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From: slo@foodstandard.gov.au
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Subject: FSANZ: Applications and Submissions - Submission [SEC=INCONFIDENCE]
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**FSANZ: Applications and Submissions - Submission**

Tuesday, 2 September, 2008

- 1. Assessment Report Number:** P1007
- 2. Assessment Report Title:** Primary Production & Processing Requirements for Raw Milk Products
- 3. Organisation Name:** FSANZ
- 4. Organisation Type:** Individual
- 5. Representing:** Janyce Wolfe
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12. Submission Text: Having travelled extensively over a number of years I have been impressed by the variety of cheeses available in Europe. Several years ago I was surprised when suddenly imported cheeses which had been available in Sydney were no longer available. The reason given was that these cheeses were unhygienic and posed a risk to consumers. I find it amazing that products which have been manufactured for hundreds of years, without causing widespread health issues were unsafe for Australians. In recent years in my travels in Europe I have once again been able to enjoy these cheeses without harm to my health and have also discovered a far greater variety which are enjoyed today throughout Europe without any harm to the population! I can not believe that Australian cheesemakers are inferior to European cheesemakers or that we are incapable of maintaining required health standards in the processing of unpasteurised milk. The fact that some cheesemakers are not desirous of changing the present situation should not deprive consumers or other manufacturers of being able to create such cheeses. Such Luddite attitudes belong in the C19th! Australian cheesemakers have demonstrated they can make cheeses comparable to any in the world, so why not those made from unpasteurised milk.