

Seamons, Colleen

From: Craig & Michelle Holt [michelleh@powercompacific.com.au]
Sent: Tuesday, 16 September 2008 9:25 PM
To: submissions
Subject: Submission for proposal P1007
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I wish to support the following submission on the grounds listed below:

Submission: for Proposal P1007 - Primary Production and Processing Requirements for Raw Milk

- 2 years ago I was advised by my naturopath to stop eating and drinking dairy as I had classic symptoms of an intolerance. I did stop and replaced cows milk with oat milk and yogurt was totally eliminated. I did not really like the oat milk and every now and then I would have some milk in coffee or tea and always regretted it as my symptoms would return very quickly. Eventually I had to supplement my diet with calcium supplements. After about a year of this I discovered raw milk and after trying it for a few weeks I discovered that I could drink it and not suffer any symptoms at all. I have been consuming raw milk ever since and have made my own yogurt and ice cream as well, foods that I could not have considered eating before without knowing I would suffer afterward. My whole family has benefitted from the change as I have noticed a marked improvement in the overall health of my children and the lesser frequency of normal illnesses and speedier recovery. I truly believe that the health benefits of raw milk work as a preventative medicine, therefore reducing illness and speeding recovery. Everyone should have the right to access this perfectly natural product and take advantage of the benefits.
- Societies all over the globe have used raw milk and raw cheese in their daily lives for thousands of years. The success and relative safety of their dairy food production comes from the small scale, local nature of traditional milk and cheese making. For a raw milk and cheese industry to work in Australia, we need raw milk to be distributed or made into cheese within hours of milking. Small herds and artisanal cheese making along with local milk distribution is the best and safest way to create such an industry.

We request that FSANZ build into regulations for raw dairy products requirements for localisation of milk distribution and cheese production. eg:

- milk, cream and butter from small singular herds, distributed to local market via herdshares or via retail stores with strict labelling
- We believe community supported agriculture initiatives like herdshares protect cows, farmers and consumers alike by providing transparency and consumer direct opportunities. There is a growing base of consumers interested in accessing raw milk via herdshares - see herdshare.com. These consumers desire more control over their food security from a quality and a supply point of view. They are prepared to become 'partners' with local farms to ensure they have dairy products which reach the standards they demand. Herdshares, while adhering to all certifications and regulations FSANZ create, also take much of the responsibility of dairy food quality from the shoulders of FSANZ and places it squarely on the shoulders of the consumers, replacing punitive one-size-fits-all laws with good, old fashioned relationships.

We'd like to see community supported agriculture initiatives such as this be supported by FSANZ and the Australian Government. We believe the relocation of food supply is the panacea to the many ills FSANZ, the Public Health System and our environment suffer.

Kind Regards,

Michelle Holt