

Greetings!

My name is Tyler Klosterman and I am a resident in District 35, Bismarck, ND. I come today to speak in favor of HB 1131 and urge the committee to recommend a DO PASS on HB 1131 to allow raw dairy products to be sold freely in ND.

I would like to share my experience; I have been a consumer of raw dairy for nearly a year now. I have not once had any of the deleterious side effects that many against this issue often cite. In fact, just the opposite has happened for me. Back in 2019 I had to have my appendix removed. A portion of my intestine also needed to be removed. For several years thereafter, digestion just was not the same as it was prior to my operation. It wasn't until I started consuming raw dairy regularly, that things started behaving more as they once had.

Furthermore, countless people grew up consuming raw milk, my grandma being one of them, and have been just fine and in many cases developed more robust immune and digestive systems than those who did not.

I would like to go over some statistics from a study published in the Journal of Epidemiology and Global Health conducted by Michele M. Stephenson, Margaret E. Coleman, & Nicholas A. Azzolina. I would urge everyone, especially those who may be inclined to recommend a "do not pass" to first read through this study (I have brought a couple printed copies that I would like to leave with the committee):

- Infectious disease outbreaks from raw dairy almost never happen. Outbreaks across the US happen less than 10 times per year. The vast majority of these affect fewer than 38 people. Consider that one of the bigger dairies can produce 1,000,000 gallons of raw milk yearly. The risk is miniscule.
- In New York, raw milk is legal and sold in grocery stores. From 2016-2020, there were zero illnesses in New York despite increased production.
- In California, raw milk is also legal, and they too, have zero reported illnesses from 2016-2020.
- Only 2 people in the United States have died from raw milk in the years between 2005 to 2020. When you compare that to pasteurized milk, the pasteurized milk has actually killed more people over that same time-span.
- Countless foods cause more death from infections than raw dairy.
 - Cantaloupe, peanut products, apples, leafy greens, cucumbers, tuna salad as some examples.
- Illness from Salmonella is over fifty times more prevalent in vegetables and poultry than in raw milk.
- Illness from E. coli is more prevalent from eating vegetables or meat than raw dairy.
 - Essentially, all foods carry a risk of infectious disease. Raw dairy actually has less risk than many commonly mass consumed foods.

Briefly, some history: raw dairy became outlawed once big dairy started factory farming and feeding cows grain. This in turn made the cows extremely unhealthy and prone to infection, causing their milk to be undrinkable without pasteurization. Thus, the push by big dairy to have raw dairy outlawed. Their success in this endeavor cut out competition and allowed for the bigger outfits to not have to pay as close attention to their own operations and to cut costs by feeding cows grain.

Most of the contamination issues that happened in the past with raw milk typically came from big corporate operations that paid more attention to cost cutting than to operations and product handling. We have many locally owned farms in the state that do the opposite because they actually care about the product they produce and want to grow their consumer base. To do otherwise would invite loads of bad press and spell doom for their business. Said differently, it is imperative for these smaller, local dairies to have a business model that avoids contamination. Their continued survival hinges on that fact, that they must ensure the product they provide is free from all contaminants, and this has been my experience as a customer of raw dairy.

In closing, I urge the committee to recommend that this bill, HB 1131 be given a DO PASS.

Thank you.