

Seamons, Colleen

From: Gibran Selman [gibarl@tpg.com.au]
Sent: Tuesday, 16 September 2008 2:35 PM
To: submissions
Cc: Gibran Arlene Selman
Subject: Submission re Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.
Follow Up Flag: Follow up
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To whom it may concern,

I want raw milk legalised because raw milk is far richer in enzymes, vitamins, minerals and essential bacteria.

This not only makes it far more nutritious but also makes it much easier to digest. Current pasteurised and homogenised milk is very hard to digest for humans due to the lack of enzymes. Without these enzymes (i.e. "lactase" enzyme which is required for the digestion of the milk sugar "lactose" and the "phosphatase" enzyme which is required for the absorption of calcium) milk becomes the cause for several allergies such as lactose intolerance, irritable bowel syndrome and so on.

Raw milk is also alkaline (when pasteurised and homogenised milk becomes acid) which also means that it has powerful immune-boosting properties.

By pasteurising milk you render it indigestible and kill all that is good in it, actually making it far more harmful and toxic than it could be good for the body.

Regards,
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