

Seamons, Colleen

From: robert [robandlizcappello@bigpond.com]
Sent: Monday, 15 September 2008 7:30 PM
To: submissions
Subject: FW: Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.
Follow Up Flag: Follow up
Flag Status: Blue

Hi

I previously emailed this but omitted my address & phone number. I have added them.

From: robert [mailto:robandlizcappello@bigpond.com]
Sent: Friday, 12 September 2008 7:01 PM
To: 'submissions@foodstandards.gov.au'
Subject: Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.

I am in favour of safely produced natural raw milk. Pasteurization destroys the good bacteria (that protects us against pathogens), vitamin b12, enzymes & reduces other vitamins & minerals. Heat alters milk's amino acids & promotes rancidity of unsaturated fatty acids.

Thankyou

Elizabeth Cappello
Procurement Officer
Health Department WA
08 9344 3418
robandlizcappello@bigpond.com.au
PO Box 475
Mt Hawthorn WA 6915