

Standards Management Officer  
PO Box 7186  
Canberra BC ACT 2610

25 August 2008

To Whom it May Concern,

**Re: Submission for Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products**

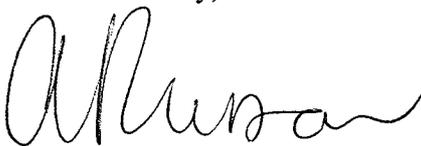
I support the production and availability to consumers of raw and natural milk and cheese products following strict health and safety regulations.

Certifiable and safe raw milk is already available internationally and has proven viable to produce. I believe that consumers have a right to access raw milk and cheese products if they wish.

Real milk is an unrefined 'wholefood' that is superiorly rich in enzymes and essential bacteria. It is vitamin and mineral rich and has powerful immune-boosting properties. The pasteurisation process significantly reduces the levels of vitamins and minerals in the milk. Also, the delicate enzyme proteins and essential bacteria are denatured and destroyed.

I hope FSANZ will change the laws supporting the availability of raw milk and cheese products.

Yours sincerely,



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