



# Slow Food® Noosa Convivium

Tuesday 12<sup>th</sup> October 2012

Submission To Food Standards Australia New Zealand

Re: Proposal P1007 –Primary Production and Processing Requirements for raw Milk Products

**Slow Food Noosa supports the continued availability of legal, raw goat milk in Queensland and the rest of Australia.**

Our reasons are

- To preserve a dynamic, competitive, localised raw milk industry, where the consumer has a choice of type and quality of product.
- Because the consumer should have FREEDOM OF CHOICE to decide between which brands and types of milk.
- Because legislation to ban the sale of raw milk is an infringement on a BASIC HUMAN RIGHT to make personal decisions on ones own health.

Many people prefer raw goat milk to pasteurized goat milk because:

- It retains both protective and digestive enzymes and is therefore easier to digest.
- The integrity of the protein and fat profiles are not compromised by heat and the pasteurization process.
- It is more palatable.
- It is more suitable for cheese making which is a traditional skill that is available to everyone and one that should be encouraged and passed on to future generations.

Yours Sincerely,

Katrina Ryan

President Slow Food Noosa