

## Seamons, Colleen

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**From:** Julie Curnow [jcurnow@iinet.net.au]  
**Sent:** Saturday, 20 September 2008 1:52 PM  
**To:** submissions  
**Subject:** Submission for Proposal P1007:Primary Production & Processing Requirements for Raw Milk Products  
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### Submission for Proposal P1007:Primary Production & Processing Requirements for Raw Milk Products

I would like to register my support for an amendment to the code so that as consumers we have easy access to clean, unprocessed milk from local dairies that have healthy grass fed cattle. The nutritional benefit of such raw milk is detailed by various sources including the Weston A. Price Foundation ([http://www.westonaprice.org/splash\\_2.htm](http://www.westonaprice.org/splash_2.htm)) and The Untold Story of Raw Milk by Ron Schmid. Grass fed cows also have a lower impact on the environment than confinement cows which is an added benefit. I don't want to consume just any raw milk either. It is clear from the research discussed in these references that the milk largely available to consumers at the moment is pasteurised precisely because the methods of its production render it a health risk if it were not. It cannot even be traced back to the farm that produced it. Consumers should be able to know exactly where their food is coming from which is why I advocate keeping the raw milk industry local and under strict regulation to ensure the health of the cow and thus the quality of the raw milk products.

I believe we have the right to this nutrient dense and health giving food. A properly regulated raw milk industry will not only allow us access to this healthful product but will support local farmers.

Regards,

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