

posol P1007 – Primary Production & Processing Requirements for Raw Milk Products

ow is my submission in support of the continued availability of legal, raw goat milk in the market place in
eensland. My reasons for this are as follows:-

- To preserve a dynamic, competitive, localised raw milk industry, where the consumer has a choice of type and quality of product.
- Knowledge of conditions under which animals are farmed (e.g. organic, free-range, health, animal welfare etc.) and the knowledge that there are quality control practices in place.
- I feel that any legislation that removes my FREEDOM OF CHOICE to decide between brands and type of milk for my personal consumption an infringement on my BASIC HUMAN RIGHT to choose and make decisions on how I manage my own and my families health.
- I prefer to use raw goat milk to pasteurised goat milk for the following reasons:

- ✓ Palatability.....
- ✓ Easier digestibility.....
- ✓ Retention of both protective and digestive enzymes.....
- ✓ The integrity of the protein profile and fat profile is not compromised. (some proteins and fats are heat sensitive and damaged by the pasteurisation process)

• Other:..... FREEDOM OF CHOICE.....

• I was recommended to use raw goat milk by:

- ☒ Naturopath ☐ Doctor ☒ Other LOCAL PRODUCER.....

Further Comments AFTER 20+ YEARS OF PRODUCING
MILK + CONSUMING OWN PRODUCT HAVE NEVER BEEN
ILL FROM FRESH MILK. THIS GOAT MILK IS BETTER FOR
OUR SYSTEMS AS A FRESH-RAW-MILK......(attach separate paper if required)

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