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Members of the Senate Agriculture Committee. Thank you for letting me submit this information on SB 308.

I don't represent anyone but my wife and myself. I oppose SB 308 because if a product is not a health problem to consumers if processed and consumed correctly, then anti-consumption labeling makes no sense. A labeling requirement under those circumstances may infringe First and Fourteenth Amendment issues for the producers.

I understand why the FDA got cigarette manufacturers to put the Surgeon General warning on every pack of cigarettes. But cigarettes and raw milk products are different. Raw milk processed correctly is not addictive, does not have long term negative health concerns such as strokes and heart disease, nor is raw milk linked with cancer. Furthermore, there is no second hand consumption problems with people sitting next to a raw milk product.

SB 308 is a mandatory labeling requirement by the state. For 20 or 30 years, there was no labeling requirement. Why the change? SB 308 is here because the Department of Agriculture lost a lawsuit last summer.

- The label language represents GOVERNMENT's one-sided view of what the world should know about raw milk products.
- If you put negative information in the label, are producers prohibited from having a label which touts the positive benefits of raw milk products?
- Government labeling of products (federal and state) gives information but not always accurate. Example: there have been food borne illnesses caused by pastured milk products.<sup>1</sup> People have died from eating spinach. Or oysters. Or processed turkey.

SB 308's language in the label is fear mongering. It is governmental vindictiveness. That's all. The Kansas Department of Agriculture is promoting this fear mongering because they lost a lawsuit last summer. SB 308 is retaliation.

Raw milk producers are small dairies that must be good and adaptive in order to survive. This label will NOT help that process and does not protect the consuming public. Thank you.

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<sup>1</sup> "Milk and milk products—particularly those that are unpasteurized—are potentially hazardous; even pasteurized products have been implicated in outbreaks. Contamination may occur after pasteurization, and no process works perfectly 100% of the time."  
The late John M. Leedom, professor emeritus of the Department of Medicine at the Keck School of Medicine of USC and Infectious disease expert.