

## Seamons, Colleen

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**From:** Justin Telfer [justin@bangalowcheese.com.au]  
**Sent:** Tuesday, 16 September 2008 8:51 AM  
**To:** submissions@foodstandards.gov.au.  
**Subject:** Submission for proposal P1007

**Follow Up Flag:** Follow up  
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As a small (licenced) producer of hand made cheeses I believe that FSANZ should allow the production and sale of raw milk and raw milk products.  
This is not to say that regulation is not important - it is vital that regulations are put in place that will protect both manufacturers and consumers, and I believe that "certification" requirements similar to those currently in place in countries around the world should be implemented.

My only current retail outlet for my cheeses is at local farmers markets and I am constantly asked if I make raw cheese. There is obviously a demand for these products, and if for no other reason, I believe that consumers should be able to have a choice. Whilst I would only ever act within the law, I also believe that I, as a producer, should be able to make a choice to produce raw milk products from milk from a "certified raw milk dairy" should I ever desire to.

Whilst I do not want to address the health benefits/health risks associated with raw versus pasteurised milk and dairy products, I do also believe that there are some current inconsistencies that need to be addressed. There are differing regulations between states and also between milk types, for example, in New South Wales goat milk can be sold unpasteurised, but to make cheese from goat milk the milk must be pasteurised. It is also inconsistent that raw milk cheeses cannot be made in Australia, yet raw milk cheeses can be imported!

Thank you for the opportunity to voice my opinion and I look forward to your resolution.

Regards,

Justin Telfer  
Bangalow Cheese Co.  
Ph 02 6629 1888  
www.bangalowcheese.com.au