

## Seamons, Colleen

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**From:** Rollins, Jennifer [Jennifer.Rollins@crsaustralia.gov.au]  
**Sent:** Monday, 15 February 2010 10:12 AM  
**To:** submissions  
**Subject:** raw milk cheeses Proposal P1007 [SEC=UNCLASSIFIED]

**Categories:** Blue Category

Submission regarding Proposal P1007 - Primary Production & Processing Requirements For Raw Milk Products  
Jennifer Rollins  
Regional Manager CRS Australia  
[jennifer.rollins@crsaustralia.gov.au](mailto:jennifer.rollins@crsaustralia.gov.au)  
029865 5155  
0403 240 567

Overarching questions:

1) The overarching scope of the Proposal is assessing the safety of raw milk products using the Category Framework. FSANZ has undertaken a Technical Assessment based on three Risk Assessments (Raw Cow Milk, Raw Goat Milk and Raw Milk Cheese), a Consumer Study and Nutrition Assessment - Can you identify any aspects we have not covered at this point?

The Proposals exaggerate the risks of raw milk products.

They state that "Because of the potential for raw milk to be contaminated with pathogens, raw milk and products made from raw milk present a high level of risk to public health and safety if there are no control measures to manage the microbiological hazards that may be present."

It is a false assumption that the risks are "high level" for raw milk products. A more realistic description for raw milk products is "they present an additional risk to public health and safety compared with products made from correctly pasteurised milk".

2) We have summarised the impacts by option in Table 1 in the Report. Do you have any comments on the overall assessment? Can you identify other benefits and costs to the affected parties?

For raw milk cheese, the overall assessment seems to be far more alarmist than the technical assessment suggests. I consider that the technical assessment indicates that all soft cheese should be placed in Category 2, reserving Category 3 for raw drinking milk alone.

Consumers:

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

Yes. Anyone with an interest in food in general and cheese in particular wants access to the same range of cheese that is available in Europe and the US. Having recently spend 6 months in France I can attest to additional depth of flavour which raw milk cheeses acquire

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?

We already pay for high end imported French, Italian and Spanish pasteurised milk cheeses. I imagine that the prices of similar raw milk cheeses in Australia would also be high

b. Are you willing to pay more than the cost of current gourmet cheeses?

It depends entirely on the quality of the product. If it's a great cheese I would pay more.

c. Are you prepared to pay more if there are added costs in ensuring the safety of raw milk products?

Yes, for the reasons given above

d. Would you choose to purchase an Australian raw milk cheese over an imported equivalent?

Yes if it was of a similar quality.



**Jennifer Rollins**  
**Regional Manager**  
**CRS Australia**  
Phone: 02 9865 5155  
Fax: 02 9865 5150  
Mobile: 0403 240 567  
Email: [Jennifer.Rollins@crsaustralia.gov.au](mailto:Jennifer.Rollins@crsaustralia.gov.au)

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