

## Seamons, Colleen

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**From:** Paul Ferman [mailto:paulferman.com]  
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**To:** submissions

**Categories:** Blue Category

dear food standards

may i make a plea for raw milk cheese

they make a cheese of a superior quality , the type of cheese makers who what this product are of the highest quality and standards

the best cheese are made from raw milk, having eaten in the best restaurants of europe for nearly 40yrs i can assure you raw milk makes the best cheese

quality standards of top cheese makers and current refrigeration , mean is no danger to the public , especially as these are expensive products selling to a small informed group of foodies

all the current regulations do is disadvantage cheese makers who strive for the best , and destroy any chance of the development of an export market for specialist cheese products, as the best cheeses are seasonal,[ spring, etc ] and as the recent development of aust. truffles have shown there is good money in off season product for export

its rather like the rules ,that till recently, made outside or pavement dining illegal , or small bars, its pointless and parochial , time we grew up australia

may i add as i child ,we used to receive our milk in a bucket, still warm from the cow , and unpasteurised , never was a problem , and that was over 50yrs ago, never an iffy tummy

these products are expensive and will only ever reach 2 or 3% of the population, there are too many rules, trust the market if the product is poor, producers will fail, and the people who want to use raw milk are already the best of aust. cheese makers , and are very careful of their reputation

thank you for your consideration

rgds

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