

**Seamons, Colleen**

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**From:** Robyn Williams [pov@iinet.net.au]  
**Sent:** Wednesday, 17 September 2008 12:29 PM  
**To:** submissions  
**Subject:** SUBMISSION - Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products  
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**SUBMISSION - Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products**

From:  
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To Whom It May Concern,

This is a simple personal submission.

When I was eight years old my family moved to a farm. Milk straight from the cow, cream and homemade butter, along with other directly grown and sourced meats and vegetables, became part of our staple diet. After moving back to the suburbs of Perth, my mother sourced fresh raw milk from a friend's neighbour. When that was no longer available I rarely drank milk. As an adult I've sought and sourced fresh raw milk whenever possible, rare in my city life. I am grateful to have found a supplier of raw milk. I don't know what good it does me – I'll leave that to the experts to say - I do know that it doesn't do me any harm. I just prefer it fresh and raw.

Cleanliness and food safety are important to me. Sterility and hysterical over-reaction are not. My kitchen is clean not sterile. I don't use or need to use bleaches and toxic chemicals to ensure a clean and safe environment for food preparation.

I support the development of suitable guidelines for the safe, clean production and supply of fresh, raw milk. I request that the producers are directly involved with the development of these parameters as they are the ones who benefit as a consequence. And as I can't imagine what motive they could have for doing anything that would cause them liability, I encourage the development of a framework for self and peer evaluation by and for producers, supported and facilitated by appropriate food agencies and health professionals.

I don't like the taste and texture of mass produced milk, however have no objection to its continued availability. As for that white stuff called 'beverage', that for reasons that are beyond me is allowed into the dairy section, I wouldn't touch it with a ten foot pole. Even so I leave it to consumers to make that choice.

My aim is to expand the options to include my preference, fresh raw milk, and to support the people who care enough to produce it.

Sincere regards  
Robyn Williams

1/10/2008

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