Seamons, Colleen

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Sent: Tuesday, 23 September 2008 4:05 PM
To: submissions
Subject: Submission re Proposal P1007
Follow Up Flag: Follow up
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Submission re Proposal P 1007: Primary Production and Processing Requirements for Raw Milk Products

Dear Sir/Madam,
I am aware that it is currently illegal in Australia to produce and sell non-pasteurised milk. Yet there are superior health benefits and cheesemaking potential of natural raw milk.
I would like to advocate the availability of raw milk products produced following strict regulations which would ensure their safety. Certifiable and safe raw milk is already available internationally and has proven viable to produce. I strongly feel that all consumers have a right to access these products if they wish.
Raw 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.
Raw milk is not pasteurised because the pasteurisation process significantly reduces the levels of vitamins and minerals in the milk. Furthermore, the delicate enzyme proteins and essential bacteria are denatured and destroyed.
The lack of enzymes in the final pasteurised milk product renders the milk indigestible for many people. For example, the "lactase" enzyme is required for the digestion of the milk sugar "lactose". Similarly, the "phosphatase" enzyme is vital for the absorption of calcium. Without these enzymes, the calcium is not well absorbed and the lactose is difficult to tolerate (hence the condition 'lactose intolerance').
Today, in many parts of the USA, the UK and Europe, safe raw milk is readily available, both at small dairy farms, health food shops and some major supermarket.
In fact, more than half of the States in America permit the sale of safe raw milk in some form.
In most of the countries in Europe, the conservation and preservation of traditional dairy cultures has provided people with numerous health benefits. They have also been able to produce beautiful quality cheeses and other raw milk products such as kefir and yoghurt.
A good example of a working model of safe raw milk is the Organic Pastures Dairy Company (OPDC) in Fresno, California. OPDC is the largest, organic, raw milk dairy in the United States of America. They distribute safe, traditionally farmed, raw milk to more than 300 California natural food stores including Wholefoods and Wild Oats supermarkets. Their products include raw milk, kefir, colostrum, yoghurt, cheddar cheese, butter and cream. Their milk and milk products are routinely tested each month, and all results are available on their website (www.organicpastures.com).
Monthly tests performed by the California Drug and Food Administration (CDFA), confirmed that OPDC milk products are highly pathogen resistant. In more than 32 million servings, and more than five years of intensive testing, not one single pathogen has been found or detected. Further tests performed by Dr. Caterina Berge PhD, demonstrated

that even in the milking cows' fresh manure, not one human pathogen exists.

The founder of OPDC, Mark McAfee, attributes the safety of his products to nature's inbuilt safety systems which prevent the growth of unhealthy bacteria. Natural, enzyme-based pathogen killers occur naturally in raw milk along with beneficial bacteria. Some of these enzymes include lactoferrin, xanthine oxidase, lactoperoxidase, lysozyme and nisin. These enzymes and bacteria thrive in healthy conditions, but are destroyed by pasteurisation. OPDC performed tests where pathogens were added to fresh OPDC raw milk at extremely high levels (7 logs). These harmful bacteria died off within 24 hours. The lab concluded "… organic raw milk and colostrum do not appear to support the growth of pathogens.."

The working example of the Organic Pastures Dairy in Fresno California demonstrates that the combination of grass feeding with no antibiotics or hormones, and low levels of grain used in diet causes a change in the cow's immune system and rumen. This change in physiology directly inhibits pathogen development in the milk.

Central is the correct feeding and conditions of the animals. Cows are physiologically attuned to consuming grass products with occasional grain and hay supplementation during scarce periods. Diets that consist of soy-meal, citrus peel cake, genetically modified organisms (GMOs), brewery hash cause sickness in cows. Similarly, conditions such as crowded feedlots with concrete floors, sub-standard grass areas and contaminated water supplies contribute to the spreading of disease.

Traditional farming methods also dictate that antibiotics, genetically modified organisms (GMOs) and growth hormones should not be given to animals. These substances will be passed into their milk, and alternative medical treatments (such as those advocated for biodynamic & organic farming practices) are always preferable.

Raw milk certification would also imply that the consumer would be informed as to the life conditions and feeding of the cow. The cow's milk would also be routinely tested for any possible unsafe bacteria.

It stands to reason that if cows are farmed in a manner consistent with traditional methods of farming as well as modern sanitation methods, the milk will be consistently safe (free of dangerous pathogens) and therefore pasteurisation will not be required.

I am looking forward to your reply at your earliest opportunity. Many thanks.

Yours sincerely,

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