

Seamons, Colleen

From: Bronwyn Macleod [b.macleod@bigpond.com]
Sent: Tuesday, 9 February 2010 4:38 PM
To: submissions
Subject: P1007 Raw Milk Proposal

Follow Up Flag: Follow up
Flag Status: Flagged

Categories: Blue Category

Consumers:

- 3) Would Australian consumers benefit from a greater range of cheeses and dairy products? Please provide details.
Yes, Australians would benefit as currently we are buying imported varieties that could be made locally with law changes. Surely the standard of Australian milk is equal, if not far superior, to the European countries.
- 4) 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:
- a. How much would you be willing to pay for such cheeses?
I would be prepared to pay what I pay for the Spanish and French equivalents for e.g. Manchego or Rue de Valle
 - b. Are you willing to pay more than the cost of current gourmet cheeses?
As above
 - c. Are you prepared to pay more if there are added costs in ensuring the safety of raw milk products?
No, what added costs are there? Why do these costs have to be factored in? Australian milk is already superior milk.
 - d. Would you choose to purchase an Australian raw milk cheese over an imported equivalent?
Yes, if the quality and taste was equal. To date I dont know of any Australian equivalent for Manchego. I have gained a love affair for ewe's milk cheese, goats milk cheese etc but I can only buy soft Australian equivalents.

Bronwyn Macleod
Unit 26/50 Lower River Terrace
South Brisbane QLD 4101
07 3846 5994
0417 602 812
b.macleod@bigpond.com