

•  
Other:.....  
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• I was recommended to use raw goat milk by:

☒ Naturopath and Doctor .....

FurtherComments

My whole family are LACTOSE INTOLERANT  
and are unable to eat cheese, butter from  
cows.

This is why I have milking goats and I  
know there are many other families who are  
unable to have a goat e.g. they live in the  
city. wish that they could buy Raw Goats  
Milk for their family.....(attach separate  
paper if required)

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.....

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## Proposal P1007 – Primary Production & Processing Requirements for Raw Milk Products

Below is my submission in support of the continued availability of legal raw goat milk in the market place in Queensland. My reasons for this are as follows:-

- To preserve a dynamic, competitive, localised raw milk industry, where the consumer has a choice of type and quality of product.
- Knowledge of conditions under which animals are farmed (e.g. organic, free-range, health, animal welfare etc.) and the knowledge that there are quality control practices in place.
- I feel that any legislation that removes my FREEDOM OF CHOICE to decide between brands and type of milk for my personal consumption an infringement on my BASIC HUMAN RIGHT to choose and make decisions on how I manage my own and my families health.
- I prefer to use raw goat milk to pasteurised goat milk for the following reasons:



Palatability.....  
.....



Easier  
digestibility.....  
.....



Retention of both protective and digestive  
enzymes.....



The integrity of the protein profile and fat profile is not compromised. (some proteins and fats are heat sensitive and damaged by the pasteurisation process)

