

Seamons, Colleen

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**From:** Deb & Ian [wheels@frot.co.nz]  
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**To:** submissions  
**Subject:** raw milk submission  
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**Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.**

I am in favour of raw milk, it's my favourite food.

After drinking six liters of raw organic jersey cow milk each week for years I can attest to its safety.

I would never drink any milk that has been pasturised – it's toxic rubbish, which causes me to have skin and breathing problems within hours.

***Eat Raw Dairy Products***

***Milk that has been pasturised is useless, all the enzymes in it that are needed for digestion and calcium absorption have been destroyed.***

***Full fat raw milk from A2 Jersey cows eating fresh organic grass is a health food. But only raw milk is worth drinking, commercial milk that has been pasturised or homogenised is no good at all.***

***In New Zealand (and some other countries/states), real raw milk can be obtained directly from some farmers (for about the same price as the Fonterra sells it's A1 maximum allowable DDT content, low fat crud in the supermarkets).***

**<http://www.frot.co.nz/wapf/food.htm>**

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