

**Seamons, Colleen**

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**From:** J F Armstrong [jfarmstrong@bigpond.com]  
**Sent:** Wednesday, 24 September 2008 12:27 PM  
**To:** submissions  
**Subject:** submission: for Proposal P1007 - Primary Production and Processing Requirements for Raw Milk  
**Follow Up Flag:** Follow up  
**Flag Status:** Blue

As raw milk consumers we desire:

- Easy access to clean, unprocessed milk from local dairies with healthy cattle that are mainly or wholly fed grass and other natural unprocessed product.
- FSANZ to reassess outdated science and non-science which condemns raw milk as a carrier of pathogens and consider science based recommendations for consumption of raw milk.
- Certification of raw milk which ensures its cleanliness and its healthful properties remain intact
- Regulations which require raw milk and raw cheeses to be traded ONLY via localised, cottage industry

My husband and I have been consuming raw milk for the past year and are much healthier for it, with no evidence of the gas or bloating we get on pasteurised milk. I am glad of the elements that are still within the raw milk which allow me to absorb the available calcium. I like the fact that raw milk sours into a beautiful delicious cream that you can eat straight, whereas pasturised sour milk is rank. I like the higher fat level in raw milk, not the thin watery substance that pasteurised milk is. As a child I consumed raw goats milk, as my husband did raw cows milk.

If I cannot buy raw milk, I will buy my own cow and milk her, but I would prefer to be able to buy whole, raw milk safely, from certified dairies - because they do these things better than me and I am time poor. . This is no different from buying any raw food, be it meat or vegetables. All have a shelf life, people aren't silly - when you look at some of the rubbish that Katherine NT Woolworths serves up under the fresh food banner you wonder if there is any truth in advertising at all.

I would love to buy unpasturised cream, butter, yogurt, creme freche - and ice-cream, made the way nanna made it!

**We strongly disagree with FSANZ's statement:**

"Additionally it is suggested that some consumers may have perceptions of food risks inconsistent with scientific risk assessments."

We believe ourselves to be highly educated and very experienced with the subject, we have been learning about and consuming raw milk for some time.

We do not confer with the current dogma that common scientists and micro-biologist adhere to and do not see the risk assessments referred to above, to be scientific or correct, in some cases merely beliefs. We include in this submission some of the data we share with each other in our quest to better understand the nature of raw milk.

**What Makes Raw Milk Safe?**

As stated above, we do not agree with the so called science that has villified raw milk throughout the

past few decades. Here are some facts which leads us to this conclusion:

- **Pasteurised milk has caused 2,185 times more food borne illness than was “attributed” to raw milk.**<sup>1</sup> According to statistics posted at the US government’s Centers for Disease Control website, those consuming raw milk are 2.5 times less likely to contract food borne illness than those consuming pasteurised milk and 3.5 times less likely to contract food borne illness from consuming other foods.<sup>2</sup>
- **Raw milk has never been proven to cause outbreak or epidemic where as pasteurised dairy has.** Many outbreaks of food poisoning supposedly attributed to raw milk have remained unproven. Large dairy conglomerates have always had a hand in any recommendation given by governing bodies with respect to raw milk.<sup>1</sup>
- **Arguments for pasteurisation are based on a discredited medical paradigm.**<sup>5</sup> where the human body is a sterile machine and ill health is caused by invading and marauding micro-organisms.
- **Even when milk is pasteurised, heat resistant pathogenic bacteria may remain.**<sup>9</sup>
- Tuberculosis has been proven to exist in two distinct strains, one being Bovine and one human. **Humans can not catch Bovine TB.**<sup>11,12</sup>
- **Grass Fed Raw milk has components that cause it to destroy pathogenic bacteria.**<sup>3</sup> Dold, H., Wizaman, E., and Kleiner, C. wrote in their abstract, “[Raw] Human or cow milk added to an equal volume of agar did not support the growth or allowed only slight growth of B.diphtheriae Staph. aureus, B. coli, B. prodigiosus, B. pyocyaneus, B. anthracis, streptococci, and unidentified wild yeast.”<sup>4</sup> Such components include Lacto peroxidase, Lacto Ferrin, short chain fatty acids and beneficial bacteria.<sup>5</sup> All of which are destroyed by pasteurisation.<sup>6</sup> The ‘inhibins’ in cow’s milk are inactivated by heating between 60-70 degrees C. for 30 minutes.” Campylobacter bacteria has been shown to have been reduced to negligible amounts within days.<sup>7</sup>
- **Factory farmed cattle have 300 times more pathogenic bacteria in their gut than do grass fed cows.**<sup>8</sup> We strongly refute FSANZ’s claim that “Animal health issues other than those that specifically impact upon human health via food borne transmission are not part of FSANZ’s responsibility and will not be considered in this assessment.” Ruminant animals who are healthy give milk that is more likely to repel pathogenic bacteria. We demand grass fed milk for this reason.
- Raw Milk has been shown to be **superior nutritionally to Pasteurised Milk.**<sup>5,14</sup>
- **Humans become immune to bacteria to which they are regularly exposed.**<sup>1,4</sup>
- **Bacterial and enzymatic components of raw milk actually improve immune response to pathogenic bacteria.**<sup>10</sup>, and over all immune strength, raw milk has been shown to help avoid the development of Asthma and Allergies, especially if drunk during the first year of life.<sup>13</sup>
- It is virtually **impossible to control the trade of Raw Milk via large corporations.** Dairy industry conglomerates conspire to subvert scientific study and control legislation to support their financial gain.<sup>10</sup>

We want to drink milk that is certified to be:

- From one inspected and certified source: never commingled with raw milk from other herds.
- From herds that consume grass hay and do not consume processed foods or other unnatural by product.
- From local sources ONLY. Raw cheeses made from local milk within hours of milking.
- Tested to be less than 20,000 SPC on one time per month by certification agency AND independent testing on finished products: Zero pathogens including, Listeria M, E coli 0157H7, Salmonella, Campylobacter in finished products. Worst pathogens ( e coli 0157H7 ) tested more frequently ( at least once per week by farmer with results recorded and sent to certification agency).
- Farmed with an Active Farm Food Safety Plan based on HACCP principles to identify risks

and manage them. This plan is tested for compliance.

- Labeled as Raw Milk. We see no need to label with warnings unless Pasteurised dairy will also be labeled so.

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