

Seamons, Colleen

From: Allan, Marissa [MAllan@INTERGEN.com]
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To: submissions
Subject: Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

Categories: Blue Category

Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

Marissa Allan

Accounting Manager

InterGen Australia P/L

128 Main Avenue

Windsor QLD 4030

Ph: 0432 239 565

mallan@intergen.com or steveandmarissa@gmail.com

The overarching scope of the Proposal is assessing the safety of raw milk products using the Category Framework. FSANZ has undertaken a Technical Assessment based on three Risk Assessments (Raw Cow Milk, Raw Goat Milk and Raw Milk Cheese), a Consumer Study and Nutrition Assessment

The Proposals exaggerate the risks of raw milk products.

They state that "Because of the potential for raw milk to be contaminated with pathogens, raw milk and products made from raw milk present a high level of risk to public health and safety if there are no control measures to manage the microbiological hazards that may be present."

It is a false assumption that the risks are "high level" for raw milk products. A more realistic description for raw milk products is "they present an additional risk to public health and safety compared with products made from correctly pasteurised milk".

For raw milk cheese, the overall assessment seems to be far more alarmist than the technical assessment suggests. I consider that the technical assessment indicates that all soft cheese should be placed in Category 2, reserving Category 3 for raw drinking milk alone.

I believe that Australian consumers would benefit from a greater range of cheeses and dairy products. These products are available world wide. Why are the risks greater in Australia than deemed elsewhere in the world?

I understand that 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. I would certainly be willing to pay more for raw milk cheeses than those gourmet cheese currently available as I believe they taste better.

Please do not hesitate to contact me should you have any queries.

Kind regards

Marissa Allan