

Seamons, Colleen

From: Steve Hooper [aussiefriend00@hotmail.com]
Sent: Sunday, 24 August 2008 11:54 AM
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To whom it may concern,

Quote project number: Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.

Stephen Hooper
Physiotherapist
31/330 South Terrace
South Fremantle WA
6162
08-93361787
08-9244 2910
aussiefriend00@hotmail.com

I am completely in favour of the sale of both RAW Cow's MILK and also RAW Cow's cheese that has been created by reputable producers.

I am sure you are well aware that if the animals were treated more humanely and received better living conditions including more exercise, grass to feed on, and no antibiotics or hormones that the risks associated with their raw milk would be substantially reduced. However, unhealthy animals cannot provide healthy milk.

I believe I should have the choice between purchasing RAW products or pasteurized, homogenized.

Thanks

Stephen Hooper