

Carrington, February 9, 2023

My name is Conny van Bedaf. I was born and raised on a dairy farm. Together with my husband, our children and their spouses, I own and operate a dairy farm in Carrington.

I am not opposing this bill because I am against raw milk sales. I support raw milk sales if it's done right, which means regulated.

My family has been recognized for producing excellent quality milk for 35 years, every year since we started dairy farming. Still I can't guarantee, the milk our cows produce, is 100% safe without pasteurization. In fact, nobody can!

-A cow may, although rare, contract TB. It happened in North Dakota not that long ago. TB is transferable to humans through raw milk.

-Milk might get contaminated with Listeria through unsanitary bottling and insufficient cooling.

-Birds or chickens in milkhouse might contaminate milk with campylobacter.

The chances of this happening might be low but not 0.

Like most producers I don't like inspections, especially since our milk quality is consistently excellent, but I do understand it's for the greater good: the safety of our food! Most producers will do an excellent job with cleanliness and milk testing but reality is, some won't.

For those reasons I strongly believe, we can only allow raw milk sales that are well regulated by certification. The same way our farm earns Grade A certification, Raw Milk farms should earn Raw Milk certification by following rules and regulations put forward by the Department of Agriculture with key stakeholders.

I think every dairy farmer, Grade A or not, has the same goal: providing the consumer with a nutritious, delicious and SAFE product.

Thank you for your consideration,

Conny van Bedaf