

1007 - Primary Production & Processing Requirements for Raw Milk Products

My submission in support of the continued availability of legal, raw goat milk in the market place in
d. My reasons for this are as follows:-

to preserve a dynamic, competitive, localised raw milk industry, where the consumer has a choice of type
and quality of product.

Knowledge of conditions under which animals are farmed (e.g. organic, free-range, health, animal welfare
etc.) and the knowledge that there are quality control practices in place.

I feel that any legislation that removes my FREEDOM OF CHOICE to decide between brands and type of milk
for my personal consumption an infringement on my BASIC HUMAN RIGHT to choose and make decisions on
how I manage my own and my families health.

I refer to use raw goat milk to pasteurised goat milk for the following reasons:

- ☒ Palatability.....
- ☒ Easier digestibility.....
- ☒ Retention of both protective and digestive enzymes.....
- ☒ The integrity of the protein profile and fat profile is not compromised. (some proteins and fats are
heat sensitive and damaged by the pasteurisation process)

Who:
her:.....

Who was recommended to use raw goat milk by:

☒ Naturopath ☐ Doctor ☒ Other..... *Friend*.....

Further Comments

.....

.....

.....(attach separate paper if required)

Name: *Jodie Behn* Signature: *J. Behn*

Address: *9 mugara Street, Clermont West*

Contact: Phone/Mobile: *04 22488170* email: *jodie.behn@bigpond.com*

.....Please remove this section before posting the above.....