

Seamons, Colleen

From: johnieingrid [johnieingrid@iprimus.com.au]
Sent: Monday, 8 September 2008 8:15 PM
To: submissions
Subject: submission
Follow Up Flag: Follow up
Flag Status: Blue

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

J.Ingrid Savic

2/5 Gray St

Beenleigh qld 4207

07) 3287 22 47

This is great news!

The raw milk I consume tastes great and does not cause the irritable bowel symptoms that I have after drinking regular milk.

I want the choice to use unadulterated milk. I want the choice to eat whole foods that contain the essential nutrients to benefit my body/system. Raw milk helps nutrient from other foods to be assimilated. I want the health given properties of raw milk.

Please see below site for not using Pasteurisation.

http://editor.nourished_magazine.com.au/articles/what-is-raw-milk-and-is-it-healthy

We need a certification to protect us. We need to know our milk is coming from animals farmed in a specific manner. This project needs to science to back up Mark McAfee's [Raw milk Certification in the US](#).

These studies:

- # Ameni, G., Bonnet, P. and Tibbo, M. A 2003. Cross-sectional Study of Bovine Tuberculosis in Selected Dairy Farms in Ethiopia. The International Journal of Applied Research in Veterinary Medicine 1(4).
- # Perez, A., Fortes, A., Meregalli, S., Lopez, B. and Ritacco, V. 2002. Estudio de Mycobacterium bovis en leche mediante metodos bacteriologicos y reaccion en cadena de la polimerasa. Rev. Argent Microbiol 34(1) 45-51.
- # Fujimura Leite, C, et al. 1989. Isolation and Identification of Mycobacteria from Livestock Specimens and Milk Obtained in Brazil. Mem Inst Oswaldo Cruz, Rio de Janeiro, 98(3):319-323.

prove that "the transmission of bovine tuberculosis from milk to a human would only occur under a set of extremely uncommon circumstances:

Raw milk is milk as GOD intended. Milk that is in it's purest unadulterated state and also at it's healthiest state.

Pasteurisation kills more than just germs. It destroys valuable enzymes and vitamins and minerals and harden the calcium which in turn makes it harder for our bodies to utilise.

However the way, I believe to overcome any risks is to first ensure that the milk is from cows that are healthy and disease free and that milk is free of hormones, antibiotics and from cows that are absolutely disease free.

15/09/2008

The cows must also be allowed to roam and graze on open, clean pastures and not grain fed exclusively.

Their living conditions too must be of high, clean quality vital to their health and ours

Maybe they could establish regular testing of the cows of those dairies that are supplying the raw milk and ensure that, hygiene, health, living conditions of the cows, their diet, are all adhered to. They could also test their manures too for any diseases.

Clean healthy cows give clean healthy raw milk, it makes sense. A dirty disease riddled cow will of course give dirty milk, so logically the thing to do is make sure that the animals are in the best of health, in order to ensure that the milk is the best.

The milk should also be certified raw and clean, not heat treated even in the slightest and definitely have no preservatives. Just be 100% raw milk, straight from the cow to us with no processing nothing in between..

Regards: J. Ingrid Savic