

Seamons, Colleen

From: Feargal Caley <Feargal.Caley@pacbrandsuk.com>
Sent: Tuesday, 30 August 2011 7:45 PM
To: submissions
Subject: Second Assessment Report for Proposal P1007-Primary Production & Processing Requirements for Raw Milk Products

Dear FSANZ,

I am writing to comment on the proposed changes to the food safety standard relating to raw milk products. In Europe cheeses have been manufactured with raw milk for many centuries and are still widely produced and consumed all across the continent. As a lover of cheese, a trip to Europe is a gastronomic delight. There are hundreds of beautiful cheeses available and the ones made with raw milk are often the best tasting ones. It is a constant frustration that such cheeses cannot be freely manufactured in or imported into Australia. Why do we need to have such a nanny state dictating what we can and cannot eat? Surely we could simply adopt the European legislation on this matter rather than creating our own overly zealous set of rules. I understand there are some risks to pregnant mothers and those with compromised immune systems but this risk can be mitigated through clear labelling guidelines.

Yours sincerely,

Feargal Caley
23 Carey Street
Marrickville NSW 2204