

## Opponent to SB 300

We have been producing milk on our farm for almost 30 years now. Increasingly over the years our customers have requested raw milk over pasteurized. The reasons vary with each, but the biggest reasons have been the health benefits of good bacteria and enzymes available in raw milk that is destroyed in the pasteurization process. In our history of producing raw milk for our customers, we have never seen a sickness or problem related to drinking raw milk.

Banning the sale of raw milk only hurts the numerous consumers that are specifically seeking raw milk for beneficial health reasons.

Banning the sale of raw milk removes the fundamental freedom of choice that consumers value as their right.

If you want to ban something, then there should be a ban on food items that have a much higher track record of causing illness. Raw meat is not banned from sale, actually raw meat is sold in most grocery stores and restaurants with only a disclaimer that it could be dangerous to consume it. Yet, there are several documented cases yearly on illness caused by consuming raw meat. Same with multiple other raw fruits and vegetables, yet none of those are banned. Not to mention the well known health issues of alcohol and tobacco.

Education is the key to protecting consumers. A statement printed on the label of raw milk products to inform that it may “contain organisms that can cause food borne illness” would accomplish the goal. Labeling lets the consumer make an educated decision in what is best for them to consume. Milk when handled in a clean process; filtered, and properly cooled and obtained from healthy animals is the key to providing a good food product. Since the current laws already require the consumer to come to the farm to purchase milk, the consumer can first hand inspect how the milk is processed allowing them to make an educated decision.

Please do not remove a fundamental right of consumers to purchase a food product unless you are going to ban all potential hazardous food products including multiple meats, fruits and vegetables.

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