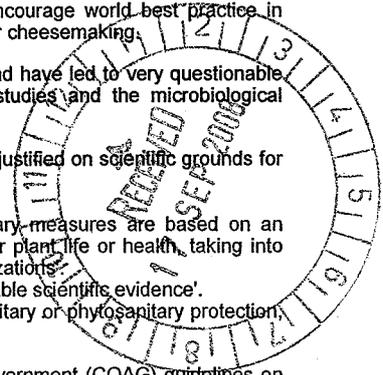
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| | |
|----------|-----------------------|
| Name | Aruna Gin |
| Address | 86 Blair St |
| City | Coburg |
| State | VIC |
| Postcode | 3058 |
| Country | AUSTRALIA |
| Email | arunagirib8@gmail.com |

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| | |
|----------|------------------------------------|
| Name | DAMIAN |
| Address | WELDON |
| City | MELBOURNE |
| State | VIC |
| Postcode | 3056 |
| Country | AUST |
| Email | Wdch.damian.m@education.vic.gov.au |

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