

Seamons, Colleen

From: Tom Hancock [hancocks@internode.on.net]
Sent: Wednesday, 17 September 2008 6:22 PM
To: submissions
Subject: submissions re proposal p1007: primary production & processing requirements for raw milk products.
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To whom it may concern, I wish to be able to purchase raw milk and raw milk products for my, and my family's own consumption because, after extensive research of overseas countries that sell raw milk, I *believe raw milk to be safer to drink than pasteurised. The reasons for this are:*

- (1) raw milk has naturally occuring bacteria that resist the onset of pathogenic organisms.*
 - (2)Australia has stringent laws and guidelines regarding hygiene in the running of dairies, so the chance of milk becoming contaminated with large numbers of pathogenic bacteria, is low.*
 - (3)Pasteurised milk is harder to digest because the naturally occurring enzymes in raw milk which assist with digestion are destroyed, **and** the structure of the milk protein is altered by the heat of pasteurisation, which makes it even harder to digest, and leads to allergies, especially in children.*
- Thankyou for taking the time to read this. I hope it helps you understand why mothers like me feel so strongly about this subject. Sincerely Madeleine Hancock*