

**Seamons, Colleen**

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**From:** Sadie Chrestman [sadie.chrestman@cameronsmanagement.com.au]  
**Sent:** Tuesday, 26 August 2008 8:17 PM  
**To:** submissions  
**Subject:** Proposal P1007 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.

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 cheese making 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 i.e. European Union (EU), USA, and Canada.
3. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss cheese but denies Australian cheese makers a choice of making similar cheese from raw milk. Australian artisanal cheese makers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
4. Over the past two decades international artisan and farmhouse cheese production has enjoyed a significant growth in demand due to a revolution in consumer interest. Many of these cheeses are made from raw milk and are recognised as having an infinitely superior flavour and regional character when compared to similar cheeses made from pasteurised milk. However unlike their overseas counterparts Australian consumers have been denied a choice of cheeses made from raw milk.
5. There is no reason why cheese made from raw milk should represent a greater degree of risk than those produced from pasteurised milk provided recognised international guidelines are adopted in Australia.

Regards,

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**Sadie Chrestman**

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**The Cameron Creswell Agency**

7<sup>th</sup> Floor, 61 Marlborough St  
(Locked Bag 848)  
Surry Hills, NSW 2010

tel **+61 2 9319 7199**  
fax **+61 2 9319 6866**  
skype **sadiechrestman**

[www.cameronsmanagement.com.au](http://www.cameronsmanagement.com.au)

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