WISCONSIN NURSES ASSOCIATION

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TO: Senator Schultz, Chair and Members of the Senate Committee on Financial Institutions and Rural Issues
FROM: Gina Dennik-Champion, MSN, RN, MSHA, WNA Executive Director
DATE: September 11, 2013
RE: Opposition to Senate Bill 236 - Relating to: the sale of unpasteurized milk products and an exemption from rules and licensing and permitting requirements for certain dairy farms

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The Wisconsin Nurses Association (WNA) thanks you Chairperson Schultz, and members of the Senate Committee on Financial Institutions and Rural Issues, for holding a hearing on SB 236, related to sale of unpasteurized milk to consumers. WNA is the professional association for all registered nurses in Wisconsin. WNA advocates for comprehensive quality health care services for all people, which includes prevention and health promotion by advocating for a strong, viable public health system and infrastructure.

As we reviewed SB 236, we performed our due diligence and reviewed the scientific research on the health benefits and risks regarding the consumption of "raw" unpasteurized milk. Our conclusion is that the risk of consuming unpasteurized milk should remain a public health concern.

Pasteurized milk offers important health benefits despite reports that pasteurization depletes milk's healthy properties. Research findings indicate important components found in milk remain after pasteurization. LeJeune, DVM, Ph.D., and Dipl. ACVM, from the Ohio Agricultural Research and Development Center reported on their examination of health microorganisms and bio-related products found in milk after pasteurization and results yielded the following:

- Bovine lactoferrin from pasteurized milk has similar antibacterial properties to that from unheated milk.
- Lactoperoxidase retains 70 percent activity when heated to 161°F for 15 seconds, with further decreases in activity as the temperature is increased.
- Lysozyme (bacteriocide) lysozyme will survive at 176°F for 15 seconds.

- Bovine immunoglobulin has no loss in activity when held for 30 minutes at 145°F, and retains more than 59 percent of activity after high-temperature, short-time pasteurization.
- Lactose (milk sugar) concentration is not changed by pasteurization.
- Caseins' and whey proteins' nutritive values are largely unaffected by pasteurization.
- Fat soluble vitamins A, D, E and K are not appreciably affected by pasteurization.
- Vitamin C, which is very low in cow's milk, may be reduced up to 10 percent by pasteurization.
- Bacterocins are heat stable and remain active following pasteurization.
- Oligosacharides are heat stable.
- Xanthine oxidase, an enzyme linked with flavor, retains enzymatic activity after 50 seconds at 176°F.

The Center for Disease Control (CDC), the federal agency responsible for reviewing and monitoring public health related illnesses and diseases, recognizes milk as an important staple of the American diet. However, it cautions that environmental contamination of milk is common, as it easily supports bacterial growth, and milk-borne infections are common pre-pasteurization.

This information, combined with the firsthand experiences of our nurses, brings WNA to the conclusion that unpasteurized milk is not safe. WNA does not believe the public should be at risk of purchasing a product that causes illness and could even lead to death.

It is for these reasons that WNA requests that SB 236 not be passed.

We thank you for your consideration of our request.