

SCANNED

Seamons, Colleen

**From:** Kevin Wilson [myrakev@tpg.com.au]**Sent:** Tuesday, 12 August 2008 11:47 AM**To:** submissions**Subject:** SUBMISSION P 1007ENTERED IN SMS / CDS  
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ACKNOWLEDGED

Ref Foods Standards Enquiry Raw Milk In Dairy Products..

Petitioner William Kevin Wilson ,7 Harcourt St .Doncaster .3108 .

Qualifications ,Science degree ,Qualified Cheese Grader , Past Technical Director ,Past General Manager Major Dairy Company

Pasteurisation of all types of raw milk in Australia for all types of Dairy Products should continue to be mandatory on the grounds of public health safety.Importation of products that do not comply should be banned .

Pathogenic diseases such as bovine tuberculosis ,brucellosis ,some coliform types ,salmonella,some mastitis organisms,and spore former bacteria including anthrax are proven over many years to resist the raw milk manufacture heating range and maturation lengths of raw milk cheeses. Many of the overseas countries have little or no control procedures for the above diaseases .

The argument that cheeses need to have raw milk usage to develop better flavour is falacious ,indeed many fancy and traditional pasteurised cheeses made in Australia have won and continue to win overseas awards against overseas cheese ,particularly EEC manufacturers . Pasteurisation allows greater control over the safety ,uniformity ,and quality of all dairy products .

The development and growth of the dairy industry and the range of dairy products produced by the Australian industry over decades is second to none compared to overseas offerings . The industry and public should not be subjected to a lowering of safety standards to satisfy the commercial gain of a noisy vested interest minority .

Yours faithfully ,W. K. Wilson .

13/08/2008