

HOME  
FSANZ DISCUSSION PAPERREGISTER  
YOUR SUPPORTNEWS  
ROQUEFORT BURIALUPDATES  
AND COMMENTS

## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	Fiona Thiesen
Address	1 The Crofts
City	Richmond
State	VIC
Postcode	3124
Country	Australia
Email	

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

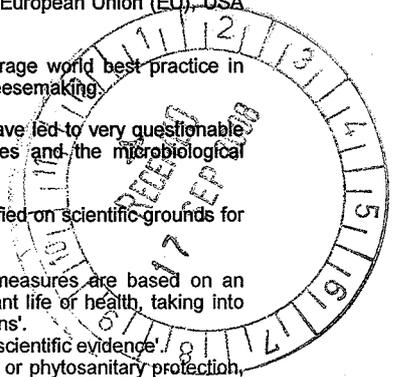
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.





## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	DAVID BUPT
Address	279 GREAT OCEAN RD.
City	APOLLO BAY
State	VIC
Postcode	3233
Country	AUSTRALIA
Email	

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

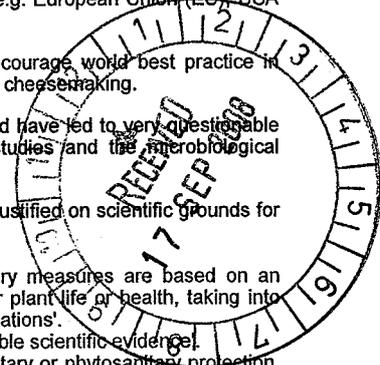
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.




 HOME  
FSANZ DISCUSSION PAPER
REGISTER  
YOUR SUPPORTNEWS  
ROQUEFORT JOURNALUPDATES  
AND COMMENTS

## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

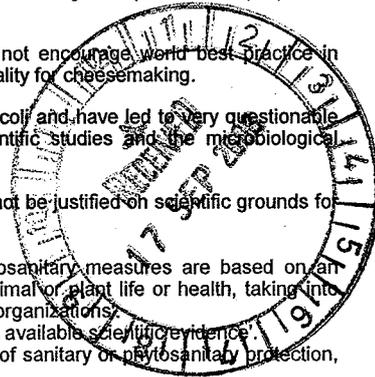
Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

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.

Name PRUE MCKENNA  
 Address 13 GRANDVIEW GROVE NORTHCOTE  
 City MELBOURNE  
 State VIC  
 Postcode 3070  
 Country AUSTRALIA  
 Email fairprustah@hotmail.com

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

- 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.
- 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
- The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
- The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
- The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.  
 WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations.'  
 Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence.'  
 Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.
- The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
- The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
- 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
- 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.



**HOME**  
FSANZ DISCUSSION PAPER

**REGISTER**  
YOUR SUPPORT

**NEWS**  
ROQUEFORT FURIAL

**UPDATES**  
AND COMMENTS

## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on [proposal P1007](#) as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	<input type="text"/>
Address	<input type="text"/>
City	<input type="text"/>
State	<input type="text"/>
Postcode	<input type="text"/>
Country	<input type="text"/>
Email	<input type="text"/>

**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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e-coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.  
  
WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.  
Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.  
Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.
6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.

HOME  
FSANZ DISCUSSION PAPERREGISTER  
YOUR SUPPORTNEWS  
ROQUEFORT BUREAUUPDATES  
AND COMMENTS

## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	JUDY PINE
Address	50 HAROLD ST
City	THORNHURST
State	VIC
Postcode	3071
Country	AUSTRALIA
Email	

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

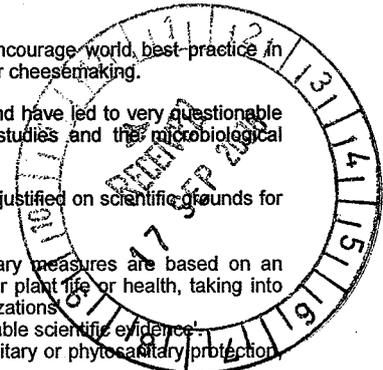
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.



HOME  
FSANZ DISCUSSION PAPERREGISTER  
YOUR SUPPORTNEWS  
ROQUEFORT BURIALUPDATES  
AND COMMENTS

## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	C. Iretkowski
Address	2 Highett Pl
City	Melb
State	Vic
Postcode	3065
Country	AUST
Email	catretkowski@gmail.com

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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.

HOME  
FSANZ DISCUSSION PAPERREGISTER  
YOUR SUPPORTNEWS  
ROQUEFORT BURIALUPDATES  
AND COMMENTS

## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name Vivika Simpson  
 Address 60 Mollison St  
 City MALMSBURY  
 State 3446 VIC  
 Postcode   
 Country AUSTRALIA  
 Email vivekapatrice@gmail.com

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

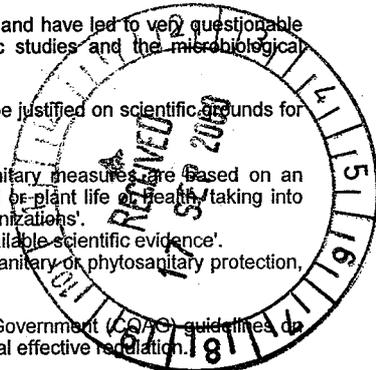
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.





## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	Kyle Wilcox
Address	1 Tobias Cr
City	Shepparton
State	3530.Vic
Postcode	3630
Country	Aust
Email	wilcoxkyle@hotmail.com

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

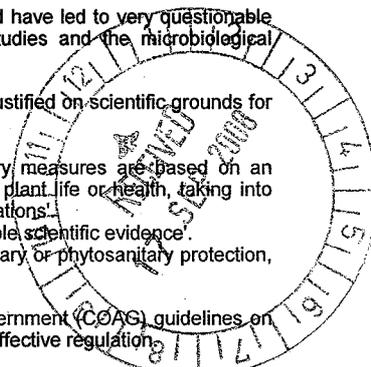
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.





## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	HEIDI SANGHVI
Address	P.O. Box 270
City	Brunswick
State	Vic
Postcode	3056
Country	AUSTRALIA
Email	Heidi

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

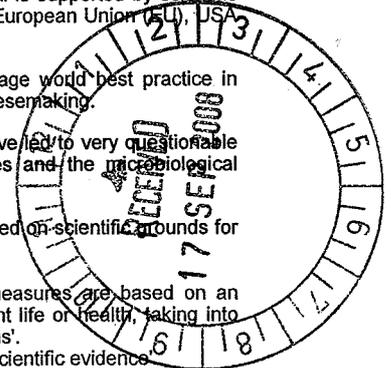
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.





## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	Misa Kazouji
Address	20 Ross St off Separation St. Alphington. 3078
City	Alphington
State	VIC
Postcode	3078
Country	Australia
Email	misa06@hotmail.co.jp

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

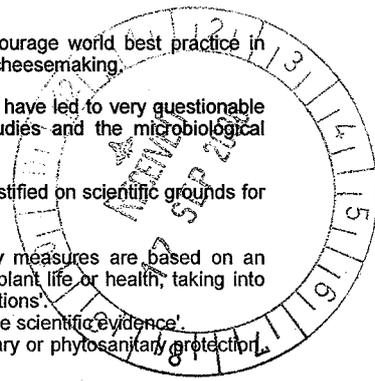
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.





## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	Anna Hyde
Address	8/100 Easey St
City	Collingwood
State	VIC
Postcode	3066
Country	AUST
Email	annahyde@qathood.com

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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e.coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.

HOME  
FSANZ DISCUSSION PAPERREGISTER  
YOUR SUPPORTNEWS  
ROQUEFORT BUREAUUPDATES  
AND COMMENTS

## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	Melvaen Alu
Address	545 Paest
City	Perth
State	WA
Postcode	3068
Country	AUS.
Email	

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

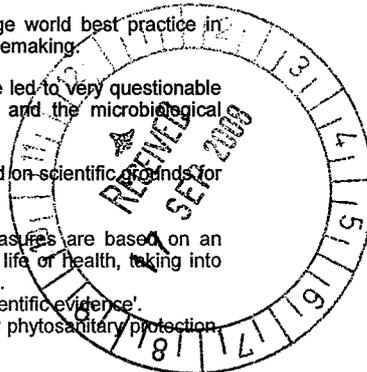
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.





# Register your support:

## Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name: DAMIEN LAUNSON  
 Address: 2 TAYLOR ST FITZROY NORTH  
 City: FITZROY NORTH  
 State: VIC  
 Postcode: 3068  
 Country: AUST  
 Email: damiel.launson@gmail.com

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

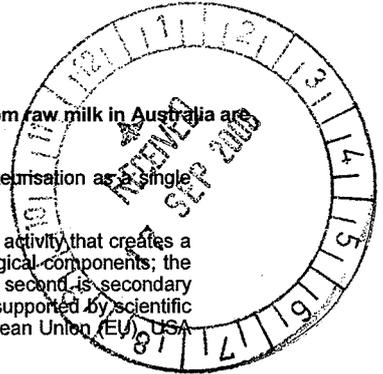
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.





## Register your support:

### Petition

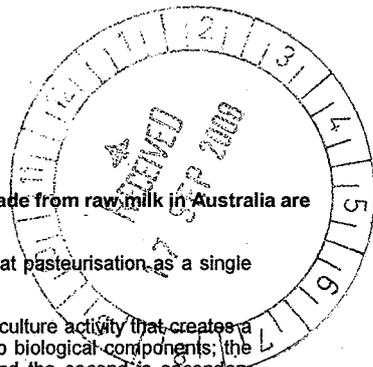
If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	Justin Hammer
Address	LOT 3, Ford Bend Rd,
City	Warrandyte
State	VIC.
Postcode	3113
Country	AUST.
Email	



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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.  
  
WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.  
Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.  
Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.
6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.



## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name	<u>Jonathan LaDouce</u>
Address	<u>17 Bent St</u>
City	<u>Northcote</u>
State	<u>Vic</u>
Postcode	<u>3070</u>
Country	
Email	

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

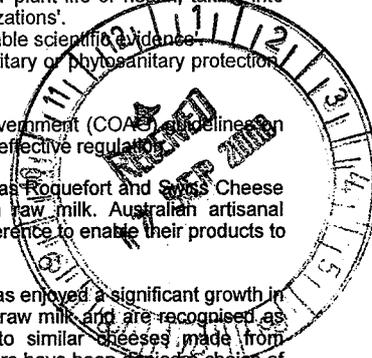
1. The purpose of the Standard is to guarantee safe Cheese however the assumption that pasteurisation as a single step will guarantee safety is not scientifically valid.
2. The single critical control point that guarantees safety for all cheese varieties is starter culture activity that creates a hostile 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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.



HOME  
FSANZ DISCUSSION PAPER

REGISTER  
YOUR SUPPORT

NEWS  
ROQUEFORT BURIAL

UPDATES  
AND COMMENTS

## Register your support:

### Petition

If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 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.

Name

Address

City

State

Postcode

Country

Email

**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 cheesemaking 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 e.g. European Union (EU), USA and Canada.
3. The standard is anti competitive and trade restrictive. The standard does not encourage world best practice in cheese-milk production and allows the use of milk of poor microbiological quality for cheesemaking.
4. The microbiological standards for cheese are overly onerous in relation to e coli and have led to very questionable practices in domestic production. The standard is out of step with scientific studies and the microbiological standards applied in countries overseas.
5. The standard is a breach of Australia's commitment to WTO Policy, as it cannot be justified on scientific grounds for food safety.

WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organizations'.

Article 5.2 states in the assessment of risks 'Members shall take into account available scientific evidence'.

Article 5.4 states 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimizing trade effects'.

6. The Standard is overly prescriptive. It does not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.
7. The standard is highly discriminatory. It provides for international exemptions such as Roquefort and Swiss Cheese but denies Australian cheesemakers a choice of making similar cheese from raw milk. Australian artisanal cheesemakers deserve to have the opportunity to develop a significant point of difference to enable their products to survive in a competitive market.
8. 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 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 counterparts overseas, Australian consumers have been denied a choice of cheeses made from raw milk.
9. 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.

