

Seamons, Colleen

From: Alison Brien [alison.brien@yahoo.com.au]
Sent: Sunday, 21 September 2008 2:46 PM
To: submissions
Subject: Submission for Proposal P1007

Attachments: SUBMISSION P1007 Alison Brien.doc

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UBMISSION P1007
 Alison Brien....

Please find my submission for P1007 below as attachement and as in-line text.

Regards
 Alison Brien

SUBMISSION

Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products (Australia only)

Please find below my submission of support for the production and sale of raw milk cheeses in Australia. I can comment only from the point of view of a cheese-lover and specialty cheese retailer (I work at GPO Cheese and Wine, Sydney). I do not have a food science background, nor can I provide references to relevant studies, research findings, trials or studies in support of the sale of raw milk cheeses.

Rationale

1. The current code is inconsistent in the following regards:

- Imported raw milk cheeses vs Australian-made raw milk cheeses: selected category 2 and 3 European raw milk cheeses are permitted for import and sale, creating a competitive disadvantage for local industry.
- Categories of products permitted for sale: raw goat's milk - a category 1 product, is permitted for sale. However, Australian-made raw milk hard cheese - a category 3 product, with significantly lower risk to public safety, is not.
- The regulatory 'loophole' which permits raw milk to be sold as 'bath milk' or 'pet milk'. As these products are not 'officially' manufactured for human consumption, they may not be subject to appropriate HACCP food safety systems and therefore may pose a risk to public health.

2. Protection for people consuming raw milk products due to cultural, religious or geographic isolation reasons: a national standard would clearly define handling and production safety standards to help reduce the risks associated with the production of raw milk and raw milk products.

3. Consumer demand: There is a small group of consumers seeking to buy raw milk cheeses as they perceive them to be more flavoursome. These people have often enjoyed raw milk cheeses overseas and are disappointed they cannot find these products in Australia.

4. Preservation of traditional food making techniques and traditions: For thousands of years, cheese has been made with raw milk. Cheesemakers in other countries are able to utilise and preserve these methods. I believe Australian cheesemakers should have the opportunity and choice to make cheese 'the traditional way' if they wish, provided appropriate HACCP procedures are in place for public safety.

Additional Comments

In order for consumers to make an educated and informed choice, I believe the 'made with raw milk' or 'raw milk cheese' statements should be included on the FRONT face of packaging where possible.

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