

## Seamons, Colleen

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**From:** billy.baird@bigpond.com  
**Sent:** Sunday, 7 September 2008 8:47 AM  
**To:** submissions  
**Cc:** billy.baird@bigpond.com  
**Subject:** Submission re Proposal P1007: Primary Production & Processing Requirements

**Follow Up Flag:** Follow up  
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As a regular consumer of raw milk I offer the following:

It is well documented that 'live' food is essential for well being. Pasteurising of dairy products destroys the 'live' nature of this food.

It seems that pasteurisation was seen as the answer to controlling dreadful diseases such as TB. This was at a time when there was little or no refridgeration and no vaccine for TB. This is no longer the case. Raw milk can now be safely stored and transported. Surely there is no more health risk than with any other animal product.

I understand that the dairy industry enjoys the convenience of 'dead' dairy products as they can be stored much longer. As we wonder why our nation's population has become less healthy and why food intolerance and chronic disease is on the rise, we need to consider what is healthy for our people, not what is convenient for industry.

Lastly, we are not a nation of idiots. Given the information, we are capable of making good health decisions for ourselves. We do not need our public service organisations to censor or remove choice from our lives. It would be more useful to the community to allow the choice of products like raw dairy with the appropriate information/labelling.

Thank you for your attention to this submission.

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