



## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

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	Perrine Gilkison
Address	39 Murdock st
City	Brunswick
State	VIC
Postcode	3056
Country	Australia
Email	perrineg@hotmail.com

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

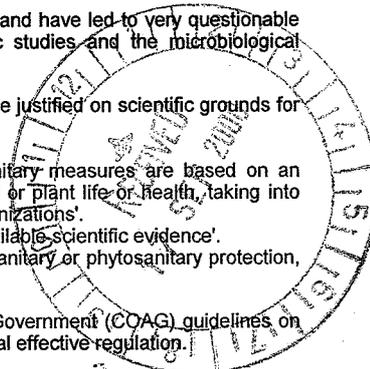
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Name	Aaron Baker
Address	39 Murdock St
City	Melbourne
State	VIC
Postcode	3056
Country	Australia
Email	aaronjamesbaker@gmail.com

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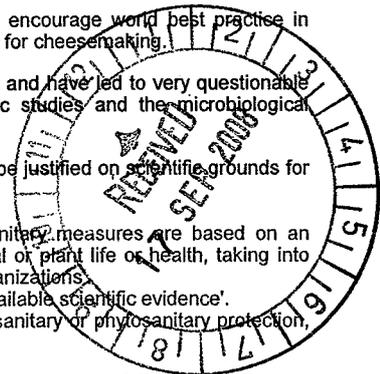
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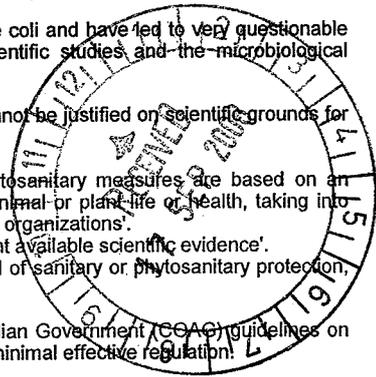
Name	Daniel Shrimpton
Address	6 Hall St
City	Braunswick
State	VIC
Postcode	3380
Country	Aus
Email	Shrimp1234@hotmail.com

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Name	PAUL MOIR
Address	214 MCKEAN ST
City	FITZROY NORTH
State	VIC
Postcode	3068
Country	AUST
Email	paulandclaire@three.com.au

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Name	JAI ANADIN
Address	125/140 NEILL ST.
City	CARLTON
State	VICTORIA
Postcode	3053
Country	AUSTRALIA
Email	(N/A).

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Name	EDWIN COMMANDEUR.
Address	2 NEWLANDS RD
City	COBURGNTH.
State	VIC.
Postcode	3085.
Country	AUSTRALIA.
Email	

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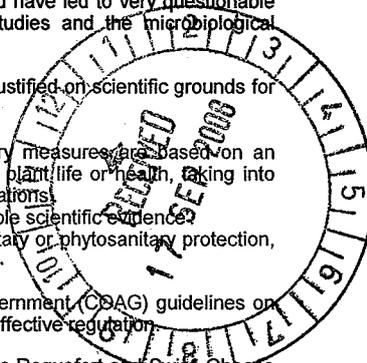
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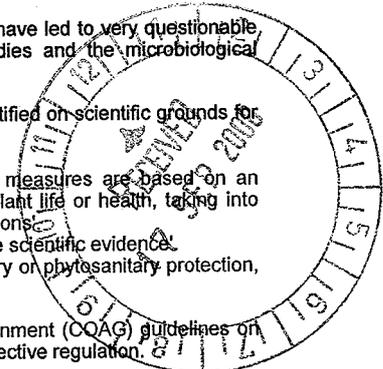
Name	K Bowles
Address	3 Zetland
City	Melb
State	Vic
Postcode	3066
Country	Australia
Email	

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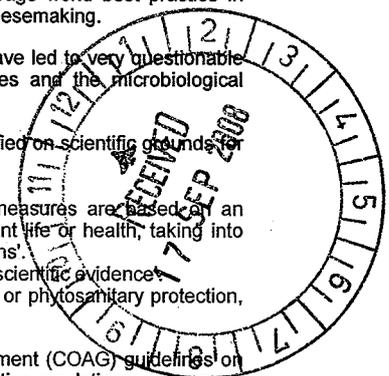
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Name	<input type="text"/>
Address	<input type="text"/>
City	<input type="text"/>
State	<input type="text"/>
Postcode	<input type="text"/>
Country	<input type="text"/>
Email	<input type="text"/>

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Name	Carmen Bateson
Address	114 Charles St
City	Abbotsford
State	VIC
Postcode	3067
Country	AUST
Email	batesoncarmen@hotmail.com

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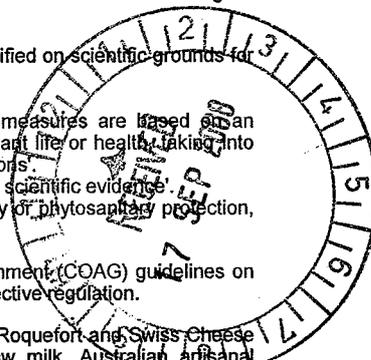
Name	Pauline Ruten
Address	181 St. George Rd
City	N. Trarigon
State	VIC
Postcode	3168
Country	Australia
Email	paulineruten@hotmail.com

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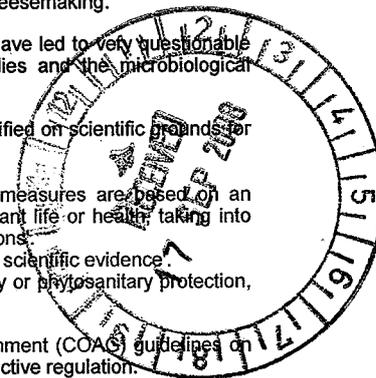
Name	CLINTON GROSVENOR
Address	63 HOTHAM ST
City	COLLINGWOOD
State	VIC
Postcode	3066
Country	AUSTRALIA
Email	cbgrosvenor@hotmail.com

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Name	Ben Moroni
Address	241 ROYAL AVE. PARKVILLE
City	
State	VIC
Postcode	3052
Country	AUSTRALIA
Email	bmoroni@gmail.com

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Name	CINNAMON BARNES
Address	3/0 ROSSTOWN RD.
City	CARNEGIE
State	VICTORIA
Postcode	3163
Country	AUSTRALIA
Email	N/A.

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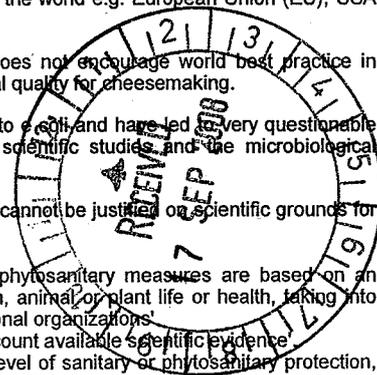
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Name	PATRICK SAHUCEI
Address	24 DIGBY ST
City	COLUMBWOOD
State	VICTORIA.
Postcode	3066
Country	AUST.
Email	—

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