

DAVID Y. IGE
Governor

SHAN S. TSUTSUI
Lt. Governor



State of Hawaii
DEPARTMENT OF AGRICULTURE
1428 South King Street
Honolulu, Hawaii 96814-2512
Phone: (808) 973-9600 FAX: (808) 973-9613

SCOTT E. ENRIGHT
Chairperson, Board of Agriculture

PHYLLIS SHIMABUKURO-GEISER
Deputy to the Chairperson

**TESTIMONY OF SCOTT E. ENRIGHT
CHAIRPERSON, BOARD OF AGRICULTURE**

BEFORE THE HOUSE COMMITTEE ON AGRICULTURE

**JANUARY 27, 2017
8:30 A.M.
CONFERENCE ROOM 312**

**HOUSE BILL NO. 257
RELATING TO DAIRY**

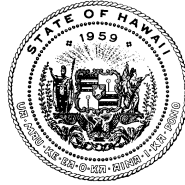
Chairperson Creagan and Members of the Committee:

Thank for the opportunity to testify on House Bill No. 257, relating to unpasteurized milk. This bill permits the retail sale of unpasteurized milk and the establishment of cow share programs. The Department defers to the Department of Health on this measure.

Despite advances in animal health, milking hygiene, and processing technology, milk borne disease outbreaks continue to occur. Since milk is derived from animals, it carries an inherent risk of being contaminated with pathogens from its source (cows, goats, sheep, and the farm environment). A key factor in the prevention of milk borne disease is the avoidance of raw milk consumption. This bill states that a label is required that warns about the risks of consuming raw milk to children and the elderly. The consumption of raw milk and raw milk products is a public health and milk safety issue. As such, the placement of this bill under Chapter 157, Hawaii Revised Statutes is inappropriate. The intent of Chapter 157, the Milk Control Act, is to create order and fairness within the dairy industry. Therefore, the department respectfully requests this be removed from Chapter 157 and defers this measure's contents to the Department of Health.

Thank you for the opportunity to testify on this measure.





STATE OF HAWAII
DEPARTMENT OF HEALTH
P. O. Box 3378
Honolulu, HI 96801-3378
doh.testimony@doh.hawaii.gov

Testimony in OPPOSITION to HB 257
RELATING TO DAIRY

REPRESENTATIVE RICHARD P. CREAGAN, CHAIR
HOUSE COMMITTEE ON AGRICULTURE

Hearing Date: January 27, 2017 Room Number: 312
Time: 8:30 A.M.

1 **Fiscal Implications:** This bill has significant fiscal implications

2 **Department Testimony:** The department opposes this bill, as does the United States Food and
3 Drug Administration (FDA) due to the public health concerns surrounding the sale/consumption
4 of raw milk.

5 The State of Hawaii currently prohibits the sale of raw milk in any form. Hawaii
6 Administrative Rules, Title 11, Chapter 15, "Milk", Section 11-15-45, Milk and Milk Products
7 which may be sold. , states in part that "Only Grade "A" pasteurized milk and milk products shall
8 be sold to the final consumer"...

9 Please be advised that FDA and other federal and state health agencies have documented
10 a long history of the risks to human health associated with the consumption of raw milk. Clinical
11 and epidemiological studies from FDA, state health agencies, and others have established a
12 direct causal link between gastrointestinal disease and the consumption of raw milk. The
13 microbial flora of raw milk may include human pathogens present on the cow's udder and teats.
14 Further, the intrinsic properties of milk, including its pH and nutrient content, make it an
15 excellent media for the survival and growth of bacteria.

1 On August 10, 1987, FDA published in 21 CFR Part 1240.61, a final regulation
2 mandating the pasteurization of all milk and milk products in final package form for direct
3 human consumption. This regulation addresses milk shipped in interstate commerce and became
4 effective September 9, 1987.

5 In this Federal Register notification for the final rule to 21 CFR Part 1240.61, FDA made a
6 number of findings including the following:

7 "Raw milk, no matter how carefully produced, may be unsafe."

8 "It has not been shown to be feasible to perform routine bacteriological tests on the raw
9 milk itself to determine the presence or absence of all pathogens and thereby ensure that
10 it is free of infectious organisms."

11 "Opportunities for the introduction and persistence of *Salmonella* on dairy premises are
12 numerous and varied, and technology does not exist to eliminate *Salmonella* infection
13 from dairy herds or to preclude re-introduction of *Salmonella* organisms. Moreover
14 recent studies show that cattle can carry and shed *S. dublin* organisms for many years and
15 demonstrated that *S. dublin* cannot be routinely detected in cows that are mammary gland
16 shedders."

17 During this rulemaking process, the American Academy of Pediatrics and numerous others
18 submitted comments in support of the proposed regulation.

19 In deciding upon mandatory pasteurization, FDA determined that pasteurization was the
20 only means to assure the destruction of pathogenic microorganisms that might be present. This
21 decision was science-based involving epidemiological evidence. FDA and the Centers for

1 Disease Control and Prevention (CDC) in Atlanta have documented illnesses associated with the
2 consumption of raw milk, including "certified raw milk" and have stated that the risks of
3 consuming raw milk far outweigh any benefits.

4 In light of research showing no meaningful difference in the nutritional value of
5 pasteurized and unpasteurized milk, FDA and CDC have also concluded that the health risks
6 associated with the consumption of raw milk far outweigh any benefits derived from its
7 consumption.

8 There are numerous documented outbreaks of milkborne disease involving *Salmonella*
9 and *Campylobacter* infections directly linked to the consumption of unpasteurized milk in the
10 past 20 years. Since the early 1980's, cases of raw milk-associated campylobacteriosis have been
11 reported in the states of Arizona, California, Colorado, Georgia, Kansas, Maine, Montana, New
12 Mexico, Oregon, and Pennsylvania. An outbreak of Salmonellosis, involving 50 cases was
13 confirmed in Ohio in 2002. Recent cases of *E. coli* O157:H7, *Listeria monocytogenes* and
14 *Yersinia enterocolitica* infections have also been attributed to raw milk consumption.

15 In the court case *Public Citizen v. Heckler*, 653f. Supp. 1229 (D.D.C. 1986), the federal
16 district court concluded that the record presents "overwhelming evidence of the risks associated
17 with the consumption of raw milk, both certified and otherwise". The court stated that the
18 evidence FDA has accumulated concerning raw milk "Conclusively shows that raw and certified
19 raw milk are unsafe" and "There is no longer any question of fact as to whether raw milk is
20 unsafe".

21 State health and agricultural agencies routinely use the U.S. Public Health Service/FDA
22 Pasteurized Milk Ordinance (PMO) as the basis for the regulation of Grade "A" milk production

1 and processing. The PMO has been sanctioned by the National Conference on Interstate Milk
2 Shipments (NCIMS) and provides a national standard of uniform measures that is applied to
3 Grade "A" dairy farms and milk processing facilities to assure safe milk and milk products.
4 Section 9 of the PMO specifies that only Grade "A" pasteurized milk be sold to the consumer.

5 In summary, since raw milk may contain human pathogens, the consumption of raw milk
6 products increases the risk of gastrointestinal illness due to the likelihood that it may contain
7 infective doses of human pathogens. Other pathogens known to be transmitted by raw milk
8 consumption could lead to serious illness, or even death, in the segment of our population that is
9 the most vulnerable. This includes children and infants, our elderly, and any person who is
10 immunocompromised due to illness or treatment of illnesses. The only method proven to be
11 reliable in reducing the level of human pathogens in milk and milk products is by those milk
12 products being produced and processed under sanitary conditions and subsequently being
13 properly pasteurized. The U.S. Food and Drug Administration; therefore, strongly advises
14 against the consumption of raw milk.

15 References related to this subject may be found in the following documents:

- 16 • *American Journal of Public Health*, -- November 21, 1997
- 17 • *Journal of the American Medical Association* -- October 1984, May 1999, March 3, 1989
- 18 • *Journal of Public Health Policy, Inc.* -- September 1981
- 19 • *Morbidity and Mortality Weekly* -- June 28, 2002
- 20 • *Journal of Food Protection* -- Volume 61, Number 10, 1998
- 21 • *United States Department of Agriculture (USDA)* -- Fact Sheet -- July 1995

1 The department also opposes proposals to allow for both cow sharing and raw milk for
2 animal/pet consumption as we believe the intent of these proposals is to divert consumption to
3 humans.

4 **Offered Amendments:** None

5 Thank you for the opportunity to testify.



P.O. Box 253, Kunia, Hawai'i 96759
Phone: (808) 848-2074; Fax: (808) 848-1921
e-mail info@hfbf.org; www.hfbf.org

January 27, 2016

HEARING BEFORE THE
HOUSE COMMITTEE ON AGRICULTURE

TESTIMONY ON HB 257
RELATING TO DAIRY

Room 312
8:30 AM

Aloha Chair Creagan, Vice Chair DeCoite, and Members of the Committee:

I am Randy Cabral, President of the Hawaii Farm Bureau (HFB). Organized since 1948, the HFB is comprised of 1,900 farm family members statewide, and serves as Hawaii's voice of agriculture to protect, advocate and advance the social, economic and educational interest of our diverse agricultural community.

Hawaii Farm Bureau opposes HB 257, relating to the sale of raw milk.

Farm Bureau policy states: "We support only pasteurized fluid milk being sold or distributed for human consumption"

Farm Bureau policy was developed after intense discussion. Ultimately the decision was made based on FDA's website on raw milk, and studies conducted by the Centers for Disease Control and Prevention showing that the majority of dairy-related disease outbreaks have been linked to raw milk.

We recognize the niche market opportunities associated with raw milk. However, we also have a responsibility to protect the public. CDC reports:

"The risk of getting sick from drinking raw milk is greater for infants and young children, the elderly, pregnant women, and people with weakened immune systems, such as people with cancer, an organ transplant, or HIV/AIDS, than it is for healthy school-aged children and adults. But, it is important to remember that healthy people of any age can get very sick or even die if they drink raw milk contaminated with harmful germs."

Food safety is a priority for HFB. We have seen serious health consequences and successful enterprises fail when food safety issues arise. For this reason, we oppose HB 257.

Thank you for this opportunity to testify on this measure.

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, January 26, 2017 10:43 AM
To: AGRtestimony
Cc: mendezj@hawaii.edu
Subject: *Submitted testimony for HB257 on Jan 27, 2017 08:30AM*

HB257

Submitted on: 1/26/2017

Testimony for AGR on Jan 27, 2017 08:30AM in Conference Room 312

Submitted By	Organization	Testifier Position	Present at Hearing
Javier Mendez-Alvarez	Individual	Support	No

Comments:

Please note that testimony submitted less than 24 hours prior to the hearing, improperly identified, or directed to the incorrect office, may not be posted online or distributed to the committee prior to the convening of the public hearing.

Do not reply to this email. This inbox is not monitored. For assistance please email webmaster@capitol.hawaii.gov

Personal Testimony Presented before the
House Committee on Agriculture
January 27, 2017 at 8:30 am
By Joannie Dobbs, Ph.D., CNS

HB 257 Relating to Dairy

Personal Testimony Opposed to HB 257

Ag -Chair Creagan and Vice Chair DeCoite and members of the committee

My name is Joannie Dobbs and I am an Assistant Specialist in Nutrition and Health in the College of Tropical Agriculture and Human Resources in the Department of Human Nutrition, Food and Animal Sciences. I also function as the Clinical Nutritionist at the University Health Services at Manoa. Today, however, I am providing personal testimony, and this testimony does not represent the position of the University of Hawaii, the College of Tropical Agriculture and Human, nor the University Health Services at Manoa.

I oppose House Bill HB257 calling for permits to sell unpasteurized milk under certain conditions for the following reasons:

1. The health of people in Hawaii can only be as good as the safety of their food (Agriculture). For the State of Hawaii to allow foods to be sold that have a high potential of health risks put consumers at risk and decreases the credibility of the state legislature.
2. The Center for Disease Control (CDC) indicates that "Raw milk can carry harmful bacteria and other germs that can make you very sick or kill you. While it is possible to get foodborne illnesses from many different foods, raw milk is one of the riskiest of all."
3. CDC also indicates that "Raw milk can cause serious infections. Raw milk and raw milk products (such as cheeses and yogurts made with raw milk) can be contaminated with bacteria that can cause serious illness, hospitalization, or death. These harmful bacteria include Brucella, Campylobacter, Listeria, Mycobacterium bovis, Salmonella, Shiga toxin-producing E. coli, Shigella, Streptococcus pyogenes, and Yersinia enterocolitica"
4. Those at greatest at risk are infants and young children, the elderly, pregnant women, and people with weakened immune systems. Parents and caregivers trying to assist immune vulnerable individuals may assume safety of these products but in turn cause harm.
5. Individuals who may want to consume foods more directly from the land may not understand the real health risks that they are inflicting upon themselves and their families.

Myths that raw milk is healthier is just not true and puts unknowing people at risk. Please, do not put those in Hawaii at risk by permitting raw milk to be sold here on the islands. I strongly encourage our legislators to defeat House Bill HB257 and thereby help protect the health and welfare of the people of Hawai'i.

Thank you for the opportunity to provide testimony.

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, January 26, 2017 9:45 AM
To: AGRtestimony
Cc: lydibernal@gmail.com
Subject: Submitted testimony for HB257 on Jan 27, 2017 08:30AM

HB257

Submitted on: 1/26/2017

Testimony for AGR on Jan 27, 2017 08:30AM in Conference Room 312

Submitted By	Organization	Testifier Position	Present at Hearing
Lydi Morgan Bernal	Individual	Support	No

Comments: Aloha Kakou, I strongly support this bill, which takes us a step closer to restoring health for Hawaii's people and community food systems. Mahalo!

Please note that testimony submitted less than 24 hours prior to the hearing, improperly identified, or directed to the incorrect office, may not be posted online or distributed to the committee prior to the convening of the public hearing.

Do not reply to this email. This inbox is not monitored. For assistance please email webmaster@capitol.hawaii.gov

Personal Testimony Presented before the
HOUSE COMMITTEE ON AGRICULTURE

Rm 312 Jan 27, 2017 8:30 AM

by
Halina M. Zaleski, Ph.D.

HB 257 RELATING TO DAIRY

Chair Richard P. Creagan, Vice Chair Lynn DeCoite, and Members of the Committee:

My name is Halina M. Zaleski and I am a Swine Extension Specialist with the University of Hawai'i at Mānoa's College of Tropical Agriculture and Human Resources (CTAHR). I am pleased to provide personal testimony on HB 257. This testimony does not represent the position of the University of Hawai'i or CTAHR.

I OPPOSE HB 257 because it greatly increases the risk of food-borne illness without providing any nutritional benefit.

Unpasteurized milk can carry dangerous bacteria such as Salmonella, E. coli, and Listeria, which are responsible for causing numerous foodborne illnesses. Cow share programs do not in any way reduce the risk of foodborne illness. On the other hand, pasteurizers (2 gallon) are available online for less than \$500 and are effective in reducing risk without affecting milk quality.

Pasteurized local milk is best promoted on freshness, quality and safety.

Thank you for the opportunity to provide input into this process. I have attached information from the FDA regarding the risks of unpasteurized milk.

The Dangers of Raw Milk: Unpasteurized Milk Can Pose a Serious Health Risk

Print & Share (PDF) 419KB ([/downloads/Food/FoodborneIllnessContaminants/UCM239493.pdf](#))

[En Español \(Spanish\) \(/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm210577.htm\)](#)



WATCH a video on The Dangers of Unpasteurized Milk

Milk and milk products provide a wealth of nutrition benefits. But raw milk can harbor dangerous microorganisms that can pose serious health risks to you and your family. According to an analysis by the Centers for Disease Control and Prevention (CDC), between 1993 and 2006 more than 1500 people in the United States became sick from drinking raw milk or eating cheese made from raw milk. In addition, CDC reported that unpasteurized milk is 150 times more likely to cause foodborne illness and results in 13 times more hospitalizations than illnesses involving pasteurized dairy products.



Raw milk is milk from cows, sheep, or goats that has not been pasteurized to kill harmful bacteria. This raw, unpasteurized milk can carry dangerous bacteria such as *Salmonella*, *E. coli*, and *Listeria*, which are responsible for causing numerous foodborne illnesses.

These harmful bacteria can seriously affect the health of anyone who drinks raw milk, or eats foods made from raw milk. However, the bacteria in raw milk can be especially dangerous to **people with weakened immune systems, older adults, pregnant women, and children**. In fact, the CDC analysis found that foodborne illness from raw milk especially affected children and teenagers.

"Pasteurized Milk" Explained

Pasteurization is a process that kills harmful bacteria by heating milk to a specific temperature for a set period of time. First developed by Louis Pasteur in 1864, pasteurization kills harmful organisms responsible for such diseases as listeriosis, typhoid fever, tuberculosis, diphtheria, and brucellosis.

Research shows no meaningful difference in the nutritional values of pasteurized and unpasteurized milk. Pasteurized milk contains low levels of the type of nonpathogenic bacteria that can cause food spoilage, so storing your pasteurized milk in the refrigerator is still important.

Raw Milk & Pasteurization: Debunking Milk Myths

While pasteurization has helped provide safe, nutrient-rich milk and cheese for over 120 years, some people continue to believe that pasteurization harms milk and that raw milk is a safe healthier alternative.

Here are some common myths and proven facts about milk and pasteurization:

- Pasteurizing milk **DOES NOT** cause lactose intolerance and allergic reactions. Both raw milk and pasteurized milk can cause allergic reactions in people sensitive to milk proteins.
- Raw milk **DOES NOT** kill dangerous pathogens by itself.
- Pasteurization **DOES NOT** reduce milk's nutritional value.
- Pasteurization **DOES NOT** mean that it is safe to leave milk out of the refrigerator for extended time, particularly after it has been opened.

- Pasteurization **DOES** kill harmful bacteria.
- Pasteurization **DOES** save lives.

Raw Milk and Serious Illness

Symptoms and Advice

Symptoms of foodborne illness include:

- Vomiting, diarrhea, and abdominal pain
- Flulike symptoms such as fever, headache, and body ache

While most healthy people will recover from an illness caused by harmful bacteria in raw milk - or in foods made with raw milk - within a short period of time, some can develop symptoms that are chronic, severe, or even life-threatening.

If you or someone you know becomes ill after consuming raw milk or products made from raw milk - or, if you are pregnant and think you could have consumed contaminated raw milk or cheese - see a doctor or healthcare provider immediately.

The Dangers of *Listeria* and Pregnancy

Pregnant women run a serious risk of becoming ill from the bacteria *Listeria* which can cause miscarriage, fetal death or illness or death of a newborn. If you are pregnant, consuming raw milk - or foods made from raw milk, such as Mexican-style cheese like Queso Blanco or Queso Fresco - can harm your baby even if you don't feel sick.



Protect Your Family with Wise Food Choices

Most milk and milk products sold commercially in the United States contain pasteurized milk or cream, or the products have been produced in a manner that kills any dangerous bacteria that may be present. But unpasteurized milk and products made from unpasteurized milk are sold and may be harmful to your health. To avoid getting sick from the dangerous bacteria found in raw milk, you should choose your milk and milk products carefully. Consider these guidelines:

Okay to Eat

- **Pasteurized** milk or cream
- Hard cheeses such as cheddar, and extra hard grating cheeses such as Parmesan
- Soft cheeses, such as Brie, Camembert, blue-veined cheeses, and Mexican-style soft cheeses such as Queso Fresco, Panela, Asadero, and Queso Blanco made from **pasteurized** milk
- Processed cheeses
- Cream, cottage, and Ricotta cheese made from **pasteurized** milk
- Yogurt made from **pasteurized** milk
- Pudding made from **pasteurized** milk
- Ice cream or frozen yogurt made from **pasteurized** milk



Unsafe to Eat

- Unpasteurized milk or cream
- Soft cheeses, such as Brie and Camembert, and Mexican-style soft cheeses such as Queso Fresco, Panela, Asadero, and Queso Blanco made from unpasteurized milk
- Yogurt made from unpasteurized milk
- Pudding made from unpasteurized milk
- Ice cream or frozen yogurt made from unpasteurized milk

When in Doubt - Ask!

Taking a few moments to make sure milk is pasteurized - or that a product isn't made from raw milk - can protect you or your loved ones from serious illness.

- **Read the label.** Safe milk will have the word "pasteurized" on the label. If the word "pasteurized" does not appear on a product's label, it may contain raw milk.
- Don't hesitate to **ask your grocer or store clerk** whether milk or cream has been pasteurized, especially milk or milk products sold in refrigerated cases at grocery or health food stores.
- Don't buy milk or milk products at farm stands or farmers' markets **unless you can confirm** that it has been pasteurized.

Is Your Homemade Ice Cream Safe?

Each year, homemade ice cream causes serious outbreaks of infection from *Salmonella*. The ingredient responsible? Raw or undercooked eggs. If you choose to make ice cream at home, use a pasteurized egg product, egg substitute, or pasteurized shell eggs in place of the raw eggs in your favorite recipe. There are also numerous egg-free ice cream recipes available.

The Dangers of Unpasteurized Milk

Embedded Video

Everyone can practice safe food handling by following these four simple steps:



Additional Information

- [Questions and Answers on Raw Milk \(/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm122062.htm\)](http://www.fda.gov/food/foodborneillnesscontaminants/buy-store-serve-safe-food/ucm122062.htm)
- [Consumer Update: Raw Milk Pose Health Risk \(/ForConsumers/ConsumerUpdates/ucm232980.htm\)](http://www.fda.gov/oc/updates/consumer-updates/ucm232980.htm)
- [Raw Milk Misconceptions and the Danger of Raw Milk Consumption \(/Food/FoodborneIllnessContaminants/BuyStoreServeSafeFood/ucm247991.htm\)](http://www.fda.gov/food/foodborneillnesscontaminants/buy-store-serve-safe-food/ucm247991.htm)
- [From FoodSafety.gov: Myths About Raw Milk \(http://www.foodsafety.gov/keep/types/milk/index.html\)](http://www.foodsafety.gov/keep/types/milk/index.html)
- [From CDC: Food Safety and Raw Milk \(http://www.cdc.gov/foodsafety/rawmilk/raw-milk-index.html\)](http://www.cdc.gov/foodsafety/rawmilk/raw-milk-index.html)

<u>More in Consumers</u> <u>(/Food/ResourcesForYou/Consumers/default.htm)</u>
<u>Education Resource Library</u> (/Food/ResourcesForYou/Consumers/ucm239035.htm)
<u>Food Facts for Consumers</u> (/Food/ResourcesForYou/Consumers/ucm077286.htm)
<u>Selected Health Topics</u> (/Food/ResourcesForYou/Consumers/ucm2006968.htm)
<u>For Women</u> (/Food/ResourcesForYou/Consumers/ucm2006969.htm)
<u>Kids & Teens</u> (/Food/ResourcesForYou/Consumers/ucm2006971.htm)

Personal Testimony Presented before the
House Committee on Agriculture
January 27, 2017 at 8:30 am
by
Douglas L. Vincent, Ph.D., P.A.S.

HB 257 Relating to Dairy

Personal Testimony Opposed to HB 257

Chair Creagan and Vice Chair DeCoite and members of the committee

My name is Douglas L. Vincent and I am a Professor and Animal Scientist in the College of Tropical Agriculture and Human Resources in the Department of Human Nutrition, Food and Animal Sciences. I am also a former Department Chair and have been a member of the faculty at the University of Hawaii at Manoa for over 30 years. This testimony does not represent the position of the University of Hawaii nor the College of Tropical Agriculture and Human Resources.

I have worked with the livestock industries in Hawaii for over 30 years and share concerns about increasing food security for Hawaii's citizens but permitting the sale of raw, unpasteurized milk is wrong for so many reasons. Allowing dairies to sell shares of cows or herds creates the false assumption of reduced risk of food borne illness. Raw milk, without the pasteurization step, provides an opportunity for bacteria such as E. coli, Listeria, Salmonella and Campylobacter to survive, grow and unfortunately, infect our citizens. Given our warm, moist tropical environment, the risks are even greater. The weakest among us, our keiki and kupuna, along with pregnant women, are particularly susceptible to these debilitating food borne illnesses.

Nationally, statistics from the US Centers for Disease Control and Prevention show at least 148 foodborne illness outbreaks traced to unpasteurized, raw milk from 1998 through 2011. The outbreaks caused 2,384 confirmed illnesses and 284 hospitalizations. In outbreaks where age related data was available 82% of the outbreaks included individuals under the age of 20 years.

There are so many myths perpetuated by the raw milk proponents that raw milk is healthier, more nutritious or cures disease. It's just not true. Please, do not put our keiki at risk by permitting raw milk to be sold in Hawaii.

I urge defeat of HB 257 for the safety of our keiki.

Thank you for the opportunity to provide testimony.

AGRtestimony

From: mailinglist@capitol.hawaii.gov
Sent: Thursday, January 26, 2017 11:36 PM
To: AGRtestimony
Cc: foodsovereigntynow@gmail.com
Subject: Submitted testimony for HB257 on Jan 27, 2017 08:30AM

Categories: Green Category

HB257

Submitted on: 1/26/2017

Testimony for AGR on Jan 27, 2017 08:30AM in Conference Room 312

Submitted By	Organization	Testifier Position	Present at Hearing
Mitsuko Hayakawa	Individual	Support	No

Comments: Aloha Members of the Agriculture Committee, I am in support of HB257 to allow sales of unpasteurized milk. When I lived in California, my family used to enjoy drinking raw milk regularly and would appreciate the opportunity to consume it again. Raw milk produced by pasture raised cows have essential health benefits. They contain healthy bacteria that are beneficial for your gastrointestinal tract and high amounts of omega-3 fats while being low in inflammatory omega-6. Thank you in advance for your support of this measure. Mitsuko Hayakawa Pearl City Resident and Wife of Farmer

Please note that testimony submitted less than 24 hours prior to the hearing, improperly identified, or directed to the incorrect office, may not be posted online or distributed to the committee prior to the convening of the public hearing.

Do not reply to this email. This inbox is not monitored. For assistance please email webmaster@capitol.hawaii.gov