

## Seamons, Colleen

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**From:** Sandipa [sandipa@globalsuitcase.com]  
**Sent:** Friday, 26 February 2010 2:41 PM  
**To:** submissions  
**Subject:** Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products

**Categories:** Blue Category

Submission

Dear Sir/Madam

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.

My suggestion to the panel:

Why don't you do a questionnaire / survey of people who have drunken raw milk for years. Check out the quality of their health, and compare that with pasteurized consumption, and with the unfortunate homogenized milk regular consumers. My informed research would lead me to propose the following outcome, all things being equal: The latter group will have myriad symptoms (including serious, like more heart attacks). The middle group will have dairy intolerance at best and plenty of ongoing symptoms, flu, cold, headaches etc. The first group will have very good health and energy and few symptoms of ill health.

It's simple - pasteurization kills off many of the very beneficial enzymes needed to digest milk. So the great benefit of milk as an excellent food is undermined. Plus, the beneficial microorganisms in healthy cow's raw milk, are so robust, there is no way pathogens can replicate in that medium.

There is a place for pasteurization (whilst there's no place for homogenization): For large modern day commercial dairying, or when cows are on hormonal stimulants, or low dose continual antibiotics, or when cows are not pasture fed, then these animals will not have the standard of excellent health required for their milk to be sold raw.

Small, owner operated organic dairies with healthy cows that are not kept on a mass scale - say operations not bigger than 150 cows, for example - where the health of individual cows is easily able to be regularly observed and monitored by the owners/operators. These dairies should be qualified to sell their product raw should they choose.

I, as a consumer, having observed my improved health since I started consuming raw milk, am definitely prepared to pay additionally for

the added food quality. It is better than paying a doctor.

Healthy soil is maintained by organic dairies and healthy soil leads to healthy animals which leads directly to healthy people.

Thank you

M Griffin

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