

Seamons, Colleen

From: DEREK BAKER [chef30baker@hotmail.com]
Sent: Sunday, 24 August 2008 1:11 AM
To: submissions
Subject: FW: Do you want to have the choice to buy raw milk Australian cheese? Please see attached
Attachments: FSANZ Raw Cheese Submission.doc

Subject: Do you want to have the choice to buy raw milk Australian cheese? Please see attached
 Date: Fri, 22 Aug 2008 11:29:25 +1000
 From: robertam@sydneyfishmarket.com.au
 To: roberta@food-wine-travel.com
 CC: wstudd@fromagent.com.au

Dear all

I know some of you have heard from me quite a bit of late - and most have already seen the below letter from Will Studd. But I thought this was important enough to pop into your in box just 1 more time.

Will has kindly provided a draft submission to the FSANZ proposal - see attached - for all those people who'd like to voice their support for the production of raw milk cheese in Australia, but aren't quite sure where to begin preparing a submission.

So please - if you want to be able to buy Australian cheeses made from raw milk - or even feel that our farmhouse and artisanal cheesemakers should have the right to make such cheeses so they can compete with the likes of imported roquefort on a level playing field - please take a minute to have a look at the attached, make whatever changes you like - and email to Submissions@foodstandards.gov.au

As with most things in life, we get what we deserve, and if, after this review, we don't have the CHOICE to make/buy/enjoy raw milk cheeses in Australia - it'll be because not enough of us took the time to voice our opinion and demand that right

OK - I'll be quiet now - thanks for reading (feel free to circulate this email and attached).
 R!

PS - and sincere apologies to those of you who receive this more than once because you're on more than 1 of my lists (just delete the extras)

CHEESE CHOICE IN AUSTRALIA

Food Standards Australia and New Zealand (FSANZ) has finally announced the terms of its long awaited review of domestic dairy processing standards which currently ban the production and sale of most cheese made from raw milk.

Hard cooked European cheeses such as Parmesan, Gruyere and Emmenthal have long been granted an exemption from these standards based on the fact that they undergo a high temperature step in production, and more recently a special exemption for Roquefort cheese was granted after a long and expensive court battle and subsequent FSANZ review.

The current assessment of the standards follows the precedent created by Roquefort, and the two applications (A 530/531) lodged in February 2004 by Will Studd

This review does not necessarily mean that the ban will be lifted, and there is a lot of domestic resistance to change.

It has taken twelve years of lobbying to get to this point, and it's very unlikely another review will be undertaken for another decade. If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

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.

Will Studd

Fromagent Australia P/L
326 Lorimer Street
Port Melbourne Vic 3207
Australia
Tel +61 3 8645 4677
Fax +61 3 9646 4899
wstudd@fromagent.com.au

Get fish-slapping on Messenger! [Play Now](#)