

submissions

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Subject: FSANZ: Applications and Submissions - Submission [SEC=INCONFIDENCE]



FSANZ: Applications and Submissions - Submission

Sunday, 27 July, 2014

1. Assessment Report Number: P1022

2. Assessment Report Title: Primary Production & Processing Requirements for Raw Milk Products: to consider further permissions for the production and sale of raw milk products

3. Organisation Name: Malcolm Nicolson

4. Organisation Type: Individual

5. Representing: Self

6. Street Address: [REDACTED]

7. Postal Address: [REDACTED]

8. Contact Person: Malcolm Nicolson

9. Phone: [REDACTED]

10. Fax: Not available

11. Email Address: [REDACTED]

12. Submission Text: I support Option 1 - prepare a draft variation to Standard 4.2.4 to permit raw milk products where the abovementioned safety outcomes can be demonstrated. 1. Myself, my family as I was growing up, our visiting relatives and our neighbours, living on or visiting dairy farms, consumed raw milk until we left home. 2. I am unaware of anyone in my contact group who suffered any health effects from consumption of raw milk. 3. Quite the contrary, we all enjoyed very good health, particularly no allergies or respiratory ailments (like asthma) which are so prevalent today. 4. The most interesting group were the family friends and cousins who craved the fresh milk from the farm. It was a highlight of their visits and one of the first things they did on arrival at the farm was go to the fridge for a drink of milk. One cousin visited Phillip Island regularly after becoming a licensed driver. On these trips he always dropped in at the farm and always had a drink of milk. Soon there was a girl friend and she was introduced (with great pride) to the delights of Alistair's milk. 5. When we travel to cheese producing countries where raw milk is used, my partner and I always seek out raw milk cheese as a high order purpose of our travel. Our children now do the same. 6. Up until the early 80's we were able to buy raw milk direct from the farm on the Mornington Peninsula. Many folk around the area took advantage of the opportunity. 7. I believe clear labelling is important to allow customers to make a choice. 8. I believe it opens up more business opportunities and also allows Australians to have access to quality international product and develop competing products

for export. 9. When I compare statistics for road trauma and raw milk and the attitude taken to each, I really wonder on this front alone why raw milk is picked out for such harsh treatment. This doesn't even look at obesity, diabetes, lung disease etc. and the clear causal links and then the relevant authorities not doing anything on those fronts. Some of these are food related (fast food etc) as well as relating to labelling to allow consumers to make informed choices (ridiculous definitions for things like free range, organic etc which bear no resemblance to a common community idea of what these things mean) 10. Thank you for reading my submission. One step at a time, I look forward to eating more outstanding flavoured raw milk cheese in the future. Regards Malcolm Nicolson

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