

## Seamons, Colleen

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**From:** Faye Thornhill [faye@holoscience.com]  
**Sent:** Monday, 15 September 2008 6:16 PM  
**To:** submissions  
**Subject:** Submission re Proposal P1007: Primary Production & Processing Requirements for Raw Milk Products.

**Follow Up Flag:** Follow up  
**Flag Status:** Blue

I would like to say it is very important to me and my family that I have the opportunity and the choice to buy raw milk, in particular from healthy cows.

There is a lot of evidence that raw milk is a healthy beverage whereas many people cannot tolerate pasteurised milk. This may be because the enzymes are destroyed and the nature of the protein is altered, both making it less digestible and desirable.

Also before pasteurisation, people have drunk raw and fermented milk products for thousands of years. Many dairy farmers' families drink their own cows' milk before the remainder goes to be processed, and there is no evidence that it has harmed them.

Additionally there are other foods on the market which may contain bacteria or other microbes which we are free to choose to buy - for example eggs and cheese. No one even thinks of selling only cooked eggs, even though they may contain salmonella!

I am happy for others to choose to buy pasteurised milk products, but want the choice to buy raw milk for my family.

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