

Seamons, Colleen

From: Debbie Laing [debbie@mindmatters.co.nz]
Sent: Monday, 15 September 2008 5:41 PM
To: submissions
Subject: submission - P1007-Primary Production & Processing Requirements For Raw Milk Products
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To whom it may concern

I have heard that FSANZ is considering making a law change regarding raw milk production and consumption. I'd like to make a submission on this.

I consume raw milk in preference to pasturised, both for taste and health reasons. The milk tastes better but mainly I prefer it because I believe the enzymes in raw milk that are normally destroyed by the pasturisation process provide some health benefits.

I'm sure you have many experts (hopefully from the pro-raw milk side of the fence as well as the mainstream experts) who can provide evidence of the benefits, so my submission is more concerned with leaving me, as a consumer, with a choice.

I think if the milk is produced by a farmer who has healthy animals, uses clean and sterilised equipment and ensures that the collection, storage and distribution meets the required standards, then the risks of contamination and food borne illness is no greater than through drinking pasturised milk.

The information on your website mentioned cases of food borne illness believed to have been caused by consumption of raw milk products – I wonder how many of them were due to incorrect collection or storage processes, perhaps because of backyard processes – or simply poor storage at home, which happens often with pasturised products as well.

I'd like to think that as long as producers of raw milk products are meeting hygiene standards, and the products are cooled correctly and stored correctly, that as a consumer I should be able to choose to drink raw milk over pasturised, both because I prefer the taste, and also because in my opinion it is a healthier option for my family.

Thank you.

D J Laing
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