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## 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	Rachel Roberts
Address	229 Victoria St
City	Bunnsville
State	NC
Postcode	3056
Country	Australia
Email	rachroberts@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:

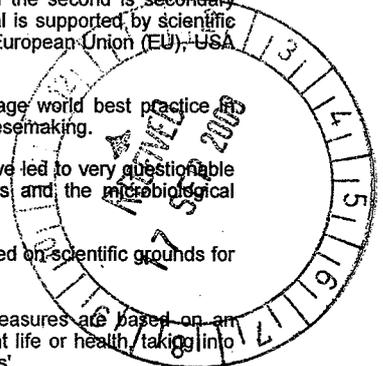
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WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques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

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Name Hugh Campbell  
 Address 229 Victoria st  
 City Brunswick  
 State VIC  
 Postcode 3056  
 Country Australia  
 Email hcc@highbrow.com.au

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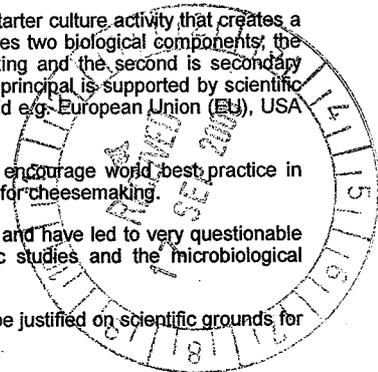
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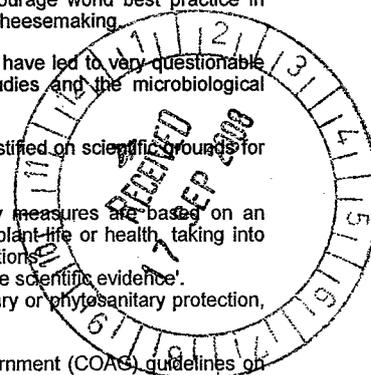
Name	Casey Sparks
Address	44 Helen St
City	Northcote
State	VIC
Postcode	3070
Country	Australia
Email	writewithya@gmail.com

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Name	SARAH BARBER
Address	35 ROGAN LANE
City	KENSINGTON
State	VIC
Postcode	3031
Country	AUSTRALIA
Email	bookshop@bce.org.au

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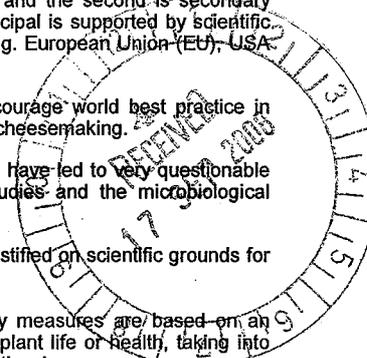
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Name	Beth Cameron
Address	25 Ivan Street Wth Fitzroy
City	<del>8008</del> Melbourne
State	Victoria
Postcode	3068
Country	Australia
Email	

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Name	Sarah Chapman
Address	71 Tinning Street
City	Melbourne
State	Victoria
Postcode	3056
Country	Australia
Email	s9910937h@yahoo.com

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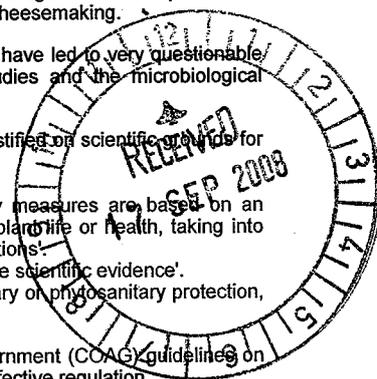
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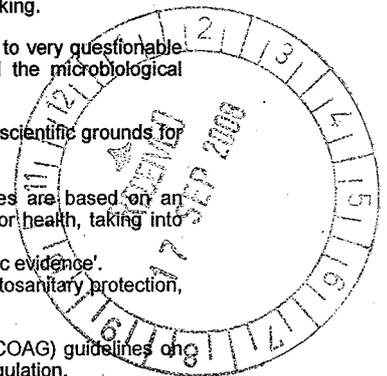
Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

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Name	Elise Caccali
Address	46 Ruby St, Preston
City	Melbourne
State	Victoria
Postcode	3072
Country	Australia
Email	elisecaccali@hotmail.com

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Name	David Hartley
Address	46 Ruby St, Reston
City	Melbourne
State	Victoria
Postcode	3012
Country	Australia
Email	

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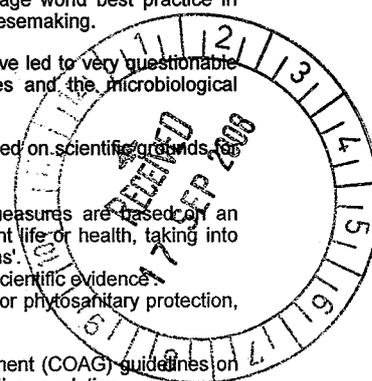
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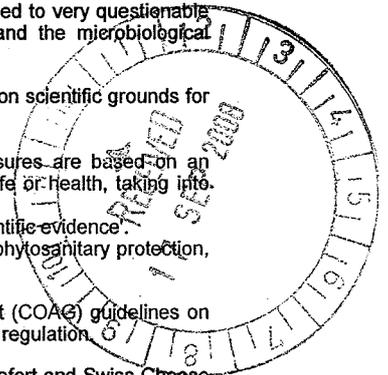
Name	SUSAN LINTOTT
Address	149 Mitchell St
City	Brunswick East
State	VIC
Postcode	3057
Country	AUSTRALIA
Email	S.a.lintott@gmail.com

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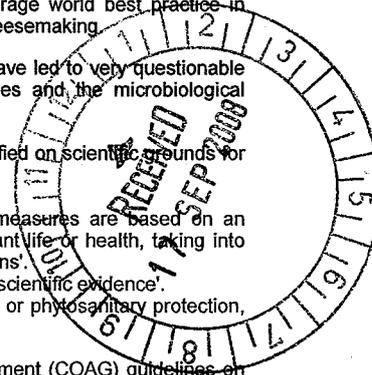
Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

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	Mia Pepper
Address	40 Elm St
City	Northcote
State	Vic
Postcode	3070
Country	Australia
Email	bar-barrick@yahoo.com.au

**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.
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Name	A de Souza
Address	28 Stanley St
City	Collingwood
State	VIC
Postcode	3066
Country	AUSTRALIA
Email	hextaforever@yahoo.com

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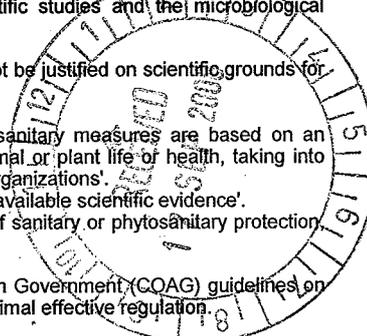
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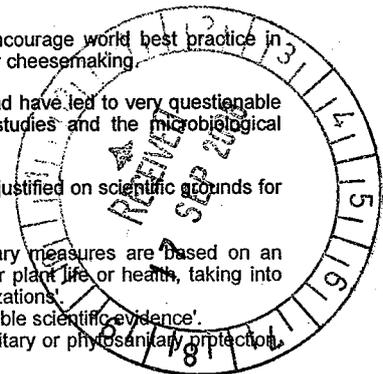
Name	John Flynn
Address	41 Donald St
City	Brunswick Mels.
State	VIC
Postcode	5066
Country	
Email	

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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	PHILIPPE BECHERVAISE
Address	302/28 BANK ST SOUTH MELBOURNE
City	MELBOURNE
State	VIC
Postcode	3205
Country	AUS
Email	flip-overseas@yahoo.com.au

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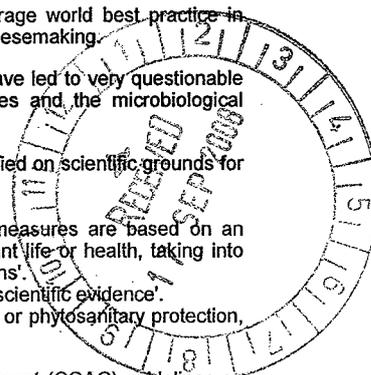
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Name	TIM PRICE
Address	17 Rankins Rd
City	Melb
State	VIC
Postcode	3031
Country	Australia
Email	skilledengineers@yahoo.com.au

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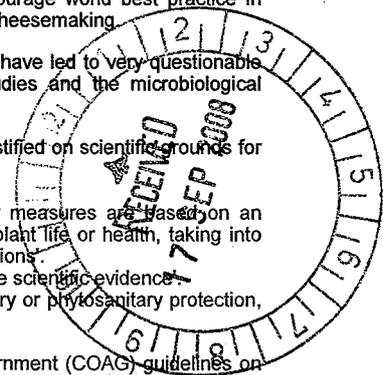
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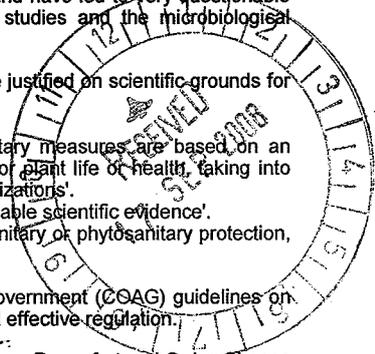
Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

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Name Mischal Couch Temple  
 Address 11 Arkle St  
 City Prahran  
 State VIC  
 Postcode 3181  
 Country Australia  
 Email mcouchtemple@hotmail.com

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Name	JIM GREEN
Address	3/15 KEMP ST
City	THORBURY
State	VIC
Postcode	3078
Country	AUSTRALIA
Email	jim.green@foe.org.au

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