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Independent Regulatory
Review Commission

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Stefanie Smith,

I write on expanding raw butter to be permitted. Right now we have the Covid still active plus the Bird flu. Lets get past this first. Two raw milk dairy operations here - the Creamwork and AJ Swiss, had problems and had recalls of products. I've been around raw milk my whole life, many people do not understand how to safe handle it.

I personally feel that since I've dairied since 1972 and was a science major for a year in college I feel the risk of raw milk products to such things as listeria, e coli, Bangs disease, TB etc than the probiotic gain. Myself I use yougurt and kefir from pasturized milk - you add the cultures which give probiotic effort and don't have the risk that raw products have.

My thoughts on raw milk!

Marty Petroski

PS In the Ural Mts - people live to Record age on the probiotic yougurt and kefir.