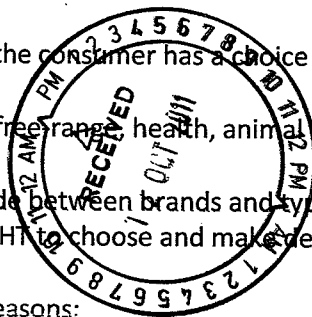


007 – Primary Production & Processing Requirements for Raw Milk Products

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

preserve a dynamic, competitive, localised raw milk industry, where the consumer has a choice of type
quality of product.
knowledge of conditions under which animals are farmed (e.g. organic, free range, health, animal welfare
) and the knowledge that there are quality control practices in place.
el that any legislation that removes my FREEDOM OF CHOICE to decide between brands and type of milk
my personal consumption an infringement on my BASIC HUMAN RIGHT to choose and make decisions on
I manage my own and my families health.
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)

er:.....

as recommended to use raw goat milk by:

Naturopath ☐ Doctor ☐ Other.....

herComments My daughter gets tummy upsets
processed milk. The raw goats milk
doesn't affect her.

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

e: Keren Thomson Signature Thomson

ess: 126 Mt Sylvia Rd, Gattin.

act: Phone/Mobile..... email: kerenthomson@westnet.com.au