

Seamons, Colleen

From: Cristiana Waismann [cristianaw@yahoo.com.br]
Sent: Wednesday, 24 February 2010 9:49 PM
To: submissions
Subject: Raw Milk submission (P1007)

Categories: Blue Category

To Whom It May Concern,

Please accept this submission on behalf of Australia On A Plate. Apologies for missing your deadline, access issues have made it necessary for me to send this through my personal email. If you wish to contact me please direct emails to

Cristiana@aoap.com.au

Kind Regards
Cristiana

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?

Implementation of preventative culture for milk production: increasing quality by improving level of management and control measurement for hazardous bacteria & remuneration based on quality as well as other parameters currently adopted.

Implement as a requirement to raw milk cheese producers control measurements to assure the use of the best quality milk (free of hazardous bacteria) from a well known source.

Time & temperature control to use raw milk as ingredient for unpasteurized cheeses; temperature control to be applied for soft cheeses at all stages of the process – from the making to the retail counters.

The pathogenic bacteria don't occur naturally in raw milk and its presence is a result of cross contamination. The cross contamination of pathogenic bacteria during the steps of cheesemaking would comparatively increase the risks when pasteurized milk is used because the absence of natural occurring bacteria would represent no competition to inhibit the pathogens growth.

The levels of moisture x acidity should be apply as inhibiting factors to pathogenic bacteria growth should be taken into consideration for the risk analysis of this proposal

The additional risks to public health and safety by the use of raw milk for cheesemaking compared with products made from correctly pasteurised milk have been addressed by other countries worldwide including all EU and EUA and production of unpasteurized cheese milk approved.

- 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?

Herd management, traceability and increasing the quality of the milk used for cheesemaking will help to prevent the presence of pathogenic bacteria. Preventative actions contribute more importantly minimise risks than corrective

actions in the dairy industry. Creating a close relationship between the milk producer and the cheesemaker will increase the demand for the product and the safety & quality of the food.

Consumers:

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

Yes; consumers would be able to benchmark other varieties of cheese and increase their level of understanding and expectation for high quality product; this would promote an industry natural progression on the quality of the local cheese in the long term.

4) 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:

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

With no questions, as a consumer I would be willing to pay more for better products

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

Yes, I am.

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

Yes, I am.

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

Yes, I would certainly do.

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