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FSANZ DISCUSSION PAPERREGISTER
YOUR SUPPORTNEWS
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AND COMMENTS

Register your support:

Petition

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 Fiona Thiesen
 Address 1 The Crofts
 City Richmond
 State VIC
 Postcode 3121
 Country Australia
 Email _____

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Name	DAVID BUFT
Address	279 GREAT DICKSON RD.
City	APOLLO BAY
State	VIC
Postcode	3233
Country	AUSTRALIA
Email	

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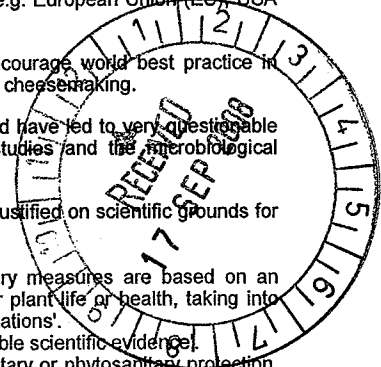
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Name PRUE MCKENNA
 Address 13 GRANDVIEW GROVE NORTHCOTE
 City MELBOURNE
 State VIC
 Postcode 3070
 Country AUSTRALIA
 Email fairprue@stake@hotmail.com

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Name

Address

City

State

Postcode

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Email

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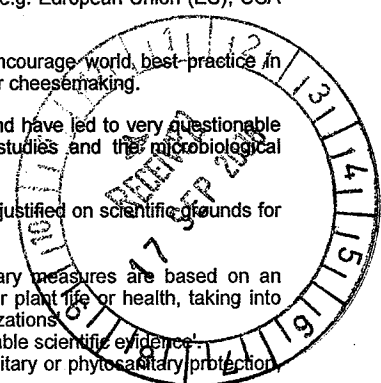
Name	JUDY PINE
Address	50 HAROLD ST
City	THORNHURST
State	VIC
Postcode	3071
Country	AUSTRALIA
Email	

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Name C. Trethowan
 Address 2 Highett Pl
 City Melb
 State VIC
 Postcode 3065
 Country AUS
 Email Catrina.Trethowan@gmail.com

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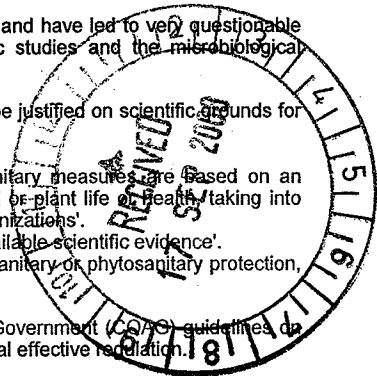
Name Vivika Simpson
 Address 60 Mollison St
 City MALMSBURY
 State 3446 VIC
 Postcode
 Country AUSTRALIA
 Email vivekapatrice@gmail.com

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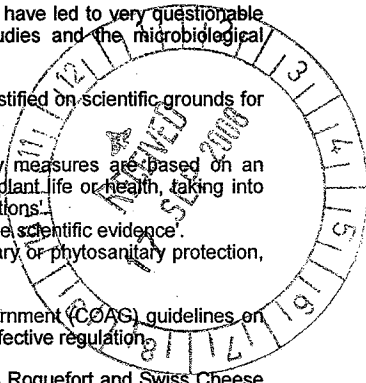
Name Kyle Wilcox
 Address 1 Tobias cr
 City Shepparton
 State 3630 Vic
 Postcode 3630
 Country Aust
 Email wilcoxkyle@hotmail.com

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Name HEIDI SANGHVI
 Address P.O. Box 270
 City Brunswick
 State Vic
 Postcode 3056
 Country AUSTRALIA
 Email Heidi

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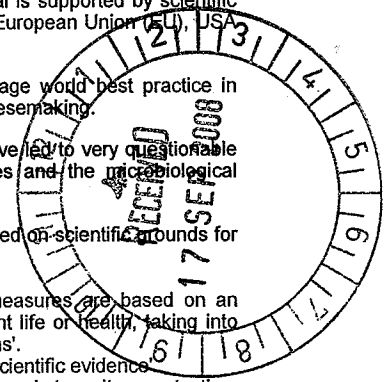
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Name Misa Kaisonji
 Address 20 Ross St off Separation st. Alphington. 3078
 City Alphington
 State VIC
 Postcode 3078
 Country Australia
 Email misaKa06@hotmail.co.jp

My objections to the current standards that prohibit the production and sale of most cheese made from raw milk in Australia are as follows:

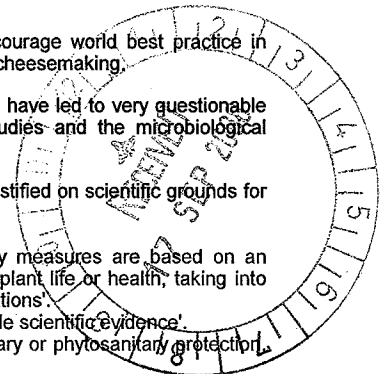
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Without a choice on the production and sale of raw milk cheese in Australia we will never develop a genuine cheese culture, or experience the authentic regional flavours of cheese enjoyed by our counterparts overseas.

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 Anna Hyde
 Address 8/100 Easey St
 City Collingwood
 State VIC
 Postcode 3066
 Country AUST
 Email annahyde@geahood.com

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Name Melanie Allen
 Address 545 Paest
 City Perth
 State WA
 Postcode 3068
 Country AUS.
 Email

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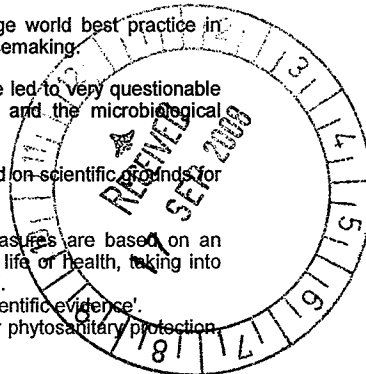
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Name DAMIEN LAUNSON
 Address 2 TAYLOR ST FITZROY NORTH
 City FITZROY NORTH
 State VIC
 Postcode 3068
 Country AUST
 Email damiel.launson@gmail.com

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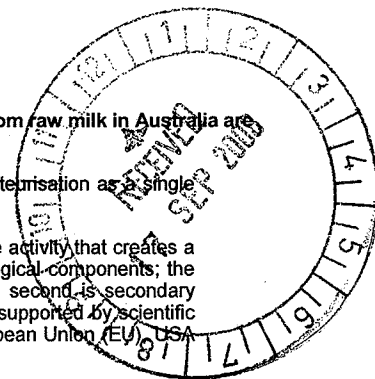
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Name	<u>Tim Hansen</u>
Address	<u>LOT 3, Ford Aard Rd,</u>
City	<u>Warrandyte</u>
State	<u>VIC.</u>
Postcode	<u>3113</u>
Country	<u>AUST.</u>
Email	

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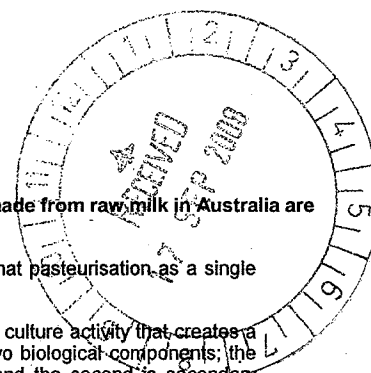
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Name

Address

City

State

Postcode

Country

Email

Jonathan La Nave
17 Bent St
Northcote
Vic
3070

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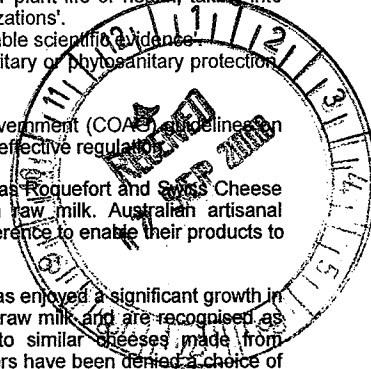
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