

From: Sarah White <sarahjeanwhite@gmail.com>
Sent: Tuesday, 11 October 2011 7:27 PM
To: submissions
Subject: Raw Milk Submission

Categories: Blue Category

Hello,

Please consider my submission for the Food Standards Australia New Zealand review of raw milk.

Access to Artisan Raw Milk Cheeses: Australian artisan cheesemakers should not be restricted to the production of Category 1 (hard) cheeses. During the past two decades, international artisan cheese production has enjoyed a significant growth in demand due to a revolution in consumer interest. Many of these cheeses are made from raw milk and are recognised as having an infinitely superior flavour and authentic regional character when compared to similar cheeses made from pasteurised milk. As a consumer, I would like to access artisan cheese products comparable to those available in Europe and elsewhere.

Safety of Cheese: The assumptions made in the Food Standards proposals exaggerate the risks of the safety of raw milk cheeses. There is no reason why any cheese made from raw milk should represent a greater degree of risk than those produced from pasteurised milk provided recognised international HACCP guidelines are adopted in Australia.

International Standards: The proposals do not recognise the changes adopted by the New Zealand Food Safety Authority which recognise European Union standards on raw milk cheese, and allow for the production and sale of raw milk cheese in New Zealand. The proposals do not encourage world best practice in cheese or milk production and fail to take into account the difference between the quality of 'open' market milk and the controls on milk quality on the farm for raw milk cheese.

Anti-competitiveness: The proposals are anti-competitive and represent a breach of Australia's commitment to World Trade Organisation:

- a. WTO Article 5.1 requires members to 'ensure that their sanitary or phytosanitary measures are based on an assessment, as appropriate to the circumstance, of the risks to human, animal or plant life or health, taking into account risk assessment techniques developed by the relevant international organisations'.
- b. Article 5.2 states in the assessment of risks: 'Members shall take into account available scientific evidence'.
- c. Article 5.4 states: 'Members should, when determining the appropriate level of sanitary or phytosanitary protection, take into account the objective of minimising trade effects'.

COAG Guidelines Unmet: The proposals are overly prescriptive and do not meet the Council of Australian Government (COAG) guidelines on primary production and processing standards that stipulate an objective of minimal effective regulation.

Health Benefits: I consume raw milk daily in order to gain direct health benefits. I have experienced significant improvements in my digestion from consuming both raw cow and raw goat milk, and strongly support continued access to these raw milk products in order to continue receiving these direct health benefits. At no stage have I ever experienced any detrimental health effects from consuming any raw milk product in Australia. I have experienced poor digestion for years and have only recently begun to turn around my digestive problems by introducing raw milk into my regular diet. The taste and quality of raw milk is far superior to any other milk I have ever had in my life. I am unable to digest pasteurised milk in

any quantity which causes me allergic responses and poor digestion.

It will be a sad day for Australian consumer choice and health freedom if regulatory authorities prevent future public access to this wonderful, life-giving food.

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