

Seamons, Colleen

From: Bronwyn Money [bronwyn.money@gmail.com]
Sent: Thursday, 28 August 2008 12:37 PM
To: submissions
Subject: P1007 Primary Production & Processing Requirements

P1007 Primary Production & Processing Requirements for Raw Milk Products

As consumers we wish to write and express our support for the introduction of fresh, clean, raw milk sales in Australia. Milk and its by products (cheese, yoghurt and butter) are a basic food of life and provide complete protein as well as many vitamins and minerals. For most Australians it should be a low cost and nutritious product. Unfortunately with the quality of pasteurized milk on Australian supermarket shelves this is not the case. Pasteurization distorts the delicate protein compounds found in milk and the body recognizes these distorted compounds as foreign and mounts an allergic response. Many people (including my husband and I) are unable to consume pasteurized milk products due to these allergic responses. When we have been able to source clean, fresh, raw milk we have not experienced these reactions.

We wish to be able to purchase clean, fresh, raw milk from pasture fed animals that are not exposed to soy meal, genetically modified organisms, wastes from breweries or growth hormones and antibiotics. We want to know that the animals producing this product are kept in optimal conditions such as those used by biodynamic or organic farmers. This milk should be routinely tested for any unsafe bacteria and kept in modern sanitary conditions.

As consumers we all have choices that we wish to make in regards to the health of our families. It is our birthright to be able to source optimal nutritious food legally that contributes to longevity and quality of life. A low cost product such as fresh, clean, raw milk and its by products should be a basic right for us to choose if we wish and I urge you to allow this to happen.

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