

Seamons, Colleen

From: Nerida Davis [nerida.d@tpg.com.au]
Sent: Wednesday, 17 September 2008 3:34 PM
To: submissions
Subject: Raw Milk
Follow Up Flag: Follow up
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Dear Sir Madam

Please give favourable and thorough consideration to the approval of the sale of raw milk in Australia. PLEASE REFER TO THE RESEARCH PRESENTED AT THE RECENT SIMILAR CASE IN CALIFORNIA.

Real Milk comes from cows that have been farmed in premium conditions (organic/biodynamic farming practices, and always grass-fed). Real Milk is a complete food and has amazing healing properties and farmed properly it is THOROUGHLY SAFE.

Because of its natural raw state it has supreme taste and flavour, and diverse characteristics depending on the season, variety and genetics of the cow and its grass.

Some people are concerned that real milk might not be safe. This is a very valid food safety issue; as during the early 20th century, many diseases (ie TB, Bruscullosis) occurred because of faulty dairy processing. During this time there were primitive sanitation practices (no stainless steel, no refrigeration, no safety testing) and in most cases, the cows were not optimally cared for.

We now know, thanks to modern food science and the wisdom of traditional farming practices, that the production of safe raw milk relies on optimum cattle nutrition and health. Healthy cows = healthy milk.

So Real Milk is not just about the final product; it also draws upon many important issues that we are currently facing in our food supply; local production (farm to consumer sales), sustainability, and optimum farming practices. In The News

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