



## Register your support:

### Petition

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Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

I would like to register my support for an amendment to the code to bring Australia into line with other major international cheese manufacturing countries.

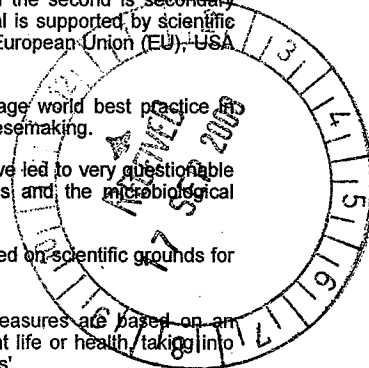
Name Rachel Roberts  
 Address 229 Victoria St  
 City Bunnageville  
 State NC  
 Postcode 3056  
 Country Australia  
 Email rachroberts@hotmail.com

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Name Hugh Campbell  
 Address 229 Victoria st  
 City Brunswick  
 State VIC  
 Postcode 3056  
 Country Australia  
 Email hcb@highbrow.com.au

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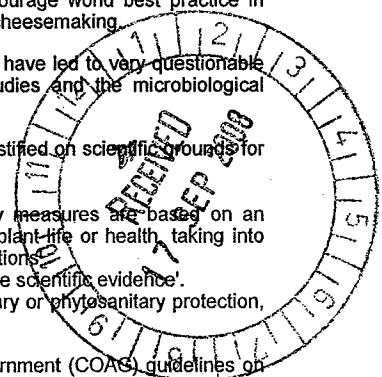
Name	Casey Sparks
Address	44 Helen st
City	Northcote
State	VIC
Postcode	3070
Country	Australia
Email	writewithya@gmail.com

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Name SARAH BARBER  
 Address 35 ROGAN LANE  
 City KENSINGTON  
 State VIC  
 Postcode 3031  
 Country AUSTRALIA  
 Email bookshop@be.org.au

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Name	Beth Cameron
Address	25 Ivan Street Wth Fitzroy
City	3048 Melbourne
State	Victoria
Postcode	3068
Country	Australia
Email	

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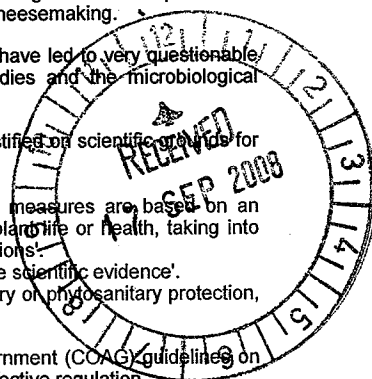
Name Sarah Chapman  
 Address 71 Tinning Street  
 City Melbourne  
 State Victoria  
 Postcode 3056  
 Country Australia  
 Email s9910937h@yahoo.com

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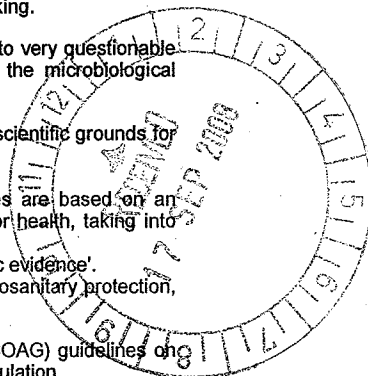
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Name	Elise Caccali
Address	46 Ruby St, Preston
City	Melbourne
State	Victoria
Postcode	3072
Country	Australia
Email	eliseccali@hotmail.com

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Name	<u>David Hartley</u>
Address	<u>46 Ruby St, Preston</u>
City	<u>Melbourne</u>
State	<u>Victoria</u>
Postcode	<u>3072</u>
Country	<u>Australia</u>
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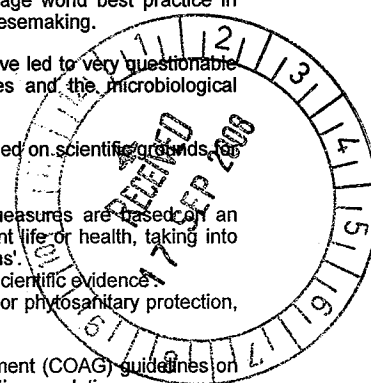
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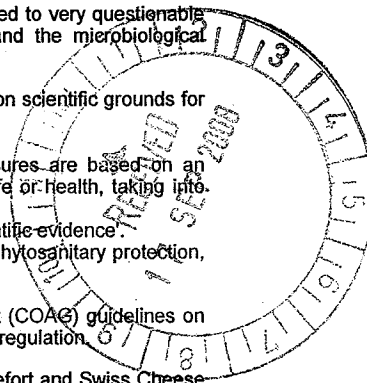
Name SUSAN LINTOTT  
 Address 149 Mitchell St  
 City Brunswick East  
 State VIC  
 Postcode 3057  
 Country AUSTRALIA  
 Email S.a.lintott@gmail.com

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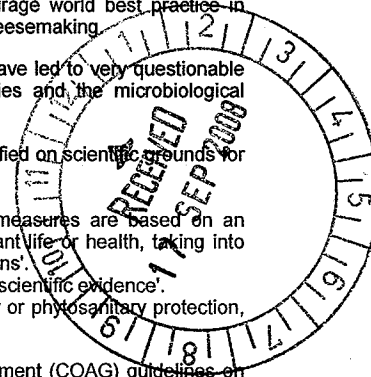
Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

I would like to register my support for an amendment to the code to bring Australia into line with other major international cheese manufacturing countries.

Name Mia Pepper  
 Address 40 Elm St  
 City Northcote  
 State Vic  
 Postcode 3070  
 Country Australia  
 Email bar-barrick@yahoo.com.au

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

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Name A de Souza  
 Address 28 Stanley St  
 City Collingwood  
 State VIC  
 Postcode 3066  
 Country AUSTRALIA  
 Email hextaforever@yahoo.com

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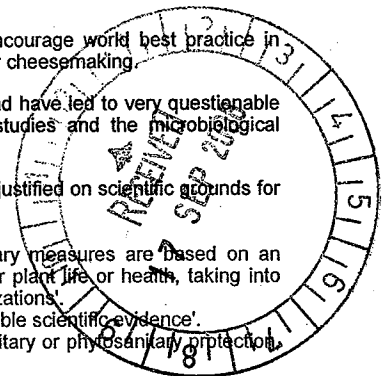
Name	John Flynn
Address	41 Donald St
City	Brunswick Melbs.
State	VIC
Postcode	5066
Country	
Email	

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Name PHILIPPE BECHERVAISE  
 Address 302/28 BANK ST. SOUTH MELBOURNE  
 City MELBOURNE  
 State VIC  
 Postcode 3205  
 Country AUS  
 Email flip-overseas@yahoo.com.au

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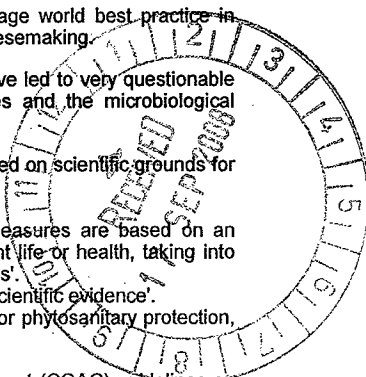
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Name TIM PRICE  
 Address 17 Rankins Rd  
 City Melb  
 State VIC  
 Postcode 3031  
 Country Australia  
 Email skilledengineers@yahoo.com.au

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

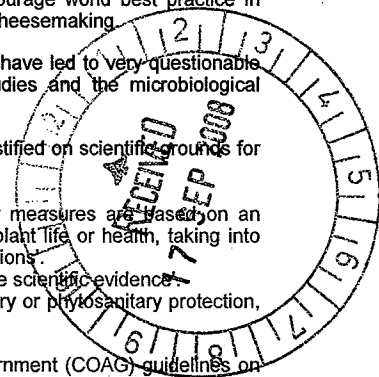
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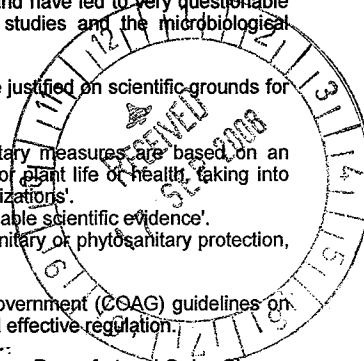
Name Mischal Couch Temple  
 Address 11 Arkle St  
 City Prahran  
 State VIC  
 Postcode 3181  
 Country Australia  
 Email mcouchtemple@hotmail.com

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Name JIM GREEN  
 Address 3/15 KEMP ST  
 City THORNBURY  
 State VIC  
 Postcode 3078  
 Country AUSTRALIA  
 Email jim.green@foe.org.au

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