

Seamons, Colleen

From: Karen Golding [karen@redhillbrewery.com.au]
Sent: Tuesday, 16 February 2010 10:52 AM
To: submissions
Subject: Proposal P1007 Raw Milk Products

Categories: Blue Category

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

By Karen Golding, Owner, Red Hill Brewery, 88 Shoreham Rd, Red Hill South, 3937, 03 5989 2959, fx 03 5989 2270, karen@redhillbrewery.com.au

Overarching questions:

1) 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 - Can you identify any aspects we have not covered at this point?

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".

2) We have summarised the impacts by option in Table 1 in the Report. Do you have any comments on the overall assessment? Can you identify other benefits and costs to the affected parties?

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.

The choice of whether I consume these cheeses is not up to the government to make. I believe in my right to be able to choose. It would be of great benefit to makers and lovers of high-end cheeses to be able to consume these products. People are prepared to pay for premium artisanal products such as this, and with appropriate labelling, we should be entitled to. I would love to be able to purchase Australian, handcrafted, raw milk cheeses. I purchase many Australian cheeses like this already, for my restaurant and myself, and think that there is a significant amount of growth in this industry, which can only compete with the world's best if they are free to make the best, most interesting products they can.

Make Raw Milk Cheese legal in Australia.

Thank you

Karen Golding



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