



Register your support:

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If you care about good cheese please make a submission to FSANZ on proposal P1007 as outlined on page vi of the enclosed documents.

Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

I would like to register my support for an amendment to the code to bring Australia into line with other major international cheese manufacturing countries.

Name Perrine Gilkison
 Address 39 Murdock st
 City Brunswick
 State VIC
 Postcode 3056
 Country Australia
 Email perrineg@hotmail.com

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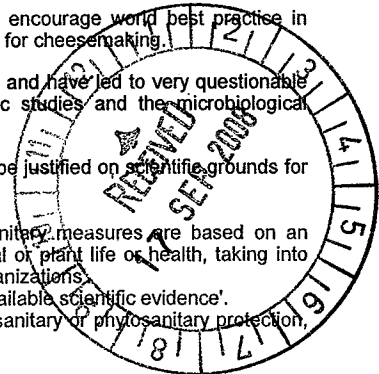
Name	<u>Aaron Baker</u>
Address	<u>39 Murdock St</u>
City	<u>Melbourne</u>
State	<u>VIC</u>
Postcode	<u>3056</u>
Country	<u>Australia</u>
Email	<u>aaronjamesbaker@gmail.com</u>

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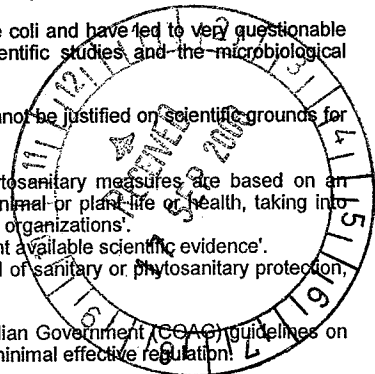
Name Daniel Shrimpton
 Address 6 Hall St
 City Braunswich
 State VIC
 Postcode 3380
 Country Aus
 Email Shrimp1234@hotmail.com

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Name PAUL MOIR
 Address 214 MCKEAN ST
 City FITZROY NORTH
 State VIC
 Postcode 3068
 Country AUST
 Email paulandclaire@three.com.au

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Name JAI ANADIN
 Address 125/140 NEILL ST.
 City CARLTON
 State VICTORIA
 Postcode 3053
 Country AUSTRALIA
 Email (N/A)

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Name EDWIN COMMANDEUR.
 Address 2 NEWLANDS RD
 City COBURG NTN.
 State VIC.
 Postcode 3085.
 Country AUSTRALIA.
 Email

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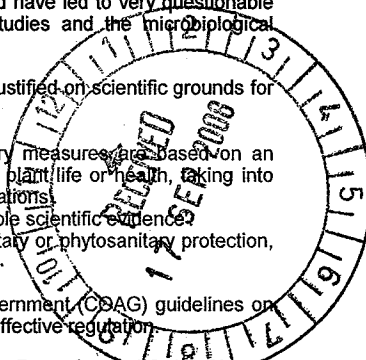
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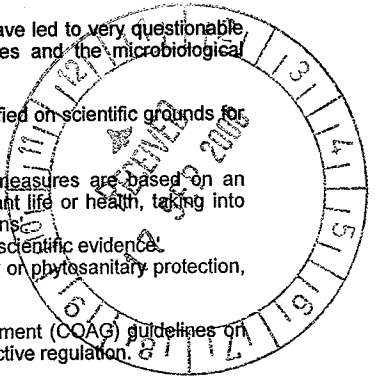
Name	K Bowles
Address	3 Zetland
City	Melb
State	Vic
Postcode	3066
Country	Australia
Email	

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Name

Address

City

State

Postcode

Country

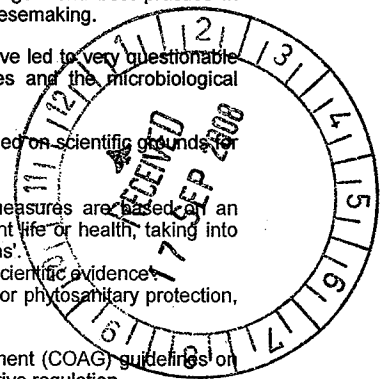
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Re: Proposal P 1007 primary production & processing Requirements for Raw Milk products (Australia only)

I would like to register my support for an amendment to the code to bring Australia into line with other major international cheese manufacturing countries.

Name Carmen Bateson
 Address 114 Charles St
 City Abbotsford
 State VIC
 Postcode 3067
 Country AUST
 Email batesoncarmen@hotmail.com

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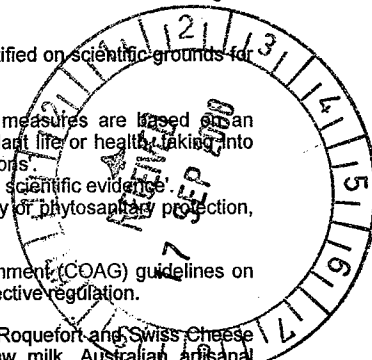
Name Pauline Ruten
 Address 181 St. George Rd
 City N. Fitzroy
 State VIC
 Postcode 3168
 Country Australia
 Email paulineruten@hotmail.com

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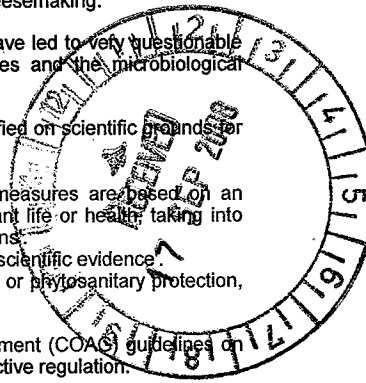
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Name CLINTON GROSVENOR
 Address 63 HOTHAM ST
 City COLLINGWOOD
 State VIC
 Postcode 3066
 Country AUSTRALIA
 Email cbgrosvenor@hotmail.com

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Name	Ben Moroni
Address	241 ROYAL PDE. PARKVILLE
City	
State	VIC
Postcode	3052
Country	AUSTRALIA
Email	bmoroni@gmail.com

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Name CINNAMON BARNES
 Address 310 ROSESTOWN RD.
 City CARNEGIE
 State VICTORIA
 Postcode 3163
 Country AUSTRALIA
 Email N/A.

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Name PATRICK SANCHEZ
 Address 24 DIGIT ST
 City COLUMBOOD
 State VICTORIA.
 Postcode 3066
 Country AUST.
 Email —

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