

Seamons, Colleen

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Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products
By Kylie Downes, Barrister, Level 17 Quay Central, 95 North Quay, Brisbane 4000, telephone 0733603333

3) Would Australian consumers benefit from a greater range of cheeses and dairy products? Please provide details.

Without a doubt, the answer is yes. When Australians travel to Europe, particularly France, we rush to the cheese shops to eat what many regard as the best cheese in the world.

- 4) FSANZ has received comments that raw milk cheeses are likely to be gourmet, high-end market products. Costs associated with ensuring the safety of products may also be passed on to the customer - if raw milk cheeses were permitted:
- a. How much would you be willing to pay for such cheeses? Any amount.
 - b. Are you willing to pay more than the cost of current gourmet cheeses? Yes.
 - c. Are you prepared to pay more if there are added costs in ensuring the safety of raw milk products? Yes.
 - d. Would you choose to purchase an Australian raw milk cheese over an imported equivalent? Yes.

Yours faithfully

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