

P1007 – Primary Production and Processing Requirements for Raw Milk Products

Suggested questions to guide submissions on the 1st Assessment Report

FSANZ has released the 1st Assessment Report for public consultation for a period of 10 weeks, closing on Wednesday 24th February. This provides an opportunity for stakeholders to comment on or supply information to FSANZ in regard to the matters covered in the Report, issues raised and options for risk management. Without limiting the areas in which comment can be provided, the following list of questions indicates areas that FSANZ is particularly interested in to progress the Proposal to the 2nd Assessment stage. You are welcome to provide information in response to questions from any of the headings below. When making comment or any claims please provide a reference or data in support.

Any data will not be identifiable to a particular submitter. However, if you wish your information to remain confidential please clearly identify the specific information, separate it in your submission and provide reasons as to why it should be treated as confidential.

Overarching questions:

- The overarching scope of the Proposal is assessing the safety of raw milk products using the Category Framework. FSANZ has undertaken a Technical Assessment based on three Risk Assessments (Raw Cow Milk, Raw Goat Milk and Raw Milk Cheese), a Consumer Study and Nutrition Assessment – Can you identify any aspects we have not covered at this point?
- We have summarised the impacts by option in Table 1 in the Report. Do you have any comments on the overall assessment? Can you identify other benefits and costs to the affected parties?

Industry:

- Can you provide information or data on current production and processing practices that can help further detail Category parameters and inform how identified control measures could work in practice?
- In regard to the Technical Assessment, is there further information or data that you can provide that can be taken into account when determining the risks associated with each of the three Categories?

- Can you identify any issues that Australian producers and/or processors may have in complying with the control measure required to manage risks associated with Category 1 and Category 2 raw milk products?
 - What support materials or systems do you think need to be in place to help producers and processors make safe products?
- What training providers and facilities are currently available in Australia to teach cheese makers the necessary skills in producing raw milk cheeses? Does the training cover safety aspects?

Government:

- We are aware that systems are in place to regulate and manage dairy production within Australia and at the border:
 - Do you think these systems will be sufficient to manage potential changes to dairy processing requirements?
 - Can you identify additional systems or tools that may be needed to facilitate and support production/import of Category 1 and Category 2 raw milk products?

Consumers:

- Would Australian consumers benefit from a greater range of cheeses and dairy products? Please provide details.
- 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:
 - How much would you be willing to pay for such cheeses?
 - Are you willing to pay more than the cost of current gourmet cheeses?
 - Are you prepared to pay more if there are added costs in ensuring the safety of raw milk products?
 - Would you choose to purchase an Australian raw milk cheese over an imported equivalent?