

standards management

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To: standards management
Subject: FSANZ: Applications and Submissions - Submission [SEC=INCONFIDENCE]
Attachments: milk test.pdf



FSANZ: Applications and Submissions - Submission

Saturday, 4 January, 2014

1. Assessment Report Number: P1022

2. Assessment Report Title: Primary Production & Processing Requirements for Approved Raw Milk Products

3. Organisation Name: Normandie Farm (Dairy)

4. Organisation Type: Individual

5. Representing: Herdsharing Group

6. Street Address: 4775 Oallen Ford Road Bungonia NSW 2580

7. Postal Address: [REDACTED]

8. Contact Person: [REDACTED]

9. Phone: 0248444457

10. Fax:

11. Email Address: [REDACTED]

12. Submission Text: Pastuerisation has long been a safeguard for sloppy dairy practices. Standard Plate Counts in excess of 20,000 are commonplace and permissable. Note my laboratory result (these are taken monthly) of 2,600. As a dairy farmer of more than 40 years experience, I have drunk raw milk for most of my life. If a farmer's cows are healthy (no mastitis), fed naturally (hay, grass, protein supplements, pulses etc) and the premises kept spotlessly clean, raw milk is as safe as pasteurised milk. Regular testing of the raw milk should be obligatory as should testing of wash water for it is in the water that most problems occur. My group of herdsharers make claims about improvements to their health. I as the supplier merely stress that raw milk tastes better, lasts longer in the fridge (if kept at correct temperature) and enables the user to make a wide range of dairy products at home. In many other countries, raw milk is widely available and causes no greater problem than does badly handled pasteurised milk. It is possible that the trend towards raw milk consumption and usage could become a threat to the major manufacturers and that they are driving the argument. However, local supply and consumption are good for the environment and reduce the impact of food miles on atmospheric CO2. Therefore, I submit that, subject to strict standards, raw milk sale and consumption should be permitted.

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