

Seamons, Colleen

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To: submissions
Subject: Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

Categories: Blue Category

Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

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The Proposals exaggerate the risks of raw milk products.

They state that "Because of the potential for raw milk to be contaminated with pathogens, raw milk and products made from raw milk present a high level of risk to public health and safety if there are no control measures to manage the microbiological hazards that may be present."

It is a false assumption that the risks are "high level" for raw milk products. A more realistic description for raw milk products is "they present an additional risk to public health and safety compared with products made from correctly pasteurised milk".

For raw milk cheese, the overall assessment seems to be far more alarmist than the technical assessment suggests. I consider that the technical assessment indicates that all soft cheese should be placed in Category 2, reserving Category 3 for raw drinking milk alone.

Australian consumers would benefit from a greater range of cheeses. The range and offer of cheeses is very limited in Australia. I have to go to specialist shops to buy cheese and unfortunately most of the time it is foreign imported cheeses due to lack of choice of Australian cheeses

I understand that the FSANZ has received comments that raw milk cheeses are likely to be gourmet, high-end market products. Costs associated with ensuring the safety of products may also be passed on to the customer - if raw milk cheeses were permitted:

I would be willingly to pay a premium for these cheeses and I would be buying Australian, instead of paying a premium for imported cheeses. I would pay more to support Australian produce. I would pay more in addition to ensure any food safety issues of raw milk products

Fi Bendall

