

## Content Analysis of Briefing Notes to Ministers of Health on the Topic of Raw Milk, 2008 to 2018

The following analysis shows that briefing notes to the Ministers of Health on the topic of unpasteurized milk have not been updated in 10 years. Omitted is information which has been provided to Ministry staff by the public about the health benefits of raw milk, the two types of raw milk, the Raw Milk Institute (est. 2011), and on-farm training programs for safe raw milk production.

“Advice to Minister, Confidential Issues Note”	“Advice to Minister, Confidential Issues Note”	“Fact Sheet – Food Safety – Unpasteurized/ Raw Milk”	“Fact Sheet – Food Safety – Unpasteurized (Raw) Milk”
<b>for Minister Abbott, 2008-06-27</b>	<b>for Minister Chong, 2010-01-25</b>	<b>for Minister Lake, 2015-03-12</b>	<b>for Ministers Lake and Dix, 2016-01-15, 2017-11-08, and 2018-02-09</b>
Unpasteurized milk contains bacteria such as <i>salmonella</i> , <i>E. coli</i> , and <i>listeria</i> ...	Unpasteurized milk- often referred to as raw milk – is consumed directly from cow, goat or sheep without any process to destroy disease-causing bacteria such as <i>E.coli</i> , <i>Salmonella</i> , and <i>Campylobacter</i> .	Unpasteurized milk- often referred to as raw milk – is consumed directly from cow, goat or sheep, without being processed to reduce levels of disease-causing bacteria such as <i>E. coli</i> , <i>Salmonella</i> , <i>Listeria</i> , <i>Staphylococcus</i> , and <i>Campylobacter</i> .	Unpasteurized milk- often referred to as raw milk – is consumed as it comes directly from the cow, goat or sheep, without being processed to reduce levels of disease-causing bacteria such as <i>E. coli</i> , <i>Salmonella</i> , <i>Listeria</i> , <i>Staphylococcus</i> , and <i>Campylobacter</i> .
<p>... that can cause serious human illness especially among vulnerable populations, including the very young and elderly.</p> <p>The provincial health officer has confirmed that raw milk is, without a doubt, a health hazard.</p>	The risk of disease from consuming these unpasteurized products is very high and can cause serious illness in people, especially young children, the elderly, and those with weakened immune systems.	Consuming unpasteurized milk presents a serious health hazard, and may result in mild illness, serious disease, or even death, particularly among vulnerable populations including children, immune-compromised individuals, the elderly and pregnant women.	Consuming unpasteurized milk presents a serious health hazard, and may result in mild illness, serious disease, or even death, particularly among vulnerable populations including children, immune-compromised individuals, the elderly and pregnant women.
There is no evidence to support the contention that raw milk is more nutritious than pasteurized milk.	... there is no credible or scientific evidence that raw milk produces any measurable health benefits over pasteurized products.	... there is no credible or scientific evidence that unpasteurized milk produces any measurable health benefits over pasteurized dairy products.	... there is no scientific or other credible evidence that unpasteurized milk produces any measurable health benefits over pasteurized dairy products.