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From: slo@foodstandard.gov.au
Sent: Friday, 22 August 2008 3:26 PM
To: standards management
Subject: FSANZ: Applications and Submissions - Submission [SEC=INCONFIDENCE]
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**FSANZ: Applications and Submissions - Submission**

Friday, 22 August, 2008

1. **Assessment Report Number:** P1007
2. **Assessment Report Title:** Production of Raw Milk
3. **Organisation Name:** Katherine Giblett
4. **Organisation Type:** Individual
5. **Representing:** Myself
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12. Submission Text: I would like to put forward my comments on the availability of raw milk in Australia. As a practising naturopath, I see a great many examples of dairy intolerance causing a huge range of health issues including atopic disease such as eczema, rhinosinusitis and asthma and digestive disorders such as irritable bowel syndrome. HOWEVER, I do believe that milk in it's raw state is a healthy dietary product and great source of protein, calcium and essential fats. My research has led me to believe that the processes of pasteurisation and homogenisation alter the protein structure of the milk so as to make it much more difficult to digest. Experience has shown me that the use of raw dairy products does not have the same adverse health effects as pasteurised milk. I also believe that raw milk is safe to use, as it contains bactericidal enzymes, as well as the enzymes needed to digest it. I would like to see raw milk to be made legal for retail sale as then people have a choice as to what to buy. While the majority of people may still prefer to buy pasteurised milk, it would be a great benefit to many people to have the choice to buy the unpasteurised product. Yours sincerely, Kath Giblett ND