

**Seamons, Colleen**

---

**From:** Julie Phillips [foods@ihug.com.au]  
**Sent:** Friday, 22 August 2008 10:52 AM  
**To:** submissions  
**Subject:** Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.  
**Follow Up Flag:** Follow up  
**Flag Status:** Red

**Raw dairy**

I completely agree that there has to be tight hygiene for raw milk. However I think the hygiene could definitely be improved in pasteurised milk also. Many farmers rely on the pasteurisation process and for example, do not properly clean the teats prior to milking. Pasteurisation kills many bugs, but not all.

When hygiene practices are responsibly followed, and nutrition of the animals is holistically managed, raw milk is indeed enhancing to the health. Many who can not tolerate pasteurised milk can indeed flourish on raw milk. The availability of organic, pasture raised raw milk would see an increase in dairy consumption by those who are currently discriminated against because of their digestive capabilities.

I would certainly support the legalisation of raw **organic** milk from **pasture feed** cows. This in essence is like creating a new health food product. It does not compete with the current milk on the market as it would primarily be consumed by those who currently do not purchase pasteurised milk. This is like a health tonic.

Julie Phillips  
32 Bluegrass Cr  
Eight Mile Plains Q 4113  
Brisbane  
(07) 38418844