

Seamons, Colleen

From: Sambodhi Prem [hello@globalsuitcase.com]
Sent: Friday, 26 February 2010 4:48 PM
To: submissions
Subject: Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

Categories: Blue Category

Submission

Dear Sir/Madam

Consumers:

Would Australian consumers benefit from a greater range of cheeses and dairy products? Please provide details.

A: Yes they would because of the health-giving properties and the quality of these raw milk cheeses as is made in England and France.

FSANZ has received comments that raw milk cheeses are likely to be gourmet, high-end market products. Costs associated with ensuring the safety of products may also be passed on to the customer - if raw milk cheeses were permitted:

- How much would you be willing to pay for such cheeses?

A: 30% more

- Are you willing to pay more than the cost of current gourmet cheeses?

A: Yes

- Are you prepared to pay more if there are added costs in ensuring the safety of raw milk products?

A: Yes

- Would you choose to purchase an Australian raw milk cheese over an imported equivalent?

A: Yes, of course

Raw milk has a superlative safety record compared to other foods, and even to pasteurized milk.

The proposals do not address changes to Australian microbiological food Standards which are currently out of step with scientific studies and standards applied in overseas countries.

No evidence has been put forward as to a food safety justification of why restricting raw milk consumption should be necessary.

A.J. Prem

64 Bridport Street, Daylesford
Victoria 3460