

# CHEESE MARKET NEWS®

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## NEWS/BUSINESS



### FDA publishes info on risks of raw milk

WASHINGTON — FDA recently published an informational sheet about health risks posed by raw milk on its FDA Consumer Updates page, [www.fda.gov/ForConsumers/ConsumerUpdates](http://www.fda.gov/ForConsumers/ConsumerUpdates).

The information sheet says consumers increasingly are seeing raw milk — and cheeses, yogurts and other products made from it — in specialty shops, farmers' markets and stores.

"That's partly because many Americans have adopted a 'back to nature' philosophy about the foods they eat, embracing the idea that locally produced and minimally processed foods are more nutritious," FDA states on the sheet.

That is not true in the case of raw

milk, FDA says, explaining that any changes to vitamins in the milk are not significant, while there is a risk that milk could be contaminated by environmental factors from soil and animals.

FDA's release also notes that consumers are seeing more raw milk products because of the growth of the artisanal cheese industry, where cheeses are made by hand using traditional methods — often on the farm, where the milk is produced.

"Some of these cheesemakers use pasteurized milk in their products, but others use raw milk that could contain disease-causing bacteria," FDA says.

The informational sheet later says that experts long have believed that aging cheese for 60 days or longer kill disease-causing bacteria, and that FDA currently is reviewing the scientific basis for that belief. CMN