

Seamons, Colleen

From: Shelley [shelleybee@optusnet.com.au]
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To: submissions
Subject: 'Submission' for project # P1007: Primary Production & Processing Requirements for Raw Milk Products.
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'Submission' for project # P1007: Primary Production & Processing Requirements for Raw Milk Products.

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I am in favour of safely produced, natural raw milk & raw milk cheese as I have been drinking the stuff since I was a kid. I have grown up not knowing anything else, except that bought milk does not compare when it comes to 'real' milk. Even now after I've left home, I still go home every weekend to collect my 'real' milk, so as I do not have to drink the milk that they sell at the supermarket. In terms of taste and quality, 'real' or rather 'raw' milk far surpasses your store bought milk. The extra creaminess is something you don't find in store bought milk and whilst working as a Barista in a coffee shop; I have heard many people say how much they love creamy full-fat 'raw' milk. I even had a Barista who wanted to buy 'raw' milk from mum and dad to use in the Australian Barista competition. Unfortunately my parents can't risk selling it.

Every year, my parent's farm needs to be audited to insure everything is up to food grade standards. This alone shows the improvements since years past and I can't say that I have ever caught any kind of disease from it.