

## Seamons, Colleen

---

**From:** Kristina Pocock [kpocock@gmail.com]  
**Sent:** Tuesday, 16 September 2008 12:57 AM  
**To:** submissions  
**Subject:** Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.  
**Follow Up Flag:** Follow up  
**Flag Status:** Blue

I am in favour of safely produced natural raw milk. Pasteurization destroys the good bacteria (that protects us against pathogens), vitamin b12, enzymes & reduces other vitamins & minerals. Heat alters milk's amino acids & promotes rancidity of unsaturated fatty acids.

Thankyou

Kristina Pocock

Sessional University Tutor

15 Mercury Street

Carlisle WA 6101

ph. 08 9472 0306