

נעזרת השם יתברך

כשרות המזון ומרכיביו

KASHRUS AUDIT GUIDE

GUIDELINES, REGULATIONS, PRINCIPLES
AND KASHRUTH AUDIT PROGRAM

נתונים והדרכה לצרכנים - בכל הנוגע לטיב המזון
ומרכיביו, כשרותו והכשריו - בכל ימות השנה

BAKERY

בפיקוח הרב הגאון
מו"ה ר' שלום יהודה גראס שליט"א
אבדק"ק האלמין יצ"ו

יוצא לאור על ידי וועד הכשרות דהתאחדות הקהילות
בהשתתפות הרבנים והקהילות ולומדי תורה דניו יארק

VAAD HAKASHRUS

A PUBLIC SERVICE ORGANIZATION
DEDICATED TO STRENGTHENING OF KASHRUS
THROUGH RESEARCH AND DEVELOPMENT

"LET THE DAYS OF SILENCE BE ENDED."

ארגון מוקדש לתיקון מצב הכשרות
באמצעים של בירור, חקירה ודרישה
התיעצות, הודעה, והצעה

BROOKLYN, N.Y. 5738

הקדמה

בעזהש"ת

י'שמחו ה'אבות ו'גילו ה'בנים בראותם קונטרס הזה מה שהשבתי לברר איזה ענינים ואיזה חידושים לא בהלכה למעשה, ובפרט לא באתי עם הקונטרס הזה להקל, ותמיד הנני מונע מזה שאתן תשובות להלכה, ואם כי היה מאבותי אשר עשו אפילו ספרי שאלות ותשובות אך אמרו ז"ל אם הראשונים כמלאכים וכו', ומי יעלה כעת בהר ה' הארוכה מארץ מדה, ומה גם שאומר שנתקיים גם בי ויהי ה' עמו שהלכה כמותו ובפרט בעת צוק העתים שאנו נמצאים בכל חיינו ה' ירחם על בית ישראל במהרה, לכן אין לי לדמות לאבותי הקדושים, מה שהנני מדפיס הוא רק איזה ענינים להביא אמרות לעורר ולהלהיב כל נפשות ישראל הדורשים ומבקשים יראתו ואהבתו יתברך שמו כפי שהבנתי בעזר השם יתברך מרבתי אבותי הקדושים, ממני ילמדו אנשים כמותי ליקח כח לעמוד לשרת בקודש ובפרט יוצאי חלצי שליט"א.

ומעתה אני תפלה לא-ל חיי לתת חן בעיני תלמידי חכמים וצדיקים יראי השם יתברך לבלתי הכלימני על ריק לסתור דברי בלי עיון רב למען לא יחדלו בקרב הארץ נושא לבבם להגדיל התורה ולהאדירה.

המחבר



מזמור לתודה

פה מקום אתי להביע תודתי וברכתי לידידי הרבנים הגאונים אשר עזרו להספר הזה שיבוא לידי גמר ובפרט לידידי הרה"ג מוהר"ר סיני האלבערשטאם שליט"א אשר עזר לי הרבה לסדר הספר הזה וכן שאר ספרים וכן לכל המצטרפים במלאכת הקודש – 'ברכם ה' בכל משאלות לבם לטובה.



TO: The Proprietors of Kosher Bakeries;
The Mevakrim - Kashruth Auditors

The Vaad Hakashrus has, in the past, informed the readers of the Madrich L'Kashrus, as well as those interested in optimum Kashrus, that it is undertaking a program to inspect and review the kashrus of all ingredients and food processing systems used by bakeries in the preparation of their products (over-the-counter and institution trade). We are happy to announce that we were able to inspect a full line of products that are used in the industry. Although our job is far from complete, we are in the midst of completing a comprehensive list of products which may be used.

It is well known in the baking industry that most of the products used in baking, such as fillings, iceings, flavorings, chocolate, etc. contain ingredients that must be "examined" in order to ensure that the products are kosher beyond doubt.

Although most ingredients used by bakeries need a reliable hechsher, unfortunately, many bakeries as well as consumers do not take this seriously. We, therefore, urge the consumer to

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accomodate his purchasing needs only in such bakeries that exclusively use products with a reliable hechsher.

We have contacted many bakeries alerting them to this problem and they have agreed to use only those products advised by the Vaad. Our organization does not confer any "Hechsherim" and our kashrus audit (inspection) of bakeries are completely free of charge. Therefore, we feel, in good conscience, that we can urge bakeries, as well as consumers, to use only approved ingredients.

The Vaad Hakashrus does not endorse any product nor does it solicit such endorsements. It will not accept remuneration from any manufacturer for a positive report on any product. Its sole means of support is from subscriptions to the bulletin and unsolicited contributions.

In the name of all those interested in Kashurs, we would like to thank those bakeries who have helped us inspect and investigate the ingredients used by the trade.

As you read this manual, we hope, with Hashem's help, to inspect all the bakeries in this area. The names of those

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to the Vaad.

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I. AUDITING A BAKERY

1. Objective. The objective of this program is to verify the kashruth of the end product -- i.e. baked consumer foods -- of a bakery. A "bakery" is defined as a place for baking bread, cakes, pastry, cookies etc; a bakehouse; also a shop for retailing bread, cakes, pastry, etc.

"Bakery foods" means food products in which cereal flour plays a major role in composition, structure, and shape and which are either unleavened or leavened by yeast or chemicals and are processed into distinct forms which are unbaked, baked, or fried and either are ready-to-eat when purchased or require thawing, heating, or baking before consumption. Bakery foods include but are not limited to bread, rolls, buns, crackers, stuffing, breadings, biscuits, muffins, pretzels, cones, cakes, cookies, pies, pastries, custard and cream pies, creamed and other sweet goods. They do not include breakfast cereals, dry mixes requiring home preparation, macaroni and noodle products, pizzas, corn chips, or similar products.

The kashrus regulations detail certain practices that must be followed to ensure that bakery foods are manufactured,

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processed, packed, and held under kosher conditions and are kosher besides being safe, clean, and wholesome. The kashrus requirements concern plant design and use, equipment and utensil use and maintenance, regulating and recording controls, personnel sanitation facilities, cleaning and sanitizing of equipment, handling and storage of ingredients, processing operations, coding, and recordkeeping.

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2. Inspection Requirements. The basic investigation and review of the kashruth of the bakery end-products, as described in Part III, requires an understanding of the food processing procedure.

This may be identified by three major characteristics, as follows:

1. The kashruth of the primary ingredients of the end-products which are not produced (created) on the premises and are purchased from third-party vendors.

A determination must be made whether those products:

- (a) have a hechsher
- (b) do not require a hechsher
- (c) require a hechsher, but lack it
- (d) Have a hechsher, but such hechsher did not take into account certain factors which could affect the products' kashruth.

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2. The kashruth of the bakery utensils and such other non-food materials used in the baking process, such as, for example, pan liners.
3. The separation and distinct non-association between dairy and non-dairy products in their finished (baked) and unfinished (raw) state. This separation is required to be maintained during the food processing and subsequent thereto when it is made available for sale.

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The Purpose of the Kashruth

Audit Program with its text explanations is not intended to be used as an all-exhaustive program of the entire investigatory process. Rather, its intention is to raise the level of awareness of the Mevaker and make him more sensitive to the problems involved. The extent and depth of the kashruth audit are matters of professional judgement. We are listing in this manual the minimum requirements.

3. Why a Processed Food Requires Kosher Certification?

There are certain ingredients which a manufacturer may use in his products without making any mention of them in his ingredient listings. For example, many non-Kosher emulsifiers are used in conjunction with vegetable shortening. Most household shortenings contain 2% emulsifiers (mono and di-glycerides) while many industrial shortenings contain up to 15%. These are often animal derived glycerides which are non-kosher. The ingredient label, by government standards of identity, must only indicate vegetable shortening. The only assurance that this product is Kosher is if it bears a reliable orthodox rabbinical certification attesting to the fact that all ingredients used are pure vegetable and Kosher. There are many other such problems where companies

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are not required to list ingredients on the label.

Many products give an incomplete ingredient legend. Ex: They may use a commercial blend of flour, milk, shortening, and emulsifiers (derived from animal fats), which they list as flour. They do not list the milk, non-Kosher shortening, or emulsifier since they do not add these items but purchase the total product as a blended flour. The Kosher-minded consumer would be deceived into believing that he is buying a Kosher product. Even when a product label bears an ingredient listing, ^{listing} no matter what appears in that ingredient, there is no guarantee that the product is Kosher unless it bears a reliable orthodox Rabbinical certification.

4. Other Problems In Food Production: Release Agents

In order that a cake, or bread, should not adhere to the pan, pans are greased with pan grease or pan oil. Since these "release agents" are not put in the batter, they are not listed in the ingredient legend. Many release agents are made with animal fats. Release agents are also used in the manufacture of hard candy.

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5. Emulsifiers

Emulsifiers are used in many areas of food processing including baked foods, candies, ice cream, beverages. Some of these emulsifiers are Kosher and others are not. There is not necessarily any indication on the ingredient legend as to what type of emulsifier is used or, in the case of the product defined by standard of identity, whether emulsifier is used at all.

6. Natural and Artificial Flavors

Castorium, civet and musk are some examples of animal derivatives which are frequently used in flavor extracts. Fatty acid esters and stearates used in flavor extracts may be derived from non-Kosher sources. Grape juice is often used as a flavor enhancer in cherry and other dark flavors. The only assurance that a product containing flavoring materials is Kosher is for it to be certified Kosher.

7. Processing of Kosher Products on Non-Kosher Equipment

Many companies process their vegetable based products on the same machinery that had previously been used for non-Kosher foods. The equipment may not be steamed or cleansed in compliance with Kashruth requirements prior to the vegetable run. An item may be Kosher from an ingredient point of view. However, since it

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is produced on equipment used for non-Kosher food, this renders the food likewise non-Kosher. A major example of this is vegetable oil. Many manufacturers of vegetable oils also process lard and beef on the same utensils, without any form of Kashering. Vegetable oils are used as a coating agent and a vitamin carrier in dry cereals. It is also used in the processing of candies, cakes, fried products and many others. Whenever a product contains vegetable oil, there is the real and distinct possibility that the vegetable oil was processed on non-Kosher equipment. Therefore, if a product contains vegetable oil, the only assurance that the product is Kosher is if it bears a reliable Orthodox Rabbinical Certification.

In all instances one must know if the manufacturer or the supplier of any ingredient, which though it may in itself present no problem in Kashrus, also produces a non-Kosher product and/or if the same machinery is used in the production of both these items.

8. Truth In Labeling

- a. Many companies simply omit an ingredient which may have a crucial bearing on the Kashruth of their product.

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This is illegal. However, it often happens due to oversight or change of ingredients after labels were made up.

b. A company without Rabbinical supervision will often provide written information to inquirers that would seem to indicate that their products are Kosher and may be used without a Kosher certification. However, companies change suppliers quite often. Companies that are not under Rabbinical supervision may provide written statements concerning suppliers and then switch to other ones at any time without any moral or ethical obligation to inform the Jewish public of such changes.

c. Unreliability of Ingredients Listings

Do not depend on mere reading of ingredient listings to ascertain the Kashurs of any product:

- 1) Manufacturers are not required by law to list all ingredients. For example, bakers need not state that their breads contain milk or mono and di-glycerides; producers of vegetable shortenings need not state that their breads contain milk or

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mono and di-glycerides; producers of vegetable shortenings need not list emulsifiers.

- 2) Many ingredients used to manufacture food products are bought from outside suppliers. As long as the manufacturer does not alter those ingredients he need not state their origin or actual content. For example, a mixture of flour, milk and fats that is bought by the manufacturer and used as "flour" shows up on the label only as flour. You the consumer cannot possibly know the true content by reading the label.
- 3) Many emulsifiers are produced from non-Kosher fats. Labels only state "Emulsifier".
- 4) Most baked goods and candies are manufactured with the help of release agents--Fats (usually non-Kosher) coating the pans and other utensils used in production to avoid sticking. These release agents are not considered part of the finished product by the government and they do not show up on the list of ingredients. But

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beware-they are there and need Rabbinical supervision.

- 5) The ingredient "flavorings" has to be checked since flavors made of non-Kosher fats (stearates) or "Yayin Nesech" (wine handled by a Gentile) are often used.
- 6) Even if all ingredients are listed and are acceptable--Beware: some of those "acceptable" ingredients may be manufactured on machinery used also for non-Kosher products or the complete product, including all of the acceptable ingredients, may be manufactured on machinery also used for non-Kosher products. Remember, many plants process both Kosher and non-Kosher food.
7. The government has a list of over 200 standard foods that, when manufactured according to the standard recipe, need no listing of ingredients. Included in this vast list are ice cream, catsup, mayonnaise. Only when a manufacturer deviates from the standard recipe must he list those ingredients that he has added. Therefore, many times when you read a label, you see only

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the list of added ingredients not a complete list of every single item used to produce the food.

If all of this information seems intricate and sometimes confusing--you are right. Laymen are not equipped to evaluate the reliability of any food product. You must depend on the experts--the professionals who are trained to detect the slightest doubts and "Shaylos". Look for and demand a reliable "Hechsher" by an organization or individual known to be familiar with both the Halachic and technical intricacies of food processing and production.

Incidentally, there are some professionals in the field who, as a rule, rely on "minority" opinions. It is common practice among Halachic authorities to rely on such an opinion only in case of an emergency or extreme necessity, and, even in such cases, it is the duty of the Rabbi to inform the inquirer that he is relying on minority opinion. It is your right to know when a Kashruth supervisor relies on an opinion which is applicable only in exceptional cases.

Although no positive conclusions can be drawn solely from reading the ingredients, nevertheless, a careful reading of the

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ingredients is very important.

The following is a partial list of common ingredients which, if found in a product, must be checked into:

Calcium Stearate	Calcium Stearoyl -2-
Emulsifiers	Gelatin
Glycerin	Glycin
Glycerl Monostearate	Glyceride
Gum Base	Pepsin
Lactose	Creame of Tartar
Lactic Acid	Casin
Mono and Di-Glycerides	
Polysorbate 60, 80	Polyglyceril
Rennet	Shortening
Stearic Acid	Sorbitan Monostearate
Vegetable Oil	Whey

9. SEEMINGLY INNOCUOUS PRODUCTS

In this technological age products that were always Kosher without any problems can become non-kosher.

Canned fruit is now packed in fruit juice to reduce the amount of sugar used. One most commonly used is "grape juice concentrate"

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which, of course, is not Kosher, rendering the fruit non-kosher.

Common table salt and coarse salt may have additives to assure free-flow, such as Polysorbate 80, which require Rabbinical supervision to insure that it is Kosher. 2

Most commercial beers contain chill-proofing plant enzymes combined with solvents. The solvent used is very often glycerin, which could be non-kosher.

10. Containers: Foods

The food container manufacturers try to achieve a glossy finish and, at the same time, reduce the tendency of finished carton surface coatings to fuse or stick together. An acetoglyceride is usually used to achieve this desired effect. The product is essentially a derivative of a monoglyceride. It is usually located with cheese, eggs, fruits and especially with nuts. It is sometimes found with meats, fish and vegetables. -OUT
-OUT

11. Containers: Frutis and Vegetables FRUIT

- a) The use of added protective coatings on fruits and vegetables is limited to citrus and dried fruits such as prunes and raisins. Citrus fruits are coated with petroleum wax to reduce dehydration and surface abrasions; dried fruits are

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coated with various oils to reduct both the loss and the gain of moisture and to resist clumping and sticking. Coatings frequently applied to dry fruits include raisin or grapeseed oil, cottonseed oil, coconut oil and the acetoglyceride.

b) ISRAELI FRUIT

Canned fruit should be checked to see if they contain any Israeli fruit, as there are many Halacha questions involved. Many American canneries do import Israeli fruit making this possibility a reality. (e.g. Waldbaums grapefruit sections, "sharon")

12. MANUFACTURED GOODS IN GENERAL : THEIR PROBLEM

The problem of kashruth concerning manufactured foodstuffs is not a new one; already the Mishnah had to deal with various non-Jewish products. The main difficulty in determining whether a particular product is kosher or not, is the uncertainty concerning its ingredients and the method of its production. Does it contain trefah animal fat or fish oil? Is there a question of bishul nochri--food cooked by non-Jews? (See No. 37). In the the case of canned or ~~the~~ frozen vegetables or fruits, should one suspect that they contain

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insects? A further difficulty is the unpredictable change of recipes by the manufacturing firms. Their constant research for improvements often result in new methods which require the use of non-kosher ingredients. The unpublished sudden changes of formulae invalidate all assurances of kashruth given previously by manufacturers. Consequently, foodstuff manufactured by non-Jewish or Jewish non-orthodox firms can only be accepted as kosher if a rabbinical authority, in constant contact with the firms in question is able to vouch for the kashruth of their products. However, there are exceptions of certain foods being generally accepted as kosher. This applies mainly to canned fruits and pure foods.

Non Religious

13. It should be clearly understood by the Vaad that it is not the purpose of the kashrus division of the Vaad to endorse or withdraw endorsement from any rabbi, supervisor, or supervisory organization, nor is the Vaad or Madrich to be construed as doing so.

In the final analysis reliability of Kashrus depends solely on the reliability and reputation of the supervising Rabbi or supervisory organization.

It should be needless to add that the kosher food market has in the past been victimized by chaotic conditions of supervision,

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with the allegation that some products are supervised by pseudo-Rabbis or individuals who are not competent to supervise kashrus.

The auditor who is not familiar with the names of the Rabbinic supervisors he encounters, should seek information from the President of the Vaad, or his kashruth audit supervisor as to the permissibility of specific food products and the reliability of specific Rabbinic supervisors or supervisory organizations.

14. The auditor should be acquainted with the various symbols and kosher insignia found on food products.

A. Kosher Insignia

With regard to Supervision, products produced in plants that are not under hashgacha do not have the kosher insignia on the package, while the products of the same name produced in "accepted" and "supervised" plants will have the kosher insignia on it. Therefore, do not rely on past experience but look for the seal or sign of supervision each time that you purchase a product which normally has such a seal.

B. Explanations of Symbols and Letter

1. © - Copyright - refers to brand names or emblems. It has no kashrus significance.

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2. T.M. - Trade Mark - refers to brandnames and emblems. It has no kashrus significance.
3. (R) - Registered - refers to brandnames or emblems. It has no kashrus significance.
4. RS - May be used by a company to indicate the product has kosher certification. A product displaying this insignia does NOT attest to its kashrus. One must ascertain who is the rabbinic supervisor.
5. K - The letter and symbol "k" found on some food products is in most cases (but not all) an indication by the company that there is rabbinic supervision. Since many rabbinic supervisors use this letter to indicate kosher certification it is of paramount importance to ascertain which rabbinic supervisor is on the product. It has been adopted by the Food Industry to denote kashrus. This symbol is used completely at the discretion of the company involved and is not regulated by the government. The "K" may be used for other reasons besides kashrus. The symbol "K" as well as any Hechsher by an unknown Rabbi should be suspect until proven reliable. See KM

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6. (K) - Copyrighted symbol of the O.K. Laboratories which is a rabbinic supervisory organization.
7. (U) - Copyrighted symbol of the Union of Orthodox Jewish Congregations of America which is a rabbinic supervisory organization. Only those products that have an (U) Pareve can be assumed to be pareve. Those products bearing just the (U) may be dairy even though no dairy ingredients are listed, since they may be prepared on dairy equipment. The (U) is the leading kashrus supervising organization.
8. (MK) - A copyrighted symbol of the Montreal Vaad Ha-ir which is a rabbinic supervisory organization.
9. C.O.R. - A copyrighted symbol of the Council of Orthodox Rabbis, Toronto, which is a rabbinic supervisory organization.
10. KM - See explanation on letter K. The letter M usually indicates that the product is dairy. Although in many instances a product may be dairy and not list the letter M.
11. (K) - A copyrighted symbol of the Kosher Supervision Service, which is a rabbinic supervisory organization.
12. (M) - A copyrighted symbol of the Rabbinical Council of New England, which is a rabbinic supervisory organization.

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11. Packed by, Packed for, Distributed by - indicates a private label. Firms offering such products contract to have their particular brands manufactured at another companies plant. Such contracts are sometimes terminated after a short period. Thus two identical products, one bearing a kosher insignia and one without the kosher insignia, can be found. Only those with the kosher insignia should be purchased

12. Food Labeling with reference to Kosher and kosher for Passover identification on containers . The New York State Kosher Food Laws state that:

"All articles of food or food products, both liquid and solids, sold as "kosher" or "kosher for Passover", in any container, as such word container is defined in section 192 of the agriculture and market laws, bearing in any language a "kosher" or "kosher for passover" identification by means of a brand, sticker stamp, label, disc, cap design or legend which might lead a reasonable person to believe that such articles of food or food products are "kosher" or "kosher for passover" shall have such "kosher" or "kosher for Passover" identification securely affixed on the outside of such containers only by the manufacturer or packer, shall possess or affix such marks of identification."

13. Kosher Style

The United States Government Code of Federal Regulation

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Title 21; Chapter 1, 3.2 02) defines the use of "Kosher style" as follows:

The term "kosher" should be used only on food products that meet certain religious dietary requirements. The precise significance of the phrase "kosher style" as applied to any particular product by the public has not been determined. There is a likelihood that the use of the term may cause the prospective purchaser to think that the product is "kosher".

14. Parve

Products that have a Hechsher symbol are parve only if the word "parve" follows the symbol. Otherwise they may contain milk or be manufactured on "milchig" machinery. Milk products used in these foods are "Cholov Yisroel" only if specifically stated.

15. Conclusion

Because of the many problems concerning the ingredients and the utensils used in food processing, it is essential to use only those products which are under reliable rabbinical supervision.

Careful supervision and commitment to total compliance with Jewish law must be a firm guarantee to all Kosher-minded consumers that products with a kashruth endorsement meet with the highest standards of kashrus observance.

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Many sources were used in the preparation of this guide. Rather than encumbering the text with exhaustive footnotes, we have referred to the source at the end of each paragraph by a number which corresponds to one of the following texts:

- (1) Kosher Food Products Directory,
the Kosher Supervision Service
- (2) A Guide to Kashrus and Yom Tov, Third Edition,
Kashrus Division, Student Organization of Yeshiva
Rabbi Issac Elchanan Theological Seminary, Yeshiva
University, Adar 5731.
- (3) Practical Guide to Kashruth, Rabbi S. Wagschal,
Gateshead Foundation for Torah, England, 5732 (1972)
- (4) Madrich L'Kashrus, Vol. I-XI, Vaad Hakashrus, New York

16. The problems of nomenclature:

A. Mehadrin L'Mehadrin

Many manufacturers and distributors use the very ambiguous term "Kosher L'Mehadrin" on their labels and in their advertisements. Some use the even more confusing "Mehadrin Min Hamehadrin" to entice the consumer even more.

The Vaad decided that it is worthwhile to investigate these descriptions of Kashrus quality and sought to answer the following questions:

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1. To whom does the term "Mehadrin" refer?
2. Who is rendering the decision that the product is fit for a Mehader.
3. The word "Mehader" means someone who is scrupulous.
What is he scrupulous about? Is he scrupulous-
 - not to eat "trefah"?
 - not to eat anything containing a mixture of "Issur"?
 - only to eat items prepared in his own kitchen from non-processed materials?
 - to eat only meat slaughtered under the supervision of his own Kehila?
 - not to eat anything requiring a decision from a "Moreh Horoe'h"?
 - about using only "Cholov Yishroel"?

In other words we were presented with a term that is non-definitive and, therefore, subject to misuse.

Experience has taught us that the majority of mass-produced foods, with a few exceptions, are not without problems. Many are unfit not only for the Mehader (whoever that may be) but also for the person who wishes to observe basic Kashrus.

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B. Kosher

As a public service organization whose credentials are regarded with highest regard, we realized at the outset the grave responsibility of what is published for the public's knowledge.

One of our earliest problems was to what extent to differentiate into different standards of Kashrus.

Let us explain. There are several categories of Kosher food products.

1. Foods Kosher beyond any doubt even for those not wishing to rely on Mashgichem and Hechsharim.
2. Foods that are Kosher only through a proper Hashgocho.
3. Foods that originally seemed to present problems, but were found to be Kosher after consultation with a prominent "Moreh Horoe'h".

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4. Foods containing questionable substances in such quantities and forms that may be considered Kosher by some but not all Poskim.

The issue which arose before "The Vaad" was to determine to what extent reasonable question of Kashrus lies and what constitutes satisfactory findings.

This is surely a grave responsibility, for our reports influence what is or is not eaten in our reader's households.

It, therefore, became clear to our Rabbinic advisors and staff that a precise terminology be implemented to give the public as clear a picture as possible where a product stands with respect to Kashrus. In addition, and perhaps more important, it was the feeling of our Rabbinic advisors, that as an educational organization, it was precisely our obligation to provide this to the public.

- C. The following are the terms and terminology that the Vaad has adopted:

ABSOLUTELY KOSHER: Products whose Kashrus is self-evident.

For example: Instant coffee, which we found to contain no additives, and is made in plants and on machinery which required no kashering.

Another example would be a product made in a factory operated by scrupulous Shomrei Torah, is under constant Hashgacha,

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and where only Kosher products are made. Caution is exercised as to what comes into and leaves the plant.

KOSHER: Food which is Kosher beyond doubt, but was produced on machinery that needed kashering. In short, not as good as home made from scratch. Under this heading come many different types and categories of products. It is impossible to describe everything in detail. However, in cases where we find basis for restraint by the scrupulous we shall report the facts to our readers. Also any Moreh Horoe'h who wishes to know the facts will receive a detailed report, upon request, so that he can render a well informed Psak Halocha.

PERMITTED: A product in which a Sheala was involved and was permitted according to "accepted" Psak Halocha. In cases where the Heter was based on principles used only in times of dire need, we shall report the facts to our readers.

NOT TO BE USED: Food which cannot be called definitely Kosher or Non-Kosher.

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BUT: We have just assumed that their claim as to the ingredients and separate machinery is accurate, which we cannot verify.

NOTE:

1. When a product is declared "clear of doubts", it does not mean that we are giving a "hechsher" on it. We are only revealing our findings to the public. Therefore, each individual should consult his Rabbi for the final approval on the usage of the product.
2. When one of the products which we declare as "clear of doubts", already has a "hechsher", it applies only to the stated product and to no other products under the same supervision.

The following is an enumeration of some of the problems which can be encountered within food and confectionary items. It is incumbent upon the Kashruth Auditor (Mevaker) to determine the Kashruth of the ingredient and/or the process and/or the endorsing and certifying Rabbi or Organization. We have listed most of the common ingredients, given their origins, and pointed out the problems they present in terms of the laws of Kashrus.

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The U.S. Food and Drug Administration (Title 21, Part 17)
revised its standards of identity for bakery products to:

- (1) "relax recipe requirements so as to permit
the use of any safe and suitable ingredients that
do not change the basic identity of the food
or adversely affect its physical and nutritional
characteristics, (2) require label declaration
of all ingredients."

The new standard of identity for baked foods are (emphasis
added):

(Sec. 17.10)

Bread, white bread, rolls, white rolls, buns,
white buns; identity; label statement of
ingredients.

- (a) Bread, white bread, and rolls, white rolls,
or buns, and white buns are yeast-leavened
dough prepared from one or more of the farina-
ceous ingredients listed in paragraph (c)(1)
of this section and one or more of the

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moistening ingredients listed in paragraph (c) (2), (6), (7), and (8) of this section and one or more of the leavening agents provided for by paragraph (c) (3) of this section. The food may contain additional ingredients as provided for by paragraph (c) of this section...

(b) All ingredients from which the food is fabricated shall be safe and suitable.

(c) The following optional ingredients are provided for:

- (1) Flour, bromated flour, phosphated flour, or a combination of two or more of these. The potassium bromate in any bromated flour used and the monocalcium phosphate in any phosphated flour used are deemed to be additional optional ingredients in

the bread, rolls, or buns. All ingredients in any flour, bromated flour, or phosphated flour used are deemed to be optional ingredients of the bread, rolls, or buns prepared therefrom.

(2) Water

(3) Yeast-any type which produces the necessary leavening effect.

(4) Salt

(5) Shortening, in which or in conjunction with which may be used one or any combination of two or more of the following:

(i) Lecithin, hydroxylated lechithin... either of which may include related phosphatides derived from the corn oil or soybean oil from which such ingredients were obtained.

- (ii) Mono-and diglycerides of fat-forming fatty acids, diacetyl tartaric acid esters of mono- and diglycerides of fat-forming fatty acids, propylene glycol mono- and diesters of fat-forming fatty acids... or a combination of two or more of these. The total quantity of these ingredients whether used alone or in combination does not exceed 0.5 part for each 100 parts by weight of flour used.
- (6) Milk and/or other dairy products in such quantity and composition as not to meet the requirements for milk and/or other dairy products prescribed for milk bread by § 17.30. Whenever nonfat milk solids in any form are used, carrageenan or salts of carrageenan... may be used...

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- (7) Egg products.
- (8) Nutritive carbohydrate sweeteners.
- (9) Enzyme active preparations.
- (10) Lactic-acid-producing bacteria.
- (11) Nonwheat flours, nonwheat meals, nonwheat grits, wheat and non wheat starches, any of which may be wholly or in part dextrinized, dextrinized wheat flour or any combination of 2 or more of these...
- (12) Ground dehulled soybeans which may be heat-treated, and from which oil may be removed, but which retain enzymatic activity...
- (13) Yeast nutrients and calcium salts... monocalcium phosphate...
- (14) (i) Potassium bromate, calcium bromate, potassium iodate, calcium iodate, calcium

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peroxide, or any combination of 2 or
more of these...

(ii) Azodicarbonamide...

(15) Dough strengtheners and other dough
conditioners not specifically listed
in this paragraph...

(16) Spices, spice oil, and spice extract
which do not impart a color simulating
that of egg to the finish food.

(Note: Section 403(g) of the act also provides
that:

"insofar as may be required by a definition and
standard of identity, the label of a standard
food shall bear the common names of optional
ingredients..."

"Although the function of an ingredient in a standard-
ized food may be stated on the label in connection
with the name of the ingredient, no ingredients other than
a spice flavoring or coloring may be declared in the list

of ingredients by function only."

That is, spice, flavoring, and coloring need not be declared on the label by their common name and need only be listed as to function.)

(17) Coloring may not be added as such or as part of another ingredient except that which may be present in butter...

(18) Other ingredients that do not change the basic identity or adversely affect the physical and nutritional characteristics of the bread.

(e) (1) The name of the food is "bread", "white bread", "rolls", "white rolls", "buns", "white buns", as applicable. When the food contains not less than 2.56 percent by weight of whole egg solids, the name of the food may be "egg bread", "egg rolls", or "egg buns", as applicable accompanied by the statement "Contains-----medium-sized egg(s) per pound" in the manner

prescribed by 102.1 (c)(3) of this chapter, the blank to be filled in with the number which represents the whole egg content of the food expressed to the nearest one-fifth egg but not greater than the amount actually present. For the purpose of this regulation, whole egg solids are the edible contents of eggs calculated on a moisture-free basis and exclusive of any nonegg solids which may be present in products. One medium-sized egg is equivalent to 0.41 ounce of whole egg solids.

- (2) When the label bears any representation, other than in the ingredient listing, of the presence of egg in the food, e.g. the word egg or any phonetic equivalent spelling of the word egg, or a picture of an egg, the food shall contain not less than 2.56 percent of whole egg solids.

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(f) All ingredients used in the food shall be declared on the label as required by the applicable sections of Part 1 of this chapter.

(§17.20) Enriched bread, enriched rolls, enriched buns; identity; label statement of ingredients.

(a) Each of the foods enriched bread, enriched rolls, and enriched buns conforms to the definition and standard of identity and is subject to the requirements for label statement of ingredients prescribed for bread, rolls or buns by 17.10 except that:

- (1) Each such food contains in each pound...thiamine...niacin...and iron, riboflavin...
- (2) Each such food may contain added calcium...
- (3) The requirements of paragraph (a)(1) and (2) of this section will be deemed to have been met if reasonable overages of the vitamins and minerals, within the limits of good manufacturing practice, are present to

ensure that the required levels of the vitamins and minerals are maintained throughout the expected shelf life of the food under customary conditions of distribution and storage"...

- (4) Each such food may also contain wheat germ or partly defatted wheat including any wheat germ, but the total quantity thereof, including any wheat germ or partly defatted wheat germ in any enriched flour used, shall not be more than 5 percent of the flour ingredient.
- (5) Enriched flour may be used, in whole or in part, instead of flour. As used in this section, the term "enriched flour" includes enriched bromated flour.
- (6) The limitation prescribed by § 17.10 (c) (6) on the quantity and composition of milk and/or other dairy products does not apply.

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(7) The vitamins and minerals added to the food for enrichment purposes may be supplied by any safe and suitable substances. Niacin equivalents as derived from tryptophan content shall not be used in determining total niacin content.

(b) The name of the food is "enriched bread", "enriched rolls", or "enriched buns", as applicable... For the purpose of this regulation, whole egg solids are the edible contents of eggs calculated on a moisture-free basis and exclusive of any non-egg solids which may be present in standardized and other commercial egg products...

(§ 17.30) Milk bread, milk rolls, milk buns; identity; label statement of ingredients.

(a) Each of the foods milk bread, milk rolls, and milk buns conforms to the definition and standard of identity and is subject to the requirements for label statement of ingredients prescribed for

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bread, rolls or buns by §17.10 except that:

- (1) The only moisturening ingredient permitted in the preparation of the dough is milk or, as an alternative, a combination of dairy products.
- (2) No buttermilk, buttermilk product, cheese whey, cheese whey product, or milk protein is used.
- (b) The name of the food is "milk bread", milk, rolls, "milk buns", as applicable.

(§ 17.40) Raisin bread, raisin rolls, raisin buns, identity; label statement of ingredients.

- (a) Each of the Foods raisin bread, raisin rolls, and raisin buns conforms to the definition and standard of identity and is subject to the requirements for label statement of ingredients prescribed for bread, rolls or buns by §17.10 except that:
 - (1) Not less than 50 parts by weight of seeded or seedless raisins are used for each 100 parts by weight of flour used.
 - (2) Water extract of raisin may be used, but not to replace raisins.

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- (3) The baked units may bear icing or frosting.
- (4) The limitation prescribed by §17.10 (c) (6) on the quantity and composition of milk and/or other dairy products does not apply.
- (b) The name of the food is "raisin bread", "raisin rolls", "raisin buns", as applicable.
- (§ 17.50) Whole wheat bread, graham bread, entire wheat bread, whole wheat rolls, whole wheat buns, graham buns, entire wheat buns; identity; label statement of ingredients.
- (a) Each of the foods whole wheat bread, graham bread, entire wheat rolls, whole wheat buns, graham buns, and entire wheat buns conforms to the definition and standard of identity and is subject to the label statement of ingredients prescribed for bread, rolls and buns by §17.10, except that:
- (1) The dough is made from the optional ingredients whole wheat flour, bromated whole wheat flour, or a combination of these. No flour, bromated flour, or phosphated flour is used. The potassium bromate

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in any bromated whole wheat flour used is deemed to be an additional optional ingredient in the whole wheat bread, whole wheat rolls, or whole wheat buns.

(2) The limitation prescribed by §17.10 (c) (6) on the quantity and composition of milk and/or other dairy products does not apply.

(b) The name of the food is "whole wheat bread", "graham bread", "entire wheat bread", whole wheat rolls", "graham rolls", "entire wheat rolls", "whole wheat buns", "graham buns", "entire wheat buns", as applicable..."

★ ★ ★ ★
It is thus quite evident to all that baked foods contain miryads of ingredients of diverse nature and origin -- many of which are capable of providing the same result. Due to the multiplicity of items entering into the composition of a baked food, strong vigilance is necessary and imperative to safeguard the Kashruth of the baked product.

It should be interesting to note that based on this regulation the FDA has made the following comments, which in

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the opinion of the Vaad have a significant effect on the Kashrus Determination:

- (1) "It is the Commissioner's view that a standard of identity should (1) list the basic ingredients to be used in establishing the food's identity and (2) permit the use of additional safe and suitable ingredients which do not change the identity or adversely affect the physical and nutritional characteristics of the bread. The Commissioner therefore, concludes that some restrictions on the use of ingredients are appropriate, but that these restrictions should be held to a minimum and applied only when considered necessary to assure a uniform and satisfactory product."
- (2) The "list of ingredients on the bread label will include not only those ingredients that are added directly at the time of bread-making but also those ingredients that are already present in ingredients used. For example, if barley malt is

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added to flour at the time of milling, barley malt must be declared in the list of ingredients on the label of the bread made from the flour."

(3) There is no limitation "in the standard to allow inactive dry yeast as a safe and suitable ingredient." It permits "the baker to make the choice as to the amount to be used."

(4) "Non-wheat flours, meals and grits, starches and other ingredients are permitted in a quantity of 3 parts per 100 parts by weight of flour used." The FDA's reason was that "when a wheat crop is disappointingly low in protein and in overall uniformity, supplementation with limited amounts of certain nonwheat flours, including rye, soy and corn, provides the baker with means to make up for deficiencies in the wheat crop and thereby better serve the consumer's needs."

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The FDA does not consider the use of this non-wheat flour adversely affect the identity or integrity of the food.

- (5) The additive "ascorbic acid" need not be mentioned or singled out by name.
- (6) The "regulation does not prohibit the use of spice, spice oil, and spice extract which may be yellow provided that they do not import a color simulating that of egg to the finish food."
- (7) The standard retains the limitation on natural or artificial colors, "except for butter which Congress has provided may contain artificial coloring without label declaration (21 U.S.C. 343(k))"
- (8) "Section 402(b) of the act states that a food shall be deemed to be adulterated if any substance has been added thereto or mixed or packed therewith so as to "***make it appear better or of greater value than it is.

DO NOT

(9) There is consensus" that there is no satisfactory method of analysis" for certain bread ingredients.

FDA Regulation reinforces the fact that there is nothing better than a Mashgiach Tnidi, when they state:

...laboratory analysis is not the only means of ensuring that the product complies with the standard. Process inspection at the manufacturing establishment can also serve that purpose.

(10) "All ingredients authorized by Part 17 are "optional."

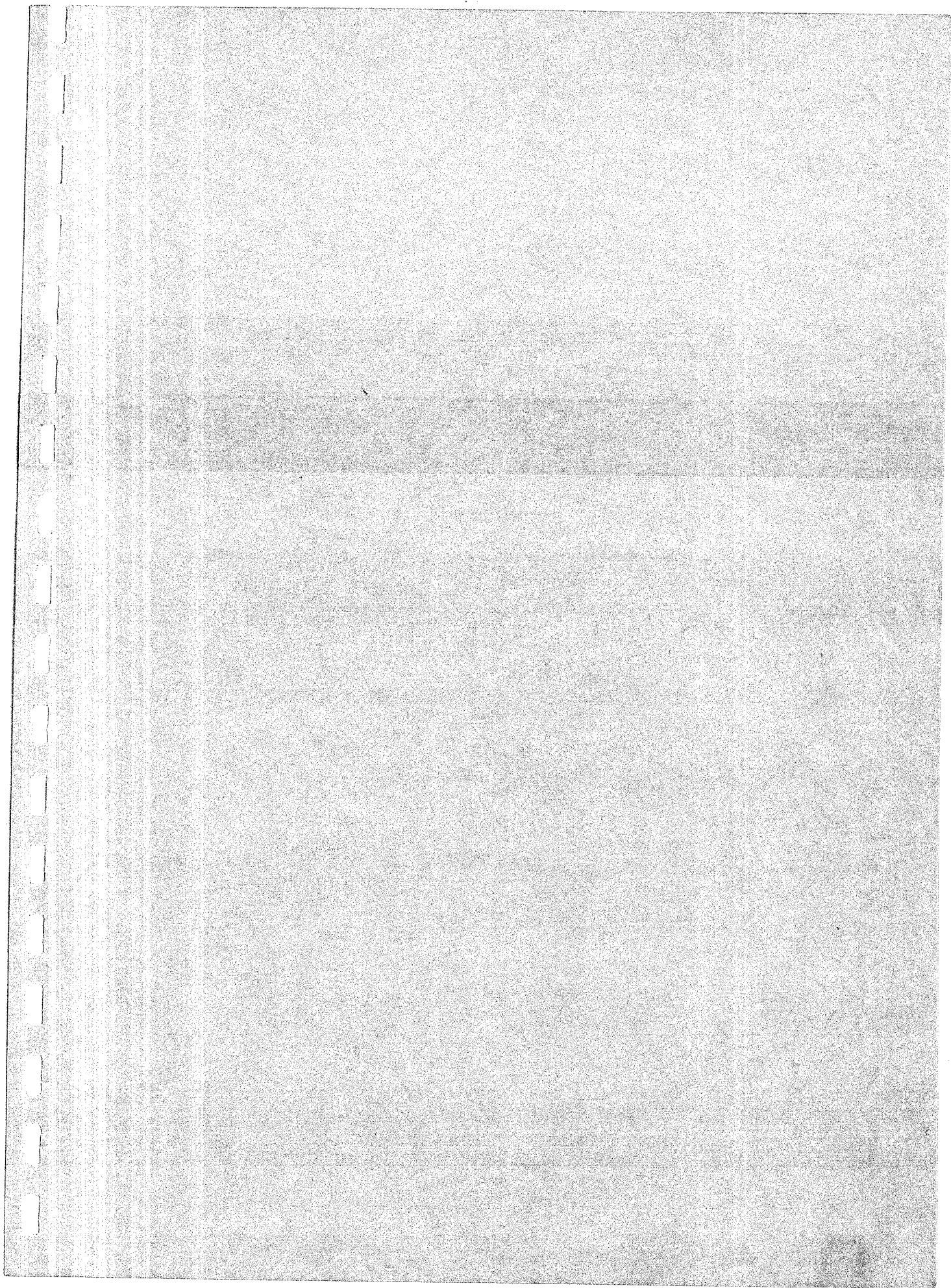
For example, although it is necessary to use a flour, a yeast, and a moistening agent, the specific types of flour, yeast, and moistening agents are optional. Hence, the requirement that all optional ingredients be declared on the label, in effect, applies to all ingredients. "

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(11) It is improper to use the term "crumb softner" "dough strengthener" for those ingredients listed in section 17.10 (c) (5) (ii) of the standard set forth above and the term "dough strengthener" for the ingredients polysorbate 60, calcium stearyl-2-lactylate stearate, sodium stearyl fumarate, succinylated, monoglycerides, sodium stearyl-2-lactylate, and ethoxylated mono- and diglycerides alone or in combination.

(12) The standard does not call for listing butter in while bread products purportedly topped with butter since the quantity of butter so used is inconsequential.

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II. Specifics: as applied to a Bakery

1. Overview

- a) The primary problems in the manufacture of breads and pastry are the use of shortening, dough developers and improvers, pan oils, release agents, and other ingredients of non-kosher origin.
- b) Companies may produce kosher and non-kosher breads and pastry on the same utensils. In order to insure proper standards of kashrus, Rabbinic supervision is necessary.
- c) Bread, a standardized product, does not require the labeling of milk and mono and di-glycerides (see No. 2), which are usually of non-kosher origin.
- d) Those commercial breads that do contain milk and milk products to enhance shelf life and flavors are forbidden under the halacha of Pas Shenilosha Bcholov (Yoreh Deah par. 97).
- e) A label emblazoned with the words "PURE VEGETABLE SHORTEN-ING" is NO guarantee of kashrus (see No. 3)
- f) Some companies also produce bread with a bacon and cheese flavor and this of course casts aspersions on their ordinary so-called "JEWISH RYES".

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- g) HEBREW OR YIDDISH LETTERING ON THE WRAPPER DOES NOT INDICATE RABBINIC SUPERVISION.
- h) One should only use those breads and pastry that have Rabbinic supervision.
- i) Cakes and Biscuits almost invariably may contain non-kosher ingredients and may not be eaten. In exceptional cases, where it is known that all ingredients are kosher and that the tins were not greased with fat, the same din applies as in the case of non-Jewish bread.
- j) Where a non-Jewish person assists with baking in a Jewish house, it must be arranged that a Jewish person either lights the fire or puts the dough into the oven after the fire has been lit. (See No. 37)
2. Mono and Di-Glycerides
- a) Manufactured similarly to glycerides. In breads and pastry mono and di-glycerides are used to increase the sugar ratio ; a higher ratio yielding a more appetizing product. In confectionary products they are used to promote a more intimate mixing of fats and water, retards hardening, retards loss of gloss and formation of surface greying, reduces stickiness of caramels and nougats, improves the

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opacity of sugar coatings used on panned goods, improving the palatability of mints and impeding the migration of oil in peanut butter.

- b) In frozen desserts, such as in ice cream, it disperses the fats which in turn keep ice crystals small and reduce the size of air bubbles.
- c) In convenience and instant foods, particularly those with cereal or starch basis such as macaroni, spaghetti, noodles cooked cereals and dehydrated potatoes where monoglycerides reduce pastiness.
- d) The addition of monoglycerides does not necessarily have to be listed. Most mono and di-glycerides are of animal origin and should only be used with rabbinic supervision.

3. Vegetable Oil and Shortening

- a) The primary problems involved in the production of these products is that they are in many cases produced from the fats of non-kosher animals.
- b) Although the product may be labeled as VEGETABLE OIL or VEGETABLE SHORTENING this is by no means a guarantee of kashrus.

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- c) Many companies produce vegetable and animal oils and shortenings on the same machinery. They have indicated to us that due to the same machinery being used the first few runs of a vegetable oil may conceivably contain 2%-5% of animal oils.
- d) The Food and Drug Administration stated that:
- Such statements as "PURE" or "100% PURE" have no special meaning under the law. The use of the term PURE is, in our opinion, inappropriate on the label of any food product since it may have different meanings such as "free from bacteria", "not contaminated with anything harmful", "etc.", and in some cases is misleading."
- e) Rabbinic supervision is required to ascertain whether or not the oil or shortening is of kosher origin and whether or not the vegetable oil or shortening has come in contact with any animal oil or shortening.
- f) A relatively recent problem of "chill proofing" of oils requires that they be clarified through a column of charcoal. These clarifiers are extremely expensive and service many companies. The possibility that the same clarifiers might be used for both the vegetable and animal oils is a significant possibility.

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- g) Although the product may be labeled as VEGETABLE OIL OR VEGETABLE SHORTENING this is by no means an absolute guarantee of KASHRUS.
- h) A report on the complicated process involved in the production of edible oil and shortening and the ramifications to the consumer :

1. Edible oil can be made from either:

- 1) Fats of animals, fish or fowl
- 2) Vegetables and seeds; i.e. cottonseed, safflower and sunflower seeds, soybeans, olives and nuts etc.

The production of these two types of oil is totally unlike and dissimilar. The processes and machinery are completely different. Vegetable oils are derived through pressing of the raw materials, while animal derived oils require a different process. In this report we will concentrate on vegetable oils only, since there are no Kosher animal derived oils (made in America).

2. At the pressing plant

The oil that comes out of the press is crude and requires further processing i.e. filtration, clarification, and

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refining. At this stage there can be no conceivable problem (as previously mentioned).

3. At the refinery

Unlike the pressing stage, it is likely that Kosher and non-Kosher oils are refined in the same plant and on the same machinery. Therefore, the first two or three runs of vegetable oil refined after the processing of non-Kosher (animal derived) oil may contain between two and five percent of non-Kosher oil. Please note that this is איסור which does not become בטל. The latter runs contain בליעה איסור which are נותרן טעם. Oil from such plants should be considered non-Kosher.

From the above it is self evident that even "pure vegetable oil" without adequate Hashgacha may not be used in the Kosher kitchen or plant. The label may read "Pure Vegetable Oil", and legally so, but it is of no consequence to the Kosher consumer.

There are firms which refine both animal and vegetable oils, in the same plant, with Hashgacha on the vegetable oil. The machinery and equipment used for the two oils are completely separate. To our knowledge there is no

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plant under 24 hour surveillance. The conscientious Mashgiach inspects the plant daily to ensure that parts and equipment have not been exchanged. The less stringent Mashgiach inspects the plant weekly.

All plants which process animal fat are under U.S. Dept. of Agriculture inspection. The U.S.D.A. issues annual reports on all plants and products under their inspection. All those plants that are not under their inspection refine vegetable oil only.

In those plants where only vegetable oil is refined, there are no problems or ~~worn~~ in the plant itself. The only thing that may arouse some concern is the catalyst used in clarification. This catalyst usually consists ^{consists} of natural nickel but it may have a glycerin base. However this poses no kashurs problem since the nickel is toxic and renders the glycerin unfit for consumption.

4. Shortening

The manufacture of some shortening can require the addition of an emulsifier to prevent the separation of the oil from the solids. Many emulsifiers are non-Kosher.

In times of shortage many firms buy vegetable oil in the open market. This may come from a plant that processes animal oils too.

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It is, therefore, imperative that even those firms which manufacture shortening from vegetable oil only have Hashgachas to ensure the source of the oil, the Kashrus of the catalyst (some use only Kosher catalysts) and the Kashrus of the emulsifiers.

All this applies to the plant itself. There still exists one major problem, namely, the packers and distributors of the product.

5. Packers and Distributors

As in all segments of the food business, there are firms who are packers and/or distributors of edible oils and shortening. That is, they buy finished products from the refineries and either pack it or have it packed with their own labels. The facts which pertain to packers and distributors are as follows:

No packer, even under the strictest supervision, has control over the refineries. They rely on the Mashgichim at the refinery.

In general, packers buy from various refiners, depending on market conditions. The Mashgichim check the source of the products, by going through the shipping papers. This usually is adequate if it is done by someone well versed with the business.

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The oil is shipped from the refineries in tank cars. The same tanks are used sometimes for the transport of non-kosher oils as well. It happens quite frequently that a tank car used for non-Kosher oil one day is used for Kosher oil the next day without being cleaned.

Therefore, it is the opinion of some experts that it is better to buy oil packed directly by the refineries, rather than private label packers and distributors.

4. Sabbath Observance

Sabbath observance is a halachic measure of kashurs — kashrus reliability. While Sabbath observance and kashrus do represent two areas of religious involvement, one who is a Sabbath observer testifies by his observance as to the depth of his religious belief and the intensity of his commitment. Thus, it is a fair yardstick by which - in the absence of other data - one may judge reliability.

5. Bread Crumbs

a) Bread crumbs are a mixture of many kinds of bread products. Therefore, they can contain questionable ingredients ranging from milk and cheese products to animal fats of non-Kosher origin (see Breads and Rolls).

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- b) Only those bread crumbs that have Rabbinic supervision should be used. ↓

6. Bread with Dairy Ingredients

Breads with dairy ingredients should not be used.

7. Cake Mixes

- a) The Food and Drug Administration (Marketing Research Report #659 Page 5) stated:

"In cake mixes monoglyceride emulsifiers increase the sugar ratio which yields a more appetizing product.

In addition, monoglycerides perform the function of aeration, that is, entrapping air so as to make a larger and lighter cake."

- b) Cake mixes may contain shortenings, oils, and mono and di-glycerides of non-kosher origin. Rabbinic Supervision is essential.

- c) PURE VEGETABLE SHORTENING on the ingredient label is NO guarantee of kashrus (see No. 3)

8. Cakes, Cookies, and Crackers

- a) The primary problems in the manufacture of cakes, cookies, and crackers are the use of shortening, gelatin, oils, emulsifiers, mono and di-glycerides, and margarine of non-kosher origin.

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b) The United States Department of Agriculture has stated:

"In many cake and pastry applications, an additional amount of monoglycerides will increase the permissible ratio of sugar to fat, which in turn yields a sweeter, lighter product. Since these monoglycerides are formed within the shortening, the amount of monoglycerides contained therein is not usually included in industry production data for monoglyceride emulsifier additives. Most household shortenings contain two percent of monoglyceride, while the high-ratio shortenings used in cakes and sweet doughs contain up to fifteen percent of monoglycerides."

c) Therefore, any cake and pastry product is likely to contain non-kosher glycerides even if the ingredient label indicates "vegetable shortening".

d) In addition, the problem concerning baking pans and release agents applies (see No. 35).

9. Dairy Baked Products

a) Where baked dairy products are involved, additional problems as they relate to the source of the milk, cheese or cream arises.

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b). There are two problems with which one should be concerned when purchasing cheese:

1. Cheese is made by separating most of the milk solids from milk by curdling. This curdling is achieved by the use of Rennet. (Rennet is usually derived from the stomach lining of non-kosher animals - see Glossary). Rennet may be used in the processing of BOTH soft and hard cheeses.

2. The halacha of Gevinas Akum:

By Rabbinic injunction cheese must be made under Jewish auspices. Even if all ingredients are permissible, cheese made without such supervision cannot be eaten.

c) All soft and hard cheeses MUST be purchased with reliable Rabbinic supervision.

d) A special note on hard cheeses: (Waiting time, cheese to meat):

Whereas it is permissible to eat meat after dairy products if the mouth be properly rinsed, hard cheeses, as defined in the halacha, require the same waiting times between meat and milk. The halachic definition

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of a hard cheese is a cheese that has aged for at least six months or is in such a firm state as to require that it be cut with the aid of a mallet. The usual domestic brand of cheddar-types cheese (American) do not require such a waiting period. Swiss cheese is the usual problem since many of the Swiss cheeses, especially the imports, are aged for a significant number of days (usually 90 days in the factory) before being put on the market. It is conceivable, therefore, that the Swiss cheese might be six months old when consumed.

10. Chocolate Syrups and Mixes

Cocoa products can contain vegetable oil and/or emulsifiers and stabilizers and animal origin. Rabbinic Supervision is recommended. (See No. 28 and 29)

11. Cream Substitutes

- a) While the government has granted permission to companies to classify their cream substitutes as being NON-DAIRY, it should be clearly noted that this does NOT mean NON-MILCHIG.

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- b) Most cream substitutes contain Sodium Caestinate which is a milk derivative and need not be listed as dairy product. However, by the laws of Kashrus it is considered a dairy product and must, therefore, be considered MILCHIG.
- c) Most cream substitutes contain sodium caesinate AS WELL AS AN Emulsifier which is in many cases on non-kosher origin. Only those with Rabbinic supervision should be used.
- d) There is no powder cream substitute (non-dairy), to the best of our knowledge, under Rabbinic Rabbinic Supervision at this time.
- e) Sodium Caesinate - The soluble form of caesin. (see item (f)). It is primarily found in non-dairy creamers and products which of course makes the product DAIRY. It can also be found in instant mashed potatoes.
- f) Casein - Casein is a protein which occurs in milk. It is the principal protein of cows' milk which contains about 3% casein. It is the chief constituent of cheese. IT IS TO BE CONSIDERED DAIRY.

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12. Cake and Pie Fillings: Desserts and Puddings

- a) The confusion of the layman concerning the halachic status of Gelatin is of some concern. Most prominent halachic authorities do not permit the use of Gelatin made from animals that have not been slaughtered and prepared in accordance with the kosher food laws.
- b) The words GELATIN, KOSHER GELATIN, and K-GELATIN merely attest to the animal source of this Gelatin and may indicate a particular lenient ruling by some supervising rabbi. There is a very limited supply of a kosher animal Gelatin on the market and it is generally not available for desserts and puddings. Some candies under strict Rabbinic Supervision may contain Gelatin with proper Rabbinic approval.
- c) Caragheenan, agar agar, pectins, hemipectins, and hemicelluloses (see below items (g) to (j) for definitions) are products of vegetable origin that are used in industry in place of Gelatin and are accepted as kosher by all halachic authorities.

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- d) The following products which list Rabbinic supervisors contain Gelatin or Rennet of animal origin:

Junket

Uses rennet whose source is from the stomach linings of calves.

KoJel, Carmel

Uses gelatin made from non-kosher animals

Jello, D-Zerta

Uses calf bones and pork skins as a source of gelatin

- e) To the best of our knowledge there is no kosher Gelatin desert manufactured in Israel.
- f) Pie fillings, thus, present a problem in that they may include in their ingredients vegetable shortening (see No. 3), gelatin (see No. 16). Only those that have Rabbinic supervision are recommended
- g) Agar Agar - A gelatinous substance obtained from seaweed, and used as a substitute for gelating (thickens milk and cream and in confectionery items).

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h) Caragheen - Caragheen is an extract of red seaweed and Irish moss. It is used in the food industry as a substitute for gelatin (as an emulsifier, stabilizer, and food thickener).

i) Pectin - Pectin is a substance found in most fruits and in some vegetables. It is used to produce jellies and is often extracted from apple pulp.

j) Pepsin - Pepsin is obtained from the secretions of the stomach linings of animals, especially hogs.

Rabbinic supervision is MANDATORY.

13. Food Colorings, Natural and Artificial Flavors

a) Food coloring in paste form may be mixed with a glycerine of non-kosher origin, and requires supervision.

b) Flavors may range from extracts of plants to extracts of non-kosher animals. Rabbinic supervision is preferable.

14. Frostings

a) Frostings which are usually used on cakes and pastries almost always contain mono and di-glycerides, shortening, gelatin, and cream of tartar.

b) Rabbinic supervision is essential

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- c) Resinous Glaze - It is prepared from insect secretions found in the West Indies. Since it is a non-edible substance most halachic authorities have permitted its use.

15. Fruits

- a) Even fruits (canned or frozen) that are processed in their own juices must not be used without Rabbinic supervision. It is conceivable that problems can arise that may imply a questioning of permissability. A careful check of the ingredients should always be made to insure that there are no dairy ingredients (e.g. calcium lactate) or non-kosher ingredients added. If one can obtain a product with Rabbinic supervision it is preferable.

b) Israel Fruits:

Lately, the market has been flooded with several brands of canned Israeli fruits. Also, Yaffo oranges are readily available around the world.

According to Halacha, "Truma" and "Ma'aser" (offerings and thithes) must be taken from all fruits grown in Israel even if it is consumed outside of the country.

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The chief Rabbinate of Israel confirms that no "Truma" or "Ma'aser" is taken from fruits that are exported, as most of it is not eaten by Jews.

Most people living outside of Israel are not aware of the proper method (according to Halacha) of making these fruits consumable through taking "Truma" and "Ma'aser". Therefore, these products should be avoided. The U.S. government requires labels of canned goods to clearly state the country or origin of any fruits used. Check labels for "Product of Israel" and refrain from buying them unless they carry a reliable Hechsher certifying that all necessary procedures have been followed.

16. Ice Cream, Ices, and Sherbets

- a) Ice cream may contain stabilizers, emulsifiers, gelatin, mono and di-glycerides, polysorbate 65 and 80 which may be of non-kosher origin.
- b) Ices may contain gelatin (see part (h) below) of non-kosher origin as well as tartaric acid.
- c) The U.S. Government Code of Federal Regulation states (Title 21; Chapter 1, 20.1-20.7):

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Sherbets can contain emulsifiers, stabilizers, gelatin, mono and diglycerides, polysorbate 65 and 80 of non-kosher origin. It should be noted that sherbets by definition contain milk and/or milk products.

d) Sherbets, according to federal standards, require a minimum of 2% butterfat and 2-5% of total milk solids. }

e) The U.S. Dept. of Agriculture has stated:

In ice creams and frozen desserts monoglycerides disperse the fat, thus imparting a resistance to churning out of fats during freezing, which in turn keeps ice crystals small and reduces the size of the bubbles of incorporated air.

f) We call to your attention the fact that none of the truck vending ice cream concerns or ice cream parlors have kosher certification.

g) Only those ice creams, ices, and sherbets which have reliable Rabbinic Supervision should be used.

h) Definition

Gelatin - A protein obtained by boiling skin, bone, muscles, and ligaments.

Its most important use in the food industry is in the manufacturer of gelatin desserts. It is also used in bakeries in cake icings, in the manufacture of chiffon type pies, in candies, in marshmallows and in ice creams.

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Substantial quantities of gelatin are also used in the manufacture of medicines, coating pills, making capsules, and other preparations. Rabbinic supervision is demanded.

17. Jams, Jellies, and Preserves

- a) The U.S. Government (Amendment to Federal Register #4803 Section 92.2-.3) stated:

"Jams, jellies, and preserves may contain tartaric acid as well as an antifoaming agent of lard, and/or mono and di-glycerides."

- b) Rabbinic Supervision is desirable.

- c) Definitions of items listed in (a) above:

1. Cream of Tartar - (tartaric acid)-This product is made from the sediment found in the settling tanks in which wines are stored prior to final filtration. (for problem, see Wine of Non-Jews, No. 18)

Careful analysis of all halachic sources compels the decision to forbid the use of this material as a leavening or flavoring agent even if it is chipped from barrels that have been aged for 12 months after removal of all liquid contents.

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Much confusion has arisen from the lenient opinion expressed by some authorities. These opinions have little relevance to the present manufacturing techniques which utilize "non-aged" wine sediments from which the cream of tartar is extracted. The subsequent aging of the final product by storing in plastic coated drums for a period of 12 months does not meet the halachic standards of even the most lenient authorities. There is no cream of tartar made to date, with or without Rabbinic supervision, made from kosher grape sediments. CREAM OF TARTAR WHETHER WITH OR WITHOUT RABBINIC SUPERVISION SHOULD NOT BE USED.

18. Wine of Non-Jews

a) History

From earliest times wine was used by all religions for their worship. At times heathens were so zealous that they devoted any wine available to their idols. It was during such a time that our sages introduced the prohibition of non-Jewish wine and of Jewish wine handled by idol-worshippers, as it was suspected that it might have been consecrated to their idol worship. Although

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this reason does not apply today, the din regarding non-Jewish wine still remains unchanged, especially as there was a further reason for its prohibition. Wine leads to light-heartedness and a weakened sense of judgement. Consequently, drinking wine in non-Jewish company may lead a Jewish person to situations which will jeopardise his moral conduct. It might also cause the formation of attachments leading to inter-marriage. Thus, by barring non-Jewish wine, our sages drew the demarcation line indicating to what extent we may mix with our non-Jewish neighbors. Relations with non-Jews must be based on cordiality and mutual respect, allowing business associations and participation in the political life of the country. Yet, friendship must not develop to a point where inter-marriage may become a possibility!

b) Drinking

Non-Jewish wine may not be drunk. Even people who trade in wine or who are engaged in the wine industry may not drink non-Jewish wine for tasting purposes.

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c) Benefiting

Trading in non-Jewish wine is permissible only if it is the source of a person's livelihood. Other benefits from non-Jewish wine are not permitted.

Non-Jewish wine may not be given as a present or passed on as such, even if previously received as a present, since "giving" a present is considered "receiving" benefit, in view of the recipient's appreciation and gratitude.

d) Kosher Wine Handled by a Non-Jew

If a non-Jew handled kosher wine in one of the following ways the wine is to be regarded as non-Jewish wine:

- (a) if he touched the actual wine - (not the bottle only)
- (b) if he shook wine which is in an unsealed bottle
- (c) if he poured wine into a cup or another receptacle
- (d) if he had drunk from a cup or bottle, or sipped it through a drinking straw, leaving over some wine.
- (e) if having poured out wine from a bottle, he had left some wine in the bottle
- (f) if he mixed or stirred wine with a spoon or any other utensil
- (g) if he syphoned wine from a barrel.

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In any of the above cases a sha'alah should be asked,
as in certain cases the wine may remain permitted.

e) Pouring wine into a cup containing non-kosher wine.

Pouring kosher wine from a bottle into a cup containing non-kosher wine or into a cup from which a non-Jew has drunk, renders the wine remaining in the bottle non-kosher, owing to its momentary contact with the non-Jewish wine in the cup.

f) What liquids are considered as wine?

All liquids produced from fresh or dried grapes, whether alcoholic, such as grape juice and vinegar, are considered wine in the halachic sense of the term.

NOTE: All beverages or foodstuffs containing non-Jewish wine or wine-vinegar are likewise prohibited. Some spirits such as cognac and brandy have wine bases. Many brands of fruit-liquor are blended with wine. Owing to the difficulty of investigating the kashruth of liquors it is advisable to accept only those which have a hechsher or which are generally regarded as being kosher.

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g) Wine left without Jewish supervision

If a non-Jewish maid was left on her own in a house where she had access to unsealed wine, a sha'alah must be asked. To prevent the need for sha'alah all wines should be kept in a locked cupboard or a locked room.

h) Summary

Extreme care must be taken when purchasing wine, liqueurs (of wine origin), and grape juice that proper and stringent supervision has been in effect FROM BEGINNING TO END and endorsed by Orthodox Rabbinic Supervision.

Halacha of Stam Yanom

Wines, liqueurs, brandies, cognacs, and grape juices fall under the halachic restrictions of stam yanom. Rabbinic Supervision ascertaining that only orthodox Jewish personnel handled the wine is essential. Many companies have prepared their wine by final pasteurization so as to put their wines or grape juices in the category of yayin mevushal. Yayin mevushal is exempt from the restrictions of stam yanom. It is important to ascertain whether indeed the wine has been so prepared.

SHAMPAGNE, COGNAC, SHERRY, VERMOUGH, GRAPE BRANDIES ARE GOVERNED BY THE SAME HALACHIC STANDARDS AS MENTIONED ABOVE FOR WINES.

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19. Juices

- a) Many baked products contain juices. Most juices, canned or frozen, do not require Rabbinic Supervision.
- b) However, problems do arise which imply a questioning of the reliability of a particular juice.
- c) Grape juice has the same halachic considerations as wine so that the halachic prohibition of stam yanom applies (see WINE No. 18).
- d) Many fruit juices contain grape juice and here, as well, the prohibition of stam yanom applies (see WINE No. 18).
- e) Needless to add, juices that are flavored with beef or clam are not kosher.

20. Margarine

- a) Margarine is a food prepared from oils and fats.
- b) The U.S. Code of federal Regulation (Chapter 1 45.1a subdivision 1 and 2) states:
 - 1. One major source of these oils is "the rendered fat or oil, or stearin derived from cattle, sheep, swine, or goats, or any combination of these."
 - 2. Margarine can and very often does contain cream and milk products.
- c) Therefore, not only does margarine require Kosher supervision; but care must be exercised even with those pro-

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ducts that have Rabbinic Supervision as they may be either dairy or pareve.

21. Marshmallow

- a) The confusion of the layman concerning the halachic status of Gelatin is of some concern. Most prominent halachic authorities do not permit the use of Gelatin made from animals that have not been slaughtered and prepared in accordance with the kosher food laws.
- b) The words GELATIN, KOSHER GELATIN, and K-GELATIN (see No. 12 (b) and 16 (h) above) merely attest to the animal source of this gelatin and may indicate a particular lenient ruling by some supervising rabbi. There is a very limited supply of a kosher animal Gelatin on the market.
- c) The following products which list Rabbinic supervisors contain Gelatin of animal origin: (non-kosher source)
SEASON, PENNY LEE, DUBRO, CAMPFIRE
- d) MARSHMALLOW FLUFF contain Cream of Tartar
- e) Therefore, marshmallow needs a constant reliable supervision.

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22. Nuts

- a) The U.S. Dept. of Agriculture (Market Potentials for Modified Edible Fats & Oils) states:

"Fats and oils are used with nuts to serve as a frying or roasting medium and as a protective coating. On all nuts there is a need for an added coating to reduce tendencies toward rancidity, sogginess, darkening and insect infestation. In addition, nuts sold to consumers frequently need to be made more glossy."

- b) Therefore, because of the problems involved in the production of nuts (oil, fats, utensils) they should be purchased with Rabbinic supervision.

23. Peanut Butter

The primary problems in the production of peanut butter are the inclusion of a small percentage of stabilizer or glyceride of non-kosher origin and the utensils on which the oils are processed. Rabbinic supervision is needed when purchasing this product.

24. Spices and Seasoning

- a) Care should be exercised with spices containing calcium stearate (see below). This is usually added as an agent to aid in the free flowing of the spice and may conceivably be of non-kosher origin.

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- b) Calcium Stearate - Calcium stearate is a granular fatty powder which is a compound of calcium and stearic acid.
(see Stearic acid below) Rabbinic supervision is necessary.
- c) Stearic Acid - A white crystalline fatty acid usually extracted from tallow and other hard non-kosher fats.
Rabbinic supervision is necessary.
- d) Cream of Tartar and Tartaric Acid-see No. 17 (d).

25. Sweetners

- a) Sweetners may contain glycerine of non-kosher origin, Lactose (which is a dairy ingredient), and cream of tartar (see No. 17 (d)). Rabbinic supervision is recommended.
- b) Lactose - (lactate) (milk sugar) - It is a by product of cheese produced from whey and is DAIRY.

26. Whipped Creams and Toppings

- a) Whipped creams and toppings normally contain oils and di-glycerides which may be of non-kosher origin.
- b) The so called non-dairy whipped creams usually contain ingredients which halachically render them milchig.
(see Cream Substitutes No. 11)
- c) One should only use those products which have Rabbinic Supervision. Even with those products that do have Rabbinic Supervision a careful check of the ingredients should always be made.

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- d) In many instances even the whipped cream made from pure vegetable are processed on the same machinery as the whipped cream made from non-kosher animal origin.

27. Candy & Confectionery

- a) The primary problem with candy and confectionery items are ingredients of non-kosher origin and the machinery and utensils used in their production.
- b) The following questionable ingredients are usually found in candy and confectionery items:

gelatin, mono and di-glycerides, emulsifiers, stabilizers, glycerine, monostearates, stearic acid, fat preservatives, magnesium stearates, cream of tartar, tartaric acid, polysorbate 60, vegetable oil, etc. (see (d) below)

- c) The U.S. Department of Agriculture (Marketing Research Report #659) stated:

In confectionery products monoglycerides are used to promote a more intimate mixing of fat and water soluble substances. They also can perform as many as seven other functions:

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1. Retarding the hardening rate of starch based confections, such as starch JELLIES and LICORICE.
 2. Retarding the loss of gloss and formation of undesirable surface greying, called "bloom", on confectionery coatings.
 3. Reducing stickiness of CARMELS and NOUGATS.
 4. Improving the opacity of SUGAR COATINGS used on panned goods.
 5. Improving the palatability of MINTS.
 6. Impeding the migration of oil in PEANUT PRODUCTS.
 7. Controlling crystallization in GRAINED confections.
- d)
1. Gelatin - (see 16 (h))
 2. Mono and di-glycerides - (see 2)
 3. Emulsifiers - an emulsifier, or a "surface active agent" as it is frequently called, is used to permit more intimate mixing of oils and water.

In bakery products, emulsifiers are used to control volume, uniformity, fineness of grain, and to reduce the rate of staling or crumb hardening.

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In ice creams emulsifiers are used to reduce the size of ice crystals and air bubbles.

Most emulsifiers may be of non-kosher origin. They should NOT be used without proper rabbinic supervision (see No. 43)

4. Glycerine - Obtained from oils and fats and is used in the confectionary line. It can also be obtained from petroleum. Rabbinic supervision is necessary.
5. Monostearate - (see No. 13)
6. Stearic acid - (see No. 24 (c))
7. Magnesium Stearate - A compound of magnesium and stearic acid (see stearic acid No. 24, Rabbinic supervision is required.
8. Cream of Tartar (See No. 16)
9. Tartaric Acid (see No. 16)
10. Polysorbate 60 - (sorbitan monostearate) - It is an emulsifier made from stearic acid (see Stearic acid) which may be of non-kosher origin.
It is used as an emulsifier in whipped vegetable oil topping, cakes and cake mixes, confectionary coatings

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and cacao products, cake icings and cake fillings, dressings, shortenings and edible oils, and as a foaming agent. Rabbinic supervision is required.

11. Polysorbate 80 - see polysorbate 60

12. Vegetable oil (see No. 3)

13. Sorbitan Monostearate - Sorbitan monostearate is made from stearic acid which can be of animal origin. It is used as an emulsifier in whipped vegetable oil topping, as an emulsifier in cakes and cake mixes, as an emulsifier in confectionary coatings and cacao products, as an emulsifier in cake icings and fillings, as an emulsifier in solid state edible vegetable fat-water emulsion intended for use as substitutes for milk or cream in beverage coffee.

Rabbinic supervision is necessary.

14. Softeners - It is found in chewing gums. It may be derived from either animal or vegetable origin.

Rabbinic supervision is necessary.

- e. Again, we must point out the problem of the use of the same utensils and machinery.

Only reliable Rabbinic supervision can attest to the absolute kashrus of the candy or confection product.

28. Chocolate (baking and consumer varieties)

- a. Imported chocolates may have animal fats added to them without listing them.

- b. The U.S. Code of Federal Regulation (Title 21: Chapter 1 14.6e (1-5) states that:

Semi-sweet chocolate, Bittersweet chocolate can contain cream, milk fat, butter, milk power, concentrated milk, skim milk, non fat dry milk, butter-milk.

- c. THEREFORE, BITTERSWEET CHOCOLATE AND SEMI-SWEET CHOCOLATE MAY BE MILCHIG, in that:

- d. The U.S. Code of Federal Regulation (Title 21; Chapter 1 146d (1-4) states:

Chocolate and Imitation Chocolate may contain monoglycerides and di-glycerides of fat forming fatty acids, sorbitan monostearate, polysorbate 60, or any combination of these.

- e. SPAN and TWEEN - (polysorbate 80) It is usually of animal

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origin and is used in chocolates and other food items.

- f. Gelatin - The problems involved in the use of candies containing gelatin is deeply rooted in halachic controversy. Refer to DESSERTS, (No. 12) and PUDDINGS, (NO. 12) and MARSHMALLOWS (No. 21)

All confectionery items containing gelatin are to be avoided. The listing of "K Gelatin" or kosher gelatin does not necessarily mean that it conforms to the laws of kashrus.

- g. Rabbinical supervision is necessary.
- h. Chocolate syrups may contain "whey" which is a dairy product. (e.g. Foxe's U-Bet chocolate syrup)

29. COCOA BUTTER

- a. Cocoa butter fats are usually obtained from the cocoa bean, are the basis of true chocolate coatings. Cocoa butter is used in confectionery products because its physical properties contribute to the glossy coating and the absence of stickiness.
- b. However, it may also contain animal fats. Rabbinic supervision is required.
- c. LAURIC FATS - Lauric fats, also called "cocoa butter substitute" or "hard butter", are imported from coconut oil, palm kernel oil, and other tropical oils. These fats are used in conjunction with, or in place of,

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cocoa butter in confectionary coatings.

Rabbinic supervision is required.

30. EGGS

- a. There are grave Halachic doubts connected with using canned frozen, or dried powdered eggs. All commercial eggs must bear a reliable Hechsher.
- b. Eggs from non-Kosher fowl can be differentiated from Kosher eggs only when they are whole. Therefore, even such cases in which we are certain no ova has been used, processed eggs require a Hechsher. Supervision is also necessary to make sure that the machinery was used only to process Kosher eggs.
- c. Please note that all this is apart from the problem of blood-spots which should make it quite evident that in this matter we are dealing with actual "Trefa" forbidden by Torah Law, not just vague doubts or "Issur D'rabanun". (see h. below).
- d. Be sure to use only those commercial eggs that bear a reliable Hechsher.
- e. Many food products contain eggs. To name just a few: baked goods, noodles, candies, chocolate, ice cream, mayonnaise.
- f. Modern food processing plants and factories could not operate efficiently if the eggs used were to be cracked open at the time of production. Therefore, commercially prepared canned, frozen, or dried eggs are used. Some items call for whole eggs while in others just the yolks or whites

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are utilized.

- g. The government allows ova (eggs) found in slaughtered hens to be sold for commercial purposes since they are deemed safe for human consumption. Due to the low cost of these eggs, commercial plants prepare mostly this type for cans, frozen, and dried process.

- h. Federal regulations permit the listing of ingredients as "egg" or "whole egg solids", when

The whole egg solids are the edible contents of eggs calculated on a moisture-free basis and exclusive of any non-egg solids which may be present in standardized and other commercial egg products. (emphasis added) (Fr. DOC. 76-4111)

The question is what is the origin of these non-egg solids which are present.

- i. Blood-spots in Eggs

1. Any red spot in the yolk or any red substance in the white of an egg, must be regarded as a blood-spot. White or yellowish substances do not matter but anything brown has to be viewed with caution. Substances with doubtful colours should be shown to an experienced person.

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2. Eggs Containing Blood-spots

An egg containing a blood-spot may not be eaten, even after the blood-spot has been removed. The saucepan in which such an egg was cooked or fried becomes trefah.

3. The Obligation to Examine Eggs

A person who wishes to sip a raw egg from its shell, or to boil it in its shell, does not need to examine it, since most eggs contain no blood-spots. But when taking a raw egg from its shell either for eating it raw or for using it for frying, baking or cooking, examination is required. Not to examine an egg in such cases amounts to deliberately ignoring a possible blood-spot.

If examination of an egg prior to mixing it with other food had been forgotten, the food in question would nevertheless be permissible as, wherever examination is not possible, one may rely on the majority of eggs which do not contain blood-spots.

31. Dough Conditioners

- a. Calcium Stearoyl-2-Lactylate - It is a mixture of stearic acid and lactic acid having undergone some reaction.

It is used in food as a dough conditioner in yeast-leavened bakery products, as a whipping agent, as a conditioning agent in dehydrated potatoes.

Rabbinic supervision is necessary.

- b. The term "crumb softener" declares the function and the ingredient may include any one of the following ingredients:

Mono- and diglycerides of fat-forming fatty acids, diacetyl tartaric acid esters of mono- and diglycerides of fat-forming fatty acids, propylene glycol mono- and diesters of fat-forming fatty acids or a combination of two or more of these.

- c. The term "dough strengthener" declares the function of the ingredient and may include the following ingredients:

Polysorbate 60, calcium stearoyl-2-lactylic stearate, sodium stearyl glycerides, sodium stearoyl-2-lactylate, and fumarate, succinylated, mono-ethoxylated mono- and diglycerides alone or in combination

- d. As previously explained these items require kashrus supervision.

32. Baking Pans and Liners

- A. Pan Liners used by bakeries are coated with either one of the following compounds.

a) Quilon - not kosher

The Quilon compound has both organic and inorganic (mineral) components, being a complex of chromium and stearic acid. The paper itself is of course of vegetable origin. The application of the Quilon involves the use of an organic solvent which does not become a component of the finished product.

The stearic acid component of the Quilon currently employed by some companies is an animal derivative. It constitutes one percent by weight of the finished paper product.

b) Silicon - kosher

- B. Parchment Paper has the same problem. Only "silicon" coated paper should be used.
- C. The "Madrach" reported that pan liners used by Bakeries is treated with Stearic Acid derived from animals. It is the duty of each individual baker that uses pan liners to consult his Rav if it may be used.

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33. DAIRY PRODUCTS OF NON-JEWS (Chalav Akum)

A. Milk

- 1) It is a general principal that proof of kashruth is required wherever foodstuffs pass through the hands of persons who either are not obliged to keep the Dietary Laws or who are known not to observe kashruth. For this reason milking and bottling in a non-Jewish dairy require Jewish supervision, even where the farmers in question do not keep trefah animals.
 - 2) In places where no kosher milk is available, or when on holiday in the country or abroad, two alternatives exist:
 - (a) the use of kosher milk-powder or kosher condensed milk;
 - (b) an arrangement with a nearby farmer for a Jewish person to be present at the time of milking.
 - 3) Supervising the milking
- It is important for the supervising person to arrive at the farm before the milking starts, as then all

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milking apparatus are still clean, and having seen the start of milking, it is not necessary for the shomer to continue watching the milking process all the time.

He may move about the dairy, but must occasionally return to the byre where the milking is taking place. bahn

If he were to arrive after the start of milking, he would have to insist that clean vessels be used for the milk which is to be supplied to Jewish customers.

- 4) Care must be taken that the supervised milk should not be mixed with other milk during the cooling and bottling processes. Special care must be taken where these operations are done by machine.

NOTE: If a churn or can containing kosher milk is left temporarily at the farm, the shomer must affix a sign to it to ensure that the milk will not be exchanged.

This is done by sticking down the lid of the churn or can with paper or tape on which some letters are written, preferably in Hebrew, in a way that the paper or tape would tear if the churn or can were opened.

An intelligent child under the age of Bar-mitzvah may be entrusted with supervising the milking, provided the farmer is aware of the reason why supervising is necessary.

B. Butter

- a. Since butter can be produced only from cow's milk, it is customary in many places to use non-Jewish butter. However, it must be ensured that the butter contains no additives or trefah fats. Nowadays when margarine, which may contain trefah oils, is practically indistinguishable from butter and is often mixed with it, a reliable guarantee must be obtained before butter can be accepted as kosher.
- b. In view of the above, the production of butter under rabbinical supervision is to be greatly recommended. The conscientious are well advised to eat only butter with a hechsher.
- c. Caution - When offered butter in a non-Jewish restaurant or hotel, one must first find out whether it is pure butter, as margarine is often served and referred to as butter.

C. Cheese

a. Processed Cheese

1. Since non-kosher ingredients are ideally suited for the processing of cheese, all types of cheese manufactured by non-Jewish firms are trefah, irrespective of whether or not they were in fact produced with non-kosher ingredients.
2. This uncompromising din is based on the principal accepted in Jewish and other codes, that when a law is made to be of general application, particular cases will not be excepted even if the reason for the law is not applicable to the exceptional case.
3. All types of Dutch, Swiss or Danish processed cheese are included in the above prohibition.

b. Soft Cheese

According to most opinions soft cheese comes under the same din as processed cheese. This applies also to cottage and cream cheese.

D. Cream

a. Thick Cream

1. Although in principle thick cream comes under the din of butter, the following points must be considered.
 - (a) does it contain trefah additives?
 - (b) is it thick enough not to be regarded as milk but to be considered as butter?
2. As cream does not have to conform to any standardised thickness, a general ruling about it cannot be given and local rabbinical guidance must be sought.

b. Sour Milk

Sour milk is subject to the same din as ordinary milk.

34. SEPARATION OF MILKY AND MEATY FOODS (Bosur B'shalav)

1. Planning the Kitchen

- a) In planning his kitchen, a Jewish person has to bear in mind the need for separate milky and meaty facilities. In addition to storing milky and meaty food and dishes in separate cupboards,

or on separate shelves, he must pay attention to the sink, the draining board and the cooking range, in order to prevent mix-ins and splashing.

b) **Separate Dishes**

Separate cooking utensils, dishes and cutlery are an absolute necessity. They must be washed up separately, put on separate draining boards and dried with separate towels. It has become customary to use red towels for meaty and blue ones for milky utensils.

2. **The Sink**

- a) A kitchen with separate sinks for the washing up of milky and meaty utensils is to be recommended, not only for reasons of kashruth but also for the sake of convenience. Where sinks are fitted next to one another, as in the case of double-sink units, a splashboard made of plastic or glass should be fixed to separate the two. Where there is only one sink it should be treated as trefah, and dishes should not be washed inside it. Separate

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bowls will thus have to be used for washing up the dishes. Some rabbinical authorities allow dishes to be placed inside the sink on top of separate milky and meaty boards, and to be rinsed under the hot water tap.

b. It is worth pointing out that soap powders and liquids containing animal fat may not be used for the washing of dishes.

3. The Draining Board

a) More important than separate sinks is the provision of separate draining-boards, preferably one on either side of the sink. Where this is not possible, one should keep the fixed draining board for either milky or meaty utensils, and provide a movable non-porous draining-board made of timber, plastic, formica for covering the main draining-board when using it for the opposite type of utensils.

Plastic or similar cloth can also be used for covering the draining-board.

b) Washing hands

On changing over from working with milky to meaty food or dishes or vice versa, one has to wash one's hands. Non-Jewish assistants and kitchen hands should be trained to do likewise.

4. The Cooking Range

a) *The Problem* - The main "battle" between milky and meaty food and utensils takes place on the cooking range, where the boiling pots are ready to shoot out steam or to overflow at any time. The need for precautions is imperative, since even a single drop of milk splashing onto the outside of a hot meaty pot would render the latter trefah! It is up to the busy housewife to "keep the peace" by preventing the slightest contact of the two. In theory this is possible; but the door-bell does not work to theory. By the time the housewife will have answered the door and redirected her thoughts to the boiling dinner, the damage may have been done.

b) *The Solution:*

Separate cooking facilities is the ideal solution to the problem. The use of a small portable gas or electric cooker for milky, and of a full-size cooker for meaty foods is a practical proposition. This arrangement is indeed the accepted practice in many homes. However, where no separate cooking facilities exist, the following precautions will help greatly reduce the possibility of accidental contact between milky and meaty foods:

- (a) Milky and meaty dishes should not be cooked on the same ring or plate.
- (b) They should not be cooked at the same time.
- (c) If milky and meaty dishes have, unavoidably, to be cooked simultaneously, they should be separated by an upright sheet of tin or asbestos. It is advisable to keep such a splashboard in position even when "one" kind of cooking is in progress, especially if empty saucepans are standing on the stove.
- (d) When lifting up the lid of a hot saucepan, one should take care not to hold it over any pots or pans of the opposite kind, to prevent drops falling onto them.
- (e) Adding liquids or ingredients to a saucepan during the cooking should be done so gently that no liquid will splash upwards, and possibly fall on a pot of the opposite kind
- (f) After frying milky or meaty foodstuffs, e.g. eggs in butter or meat in oil or fat, the surface of the stove must be wiped clean, since fats and oils will splutter during frying

- (g) **I**f any milky food has been spilled on the part of the cooker used for meaty cooking, the part in question must be wiped clean before a meaty or parve pot is put onto it. The same applies, vice versa, if meaty food has been spilled.

5. The Oven

- (a) As the ordinary domestic oven is a confined space, one may not cook in it milky and meaty foods at the same time.
- (b) **I**t is most important to keep clean the oven-shelves which support pots and baking tins during cooking and baking. All milky and meaty spillings on the shelves must be wiped away as soon as they are noticed. It is advisable to use separate shelves for milky, meaty and parve foods, as it is difficult to keep shelves sufficiently clean at all times
- (c) **I**t is essential that all milky and meaty cooking and especially roasting be done in covered pots, so that no steam will settle on the inside walls of the oven, and that no splashing will occur. In some houses it is customary to wait 24 hours between using the oven for milky, and for meaty cooking, and vice versa.

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6. At the Table

a) At one table

Two (or more) people eating at the same table, one eating milky and the other meaty, require a reminder (**היכר**) to keep their food separate. The same loaf of bread may also not be used by both. To eat on separate tablecloths is the usual reminder. Where this is not possible, e.g. on a train journey, any object not required during the meal may be put on the table to serve as the reminder.

b) Tablecloth

A tablecloth which has been used for a meaty meal must not be used for a milky meal and vice versa, unless it has been laundered.

c) Salt and Sugar

Salt in an open container which has been used at a milky meal cannot be used at a meaty meal, and vice versa. The same applies to sugar.

d) Bread

Bread should not be touched with meaty or milky hands unless the loaf in question is set aside for meaty or milky meals exclusively.

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Bread which has been used for a milky meal may be used for a meaty meal, and vice versa, provided that:

- (a) it is certain that it was touched by clean hands which had not come into contact with milky or meaty foods
 - (b) it was lying on the table in a place where nothing milky or meaty could have splashed on it
 - (c) it was cut with a parve knife.
- e) Bread which has been within the reach of young children during a meaty or milky meal cannot be used for an opposite meal, as the children may have touched it with unclean hands, unnoticed by adults.

Bread made with milk is forbidden to be eaten: Even with milk products.

7. Parve food cooked or baked in a meaty or milky pot

- a) Although parve food cooked in a milky or meaty pot is regarded as milky or meaty food respectively, this does not imply that a waiting period has to be observed.
- b) Thus, a meaty meal may be followed by parve food cooked in a milky pot, and parve food cooked in a meaty pot may be followed by real milky food, only if the pot is clean.

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8. Mix-Ins and Contacts of Milky and Meaty Foods

- a) If any milky food or liquid was put or fell accidentally on to meaty food or into a meaty liquid, or vice versa, a sha'alah must be asked, as it must be determined whether the mixed foods may be eaten and if not, whether the utensil(s) in question require kashering. In cases where the food is pronounced trefah, it may well be that deriving benefit from it, such as selling it, or giving it as a present to a Nochri or making a fire with it, is also forbidden. The decision in this regard varies according to circumstances.
- b) If, for example, hot meaty soup has been accidentally stirred with a milky spoon, a threefold question arises: the kashruth or otherwise (i) of the milky spoon which was put into the meaty soup, (ii) that of the soup which had contact with the milky utensil and (iii) that of the saucepan containing soup which might be trefah.

9. Contact of milky food with meaty utensils

a) Cold contact

If cold milky food or liquid came into contact, accidentally or intentionally, with clean cold meaty utensils, or vice versa, both food and utensils remain kosher, provided the contact lasted for less than 24 hours.

In such a case the milky food or liquid must be removed from the meaty utensil through rinsing with cold or lukewarm water. Under no circumstances may hot water be used, as this might cause the utensil to become trefah. If, for example, a meaty knife was used accidentally for spreading butter the knife is to be thoroughly washed with cold or lukewarm water, until it is clean beyond a doubt. If hard cheese was accidentally cut with a meaty knife, a different din applies.

b) Hot contact

If the contact took place when either the milky food or the utensils were hot, a sha'alah must be asked.

10. The Prohibition of Cooking Milky with Meaty Foods

a) The prohibition of cooking milky with meaty, even where there is no intention of eating the mixed food, is often overlooked. This prohibition applies even where the food belongs to a non-Jew and the cooking is done on his behalf. Baking and frying are considered as cooking in this respect.

11. Establishment of a Good Baking Process: Separating Dairy
and Non-Dairy Products

Definition: Contamination is defined as the physical contact of a non-dairy product and a dairy (milk) product; a union or junction of their surfaces; Or either of these with a meat (flesh) product.

1. (a) Plant construction. Special attention shall be given to the fit of doors and windows, soundness of the foundations and walls, and screening on windows and doors to ensure effective protection against the mixture or close contact between dairy and non-dairy products (contamination).
- (b) Plant design. Effective measures shall be taken to prevent contamination of dairy and non-dairy products, raw materials, or packaging materials with microorganisms, chemicals, filth, or other extraneous material. This may be accomplished by separating the following operations by partition, location, air flow, enclosed systems, or other effective means:
 - (1) Receiving.
 - (2) Raw material storage.
 - (3) Equipment and vehicle maintenance.

- (4) Portable equipment and utensil cleaning and sanitizing.
- (5) Sifting of flour or handling of other dusty materials.
- (6) Ingredient mixing, baking, frying, and related operations.
- (7) Cooling, wrapping, packaging, and packing.
- (8) Finished product storage and shipping.

2. Equipment and utensils.

- (a) Food-contact surfaces shall be corrosion-free and made of non-toxic material that will not crack or disintegrate in normal operation and will withstand the environment of its intended use and the action of food ingredients, cleaning compounds, and sanitizing agents. All food-contact surfaces shall be maintained in a state of cleanliness to such a degree which would prevent the contact of dairy and non-dairy materials.
- (b) Seams on food-contact surfaces shall be smoothly bonded or maintained so as to prevent contamination in places where dirt or organic material might accumulate.
- (c) Equipment surfaces which do not come into contact with food shall be so constructed that they can be

kept in a clean condition.

- (d) Liquid or pneumatic ingredient handling and holding systems shall be of such construction as to be capable of being cleaned before reuse.
- (e) Each freezer and cold storage compartment used for storing and holding raw materials or products capable of bringing into close contact dairy and non-dairy items shall be fitted with and have installed sufficient separating devices within the compartment to preclude this contact.
- (f) Cooling tunnels on processing lines shall have access doors or other provisions to permit cleaning of the interior.

3. Personnel sanitation facilities.

- (a) Adequate and readily accessible hand washing and sanitizing facilities shall be provided in the plant for employees who may handle unprotected food, unprotected packaging materials, and food-contact surfaces. Such facilities shall be furnished with running water at a suitable temperature for hand washing, effective hand cleaning and sanitizing preparations, sanitary towel service or suitable drying devices, and where appropriate, refuse receptacles that are constructed and main-

tained in such a manner as to maintain the proper separation between dairy and non-dairy food processing and handling and to preclude contact contamination of the products. These facilities should be equipped with water control valves so designed and constructed as to prevent a so-called recontamination of clean, sanitized hands.

- (b) Readily understandable signs directing employees handling unprotected food, unprotected packaging materials, or food-contact surfaces to wash and sanitize their hands before starting work, after each absence from post of duty, and when their hands may have become soiled by dairy products shall be conspicuously posted in the processing room(s) and in all other areas where employees may handle such food, materials, or surfaces.
- (c) Management shall maintain sufficient control to ensure that employees handling unprotected food, unprotected packaging materials, or food-contact surfaces wash and sanitize their hands before starting work, after each absence from post of duty, and when their hands may have become soiled by dairy products.

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4. Equipment and utensil cleaning and sanitizing for cleanliness and separation of dairy products.

(a) Cleaning and sanitizing of utensils and equipment shall be carried out in such a manner as to maintain adequate separation between dairy and non-dairy products and to prevent raw material, packaging material, or product contamination.

(b) Dairy products and compounds shall be applied, stored, and held in such a manner as to prevent food or packaging material contact with non-dairy items. These materials shall be identified and used only in such manner and under such conditions as will be halachakly safe for their intended use.

5. Processes and controls.

The manufacturer shall employ appropriate quality control procedures and treatments to ensure that raw materials and finished products are fit for food, that packaging materials are safe and suitable, and that all of the foregoing materials are otherwise in compliance with the laws of separation of dairy and non-dairy products.

(a) Handling of raw materials. The manufacturer or food processor should ensure that items susceptible to having dairy ingredients are of kosher cholov yisroel

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origin, before these materials are incorporated into the finished products. Compliance with this requirement may be accomplished by purchasing these materials under a supplier's guarantee or certification.

- (b) Storing and holding of raw materials and packaging materials. Raw materials shall be held in containers ~~so assigned and constructed as to prevent raw material~~ contact between dairy and non-dairy products. Raw materials and packaging materials shall be held in such a manner as to prevent their so-called cross contamination.

- (1) Liquid or dry ingredients received and stored in bulk form shall be held in such a manner as to prevent any direct or indirect contamination. Storage tanks for liquid sugars shall have filtered air-intake vents.

- (c) Processing operations.

- (1) Rework shall be held in properly identified containers and in such a manner as to prevent contamination of the rework. Rework removed from the processing area shall be handled and stored like raw material and shall meet raw material requirements before reprocessing. "Rework" means a clean, wholesome product(s) removed from processing for reasons other than insanitary conditions, which

is suitable for reprocessing and for use as food.

- (2) Waste shall not contribute to direct or indirect product contamination. This may be accomplished by segregating the waste in properly identified containers and removing it from the processing area daily.

"Waste" means a product(s) rejected due to adulteration that renders it unsuitable for use as human food.

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(5) Effective measures shall be taken to prevent cross contamination between dairy and non-dairy raw materials and finished products or between refuse and these materials. When any of these materials are unprotected they shall not be handled simultaneously in a receiving, loading, or shipping area. Raw materials and products transported by conveyor shall be protected against contamination.

(6) Equipment, containers, and utensils used to convey, process, hold, or store raw materials, products, rework, or waste shall be handled and maintained during processing or storage in such a manner as to prevent raw material, rework, or product contamination.

(7) All compressed air or other gases mechanically introduced into the products or used to clean food-contact surfaces or equipment shall be properly filtered or washed and shall not contaminate the products.

(8) Adulterated materials shall be disposed of in such a manner as to prevent raw material, rework, or finished product contamination, or shall be reconditioned, if feasible, and then reexamined and found to be wholesome before being incorporated into finished products.

(d) Coding. Permanently legible code marks shall be placed at a readily visible location on each shipping container or they shall be placed on each finished product package delivered or displayed to retail purchasers and be visible on the

unopened package. The code marks, whether the product is Dairy or non-Dairy, may be placed in both locations if desired by the manufacturer. Such marks shall identify at least. "Lot" means a collection of primary containers or units of the same size, type, and style containing a finished product produced under conditions as nearly uniform as possible, designated by a common container code or marking, and, in any event, no more than a day's production.

(e) Warehousing and distribution: Finished products shall be handled in storage, during shipment, and while being held for sale in such a manner as to prevent product contamination. Transportation equipment, warehouses, and other facilities used for storing, holding, or transporting finished products shall be of such design and construction as to prevent contamination or other adulteration of the products.

6. RECORDS

(a) Records shall be maintained to identify the initial distribution of the finished product to facilitate, when necessary, the segregation and recall of specific lots that may have become contaminated or otherwise unfit for their intended use.

(b) The records required by paragraphs of this section shall be retained for a period of time that

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IMMERSION OF UTENSILS (TEVILAS KEILIM)

1. When is Tevilah necessary?

a) Utensils used for eating or for preparing food, which have at any time been in the ownership of a non-Jew and which are now owned by a Jew, require immersing in a mikvah before being used. This applies to utensils either manufactured by a non-Jewish firm—even if purchased from a Jewish store—or bought from a non-Jewish store, even though manufactured by a Jewish firm, or even if only the wholesalers in question were non-Jewish.

b) Utensils merely borrowed from a non-Jew do not require tevilah; but utensils borrowed from a Jew who has not yet toveled them, must not be used without tevilah. It is a popular error to assume that utensils may be used temporarily without tevilah.

c) The din is quite definite about this:

Tevilah must take place before the very first use.

2. Utensils repaired by a non-Jew

Toveled utensils which were damaged and were mended by a non-Jew may require a new tevilah. A sha'alah must be asked in such a case. The same applies where vessels are given to a non-Jew for resilvering or silver plating.

3. Types of utensils requiring Tevilah

a) Tevilah is required for utensils used:

- i) for eating
- ii) for preparation of food
- iii) for storing food

b) Utensils used for eating

Utensils used for eating such as cutlery, tumblers, plates and other tableware require tevilah with a berachah, if the articles in question are of metal or glass.

c) Utensils used for preparing food

These are divided into three groups:

(1) ARTICLES NOT REQUIRING TEVILAH

Utensils suitable for use with foodstuffs only at a stage prior to being ready for eating. Some have the minhag to tovel even these but without a berachah.

Examples: rolling pins, biscuit cutters.

(2) ARTICLES REQUIRING TEVILAH WITHOUT A BERACHAH

Utensils used exclusively for foodstuffs at a stage prior to being ready for eating, but which are also suitable for preparing foodstuffs for being eaten.

Examples: Carving knives use only for cutting raw meat and kitchen scissors used only for trimming fish.

(3) ARTICLES REQUIRING TEVILAH WITH A BERACHAH

(a) Utensils used for foodstuffs which either are ready for eating or which will become ready for eating through their use.

Examples: Fruit peelers, egg slicers, nut-crackers, water kettles, pot, pans, baking-tins, tea-strainers.

These are toveled with a berachah only if made of metal or glass.

(b) Utensils which are mainly used for foodstuffs at a stage prior to being ready for eating but which are occasionally used for food which is ready for eating.

Examples: Potato-peelers used also for carrots or fruit; mincers used mainly for raw meat or fish, but occasionally also for cooked meat. These are toveled with a brachah only if made of metal or glass..

The lids of **pots and pans**, **equipment** supplied with refrigerators for ice-making, and fittings **other** than **burners** supplied with a gas or electric **cooker** for grilling, also **requires** tevilah with a berachah if made of metal or glass.

As regards utensils with **electric** elements such as electric kettles or electric toasters, and vessels with various attachments, a sha'alah must be asked.

d) Vessels used **for storing food**

These have to be toveled, but without a berachah.

Examples: Bread or biscuit-tins,

There is a difference of opinion whether glassware used for storing food, requires tevila (without a berachah), and one should follow local custom.

Examples: Jars for storing sugar and bottles.

e) Some utensils not requiring tevilah

Tin-openers, cork-screws, bottle-openers, all wooden utensils.

4. Materials requiring Tevilah

a) Tevilah is necessary only for utensils made of metal such as gold, silver, steel, copper and tin, and of glass and related materials, such as Pyrex. All these require a berachah before the tevilah, provided that they are really "eating utensils". Wooden or unglazed earthenware utensils do not require tevilah.

b) Utensils made of two materials

TOVEL WITH A BERACHAH

Utensils made of two materials require tevilah with a berachah if the main part is made of metal or glass, e.g. a knife with a wooden handle.

c) TOVEL WITHOUT A BERACHAH

Where the main part is not made of a material requiring tevilah, but parts of the utensils are kept together by metal screws or nails, or where metal is

essential in some other way, they require *tevilah*, but without a *berachah*.

Where it is doubtful whether the metal or glass of a utensil constitutes its main part, a *sha'alah* should be asked.

Glazed earthenware and chinaware or porcelain require *tevilah* without a *berachah*.

d) **Plastics**

It is the prevailing opinion that plastics do not require *tevilah*. Some rabbinical authorities hold the view that *tevilah* is necessary on the *halachic* similarity of plastics and glass. The local custom should be followed in this regard.

e) **EXAMPLES OF UTENSILS REQUIRING TEVILAH WITH A BERACHAH, IF MADE OF METAL OR GLASS**

Spoons, knives, forks, kitchen-knives, soup-ladles, graters, pots, frying-pans, kettles, urns, baking tins, egg-slicers, cream-beaters, funnels, lemon-squeezers, fruit scissors, glass plates, tumblers, wine and whisky glasses, Pyrex dishes, pressure-cookers, nut crackers, pocket knives occasionally used for food, trays on which food is put, e.g. cakes after baking.

f) **EXAMPLES OF UTENSILS REQUIRING TEVILAH WITHOUT A BERACHAH**

Crockery or other dishes made from china or porcelain, all utensils used in connection with bread or pastry, e.g. dough-mixers, biscuit cutters, bread biscuit tins, bottles, jars, egg whisks, Thermos coffee-grinders.

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INSECTS AND WORMS IN FOOD

1. a) Although food may be considered as perfectly clean
clean by the health authorities, the observant
Jew must satisfy himself that it is also free of insects,
worms and their eggs. Eating insects is an explicit
Torah prohibition, (לא תאכלם)
infringement of which will lead to the consequences
stated in the Torah.

b) Even insects which are so small that only a
searching eye can detect their existence, are
included in this prohibition. Only creatures of a
mere microscopic existence are excluded.

c) Since the presence of insects depends largely on
climate and on the conditions under which food is
grown, it is difficult to give a comprehensive guide
regarding the necessity of examination of foodstuffs.
Local custom, personal experience and rabbinic advice
must determine our actions in this respect.

2. Examining For Insects

a) Foodstuffs can be divided into three groups:

- (a) those that are usually free of insects
- (b) those in which, in the majority of cases, no insects are found, but where their occurrence is quite frequent.
- (c) those in which insects are found in the majority of cases.

b) GROUP "A"

Where the occurrence of insects is nil or rare, no examination is necessary.

Examples: Oranges, coconuts, tangerines, sour apples, most quality pears and apples, bananas, tomatoes, fresh carrots, potatoes.

c) GROUPS "B" and "C"

Where insects are found quite frequently--examination is obligatory according to the din.

To this group belong nearly all green vegetables, e.g. cabbage, lettuce, parsley, cauliflower, peas in the pod, dried peas, mushrooms, radishes (in some countries), and many fruits, e.g. dates, figs, walnuts, some kinds of cherries and plums, some kinds of apples and pears and various berries.

In warm countries, starchy foodstuffs such as flour and cereals have the tendency to contain worms, flies or mite, and examination is obligatory. (In other countries this depends on local conditions).

3. How to examine fruit and vegetables

a) Since the purpose of examination is to determine whether the food in question is free of insects, it is necessary to scrutinise all areas where insects are usually found. For example: In the case of plums or cherries one has to cut right round the pip and examine the

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whole area thus exposed. In the case of lettuce or cabbage each leaf has to be examined carefully on both sides, inch by inch. Though washing the leaves under running water or or in salt water prior to examination is of considerable help; under no circumstances may such washing alone be regarded as sufficient. Daylight or good artificial light is also essential for efficient examination. Examining lettuce is almost impossible, unless each leaf is held against the light during the inspection.

Parts needing examination

4. FRUIT

- a) Worms or worms' eggs are usually found in the nearest area to the pips, generally where the pip is joined to the fruit. Wormy dates are a well-known example of the latter.
- b) Further examples; apricots, peaches, plums, cherries, and some kinds of apples.
- c) As worms tend to burrow their way towards the outside, other parts of the fruit in question might also be affected. Such cases, as well as entry of a worm from the outside, would be indicated by a whole or cavity. It follows that the outside and the centre part of the fruit in question need inspecting. Consequently, one may not bite into such fruit even if the outside looks perfect.
- d) With some fruit, e.g. figs and walnuts, there is no special place where worms are found and the whole

fruit needs examining.

5. VEGETABLES

a) There is no special place where worms or insects are found and the whole leaf or vegetables needs to be examined.

b) Some vegetables such as cauliflower and mushrooms require special skill for efficient examination.

This can only be learned from an experienced person.

6. Eating the examined part of a fruit

a. One may cut off part of a fruit or vegetable, examine it and if it is free of insects, eat it, although the other part of the fruit or vegetable has not been examined. Even if an insect were later to be found in the unexamined part, the unaffected part would be kosher. If one has cut through a worm, a thin layer of fruit or vegetable from all the places which are touched by the knife after the cut must be removed. The knife must also be thoroughly cleaned.

7. Conditions for reliable examination

a. Reliable examining is mainly a matter of experience, but also requires average eyesight, good light, patience, sufficient time and—yir'ath shamayim. A housewife who, after a tiring shopping expedition, finds that she has to serve dinner within a short time, should not undertake the examining of vegetables—even if this

means changing the menu for that day, since she will neither have the required patience nor the time required for reliable examination.

b. Non-Jewish staff may not be relied upon to undertake examining for insects.

8. Must each fruit of one lot be examined?

Each single fruit or vegetable of every lot of fruit or vegetables that have frequently insects, must be examined. Even if on examination of most of the fruit or vegetables, not a single insect or worm was found, the rest must nevertheless be examined.

9. Foodstuffs usually free of insects

If one happens to find one or two insects in foodstuffs that are usually free of insects, this does not necessitate examination for the rest. But, if three insects were found, the whole lot would have to be examined.

10. Foodstuffs cooked or baked inadvertently without examination

If foodstuffs requiring examination were inadvertently cooked without prior examination, the following rules apply:

(a) if examining is still possible, as with prunes, it must be done. If an insect is found, the fruit in which it was found must be thrown away, but the rest is kosher.

(b) if examining is not possible, as with cutup cabbage, a sha'alah must be asked.

11. Mites in food

Starchy foodstuffs, such as flour, rice, cereals, barley, biscuits and matzo, and dried fruit such as figs, prunes and apricots, which have been stored for a lengthy period or under unfavourable conditions, especially in hot

or moist kitchen, or during very hot weather, are likely to contain mites (milben), small dustlike white or grey creatures.

Where mites are found, the whole bag or box of the foodstuff in question has to be disposed of.

12. How to examine for mites

Where starchy foodstuffs or dried fruit have been stored under the above conditions, examining should be done in the following way:

One takes several samples and, with careful scrutiny, looks out for any movement or any unusual colouring, i.e. white, black, or brown. Flour or cereals partly stuck together may be an indication of the presence of mites. Some housewives are accustomed to make the further test of warming samples of the foodstuff in question on a plate, and looking out for any movement.

13. Insects falling into food or liquids

In the countryside during the summer months, or in hot countries, it is common for small flies to fall into food such as sugar or flour, or into liquids. The obvious precaution is to keep the food covered, and to watch over it while it is left uncovered.

14. DRIED FRUIT AND VEGETABLES

- a) Fruit or vegetables which need examining when fresh, also require examining when dried.
- b) Examples: Dried figs, dates, prunes, apricots, peas, beans, mushrooms.
- c) Foods with which examination is not possible, such as pressed dates, may not be eaten.
- d) The possibility of the occurrence of mites in dried fruit which have been stored for a long time, must never be overlooked.

15. CANNED VEGETABLES AND FRUIT

Vegetables or fruit which usually need examination, also require examining when bought in cans.

16. NUTS AND ALMONDS

Walnuts require examining, but brazil nuts do not. Cashew nuts and almonds have often minute insects or their eggs below the skin. These can be seen with the naked eye but are hard to be identified unless seen under a microscope. As it is extremely difficult to remove them, the nuts and almonds in question should be roasted in an oven until they turn brown. The intensity of the heat will dry out the insects to such an extent that they will be regarded as dust and cease to be forbidden.

This method is also to be recommended for ground-nuts AND poppy seed.

17. Establishing a good sanitary Baking Process in the
Production of bakery goods

1. (a) Plant construction. Special attention shall be given to the fit of doors and windows, soundness of the foundations and walls, and screening on windows and doors to ensure effective protection against the entry of insects, birds, rodents and other animals.

(b) Plant design. Effective measures shall be taken to prevent contamination of products, raw materials, or packaging materials with chemicals, filth, or other extraneous material. This may be accomplished by separating the following operations by partition, location, air flow, enclosed systems, or other effective means:

- (1) Receiving
- (2) Raw material storage
- (3) Equipment and vehicle maintenance
- (4) Portable equipment and utensil cleaning and sanitizing.
- (5) Sifting of flour of handling of other dusty materials.
- (6) Ingredient mixing, baking, frying, and related operations.
- (7) Cooling wrapping, packaging, and packing.

(8) Finished product storage and shipping.

2. Equipment and utensils.

(a) Food-contact surfaces shall be corrosion-free and made of nontoxic material that will not crack or disintegrate in normal operation and will withstand the environment of its intended use and the action of food ingredients, cleaning compounds, and sanitizing agents. All food-contact surfaces shall be maintained to prevent product contamination.

(b) Seams on food-contact surfaces shall be smoothly bonded or maintained so as to prevent contaminations in places where dirt or organic material might accumulate.

(c) Equipment surfaces which do not come into contact with food shall be so constructed that they can be kept in a clean condition.

(d) Liquid or pneumatic ingredient handling and holding systems shall be of such construction as to be capable of being cleaned before reuse.

(e) Regulating and/or recording controls, thermometers, other temperature measuring devices, and temperature recording devices on equipment used to pasteurize raw materials or products shall be accurate and effective for their designated uses.

5. PROCESSES AND CONTROLS

The manufacturer shall employ appropriate quality control procedures and treatments to ensure that raw materials and finished products are wholesome and fit for food, that packaging materials are safe and suitable, and that all of the foregoing materials are otherwise in compliance with the laws of kashrus cleanliness.

(a) Handling of raw materials.

(1) The manufacturer shall ensure that kosher gelatin, dried coconut, nuts, milk, milk products, and egg products, flour, sugar, and other raw materials susceptible to contamination by organisms are free of such organisms before these materials are incorporated into finished products, unless these materials are otherwise treated during processing operations to remove these organisms. Compliance with this requirement may be accomplished by purchasing these materials under a supplier's guarantee or certification, or verified by analyzing these materials for organisms.

(2) The manufacturer shall ensure that peanuts, tree nuts, corn flour, corn meal, and other raw materials susceptible to contamination comply with kashrus regulations, guidelines, and action levels for deleterious substances before these materials are incorporated into finished products. Compliance with this requirement may be accomplished

by purchasing these materials under a supplier's guarantee or certification, or verified by analyzing these materials for contamination.

(3) The manufacturer shall ensure that all raw materials and rework susceptible to contamination or infestation by animals, birds, vermin, or extraneous material comply with current Food and Drug Administration, Halachaic and Kashrus regulations, guidelines, and action levels for natural or unavoidable defects before these materials are incorporated into finished products. Compliance with this requirement may be verified by examining these materials for infestation and contamination.

(b) Storing and holding of raw materials and packaging materials. Raw materials shall be held in containers so designed and constructed as to prevent raw material contamination. Raw materials and packaging materials shall be held at such temperature and relative humidity and in such a manner as to prevent their contamination or decomposition.

(1) Liquid or dry ingredients received and stored in bulk form shall be held in such a manner as to prevent any direct or indirect contamination. Storage tanks for liquid sugars shall have filtered air-intake vents.

(2) Liquid mixtures containing egg products or other perishable materials and capable of supporting growth of organisms shall be held in such a manner as to preclude the growth of these organisms or shall be processed in such a manner as to remove these organisms. This may be accomplished by:

(i) Maintaining the mixtures at a temperature of 40° F or below after removal from storage and disposing of the unused portion at least every 12 hours during operations and at the end of the day's operation: or

(ii) Maintaining the mixtures at a temperature of 50° F or below after removal from storage and disposing of the unused portion at least every 4 hours during operations and at the end of the day's operation: or

(iii) Pasteurizing or otherwise treating the mixtures during processing operations to destroy pathogenic microorganisms.

(c) Processing operations.

(1) Processes intended to pasteurize or otherwise treat materials to remove pathogenic microorganisms shall

be scientifically determined to be adequate under the conditions of manufacture for a given product to ensure destruction of such organisms.

(3) Rework shall be held in properly identified containers and in such a manner as to prevent contamination of the rework. Rework removed from the processing area shall be handled and stored like raw material and shall meet raw material requirements before reprocessing. "Rework" means

"Rework" means a clean, wholesome product(s) removed from processing for reasons other than insanitary conditions, which is suitable for reprocessing and for use as food.

(4) Waste shall not contribute to direct or indirect product contamination. This may be accomplished by segregating the waste in properly identified containers and removing it from the processing area daily.

"Waste" means a product(s) rejected due to adulteration that renders it unsuitable for use as human food.

37. FOOD COOKED BY A NON-JEWS (BISHUL NOCHRI)

Although a non-Jew may take part in preparing food in a Jewish house, the actual cooking may not be done by him. If it was done, the food and the vessel concerned must be treated as trefah.

There are two reasons for this. One is to be found in the principle, that whoever is not obliged to observe a certain law, especially a religious law, cannot fully appreciate its significance. Consequently he is unable to exercise adequate care on behalf of others who are obliged to observe the law in question. The other reason for the prohibition of eating non-Jewish food is the need to prevent intimate friendship between Jews and non-Jews, as it might lead to intermarriage. The wisdom and foresight of this rabbinic decree is evident to those who are distressed by the high percentage of intermarriage, and to all who value the preservation of our Jewish identity as our "raison d'etre." If our youth through observing the law of bishul nochri, kept away from non-Jewish parties, non-Jewish social clubs and non-Jewish homes, intermarriage would be greatly reduced.

1. WHAT IS BISHUL NOCHRI ?

(a) Food, except smoked, salted or pickled food, prepared through cooking or baking by a non-Jew, even in a Jewish house, will as a rule be trefah. The saucepans and other utensils used in the process are likewise trefah and require kashering.

Bishul nochri applies even if the cooking is done in the presence of a Jew, for example by a non-Jewish maid in a Jewish house or by a non-Jewish cook in a Jewish hotel with a Jewish supervisor in attendance.

(b) Bishul nochri, however, applies only if the non-Jew carries out the whole cooking process from lighting the fire to placing the food on it. But if a Jew either lights the fire or puts the food into the oven or on to the stove after the fire was lit, bishul nochri does not arise.

(c) Where a non-Jew has lit the fire and put the food on it, and this is noticed before the food has become partly cooked, the food must immediately be removed from the fire and replaced on it by a Jew. But if the food is already partly cooked it has to be removed immediately and a sha'alah must be asked.

(d) Note: Where a non-Jew has cooked food for himself in a Jewish house, the utensils used by him require kashering.

Care must therefore be taken where non-Jewish domestic servants are employed and are allowed freedom of action. The same applies where the serving of meals to children is the responsibility of a non-Jewish person.

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2. With what foodstuffs can bishul nochri arise?

Bishul nochri arises only with food which is:

- (a) not usually eaten raw.
- (b) usually served as part of a meal
- (c) fit to be served at a party (on "royal tables").

(a) FOOD USUALLY NOT EATEN RAW

Although bishul nochri does not apply to food mainly, or frequently eaten raw, it does apply to food which is only occasionally eaten raw, e.g. eggs.

Examples of food not eaten raw: very sour cooking apples, damsons, bitter oranges, potatoes, fish, cabbage, French beans, mushrooms, dried peas and beans.

Examples of food eaten raw: Most fruits, tomatoes, water, milk.

(b) FOOD USUALLY SERVED AS PART OF THE MEAL

Foods which are never served as part of a meal do not come under the prohibition of bishul nochri.

Examples: sugar, chocolate.

(c) FOOD FIT TO BE SERVED AT A PARTY

The don of bishul nochri applies only to superior kinds of food, not to plain types of foods.

Most foods eaten nowadays are halachically classed as fit "to be served at a party". Where a doubt arises in this connection, a sha'alah should be asked.

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38. KOSHER FOOD LEFT WITH NON-JEWS

a) *Kosher* food with no distinguishing marks left in the charge of a non-Jew, or sent through a non-Jew, may wilfully or inadvertently become exchanged for *non-kosher* food. To ensure that this will not happen, paper with some letters written on it preferably in Hebrew, must be stuck over the wrapping or the container in such a manner that it will be torn if the food in question is removed. If food was left with a non-Jew or sent through him without the above precaution, e.g. food sent by post, a *sha'alah* must be asked.

b) **Shopping by a non-Jew**

A non-Jew may not be sent to purchase unsealed *kosher* foodstuffs, e.g. meat, filleted fish, cheese, bread or cake, even if explicit instructions were given where the food is to be bought.

Similarly, unscaled *kosher* foodstuffs, whether raw or cooked may not be sent through a non-Jew to another Jewish house. If this was done, a *sha'alah* must be asked.

Example: Sending *Shelach Monoth* through a non-Jew.

39. **LAWS CONCERNING CHOMETZ ON PESSACH**

From approximately one-and-a-half hours before midday on *Erev Pessach*, until nightfall of the eighth day of *Pessach*, one may neither derive benefit from not even own, any *chometz*. The prohibition of eating *chometz* comes into force approximately two-and-a-half hours before midday — with the exact time to be determined annually for every individual location.

a) **What is chometz?**

Any wheat, barley, rye, oats or spelt which has been in contact with water or other liquids, must be considered as *chometz*, since fermentation may have set in. This applies where water came into contact either with the actual grain or with the flour or any other product of the grain. Only where special conditions are observed and conscientious supervision is exercised, as in the baking of *matzo*, may water and flour be mingled for the use of *Pessach* foods.

b) **Examples of Chometz**

FLOUR PRODUCTS: Flour noodles, vermicelli, spaghetti, farvel, semolina, porridge, custard,

bread, cake, biscuits, cookies, matzo and matzo-meal not specially prepared for *Pessach*.

CEREALS: Cornflakes, Shredded Wheat, Puffed Wheat, Weetabix and all other varieties.

MALT PRODUCTS: All malt and yeast products, vegetable extracts, mustards and other condiments.

BEVERAGES: Beer, whisky and other spirits, malt-vinegar and pickled foods containing malt-vinegar, flavouring essences, Lucozade, glucose.

MEDICINES : 'Most medicines are suspect of containing *chometz*. In case of need, medicines should be especially prepared without *chometz* ingredients by a chemist, on doctor's instructions. Where this is not possible, a *shu'alah* must be asked.

ANIMAL FOODS : Many of these contain *chometz*.

FOOD PREPARED IN CHOMETZ VESSELS : 'All such food prepared before *Pessach* is to be treated as *chometz*.

The above list is not comprehensive and should merely be taken as a guide.

c) PULSES

Although pulses, such as beans and lentils do not come within the category of *chometz*, it is nevertheless a custom having the force of law not to eat them on *Pessach*, owing to their similarity to grain. However, they may remain in Jewish persons' possession during *Pessach*.

Examples of pulses : beans, peas, lentils, rice, soya beans, maize, cornflour, rice flour.

Where pulses need to be eaten for health reasons, a rabbinic authority should be consulted for a ruling.

d) Dried Fruits and Ready-Made Products

Since exceptional care is required in the preparation of foodstuffs for *Pessach*, it is the established custom to eat only food prepared under rabbinic supervision.

This applies, for instance, to -prunes, dates, figs, raisins, dried apples and apricots, tinned fruits and vegetables, cheese, pickled meat, herrings, sardines and other fish-tins, smoked salmon, jam and ¹²honey.

e) Chometz Utensils

Baking, cooking and eating utensils used during the year may not be used for *Pessach*. Although many utensils may be made fit for use on *Pessach* through *kashering*, most people find it more practical to obtain separate sets of milky and meaty dishes for *Pessach*, which are to be kept well out of the way during the year.

All *chometz* utensils have to be cleaned thoroughly and put away before *Pessach*. They should preferably be stored in a room which will not be entered during *Pessach*. Where this is not possible, they should either be locked away or put out of reach, e.g. on top of a cupboard or shelf.

f) PREPARING THE FACILITY FOR PESSACH

In order to ascertain that one should have no *chometz* in one's possession during *Pessach*, an extensive house-cleaning is carried out before *Pessach*. All rooms and parts of the house into which *chometz* may have been brought at any time during the year, must be thoroughly cleaned. This applies to attics, pantries, cellars, offices, shops, garages, cars, wardrobes, drawers, pockets, handbags, shopping bags and travelling-cases. The cleaning operation naturally requires time and effort, and most housewives find it expedient to commence it as early as possible, usually soon after *Purim*.

Cleaning the kitchen

The kitchen needs to be cleaned with particular care, especially the tables, shelves, cupboards, sinks with their draining boards. Even after they have been scrubbed and cleaned, they are to be kept covered for the duration of *Pessach* with some suitable material such as wooden boards, hardboard, tin-foil, lino, Formica or plastic sheets.

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The cooking surface of the gas or electric oven requires thorough cleaning.

If possible, all parts of it which usually come into contact with the pots and pans, should be replaced. If

this cannot be done, the tops of all those parts must be covered with tin or tin-foil. Where it is possible to make these parts red-hot, there is no need to cover them. As regards the preparation for Pessach of a gas or electric oven normally used for baking, a qualified authority should be consulted.

The particular care with which it is customary for Jewish housewives to prepare their kitchens for *Pessach*, cannot be adequately described in the present context.

g) Sale of Chometz

Since a Jewish person may not own *chometz* during *Pessach*, he will either have to give or sell to a non-Jew all *chometz* not used up before *Pessach*. The act of giving away or selling must take place not later than approximately one-and-a-half hours before the *true* midday of *Erev Pessach*. In order to avoid the trouble of actually transferring all the *chometz* to the houses of the non-Jew who acquires it, one arranges the sale in a manner whereby the places where the *chometz* is lying are either included in the sale or are let to the non-Jew.

h) Collective sale by qualified Rabbonim

In order to ensure that the sale of chometz will have legal validity, it has become the custom to entrust this transaction to a competent Rav, who will arrange a collective sale. Since the Rav has to be appointed as agent by each individual seller of chometz, and since particulars of the items to be sold have to be given to him, a representative of each household in question has to visit the Rav during the days preceding Pesach to arrange this matter. The authorisation of the Rav as agent for the sale of chometz is effected through the signing of a document to this effect and the traditional act of acquisition (*קנין*) on his part.

The formulation of the Contract of Sale makes it clear that the sale is an absolute one, and that the non-Jewish buyer is under no obligation to return or resell the chometz. The re-buying of chometz by the Jewish seller after Pesach is entirely dependent on the free decision and goodwill of the non-Jewish purchaser.

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40. MIX-INS OF KOSHER AND TREFAH FOODS

The laws pertaining to mix-ins of kosher and trefah foods are very complex, and a thorough knowledge of the Shulchan Aruch Yoreh De'ah is required for any decision concerning kashruth. Consequently in all cases of mix-ins of kosher and trefah, be it liquids, foodstuffs or utensils, a sha'alah is necessary, however simple the problem may appear.

a) Bread knife

It is customary to use a parve knife for cutting bread. However, where a whole loaf is to be used for one meal, or where bread used at a milky meal will not be used at a meaty meal or vice versa a parve bread knife is unnecessary.

b) Water kettle

When pouring from a parve kettle into milky or meaty liquids, one must take care that these should not splash back onto the kettle. Care must also be taken that the kettle is not handled with milky or meaty hands.

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With regard to 1-lb. compressed yeast cakes and the 2 oz. consumer packs of compressed yeast, one processor informed the VAAD HAKASHRUS:

- (1) "No grains or derived products are used in the production of the compressed yeast. The consumer yeast (2 oz. pack) does contain corn starch. I assume that this is not considered a grain, but whether my assumption is correct or not, it does contain the corn starch. Both packages may contain very small percentages of potato starch, which is used in the filtration of the yeast.
- (2) "The vitamins present in the yeast are those produced by the yeast itself during its growth. We do add sometimes vitamin B1 (thiamine) to the growth medium. This vitamin is a synthetic product. Fish oils are generally sources of vitamins A and D which are not used in our industry. As a matter of fact, almost all vitamin A used in the food industry is now the synthetic product.
- (3) "No vegetable oil, or fish oil, or animal shortening is used in the production of yeast.
- (4) "The emulsifiers which are used as an aid in the extrusion of the yeast cake are either

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synthetic of vegetable origin. I do not know whether companies producing these emulsifiers also process animal shortening and, if so, whether the same equipment is used. Frankly, I am not willing to inquire into this since we may buy from several suppliers, and we have no way of knowing whether their practices or their equipment usage changes. That is, there is no way of assuring that now, or some time in the future, animal shortening is not used by them for some other product, or whether it is used on the same equipment.

I believe I can give you some definite assurance with regard to the first three questions, but not with regard to the fourth, You will have to decide for yourself whether this satisfies your requirements.

(5) "Consumer active dry yeast or compressed yeast, as it is sold in grocery stores for home use.

a) "All of our yeast is grown on a medium consisting of molasses (beet or cane) with additions of mineral salts (ammonium salts, phosphate salts and others), trace minerals and vitamins. None of the materials used are derived from animal sources and we do not produce animal derived products in our yeast plants. Detergents and cleaning solutions for our equipment is inorganic or synthetic.

b) "The active dry yeast contains no additives. The consumer compressed yeast contains approximately 10% corn starch,

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and an emulsifier which is used to help in extruding the product when the yeast cakes are formed. The emulsifier does not contain animal products, specifically it does not contain mono-glycerides with animal derived fatty acids.

- c) "I want you to know that we are selling baker's compressed yeast to a number of bakeries producing kosher baked goods, and wine yeast to companies producing kosher wine.

However, our plants are not under continuing rabbinical supervision."

6. The MADRICH was informed that "REDSTAR-FLEISHMANS" does not contain vegetable oil, while BUDWEISER does contain a small percentage of vegetable oil.

42. Insect Matter

The U. S. Department of Agriculture, in a letter to the Vaad, stated:

You are going to find that almost every food found in supermarkets today may legally contain very minute levels of insect parts. This isn't a matter of the government granting favors to the food industry-it's a matter of economics and what is realistically possible.

The task of keeping food processing and storage facilities totally insect-free is beyond our technology. Moreover, if it were possible, the necessary pest control and inspection operations would cost so much that most foods would be priced beyond the average man's pocketbook!

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43. Emulsifiers

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When a fatty substance such as butter or oil is beaten into the liquid the resulting product is called an emulsion. The dictionary defines "emulsifier" as the person, machine or chemical agent that accomplishes the emulsion.

In the food industry the term is used somewhat differently. Here, the word emulsion refers to a mixture of two liquid elements that are generally not combined, i.e. oil and water. A good example of a common emulsion is salad dressing (a mixture of oil, vinegar and spices).

Understandably, the industry does not use human power to combine the ingredients that make up an emulsion. It uses various chemicals, called emulsifiers, to accomplish this task. Food chemists call these chemicals "surface active agents" or "surfactants" because they help combine either two liquid products or a liquid and a solid that would normally not mix well.

Emulsifiers are an important ingredient in foodstuffs because they maintain the mixture and assure consistency. Emulsifiers also affect characteristics such as volume, uniformity, finess of texture, and smoothness of food.

In baked goods, emulsifiers assure a softer product, a slower "firming" rate, and help produce greater volume.

In cereals and noodles, as in all products produced mainly from flour, emulsifiers are used to reduce stickiness.

Emulsifiers are an important ingredient in the manufacture of beverages, milk, ice cream, ices, fats, margarine, candy and other snack foods, baked products, cereals, pudding, frozen desserts, cream fillings, instant mashed potatoes and peanut butter.

Some common emulsifiers are:

- 1) Mono-glycerides and Di-glycerides: Glycerides are produced from fat of either vegetable or animal origin. 80% of all glycerides are of animal origin while only 20% are produced from vegetable sources. In general unless there is proper rabbinical supervision and assurance as to Kashrus, glycerides are produced from forbidden animal fats.
- 2) Lecitin: is a product derived from eggs, corn, or soy beans.
- 3) Propylene glycol alginate: manufactured from seaweed.
- 4) Polysorbate 60 and Polysorbate 80: are steric acid derivative, by products of fats that need a Hechsher.
- 5) Sorbiton-mono-stearate: the same as polysorbate 60.
- 6) Sorbiton-mono-olate: the same as polysorbate 80.

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7) Span and Tween: two registered ingredients that act as emulsifiers, and are included as ingredients in various food products. This product is actually a form of polysorbate 80 and is derived from animal fats.

The government requires that all emulsifiers be listed in the ingredients. BUT IT DOES NOT REQUIRE TO STATE THE SOURCE OF THE EMULSIFIER. Since most emulsifiers contain derivatives of glycerides (mono and di-glycerides), one must make sure that products containing "emulsifiers" are produced under strict rabbinical supervision.

44. Flour

1. The problems relating to flour are many fold:
 - a. insects in the flour which were not extracted via a sieve.
 - b. cleanliness in the bakery and storage area which breeds insects.
 - c. cleanliness of the utensils coming in contact with the flour (dough) during the baking process. Constant vigilance of cleanliness is imperative lest it serve as an incubus for insects.
 - d. the purity of the flour — the possible addition of non-kosher whitener, or calcium.
2. Flour for bread comes in the following varieties:
 - a. bromated flour
 - b. phosphated flour
 - c. a combination of these
 - d. enriched flour
 - e. enriched bromated flour

A number of states now require that all flour and bread be enriched.

The Mevaker must ascertain which materials are added to these flours to bring them up to standards.

3. For raisin bread, rolls and buns the federal standard differs from that of regular bread, in that because the raisins used in enriched raisin bread replace some of the farinaceous ingredient normally used in enriched bread, it is anticipated that enriched raisin bread made from enriched flour or enriched bromated flour will need to be supplemented with additional nutrients to meet the enrichment requirements of the standard. The question is the kashruth of the supplement.

45. Sugar

Sugar may be produced by using an anti-foaming agent of non kosher origin.

46. Vitamin and Mineral Guide

As indicated below, the source and organ of the various vitamins is such that Rabbinic supervision is required during the entire year and especially for Passover use.

Particular attention is required at those food processors using natral or organic fooks, since they claim to use the following vitamins only when they are manufactured from the indicated natural source, rather than from an artificial chemical creation.

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a) Vitamin A

Also known as the Anti-Infective or Anti-Ophthalmic Vitamin..

Usually measured in U.S.P. Units. Natural Sources are fruits and vegetables, dairy products, eggs, greens, fish liver oils, liver, etc.

b) Vitamin B-1

Thiamine, Thiamine Chloride; also known as the Anti-Neuritic or Anti Beri-Beri Vitamin. Natural Sources are dried yeast, rice husks, whole wheat, oat-meal, peanuts, most vegetables, milk, etc.

c) Vitamin B-2

Riboflavin or Vitamin G; measured in Milligrams(mg.).

Natural sources are liver, kidney, milk, yeast, cheese and most B-1 sources.

d) Vitamin B-6

Pyridoxine; measured in Milligrams(mg.). (If designated in Micrograms (mcg.), remember that it requires 1,000 Micrograms to equal 1.0 Milligrams (mg.). Natural sources are meat, fish, wheat, germ, egg yolk, cantaloupe, cabbage, milk, yeast, etc.

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E) Vitamin B-12

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Commonly known as the "red vitamin" Cobalamin. Since it is so effective in small dosages, it is the common vitamin generally expressed in Micrograms (mcgm). Found naturally in liver, beef, pork, eggs, milk, cheese, etc.

F) Vitamin C

Ascorbic Acid, Cevitamin Acid; expressed in Milligrams (mgm.), occasionally in Units. 1.0mgm. equals 20 Units. Found naturally in citrus fruits, berries, greens, cabbages, peppers. Stobed by cooking.)

G) Vitamin D

Visterol. Ergosterol; "Sunshine Vitamin." Measured in U.S.P. Units. Natural sources are fish-liver oils, fat, eggs, milk, butter, sunshine, etc.

H) Vitamin E

Tocopherol; available in several different forms and generally designated according to its biological activity in International Units (I.O.). Found naturally in wheat germs oil, whole wheat, green leaves, vegetable oils, meat, eggs, whole grain cereals, etc.

I) Vitamin F

Unsaturated Fatty Acids, Linoleic Acid and Linolenic Acids. Found naturally in vegetable oils such as soybean, peanut, safflower, cottonseed, corn and flaxseed.

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J) Vitamin K

Menadione. Natural sources are alfalfa and other green plants, soybean oil, egg yolk, etc.

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k) Vitamin P

Citrus Bioflavonoids, Bioflavonoid Complex, Hesperidin.

Natural sources are citrus fruit peels and pulp especially lemons.

l) Nicotinic Acid (Niacin)

Niacinamide (Nicotinamide)

Found naturally in liver, lean meat, whole wheat products, yeast, green vegetables, beans, etc.

m) Calcium Pantothenate

Pantothenic Acid; a member of the B Complex family.

Found naturally in liver, kidney yeast, wheat, bran, peas, crude molasses.

n) Folic Acid

A member of the Vitamin B Complex. Natural sources are deep green, leafy vegetables, liver, kidney, yeast, etc.

o) Choline

A member of the Vitamin B Complex family; one of the "Lipotropic Factors." Found naturally in egg yolks, brain, heart, green leafy vegetables and legumes, yeast, liver and wheat germ.

p) Inositol

Another member of the B Complex Family. Natural sources are fruits, nuts, whole grains, milk, meat, yeast.

q) Methionine

dl-Methionine; one of the essential Amino-acids. Found naturally in meat, eggs, fish, milk, cheese, etc. P.

r) Biotin

One of the newly discovered members of the B Complex family. Natural source is yeast:

s) Lysine

L-lysine Monohydrochloride; one of the essential Amino-Acids. Found naturally in meat, eggs, fish, milk, cheese etc.

t) Rutin

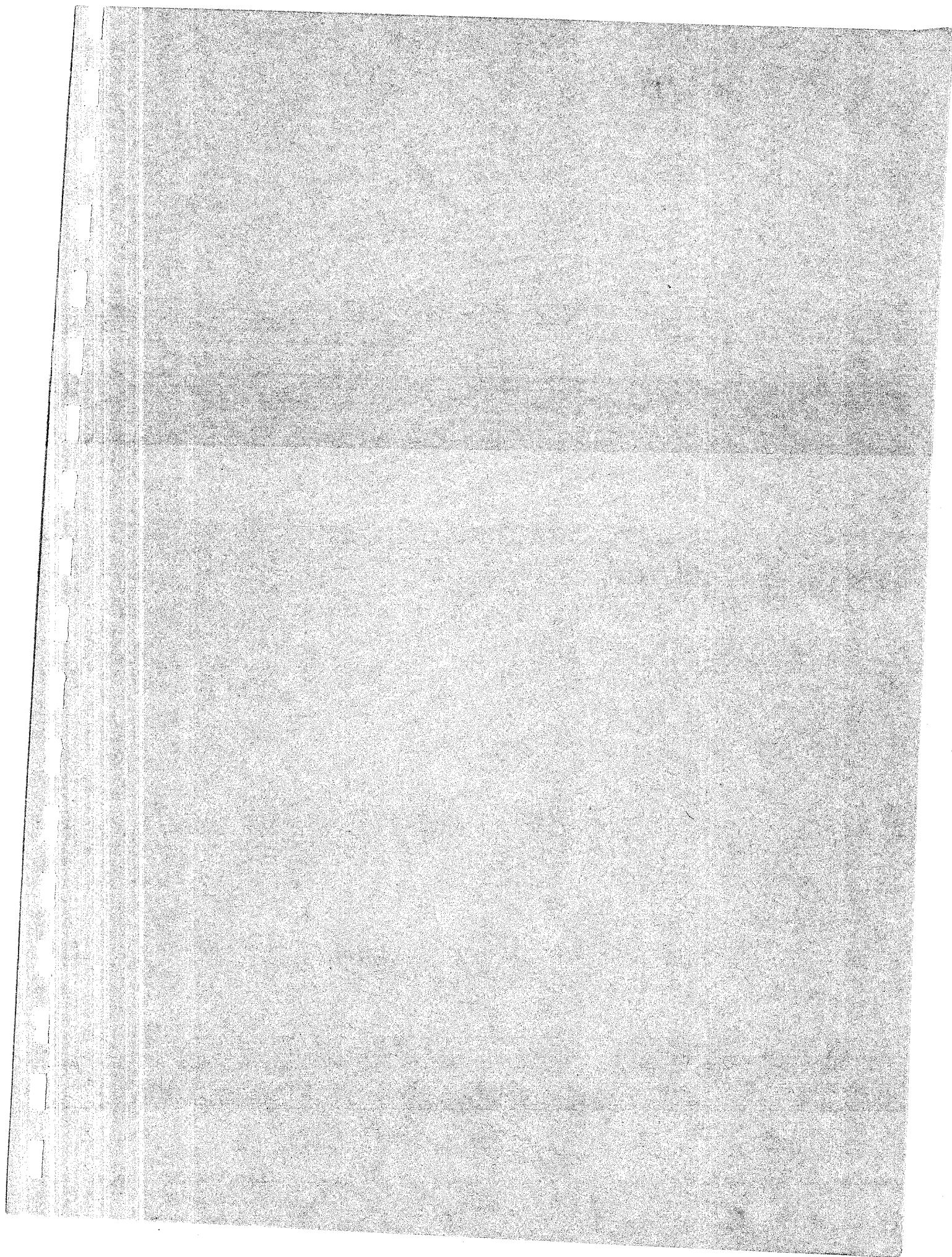
The natural source of Rutin is Buckwheat.

u) Paba

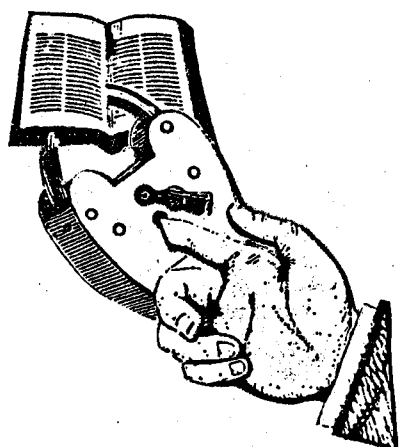
Para-Amino-Benzoic Acid; belongs to the B Complex group.

The natural source of Paba is yeast.

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שלם תהי' הכסאות
בספר החתום



SECTION

III

KASHRUS AUDIT
PROGRAM

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KASHRUS AUDIT PROGRAM GUIDE

INTRODUCTION

The appended Kashrus Audit Program Guide lists typical kashrus auditing procedures which should be considered for their applicability in preparing a kashrus audit program and should not be used as such without the modifications described in the second succeeding paragraph.

The mevaker must carefully determine which of the kashrus auditing procedures set out in the Kashrus Audit Program Guide would be appropriate based on the existing internal control of a particular enterprise. The procedures outlined in the Guide should not be regarded as being all-inclusive, and the mevaker must carefully consider, in the light of the type of business and the existing circumstances, what additional procedures may be necessary and desirable to incorporate in the kashrus audit program.

When completing a kashrus audit program, the following practices should be observed:

- (1) Additional kashrus auditing procedures which are necessary and desirable should be added to the appropriate section(s) of the Guide and all inapplicable procedures, or procedures considered unnecessary

in the circumstances, should be deleted. Where interlineations and deletions are numerous, the Guide or sections thereof should be completely replaced.

- (2) In considering the time at which kashrus auditing procedures should be carried out, emphasis should be placed on adequate time for planning engagements.

REPORTING AND THE DOCUMENTATION
KASHRUS OF AUDIT FINDINGS

1. Reporting

A written report shall be prepared upon completion of the kashrus audit. The report will contain narrative statements, tabulations, schedules or other pertinent data disclosing the deficiencies found and recommendations needed to correct and/or prevent recurrence of the deficiencies. In addition, the report shall show the names and titles of officials with whom the contents of the report were discussed and whether or not the officials concurred with the findings.

2. Documents of Kashrus Audit Findings

Kashrus audit findings should be documented to the fullest extent possible by obtaining copies of pertinent records, documents or "photographs" which provide the basis for the findings. If a particular deficiency is widespread, a sufficient number of examples and statistical data should be obtained to fully support and justify the findings.

All statements of facts obtained by means of interview should be verified and confirmed in writing when such facts are pertinent to or provide additional support for significant report material.

3. Report Format and Requirements

The report should be prepared in narrative form,
including supporting exhibits (when appropriate) in order
to assess and evaluate the effectiveness of the manage-
ment of the Food Processing System.

All findings for which corrective action has been taken or promised to be taken, and also those unresolved, should be included in the kashrus audit report. Each kashrus audit finding should be explained in sufficient detail to enable the reader to understand the cause and effect of the reported discrepancy.

It is suggested that segments of the report be drafted as the related work is completed. Experience has shown this procedure helps to complete the report draft within required time limits, and also gives the mevaker an opportunity to obtain additional information needed to adequately support the kashrus audit findings. In addition, the mevaker will be in a better position to discuss his findings.

4. KASHRUS AUDIT REPORT

The content of the mevaker's report must be consistent with the purpose of the kashrus audit, the nature and extent of the findings, and other considerations. The paragraphs which follow present a discussion regarding each report section. Sections are discussed in the order in which they

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would appear in the Mevaker's report. Samples of report language which may be appropriate in certain circumstances accompany some of the sections.

5. Table of Contents. All Kashrus audit reports should contain a table of contents which includes the following major captions, each of which is discussed subsequently in greater detail. Each of these major headings should be covered in the report unless, of course, there are no "Recommended Adjustments" or "Other Issues" in which case the report should so state. Additional captions may be used, as appropriate.

- a. Introduction.
- b. Purpose and Scope of Examination
- c. Vaad's Opinion.
- d. Statement of process findings (Attachment 1)
- e. Recommended Adjustments.
- f. Disposition of Prior Questioned Findings (Recommended Adjustment).

6. Side Captions

Under certain of the major captions the use of side captions, as a means of segregating issues according to subject matter, should be considered. For example, under the heading "Processing System . . .," the use of side captions such as "Lack of independent review" or "Inadequate separation of duties" may be appropriate.

7. Vaad's Opinion

The Vaad's opinion relating to the statement of Kashrus is an essential part of every audit report. It should be incorporated in the Kashrus audit report.

The sample opinions are listed in Section IV. They attempt to standardize the language covering a typical situation. Because of the infinite number of possible variations, the Mevaker is not bound by this example but is expected to use language which is best suited to the scope and results of his examination.

8. Recommended Adjustments

1. From time to time processes and procedures claimed by the contractor may conflict with documentary evidence. Such procedures should be summarized in this section so as to facilitate their resolution between the VAAD and the proprietor. If the Mevaker's recommended adjustment to the processes claimed are fairly extensive it may be appropriate to include a brief summary, indicating the types of the recommended adjustments by principal category.

Recommended adjustments to processes may arise for reasons which are primarily halachaic in nature, or they may arise for reasons which primarily compliance in nature. In either event such findings are properly discussed under this heading.

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Each finding resulting in a recommended adjustment should be presented in sufficient detail to enable both the Vaad and the proprietor to understand the Mevaker's reason for recommending each adjustment; i.e., the auditor's criteria should be cited specifically and all material facts which entered into his decision should be presented.

9. Disposition of Prior Questioned Findings: A subsection commenting on the status of processes (findings) questioned in the prior Kashrus audit should be included. In some cases the proprietor will have disregarded the questioned finding thus requiring the proprietor to make restitution (a valid explanation of his actions). In some cases the proprietor will have corrected the questioned process. In other cases, items questioned on prior Kashrus audits, will not have been resolved at the time of the present Kashrus audit.

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10. Prior Kashrus Audit Reports

Review the most recent Kashrus audit reports issued by the Vaad or other Kashrus Certifying agencies, and note any findings reported. The procedures to be used in the current Kashrus audit must include a follow-up of the most recent Kashrus audit findings to determine whether adequate corrective action was taken by the institution. A statement on the results of any follow-up review made is to be included in the current report.

11. Matters Requiring Immediate Action.

If during the course of the Kashrus survey or audit, the Mevaker uncovers a material "Kashrus deficiency" or evidence of possible fraud, defalcations or other similar irregularities, the Mevaker must promptly notify the Assistant Director of Vaad responsible for the Kashrus audit. Except when advised to the contrary by the Assistant Director, the matter involved should subsequently be included in the Kashrus survey or audit report with the status of action taken or resolved.

The Mevaker should refrain from discussing the potential fraud with the Proprietor's personnel unless given permission to do so by the Assistant Director.

12. Conference - Questioned Processes

1. Upon completion of review of documents and/or work at the Bakery, the should have a conference with a responsible official of the Bakery discussing questioned items to barrow the areas of disagreement in the final kashrus audit report, and discussing deficiencies in the food processing procedures with a view to rectification

13. Recommended Processes Adjustment. In the course of his examination the may identify processes which are not in compliance with Halachaic requirements. These are the basis of recommended process adjustments and they should be discussed fully with individual processes involved, the time period, amount, and type of procedures involved, and the reasons for recommending the adjustments.

14. Entrance and Exit Conferences

The following conferences should be held with proprietor officials:

a. Entrance Conference. - Arrangements should be made to discuss with appropriate officials the purpose, expected scope of the review and any other matters pertinent to the kashrus audit at the beginning of the kashrus audit. The proprietor should be informed that the kashrus audit will result in a report to the Vaad Hakashrus and could be disclosed in the Madrich, at the Vaad's option, but that all findings will be thoroughly discussed with the proprietor prior to the completion of the kashrus audit.

b. "Exit" Conference. - Upon completion of the field work, the Mevaker must hold a closing or "exit" conference with senior officials of the proprietor in order to discuss the results of the kashrus survey or audit and proposed recommendations. The officials in attendance should include at least the official designated by the proprietor to receive the kashrus survey and audit results. The exit conference serves to provide the proprietor's officials with advance information as a basis for initiating action without waiting for the final report and is beneficial since the proprietor is given an opportunity to make known to the Mevaker certain facts that could change the findings and recommendations. It also gives the Mevaker an opportunity to obtain additional information, explanations, or comments on the kashrus survey or audit results including processes questioned, which may have a bearing on his conclusions. Wherever possible, the concurrence

Questionnaire

1. Bakery name _____
2. Address _____
3. Telephone _____
4. Proprietor's name _____
5. Person contacted _____
 - a) Is (s)he always on the premises
Yes ☐ No ☐
6. Mevaker's name _____
Date(s) of inspection _____
7. Is storage (warehouse) at same address?
Yes ☐ No ☐
if no, state address _____
8. Is storage area accessible to all? _____
restricted _____? to whom? _____
9. Does Bakery have a hechshar?
By whom? _____
How often does he inspect premises? _____
10. Who is responsible for adherence to standards?

11. Is one of these individuals always on the premises? _____

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Note:

It is the responsibility of the mevaker --
the kashrus auditor -- to:

- check
- verify
- inspect
- review
- determine
- survey
- scrutinize
- study
- examine
- test
- substantiate
- corroborate
- analyze
- test
- observe
- reconnoiter
- question
- ascertain

the kashruth of the food processing facility's activities, processes, materials used (ingredients), manpower utilization and all factors which can in any way, manner or fashion affect their kashruth reliability.

Some schedules have been preprinted and included herein. However, the mevaker should use his own judgement when and where additional documentation (or worksheets) is necessary. These worksheets as well as photostatic copies made of questionable items should be included in the workpaper file.

The intention of the following kashruth audit program is to serve as ^aguideline of the minimum requirements.

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Kashruth Audit Program

YES	NO	COMMENT
-----	----	---------

1. A request should be made from the Bakery proprietor to issue the following letter to the Vaad. This will enable the Vaad to investigate the kashrus of the primary source of ingredients.

Bakery Stationary

Jewish date _____ Secular date _____

To Whom It May Concern:

We, the undersigned bakers, who serve the Community which desire quality Kashrus, have authorized the Vaad Hakashrus to research the Kashrus of our products.

Accordingly, we ask all our suppliers to extend to them the necessary courtesy and give them the opportunity to determine the Kashrus of the products used by us.

Signature _____

Bakery Name _____

- a) the Mevaker should immediately forward this letter to the Vaad's administrative office.
2. a) Ask the proprietor whether any inspections of his facility were performed by the New York City Department of Health, or other agency, within the last two (2) years.
- b) Obtain a copy of the(se) inspection report(s).
- c) Make a detailed listing of all food and food processing related violations, and whether they have been removed?

Verify the actual violation removal.

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	YES	NO	COMMENT
d) Violation date _____ No. _____ Agency _____			
1. _____			
2. _____			
3. _____			
4. _____			
5. _____			
6. _____			
7. _____			
8. _____			
9. _____			
e) What is the significance of the above violations on Kashrus? _____ _____ _____			
3. The auditor should request permission to inspect the bakery's warehouse or storage area. List <u>every</u> item in the warehouse or storage area:			
a) type of product			
b) brand name			
c) manufacturer name			
d) box serial no.			
e) distributor (if available)			

See Schedule I for sample form.

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4. Ask the Proprietor for permission to review his purchase orders and receiving slips for the immediate three (3) months previous to the date of inspection, and select one additional month during the period six (6) months to twelve (12) months immediately previous to the date of inspection.

Explain that the purpose of this review is absolutely not to determine cost. Rather, its purpose is to examine and verify the actual products purchased and received during that period.

- a) If the proprietor grants such permission list in detail all purchases, giving the following information:
1. product
 2. manufacturer's name
 3. distributor
 4. other product identification
 5. purchase order no. and date
 6. receiving slip no. and date

See Schedule II for sample form.

- b) In the event the Proprietor refuses to grant such permission -- for whatever reason -- the mevaker should request the proprietor to complete the "Representation Letter" (Schedule 3). This letter is not, repeat not, a source of reliance. It merely serves as a reinforcement of the mevaker's other findings. Standing on its own, this "Representation Letter" is worthless and is not a guarantee of Kashrus.

As noted in Schedule 3, the Proprietor provides the same information requested in part 3 (a) above, in the "Representation Letter". The only difference is that the information is unverified since it is furnished by an interested party.

YES	NO	COMMENT
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Schedule 3

Proprietor's Representation Letter

Jewish date _____ Secular date _____

I, the undersigned, certify, state and acknowledge under the laws of the United States, State of New York and Al Pi Dinai Hatorah V'tikun Chaza"l,

מודה אני החתום מטה בהודאה גמורה וברצוני הטוב
וחתימת ידי דלמטה חעיד עלי כמאה עדים כשרים
ונאמנים על כל מה דכתוב לקמן ואף אם אבטל
מסירת מודעה זו בביטול מודעה ומודעי דמודעא
עד סוף כל מודעא דמודעא ובפיטול כל עדי מודעות
יהי' מודעה זה בחקפו כי הביטול, אם אבטלו, יהי'
מחמת שאני מוכרח לעשות בעל כרחי שלא ברצוני
ומחמת אונס ואח"כ אבטל את הכל על ידי מסירת
מודעה זו. הכל נעשה ככל שטרי מודעה דנהגין
בישראל עפ"י דיני התורה ותיקון חז"ל דלא
כאמכתא ודלא כחופסי דשטרא ועפ"י חוקי המדינה,

that Schedule 2 attached is a complete and
detailed list of all products (items) edible
and non-edible, purchased for use by and used
by the bakery known as _____
located at _____
during the months of _____,
_____, _____.

יום _____ לחדש _____ חש"ב _____
DATE: _____ day of _____ 19 _____ ולמספרם _____

SIGNED _____ Witness _____

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LISTING OF Products (edible and non-edible) Purchased for use by the

Battery Name	Capacity	Voltage	Weight	Dimensions	Notes
1					
2					
3					
4					
5					
6					
7					
8					
9					
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13					
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99					
100					

Month,

()

()

()

()

(*)

S C H E D U L E 2

[illegible]

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	YES	NO	COMMENT
g) observe and corroborate whether the flour is properly sifted to exclude mites/insects. Is it proper?			
h) scrutinize the cleanliness of the machinery coming in contact with the flour. Are they free of mites/insects?			
7. <u>Sugar (refer to II (45))</u>			
a) What brand of Sugar is used?			
1. granulated _____			
2. confectioners _____			
3. brown _____			
4. other _____			
b) do they have a Hechsher? _____			
c) by whom? _____			
d) observe and corroborate whether the sugar is stored properly to prevent insect infestation.			
8. <u>Mono and Di-Glycerides (refer to item II (2))</u>			
a) does the facility use these ingredients? _____			
b) what is the manufacturer's name? _____			
c) does it have a hechsher? _____			
d) by whom? _____			

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9. Vegetable Oil and Shortening (refer to item II (3))

a) What is the name of the manufacturer, packer, distributor? Does it have a hechsher?

By Whom? List below:

	Manufac- turer	Packer	Distributor	Hechsher	Brand Name
1.					
2.					
3.					
4.					
5.					

10. Shabbos (refer to item II (4))

a) Is the facility shomer shabbos?

b) Observe and corroborate, whether the cessation of activity (particularly in the work area) or the actual facility opening on Friday evening or Saturday night

(Motzah'ai Shabbos) is (a) closed later?

(b) opened earlier by the non-jewish employees?

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11. Dairy Products (Refer to items II (9), (6), (33) and (34))

1.a) What type of dairy products are used in the baking process, and who gives the hechsher?

<u>Product</u>	<u>Brand Name</u>	<u>Packer</u>	<u>Hechshar</u>
Milk			
"			
"			
Cheese			
"			
"			
Cream			
"			
"			

2) Are any of the above products

1. Cholorv akum?

2. Gevinas akum?

3) If yes, which _____

YES NO COMMENT

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	YES	NO	COMMENT
4.) Determine, by inspection, whether there is complete separation between the milk ingredients (dairy) and all other ingredients (<u>parve</u>) at <u>all</u> times.			
1. while baking_____			
2. for storage_____			
3. on display_____			
5.) Is the same machinery used for milk (dairy) and non-milk (<u>parve</u>) products?			
6.) If yes, what precautions are taken to prevent the non-dairy products from coming in physical contact with the dairy products?			

7a) Is there any method of recognizing a <u>dairy</u> from a <u>non-dairy</u> product?			
What?_____			

b) Are consumers aware of this?_____			
8.) Is there a sign posted in the store to alert people to the "dairy" products?			
9.) Examine the pans,pots etc. to determine whether they are marked to diferentiate between dairy and non-dairy products.			

	YES	NO	COMMENT
Are they differentiated?			
2.) What precautions are taken to separate them:			
10a) Are the dirty dairy and non-dairy utensils washed or cleaned in the same sink?			
b) Is hot water used?			
c) How hot? (approximate degrees) _____ °F			
d) Are separate sinks used?			
e) Are separate scouring pads used?			
11a) Is any stationary machinery used for both dairy and non-dairy products? Which?			
b) How is it cleaned?			
c) How often?			
d) Reconnoiter, corroborate and substantiate answer to (c) above.			
12a) Is the "working table" thoroughly cleaned between the processing of dairy and non-dairy products?			

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	YES	NO	COMMENT
b) How? _____			
13) Do the bakers change aprons between the baking of dairy and non-dairy products? (While baking "dairy" and wiping the hands on the apron it is possible for a dairy product to adhere to the apron. Subsequently, when baking "non-dairy", and upon wiping the hands or brushing against the apron, the dairy product may become dislodged and mix with the "non-dairy" product being processed)			
14a) Do the employees eat lunch on the premises?			
b) Do they have a coffee pot for private use?			
c) Is there sufficient prevention that the (hot) milk (coffee) doesn't inadvertently spill on any utensil, product, ingredient materials, working table etc?			
d) What is the prevention procedure?			

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	YES	NO	COMMENT
e) Are the employees required to wash their hands thoroughly after eating?			
f) corroborate and verify (e) above.			
15 a) Are the bakers (food handlers) required to wash their hands thoroughly between their processing or handling of dairy and non-dairy products?			
b) observe and corroborate (a) above.			
16 a) In the sales area are different knives (or other utensils) used for cutting the dairy and non-dairy products?			
b) Are they so differentiated that they can not be mistaken one for another? How?			
c) If the same knife is used, and they claim it's immersed in a pan of water for cleaning -- rarely, if ever, is the utensil thoroughly clean.			

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	YES	NO	COMMENT
Verify!			
Discuss _____			

d) Observe and corroborate items (a) (b) (c) above.			
17a) Are different cutting boards used for dairy and non-dairy?			
b) Are they marked to difrentiate between them?			
c) How? _____			
18a) Are different storage boards or trays used for dairy and non-dairy?			
b) Are they marked to diffrentiate between them?			
c) How? _____			
19a) Are the storage trays cleaned?			
b) How often? _____			
c) How? _____			

d) Examine and scruitinize their cleanliness.			
20 Do the <u>sales people</u> wash their hands after holding or touching dairy products?			

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	YES	NO	COMMENT
Wiping the hands on an apron is insufficient! (see 13 above)			
21a) Inspect the scale. Is it clean?			
b) How often is it cleaned?			
22a) Is there any way that a consumer can differentiate, by looking at a product, whether it is dairy?			
b) If yes, how?			
c) Is this advertised?			
1. In the store?			
d) If not, why can't they be made differently?			
e) Are there two identical products made where one is <u>dairy</u> and the other is <u>not</u> ?			
12. <u>Chocolate Syrup (refer to items II (10) (28))</u>			
a) What is the name of the manufacturer(s) or distributor(s)?			
b) Does it have a hechsher?			
c) By whom?			

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	YES	NO	COMMENT
d) does it contain <u>whey</u> ?			
e) also answer for this item all questions in item III (30).			
13. <u>Cream Substitutes (refer to item II (11))</u>			
a) What is the name of the manufacturer(s) or distributor(s)?			
b) Does it have a hechsher?			
c) By whom?			
d) Is it "dairy"?			
1. Is it <u>cholov akum</u> ?			
e) Does it contain <u>emulsifier</u> ?			
(refer to items II (27) (d) (3) and II (43))			
f) Does it contain <u>sodium caesinate</u> ?			
(refer to item II (11))			
14. <u>Cake and Pie Fillings: Dessert and Puddings (refer to item II (12))</u>			
a) List all products used, in <u>schedule 4</u>			
b) Do the "fillings" contain any so called "vegetable shortenings"?			

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YES	NO	COMMENT
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If yes, answer here same questions
as in item III (9) above.

15. Food Colorings (refer to item II(13))

a) What is the name of the
manufacturer(s) or distributor(s)?

b) Does it have a hechsher?

c) By whom?

16. Frostings (refer to item II (14))

a) What is the name of the manufac-
turer(s) or distributor(s)?

b) Does it have a hechsher?

c) By whom?

d) If it is prepared on the premises,
what are the ingredients used?

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	YES	NO	COMMENT
Which ones? _____ _____ _____			
e) Are they <u>Israeli</u> products?			
f) 1. If yes, was " <u>Truma</u> " or " <u>Maaser</u> " taken?			
2. How was this verified? _____ _____ _____			
18. <u>Ice Cream, Ices and Sherbets (refer to item</u> <u>II (16))</u>			
a) Are any products using ice cream, ices or sherbets produced (baked) on the premises?			
b) If yes, are they <u>dairy</u> ?			
1. If yes, answer <u>all</u> questions in item III (11) above			
c) List manufacturer, packer, and hechsher if any for above items.			

BRAND NAME	MANUFACTURER	PACKER	DISTRIBUTOR	HECHSHER

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	YES	NO	COMMENT
19. <u>Jams, Jellies, and Preserves (refer to item II (17))</u> a) Are any of the above used? b) List variety, brand name, manufacturer, distributor, packer, and hechsher, if any, in <u>Schedule 6.</u> c) Do any of these products contain <u>Cream of Tartar?</u> (refer to item II (18))			
20. <u>Vinegar</u> a) Is vinegar used in the baking process? b) Is it a grain derivative? _____ Is it a wine derivative? _____ (refer to item II (18))			
21. <u>Juices</u> a) Are canned (c) * juices used? Are frozen (f) * juices used?			

	YES	NO	COMMENT
22. <u>Margerine (refer to item II (20))</u>			
a) Is margerine used?			
b) What is manufacturer's name			
1. _____			
2. _____			
c) Is there a hechsher			
d) By whom 1. _____			
2. _____			
e) 1. Is it <u>dairy</u> ?			
2. If yes, answer all questions in			
item III (11) above			
23. <u>Marshmallow (refer to item II (21))</u>			
a) Is marshmallow used?			
b) Manufacturer name 1. _____			
2. _____			
c) Does it have a hechsher			
d) By whom 1. _____			
2. _____			
24. <u>Nuts (refer to item II (22))</u>			
a) Are inshell nuts used?			
b) List variety, brand name, dis-			
tributor, packer and hechsher, if			
any, in <u>schedule 7.</u>			

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YES	NO	COMMENT
-----	----	---------

c) Do any products contain:

1. calcium stearate?
2. steric acid?
3. cream of tartar?
4. tartaric acid?

27. Sweeteners (refer to item II (25))

a) Are sweeteners used?

b) Who is the manufacturer?

c) Does it have a hechsher?

d) By whom ?

e) Do any of these products contain
lactose?

28. Whipped Creams and Toppings (refer to
item II (26))

a) Are these products used?

b) Who is the manufacturer or
distributor?

DRAFT

	YES	NO	COMMENT
c) Does it have a hechsher?			
d) By whom? _____			

e) Are they <u>dairy</u> ?			
If yes, answer all questions in item III (11) above.			
f) Do they contain <u>whey</u> ?			
29. <u>Confectionery and Candy (refer to item II (27))</u>			
a) Are any confectionery or candy items used?			
b) List variety, brand name, manufacturer, distributor, packer, hechsher in <u>Schedule 9</u> .			
c) Do any of these items contain:			
1. gelatin?			
2. mono and di-glycerides?			
3. emulsifiers?			
4. stabilizers?			
5. glycerine?			
6. monostearates?			
7. stearic acid?			

DRAFT

	YES	NO	COMMENT
8. fat preservatives?			
9. magnesium stearates?			
10. cream of tartar?			
11. tartaric acid?			
12. polysorbate 60?			
13. polysorbate 80?			
14. vegetable oil?			
15. sorbitan monostearates?			
16. softeners?			
30. <u>Chocolate (refer to item II (28))</u>			
a) Is chocolate used in the baking process?			
b) List brand name, manufacturer and hechsher, if any.			

BRAND NAME	MANUFACTURER	PACKER	DISTRIBUTOR	HECHSHER

DRAFT

YES	NO	COMMENT
-----	----	---------

b) What is the manufacturer's name?

1. _____
2. _____
3. _____

c) Does it have a hechsher?

- d) By whom? 1. _____
2. _____
 3. _____

e) Does it contain Lauric Acid ?

32. Eggs (refer to item II (30))

a) Are fresh eggs used?

1. Who "candles" the eggs?

2. Is the above individual ever supervised, scrutinized or spotchecked?

3. By whom? _____

4. How often? _____

5. Are eggs used the same day?

6. What happens to any "non-kosher" eggs? _____

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	YES	NO	COMMENT
7. Who verifies, supervises or scrutinizes this? _____ _____ _____			
8. How often? _____ _____			
b) Are <u>frozen</u> , <u>canned</u> or <u>powdered</u> eggs used?			
1. Who is the packer?			
a) frozen _____			
b) canned _____			
c) powdered _____			
2. Does it have a hechsher?			
3. By whom - a) _____			
b) _____			
c) _____			
33. <u>Dough Conditioners (refer to Item II (31))</u>			
a) What type of "Dough conditioner" is used? _____ _____			
b) Does it have a hechsher?			

DRAFT

c) By whom? _____

d) Does it contain calcium stearoyl -
2 - Lactylate?

34. Baking Pans and Liners (refer to item II(32))

a) Are pan liners used?

1. List brand name, manufacturer,
and variety.

BRAND NAME	MANUFACTURER	PACKER	DISTRIBUTOR	HECHSHER

DRAFT

YES	NO	COMMENT

2. Examine the sales slip for the
identity of the variety.

b) Is parchment paper used?

1. List brand name, manufacturer,
and variety

BRAND NAME	MANUFACTURER	PACKER	DISTRIBUTOR	HECHSHER

2. Examine the sales slip for the
identity of the variety.

DRAFT

c) Is grease used on the pans?

1. List brand name, manufacturer, packer, hechsher, if any.

YES	NO	COMMENT

BRAND NAME	MANUFACTURER	PACKER	DISTRIBUTOR	HECHSHER

d) Is wax-paper used?

1. List brand name and manufacturer

--	--	--

BRAND NAME	MANUFACTURER	PACKER	DISTRIBUTOR	HECHSHER

DRAFT

	YES	NO	COMMENT
e) 1. Are products delivered to consumers (e.g. stores, caterers, <u>kiddush</u> etc), on "returnable" pans or trays.			
2. If yes, are these pans/trays identifiable as being the property of the bakery?			
1. What is the <u>identification</u> <u>symbol</u> ?			
3. Is there any control of the use of these pans/trays once they leave the premises?			
a) Isn't it feasible that hot "fleishig" chulent (or similar item) accidentally spilled onto the pans/trays in Shul?			
f) Answer here, again, all questions in item III (11) above.			
35. <u>Separation of milky and meaty foods (refer</u> <u>to item II (34)</u>			
a) Do any of the facility employees eat on the premises?			
b) Question, reconnoiter and ascertain whether they ever eat meaty (fleishig) products. Do they?			

DRAFT

	YES	NO	COMMENT
c) What care is taken to prevent the inadvertant mixing of their private meal and the bakery products (e.g. crumbs, spillages, etc.)?			
d) Who scrutinizes this? _____ _____			
How often? _____			
e) Is every employee required to wear a "different" apron while eating "private" food <u>on</u> the premises?			
f) Is <u>every</u> employee required to wash his hands after eating?			
g) Do they wash their private dirty dishes, utensils etc. in the same sink as the bakery utensils?			
h) 1. Do they use a special table covering when they eat <u>meaty</u> products?			
2. Do they clean up thoroughly?			
3. Scrutinize, inspect and reconnoiter item (h) (2) above.			
i) 1. Do they use the same salt and sugar as the bakery?			

DRAFT

	YES	NO	COMMENT
2. How do they use it?			
By taking a pinch of salt in the hand?			
In a salt or sugar shaker?			
A "private" spoon?			
j. Recommend to the Proprietor that he develop the manufacturing practice outlined in Section II (34) which stresses critical control points in the production of bakery goods.			
36. <u>Immersion of Utensils (refer to item II (35))</u>			
a) 1. Were all utensils used in "preparation of food" <u>toiveled</u> (immersed)?			
2. By whom?			
3. In whose presence?			
verify			
b) 1. pots?			
2. pans?			
3. trays?			
4. dough mixer?			
5. topping mixer?			
6. cutlery?			
7. carving knife?			

DRAFT

	YES	NO	COMMENT
8. kitchen scissors for trimming food?			
9. fruit peelers?			
10. egg slicers?			
11. nut crackers?			
12. water kettles?			
13. baking tins?			
14. lids of pots, pans?			
15. refrigerator equipment for making ice?			
16. vessels used to store food (e.g. bread or biscuit tins)?			
17. glassware used for food storage?			
18. urns?			
19. cream beaters?			
20. funnels?			
21. fruit scissors?			
22. trays on which food is put (e.g. cakes after baking)?			
23. biscuit cutters?			
24. bottles?			
25. jars?			
26. egg whisks?			

DRAFT

YES NO COMMENT

27. grinders?

28. other

c) Question the employees whether they ever purchased a bakery utensil, and whether it was "toiveled".

37. Insects and Worms in Food (refer to Item II (36))

1. Does the bakery have a procedure for inspecting food products for insects and worms? If yes, what are they?
Who supervises this?

BRAND NAME	PRODUCT	PROCEDURE	SUPERVISOR	PERIOD

DRAFT

	YES	NO	COMMENT
2. Recommend to the proprietor that he develop the manufacturing process outlined in Section II (36) which stresses critical control points in the production of bakery foods.			
38. <u>Food Cooked By Non-Jews (Bishul Nochri)</u> <u>(refer to item II (37))</u>			
a) Does the jewish proprietor always either light the furnace or put the food therein?			
b) Are any of the bakers <u>non-Jews</u> ?			
c) What is the procedure when the Proprietor and the other Jewish Food Processors are ill or on vacation?			
d) Question the employees as to past procedure.			

DRAFT

	YES	NO	COMMENT
2. Recommend to the proprietor that he develop the manufacturing process outlined in Section II (36) which stresses critical control points in the production of bakery foods.			
38. <u>Food Cooked By Non-Jews (Bishul Nochri)</u> <u>(refer to item II (37))</u>			
a) Does the jewish proprietor always either light the furnace or put the food therein?			
b) Are any of the bakers <u>non-Jews</u> ?			
c) What is the procedure when the Proprietor and the other Jewish Food Processors are ill or on vacation?			
d) Question the employees as to past procedure.			

DRAFT

e) If it has never occurred, what safeguards have been established to prevent such a future occurrence?

39. Yeast (refer to item II (41))

a) What is the brand name, manufacturer, packer and hechsher?

BRAND NAME	MANUFACTURER	PACKER	DISTRIBUTOR	HECHSHER

YES	NO	COMMENT

DRAFT

40. Chometz after Pesach (refer to item II (39))

- a) Does the bakery sell its chometz before Pesach?
- b) To whom? _____
- c) Obtain copy of letter of sale.
 - 1. If unobtainable, corroborate by calling Rav and obtain statement attesting the sale.
- d) Reconnoiter before Pesach that all activity in facility (sales area and processing area) has ceased within the required time.
- e) Reconnoiter Motzah'ai Pesach whether facility commenced any operations or opened store one moment prior to the time permissible.
- f) Who are the suppliers after Pesach?

- g) Does the question of chometz sh'over ul'av ha'pesach apply?

YES	NO	COMMENT
-----	----	---------

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41. Emulsifiers (refer to item II (43))

- a) Are Emulsifiers used?
- b) List brand name, manufacturer,
packer and hechsher, if any.

YES	NO	COMMENT

BRAND NAME	MANUFACTURER	PACKER	DISTRIBUTOR	HECHSHER

--	--	--

DRAFT

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	YES	NO	COMMENT
42. <u>Washing Hands</u>			
a) Do the employees wash their hands-- <u>Al Netilas Ya'daim</u> --before work?			
b) Observe and reconnoiter whether this is done.			
43. <u>Challah</u>			
a) Is Challah taken? How often? _____			
b) Who supervises this? _____ _____			
c) How often? _____			
44. <u>Vitamins (Refer to item II (46))</u>			
a) Are vitamins added to any of the products?			
b) Which one and what is their source?			

DRAFT

STAGETHOS I

Page 1 of 1

LISTING OF PRODUCTS IN WAREHOUSE and/or STORAGE AREA

Bakery Name

Warehouse address

**** (No.) BOX SERIAL NUMBER ()**

Never

四七五

SCHEDULE 1

[illegible]

DRAFT

Page 1 of 1

LISTING OF and ANALYSIS OF BAKERY'S PURCHASE ORDERS

Never

Date _____

MONTHS

(2)

(3)

(4)

[illegible]

DRAFT

LISTING OF and ANALYSIS OF BAKERY'S PURCHASE ORDERS

Bakery Name _____ Mevaker _____ Date _____

MONTHS

(2) (3) (4)

* $\frac{(1)}{(1)}$

[illegible]

DRAFT

LISTING OF CAKE AND PIE FILLINGS; DESSERTS AND PUDDINGS

Bakery Name _____ Revaker _____ Date _____

* () ()

SCHEDULE 4

VARIETY	* BRAND NAME	MANUFACTURER	DISTRIBUTOR	PACKER	RECHSHER	COMMENT
Pie Filling						
Gelatin						
Caragheenan						
Agar						
Agar						

DRAFT

LISTING OF CAKE AND PIE FILLINGS ; DESSERTS AND PUDDINGS

Bakery Name

Hevaker

Date _____

()

S C H E D U L E 4

[illegible]

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LISTING OF CANNED OR FROZEN FRUITS USED

Bakery Name

ՀՀԵԱՅԻ

Date _____

** (C) Canned (F) Frozen

[illegible]

DRAFT

LISTING OF CANNED OR FROZEN FRUITS USED

Bakery Name

Meyer

Date _____

	<u>** (C) Canned</u>	(F) Frozen
1.00	1.00	1.00
2.00	2.00	2.00
3.00	3.00	3.00
4.00	4.00	4.00
5.00	5.00	5.00
6.00	6.00	6.00
7.00	7.00	7.00
8.00	8.00	8.00
9.00	9.00	9.00
10.00	10.00	10.00
11.00	11.00	11.00
12.00	12.00	12.00
13.00	13.00	13.00
14.00	14.00	14.00
15.00	15.00	15.00
16.00	16.00	16.00
17.00	17.00	17.00
18.00	18.00	18.00
19.00	19.00	19.00
20.00	20.00	20.00
21.00	21.00	21.00
22.00	22.00	22.00
23.00	23.00	23.00
24.00	24.00	24.00
25.00	25.00	25.00
26.00	26.00	26.00
27.00	27.00	27.00
28.00	28.00	28.00
29.00	29.00	29.00
30.00	30.00	30.00
31.00	31.00	31.00
32.00	32.00	32.00
33.00	33.00	33.00
34.00	34.00	34.00
35.00	35.00	35.00
36.00	36.00	36.00
37.00	37.00	37.00
38.00	38.00	38.00
39.00	39.00	39.00
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41.00	41.00	41.00
42.00	42.00	42.00
43.00	43.00	43.00
44.00	44.00	44.00
45.00	45.00	45.00
46.00	46.00	46.00
47.00	47.00	47.00
48.00	48.00	48.00
49.00	49.00	49.00
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51.00	51.00	51.00
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89.00	89.00	89.00
90.00	90.00	90.00
91.00	91.00	91.00
92.00	92.00	92.00
93.00	93.00	93.00
94.00	94.00	94.00
95.00	95.00	95.00
96.00	96.00	96.00
97.00	97.00	97.00
98.00	98.00	98.00
99.00	99.00	99.00
100.00	100.00	100.00

[illegible]

DRAFT

SCHEDULE 6

SCENARIOS 6

Page 1 of

LISTING OF JAMS, JELLIES, AND PRESERVES

Bakery Name

Levay

Date _____

()

[illegible]

DRAFT

LISTING OF JAMS, JELLIES AND PRESERVES

Bakery Name:

Never

432

() ()

[illegible]

DRAFT

SCHEDULE 7

ՀԱՅԵԱՅԻՆ

Date _____

(S) Shelled

[illegible]

DRAFT

SCHEDULE 7

Date _____

* (I) Inshell (S) Shelled

[illegible]

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LISTING OF SPICES AND SEASONINGS

Bakery Name

Mevaker

Date _____

SCHEDULE 8

[illegible]

DRAFT

LISTING OF SPICES AND SEASONINGS

Bakery Name _____ Nevaker _____ Date _____

() *

SCHEDULE 8

[illegible]

DRAFT

LISTING OF CONFECTIONERY AND CANDY USED

Bakery Name

Reviewer

Date

* (A) Confectionery (B) Candy

[illegible]

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LISTING OF CONFECTIONERY AND CANDY USED

Bakery Name

Mevaker

222

** (A) Confectionery (B) Candy

[illegible]

SCHEDULE 9

DRAFT

Page of

LISTING OF

Bakery Name

Hevaker

Date _____

()

[illegible]

S C H E D U L E

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Page of

LISTING OF

Bakery Name

Mevaker

Date _____

() *

[illegible]

SCHEDULE

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Page of _____

LISTING OF

Bakery Name

Mevaker

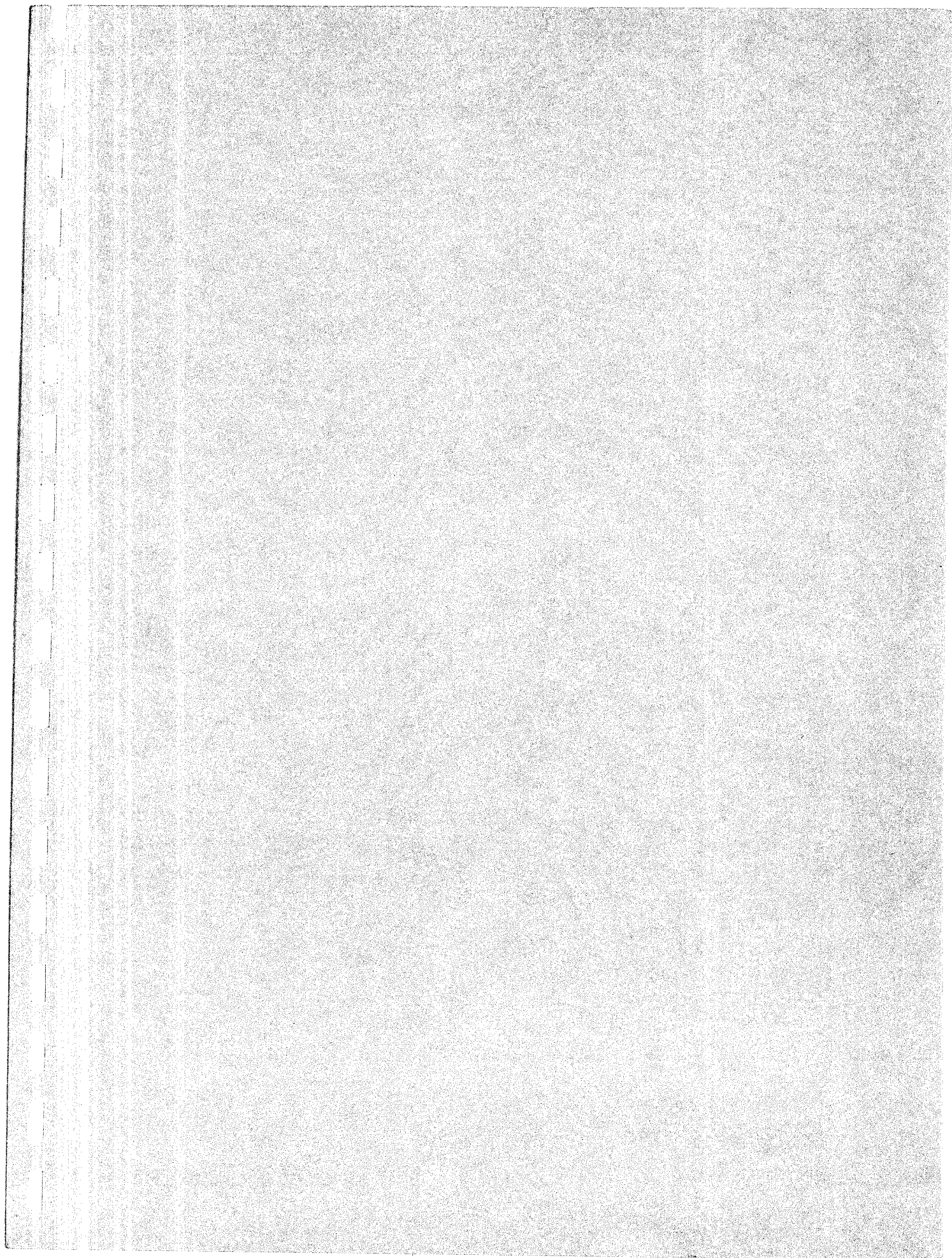
Date _____

()

[illegible]

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V. KASHRUTH AUDITORS REPORTS

Note:

The mevaker (kashruth auditor) is cautioned not to give, issue or grant any opinion (verbally or written) during or subsequent his kashruth audit to any individual, especially one associated with the proprietor of the audited facility, or any of its employees.

The issuance of an opinion - positive or negative-- vests only in the Vaad Administration, and, they are solely responsible for the issuance thereof.

The Vaad's opinion will be issued only in any one of the following formats. Deviations from this procedure are unauthorized.

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1. Kashruth Reports in General.-All kashruth auditing efforts culminate in reports. Before considering them in detail, however, it seems desirable to discuss briefly kashruth reports in general. The narrative report, made by the Mevakrim upon completion of an engagement and usually accompanied by the findings, will be discussed later in this chapter.

Kashruth reports serve three major interests:

- (1) Management, which seeks through them to plan and control the operations of the enterprise.
- (2) Rabbis who desire to appraise the basis for granting future certification.
- (3) Consumers who wish to have factual support for buying, selling or holding such food products.

To these major groups may be added: (4) government, particularly the Food Administration agencies, public service commissions, and the State Kashruth Divisions (all of which, incidentally, provide their own inspections). Public concern with respect to kashruth statements and accompanying reports is manifested in the activities of one or another of the interests mentioned above.

DRAFT

Kashruth reports are varied to meet the needs of the several groups. They are based, however, on a system of records designed primarily for management (owners) and consumers. It is because of the almost inevitable bias of management and of controlling ownership interests that there has been increasing pressure for a statement of generally accepted principles of Kashruth to be used consistently in recording and reporting kashruth data in all types of enterprise. A similar demand has also come from consumers. And, finally, as an aid to both owner and consumer the government, through the Food and Drug Administration and the State Law Enforcement Agency's regulations and requirements in the public interest.

Curiously enough, there never has been a statement of a system of Kashruth principles which has been accepted for use under any and all conditions of activity and records. There has been much discussion of the subject and several noteworthy attempts have been made to state a system which can be applied universally. The independent kashruth auditors are in accord only with respect to certain broad and general methods of treating kashruth data.

DRAFT

The food processing world is evolving, and when it becomes necessary to record the transactions of a particular enterprise many mevakrim feel there must be freedom to make that record in the light of the best information and thought then available. While there is quite general agreement with respect to the techniques of food processing, the reporting of Kashruth data which affect in a unique manner only a single concern must itself be on a unique basis; such data might easily lose their significance under descriptions general enough to cover every conceivable situation. But with the lack of conformity which this thesis implies, there is still necessity for uniformity in the usual procedures of analysis and report; and it is, therefore, certain that efforts will be continued toward a statement of Kahsruth principles on a scientific basis.

The insistence on greater uniformity has been due to a number of causes; among them must be included the abuses to which management and owners, and Rabbinical certifiers representing these interests, have subjected the principles of uniqueness mentioned above. Too often the analysis, recording, and

DRAFT

epitomizing of kashruth data have been made to serve the purposes of those who are biased, and the attempts at standardization are directed at curbing the efforts of management and proprietary groups to state such data not in accordance with generally accepted kashruth principles, but under the guise of unique situations requiring special treatment. If this treatment has favored one group at the expense of another, that was, indeed, what was intended. If by this treatment certain data were lost sight of, that, too, was the purpose. Out of such efforts to hide or distort facts having a material bearing on kashruth position or results of operations has come the public pressure to correct such practices; and it is now considered one of the major functions of the kashruth auditor to detect and reveal these improper actions.

The primary responsibility for the kashruth statements, rests on the independent mevaker who prepares them for transmittal to the food processor. These statements are reviewed by the food processor and while changes may be made as a result of this review, the statements are now regarded as the responsibility of the Vaad.

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2. COMPLETING THE DETAILED AUDIT REPORT.-Assuming that all of the preliminary steps have been taken, the koshruth auditor is in a position to undertake the final mechanical steps necessary to put the report in a form suitable for signature and delivery. The rough draft of the report should be reviewed with great thoroughness by the administrative staff (preferably one with at least the rank and ability of the report writer and familiar with the engagement or the line of business in which the kashruth audit was concerned) to see that all information which would be required by interested parties has been provided. The text and all schedules should be carefully cross-checked as to titles, dates used, and wording not only within the report itself, but directly to the work papers. The content should be scrutinized with respect to the analysis of the points covered and clarity of expression. No statement should be made in the kashruth audit report which cannot be traced either to the letter of arrangements (regarding authority for and the period and scope of the audit) or to the work papers, where there would be indicated not only the identity of the staff member but also to the circumstances

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under which the facts stated in the report were obtained. After the report has had the advantage of this fresh viewpoint and has been thoroughly and completely referenced to the work papers, it should be reviewed by the mevaker-in-charge with his principal.

It is desirable that all corrections necessitated by these critical reviews be made before the report is sent to the stenographic department for typing. Otherwise much time may be lost and added cost incurred through errors later discovered which require rearrangement of exhibits and schedules and the retyping of a portion or all of the text.

The format and typography of the report are fairly well standardized in the Vaad office. The Vaad prepares a report on Vaad Stationary with a reference number as a protection against fraudulent substitution of parts or all of a report, and if a part is ever questioned, it can at any time be compared with the auditor's office or file copy.

After the report has been completely typed, compared, and corrected, it is then presented to the President for signature.

DRAFT

Usually all copies of the signed report are delivered to the audited facility and a receipt obtained. If copies are to be delivered elsewhere, written authority should be requested, and a receipt obtained for each copy distributed. A record on the office copy should be made of the number of copies prepared, the number delivered, and the names and addresses of persons to whom they are sent. If more than one typing of a report is required, the office copy of each should contain references to the other office copies and the total number of reports prepared. With all deliveries of reports there should be a covering letter of transmittal.

3. Summary.-A kashrus auditor's report, in whatever form, is one of the means of contact between the auditor and the proprietor of the audited facility and between the kashrus auditor and the public. While auditors will never be judged by their reports alone, the latter are undoubtedly contributing factors in continuing relations with "old" audited enterprises and they may be a means of establishing relations with new ones.

The short form of kashrus auditor's opinion implies,

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when it is phrased in the generally accepted manner, a common standard of procedure. Unless the kashrus auditor has performed all of the work now outlined in this type of program, or suitable substitute work, he should not adopt the suggested phraseology and thereby incur the responsibility which its use denotes.

When, however, he finds a short form inappropriate and is obliged to employ the qualified opinion or particularly the type of report on special kashrus investigations or inspections, there will be available less and less material which can serve as a model of form, content, and expression. For drafting these types of reports, therefore, the kashrus auditor must, while following general modes of form and content, search continually for accurate, timely, and logical expressions of his thought; not in the similar reports of other kashrus auditors, which will not usually be available to him, but in the background of his training and experience.

4. UNQUALIFIED OPINION OF KASHRUS

The form and content of the short, unqualified auditor's opinion is now established by the Vaad. Qualifications of scope and opinion are introduced into the short form without changing

DRAFT

its essential character; the minimum statement which a kashrus auditor should make with respect to his examination. To an increasing extent the phrasings of qualifications made by the other kashrus auditors in similar situations are becoming available to the profession through the research of scholars, professional staffs of large rabbinical organizations and published kashruth reports. The various kashrus organizations too, are aiding in this work by publishing from time to time the deficiencies found in various food processing establishments.

When the Vaad, upon reviewing the kashruth audit work papers, finds that the enterprise has fulfilled all halachaic requirements as they relate to kashruth in the processing, content (ingredient) and sales areas, it may, upon its discretion, issue an unqualified opinion of kashruth.

This type of report contains a brief statement of the scope of the kashruth auditor's examination and expression of opinions as to the general acceptability of the kashruth principles employed by the food processing company in preparing the

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food products and the consistency with which these principles have been followed.

A copy of this unqualified report appears in Exhibit "A".

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EXHIBIT A

UNQUALIFIED OPINION OF KASHRUS
VAAD'S STATIONARY

Jewish Date _____ Secular Date _____

To the Proprietor(s)
of the _____ Bakery
Mr. _____
Address _____

We have examined the bakery, (Name) _____
at (full address) _____ on (Date) _____
and their related systems of food processing,
including the inventory storage, and over-the-
counter consumer sales areas. Our examination
was made in accordance with generally accepted
halachaic kashruth standards and accordingly
included such tests of the food processing
system and such other kashruth auditing
procedures as we considered necessary in the
circumstances.

In our opinion, the bakery at the above
location was halachaicly kosher, and its
operations were in conformity with generally

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accepted Halachaic kashruth principles applied on a basis consistent with the strictest halachiac requirements Al Pi Dinai Hatorah v'tikun chaza"l.

Our inspection took place on the date indicated above, as such we could not confirm any previous practices. This certificate is valid for the date of inspection only and as such is valid for the lessor of: one year from this date or the date of the next inspection, whichever is sooner.

Neither this report nor any mention thereof in the Madrach may be used in advertising or for any commercial purpose. The Vaad will take all steps open to it to prevent or prosecute any such uses of this letter, its name or the name of the Madrich Hakashrus.

DRAFT

We thank you for your cooperation and
the opportunity extended us in auditing the
kashrus of your facility.

Very truly yours,

VAAD HAKASHRUS
President

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5. QUALIFIED OPINION OF KASHRUS

When the Vaad, upon reviewing the kashruth audit work papers, finds that there exist practices or areas of questionable halachaic kashrus standards, and that, in its opinion, all halachaic requirements as they relate to kashrus in the processing, content (ingredient) and sales area have not been met in a definite manner, it may, upon its discretion, issue a qualified opinion of kashrus.

This type of report contains a brief statement of the scope of the kashruth auditor's examination and an expression of opinion as to the general acceptability of the kashruth principles employed by the food processing company in preparing the food products and the consistency with which these principles have been followed.

A copy of this unqualified opinion report appears in Exhibit B.

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EXHIBIT "B"
QUALIFIED OPINION OF KASHRUS

Jewish Date _____

Secular Date _____

To The Proprietor(s)
of the _____ Bakery
Mr. _____
Address _____

We have examined the bakery, _____ (name)
at _____ (Full Address) on _____ (date)
and their related systems of food processing,
including the inventory storage, and over-
the-counter consumer sales areas. Our
examination was made in accordance with
generally accepted halachaic kashruth stand-
ards and accordingly included such tests of
the food processing system and such other
kashruth auditing procedures as we considered
necessary in the circumstances.

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(Our examination found the following food processing systems (over-the-counter sales procedures) to be of such nature that valid questions of strict halachic kashrus adherence are presented: _____,

_____,

_____)

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In our opinion, the bakery at the above location was halachaicly kosher, and its operations were in conformity with generally accepted Halachaic kashruth principles applied on a basis consistent with the strictest halachaic requirements AL PL Dinai Hatorah v'tikun chaza"L.

Upon your request we shall be glad, if given the opportunity, to reaudit your facility once the aforementioned "exceptions" have been corrected.

Our inspection took place on the date indicated above, as such we could not confirm any previous practices. This certificate is valid for the date of inspection only and as such is valid for the lessor of one year from this date or the date of the next inspection, whichever is sooner.

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Neither this report nor any mention thereof in the Madrich may be used in advertising or for any commercial purpose. The Vaad will take all steps open to it to prevent or prosecute any such uses of this letter, its name or the name of the Madrich Hakashrus.

We thank you for your cooperation and the opportunity extended us in auditing the kashrus of your facility.

Very truly yours,

VAAD HAKASHRUS
President

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6. Reliance on other Kashrus Certifiers

Where, the Vaad, as the principal Kashrus auditor of the faculty, relies on reports of other independent Kashrus certifying agencies and accepts their opinion as a basis for its own certification of the indicated ingredients or process, it is required to acknowledge this fact in its opinion letter.

See Exhibit "C" for a suggested text.

EXHIBIT C

SUGGESTED FORM OF KASHRUS REPORT WHERE THE VAAD, AS PRINCIPAL KASHRUS
AUDITORS, RELY ON REPORTS OF OTHER INDEPENDENT KASHRUS CERTIFYING AGENCIES

Jewish Date _____

Secular Date _____

To the Proprietor(s)
of the _____ Bakery
Mr. _____
Address _____

We have examined the bakery _____ (Name)
at _____ (full address) on _____ (date) and
their related systems of food processing, including the
inventory storage, and over-the-counter consumer sales
areas. Our examination was made in accordance with
generally accepted halachaic kashruth standards and
accordingly included such tests of the food processing
system and such other kashruth auditing procedures as
we considered necessary in the circumstances.

We did not examine the following (ingredients)
(food processes) _____,
_____, _____,

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which reflect approximately _____% of the (materials) (processes). They were examined by other kashrus certifying agencies whose reports thereon have been furnished to us and our opinion expressed herein, insofar as it relates to the above (ingredients) (processes), is based solely upon the report of the other kashrus certifying agencies.

In our opinion, the bakery at the above location was halachically kosher, and its operations were in conformity with generally accepted Halachic kashruth principles applied on a basis consistent with the strictest halachic requirements Al Pi Dinai Hatorah v'tikun chaza"l.

Our inspection took place on the date indicated above, as such we could not confirm any previous practices. This certificate is valid for the Lesser of one year from this date or the next inspection, whichever is sooner.

Neither this report nor any mention thereof in the Madrich may be used in advertising or for any

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commercial purpose. The Vaad will take all steps open to it to prevent or prosecute any such uses of this letter, its name or the name of the Madrich Hakashrus.

We thank you for your cooperation and the opportunity extended us in auditing the kashrus of your facility.

Very truly yours,

President

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7. Limited Kashrus Review

Where the vaad did not examine the entire facility and its kashrus audit was incomplete it must state in the opinion letter the "limited scope" of its kashrus review.

See Exhibit "D" for a suggested form of the Kashrus Report where only the ingredients used or the processing system were examined.

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EXHIBIT D

SUGGESTED FORM OF KASHRUS REPORT WHERE ONLY THE INGREDIENTS USED
OR THE PROCESSING SYSTEM WERE EXAMINED

Jewish Date _____ Secular date _____

To the Proprietor(s)
of the _____ Bakery
Mr. _____
Address _____

We have examined the (food processing system)
(ingredients used in the food preparation) of the
bakery (Name) _____ at (full address) _____ on
(Date) _____. Our examination was made in accord-
ance with generally accepted halachaic kashruth standards
and accordingly included such tests of the (food
processing system) and such other kashruth auditing
procedures as we considered necessary in the circum-
stances.

In our opinion the aforementioned (process)
(ingredients used in the food preparation) in the
bakery at the above location was halachaicly kosher,
and its operations were in conformity with generally

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accepted Halachaic kashruth principles applied on a basis consistent with the strictest halachaic requirements Al Pi Dinai Hatorah v'tikun Chaza"l.

Our inspection took place on the date indicated above, as such we could not confirm any previous practices. This certificate is valid for the date of the next inspection, whichever is sooner.

Neither this report nor any mention thereof in the Madrich may be used in advertising or for any commercial purpose. The Vaad will take all steps open to it to prevent or prosecute any such uses of this letter, its name or the name of the Madrich Hakashrus.

We thank you for your cooperation and the opportunity extended us in auditing the kashrus of your facility.

Very truly yours,

VAAD HAKASHRUS
President

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EXHIBIT E

Suggested Form of Kashrus Auditors' Report Containing Qualified
Opinion Subject to the Outcome of Certain Matters Which May
Have a Material Effect

we have examined . . . _____
_____ . . . in the
circumstances.

The above facility is currently undergoing (identify
matter) _____

_____ ; the
final outcome of which is not presently determinable
and no provision has been made in our kashrus investigation
for the effect, if any, of such (matter) _____
In our opinion subject to the effect of resolution of
the matter referred to in the preceding paragraph, the
aforementioned facility _____

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EXHIBIT F

SUGGESTED FORM

ACTIVITY PROCESS OR INGREDIENT CONCERNING

WHICH HALACHAIC DEBATE EXISTS

When the revaker encounters, during the course of his engagement, an activity, process or ingredient concerning which there is significant halachaic debate, the following paragraph must be included in the opinion letter:

We have examined _____ considered necessary in the circumstances except as stated in the following paragraph.

We have been unable to satisfy ourselves concerning (activity) (process) (ingredients) _____, _____.

Since many types of activities are susceptible of varying interpretations under Halachaic Law and regulations the certification of the (activities) (ingredients) (processes) _____ may be subject to change at a later date upon final determination by the respective authoritative, competent and recognized orthodox halachaic scholars.

Because such (activities) (processes) (ingredients) enter materially into the determination of kashruth, we do not express an opinion on the kashurs of your facility taken as a whole.

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EXHIBIT G

Non-responsibility for events occurring between date of inspection and the issuance of the report.

The VAAD at its discretion, may find cause to add the following paragraph to the text of the standard form reports where and when circumstances require and dictate:

Because we have not made an examination of _____ X Company, Inc., as of any date or for any period subsequent to (date) _____, we have no knowledge of the effect, of any, upon the opinion which follows, of events which may have occurred subsequent to the date of our examination.

When we have knowledge of events occurring between the time of inspection _____ of Kashrus and the issuance of the exemption which might have an effect on the opinion _____ the necessity for additional disclosures or adjustments should, in general, be determined by reference to VAAD'S policy.

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It may cause kashrus problems during and after Pesach for those who do not eat kitniyos, as at times the starches are derivatives of kitniyos.

DOUGH CONDITIONERS - They are used to improve the texture of bread. They are often mono- and diglycerides. Rabbinic supervision is necessary.

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GUM BASE - Gum base is used in the manufacture of chewing gums. Must have Rabbinical supervision because of the necessary addition of glycerine or other non-kosher ingredients.

INVERT SUGAR - Invert sugar is a mixture of about 50% glucose and 50% fructose. Honey is mostly invert sugar. It is obtained by the inversion of cane sugar by enzyme or acid hydrolysis. It is used in food products and confectionery items.

INVERTASE (INVERTIN) - Invertase is an enzyme formed from yeast. It is used in the preparation of invert sugar from sucrose (a complex sugar).

LACTIC ACID - Produced by the fermentation of corn starch, glucose, molasses, and sometimes whey(dairy). When listed on an ingredient label of olives and soft drink beverages it is usually made from corn of molasses and is PAREVE. Only lactic acid normally used for the manufacturing of cream cheese is derived from milk.

LACTOSE - (lactate) (milk sugar) - It is a by-product of cheese produced from whey and is DAIRY.

LAURIC FATS - Lauric fats, also called "cocoa butter substitute" or "hard butter", are from imported coconut oil, palm kernel oil, and other tropical oils. These fats are used in conjunction with, or in place of, cocoa butter in confectionary coatings.

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LECITHIN-Commercial lecithin is usually obtained from soybeans and corn oil. It disperses fats in the mixture, retards rancidity, and prevents fat bloom on the products such as: caramels, chocolates, fudge, cocoa butter nougats, kisses and taffies.

LIPIDS- Fats from either animal or gegetable origin. Rabbinic supervision is necessary.

MAGNESIUM STEARATE- A compound of magnesium and stearic acid (see stearic acid). Rabbinic supervision is required.

MALT SYRUP- A dark brown syrupy liquid obtained by evaporating an infusion of malt. Used as an emulsifying agent as well as in dissolving the starches.

MANNITOL- It is wedely distributed in nature, particularly in fungi.

MONO AND DIGLYCERIDES - Manufactured similarly to glycerides. In breads and cakes mono and diglycerides are used to increase the sugar ration, a gigher ration yielding a more appetizing product. In confectionery products, they are used to promote a more intimate mixing of fats and water, it retards hardening, retards loss of gloss and formation of surface greying, reduces stickiness of caramels and nougats, improves the opacity of sugar coatings used oñ panned goods, improving the palatability of mints, and impeding the migration of oil in peanut bufter.

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DRINKS (Liquid, powder, and syrup)

These food products may contain the following questionable ingredients:

Stabilizers, glycine, glycerine, vegetable oil, grape juice, and flavoring (see GLOSSARY).

Chocolate drinks use stabilizers which may be of non-kosher origin. In many cases gelatin is used as a stabilizer. When purchasing these products one should purchase those which have Rabbinic Supervision.

EMULSIFIERS-An emulsifier or a "surface active agent" as it is frequently called, is used to permit more intimate mixing of oils and water.

In bakery products, emulsifiers are used to control volume, uniformity, fineness of grain, and to reduce the rate of staling or crumb hardening.

In ice creams, emulsifiers are used to reduce the size of ice crystals and air bubbles.

Most emulsifiers may be of non-kosher origin. They should NOT be used without proper rabbinic supervision.

ESCHALOTS- (shallot) An onionlike plant producing small clustered bulbs used like garlic for flavoring.

ETHYL VANILLIN- A fine white crystalline powder having an intense odor of vanillin. It is used as a flavor instead of vanillin or to fortify it .

FILBERTS - A type of hazel nut.

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GELATIN- A protein obtained by boiling skin, bone, muscles and ligaments.

The most important use in the food industry is in the manufacture of gelatin desserts. It is also used in bakeries in cake icings, in the manufacture of chiffon type pies, in candies, in marshmallows and in ice cream. Substantial quantities of gelatin are also used in the manufacture of medicines, coating pills, making capsules. (See Desserts and Puddings in section entitled "Why Does it need Hashgacha?".)

GLUCOSE- Occurs naturally in fruits and other plants (see dextrose).

GLYCERINE- Obtained from oils and fats, and is used in the confectionery line. It can also be obtained from petroleum.. Rabbinic supervision is necessary.

GLYCERIDE- see mono and diglycerides.

GLYCINE- Isolation from hydrolysis products of gelatin. Sometimes glycine is found in cereals. Rabbinic supervision is necessary.

GLYCEROL NONOSTEARATE- Glycerol monostearate may be of animal origin. Rabbinic supervision is necessary.

GUM ARABIC- (agacia)- It is a dried gummy exudation of the stems and branches of a certain type of plant. It is used as an emulsifier and thickener. Used in candies and other foods as a colloidal stabilizer.

DRAFT 294

GELATIN- A protein obtained by boiling skin, bone, muscles, and ligaments.

The most important use in the food industry is in the manufacture of gelatin desserts. It is also used in bakeries in cake icings, in the manufacture of chiffon type pies, in candies, in marshmallows and in ice cream. Substantial quantities of gelatin are also used in the manufacture of medicines, coating pills, making capsules. (See Desserts and Puddings in section entitled "Why Does it need Hashgacha?" .)

GLUCOSE - Occurs naturally in fruits and other plants (see dextrose).

GLYCERINE - Obtained from oils and fats, and is used in the confectionery line. It can also be obtained from petroleum. Rabbinic supervision is necessary.

GLYCINE- Isolation from hydrolysis products of gelatin. Sometimes glycine is found in cereals. Rabbinic supervision is necessary.

GLYCERIDE- see mono and diglycerides

GLYCEROL MONOSTEARATE - Glycerol monostearate may be of animal origin. Rabbinic supervision is necessary.

Gum ARABIC - (acacia) - It is a dried gummy exudation of the stems and branches of a certain type of plant.

It is used as an emulsifier and thickener. Used in

In frozen desserts, such as in ice cream, it disperses the fats which in turn keep ice crystals small and reduce the size of air bubbles.

In convenience and instant foods, particularly those with cereal or starch bases such as macaroni, spaghetti, noodles, cooked cereals and dehydrated potatoes where monoglycerides reduce pastiness.

The addition of monoglycerides does not necessarily have to be listed. Most mono- and diglycerides are of animal origin and should only be used with Rabbinic supervision.

MONOSODIUM GLUTAMATE - Salt of a synthetic glutamic acid used in seasoning and is manufactured by fermentation. Special attention must be given for its use on Pesach.

NATURAL AND ARTIFICIAL FLAVORS - Flavors may range from extracts of plants to extracts of non-kosher animals. Rabbinic supervision is recommended.

OIL OF PEPPERMINT - Oil of peppermint comes from a specific flower. It is used in liquors and foods.

PEANUT OIL - Peanut oil is prepared from the shelled and skinned nuts by either pressing or solvent extraction. It is used in edible oils, in mayonnaise, in confections and peanut butter.

PECTIN - Pectin is a substance found in most fruits and in some vegetables. It is used to produce jellies and is often extracted from apple pulp.

PEPSIN - Pepsin is obtained from the secretion of the stomach linings of animals, especially hogs. Rabbinic supervision is necessary.

POLYGLYCEROL ESTERS OF FATTY ACIDS - It is prepared from edible fats and oils (for example lard and tallow). Rabbinic supervision is required.

POLUSORBATE 60 - (sorbitan monostearate) - It is an emulsifier made from stearic acid (see stearic acid) which may be of non-kosher origin.

It is used as an emulsifier in whipped vegetable oil topping, cakes, and cake mixes, confectionary coatings and cacao products, cake icings and cake fillings, dressings, shortening and edible oils, and as a foaming agent in non-alcoholic mixes.

Rabbinic supervision is required.

POLYSORBATE 80 * See polysorbate 60.

POTASSIUM SORBATE-A preservative made from potassium and sorbic acid (see sorbic acid).

PROPIONIC ACID-Occurs in dairy products in small amounts but is usually synthetic. It is used as a mold inhibitor and in the manufacture of fruit flavors.

PROPYLENE GLYCOL-(alginate) It is produced synthetically. It is used as an emulsifier or stabilizer. (Thickens foods, and is added to ice creams and sherberts.) It is used as an antifreeze in breweries and dairy establishments and as a solvent for flavors and colors.

RESINOUS GLAZE-It is prepared from insect secretions found in the West Indies. Since it is a non-edible substance, most halachic authorities have permitted its use.

RENNET-A milk curdling enzyme usually derived from the lining of the stomach of the calf. A milk curdling enzyme of microbe origin is available as a substitute for animal rennet in some applications, but Rabbinic supervision is still needed in all cases.

SHORTENINGS-Used extensively in cakes and pastries, shortening is derived from both animal and vegetable source. Rabbinic supervision is necessary (see vegetable oil).

SODIUM ALGINATE-A colloidal carbohydrate product extracted from giant brown seaweed or kelp. It is used in

the manufacture of ice creams where it serves as a stabilizer, insuring creamy texture and preventing the formation of ice crystals.

SODIUM BENZOATE - It is of synthetic origin. It is composed of sodium and benzoic acid and is used as a preservative.

SODIUM CASEINATE - The soluble form of casein (see casein). It is primarily found in "non-dairy creamers" and other such products, and it makes the product DAIRY. It can also be found in instant mashed potatoes.

SODIUM CITRATE - The salt of citric acid. It is used in special cheese spreads, canned fruits, vegetables, made by microbic fermentation.

SODIUM LAURYL SULFATE - It is a synthetic detergent. It is used as a whipping agent, an emulsifier in egg products and as a surfactant in beverages and drinks.

SODIUM PROPIONATE - It is of synthetic origin and used as a mold preventative.

SOFTENERS - They are found in chewing gums. They may be derived from either animal or vegetable origin. Rabbinic supervision is necessary.

DRAFT

SORBIC ACID- Sorbic acid obtained from berries of the mountain ash or by chemical synthesis, usually used as a mold inhibitor.

SORBITAN MONOSTEARATE- Sorbitan monostearate is made from stearic acid which can be of animal origin. It is used as an emulsifier in whipped vegetable oil topping, cakes and cake mixes, confectionery coatings and cacao products, cake icings and fillings, and in vegetable fat-water emulsion intended for kinetic spraying, as necessary.

SUCROSE- It is prepared from glucose by hydrogenation.

SATURATED FATTY ACID- (polysaturated acid) It is usually of animal origin and is used in chocolate and other food items.

STEARIC ACID- A white crystalline fatty acid usually extracted from tallow and other hard animal fats. Lab-bile supervision is necessary.

TARTARIC ACID- POTASSIUM - See cream of tartar

TRAGACANTH - (gum tragacanth) It is the dry gummy plant exudate. It is used in foods and confection as a stabilizer.

TRICHLOROACETIC ACID - It is of a synthetic origin. It is also known as perchloric acid and is used in clarifying sugar syrup and is used as a non-cooking agent.

TYPING - All East India ... are used as a condiment.

DRAFT 300

VANILLA- Extracted from the vanilla bean which is a fruit. It is used in the manufacture of confections and various bakery products. It is also used in flavoring beverages, and foods.

VANILLIN- It occurs naturally in vanilla and potato parings, and can be made synthetically. Used as a flavoring agent in confectionery items, beverages, and foods.

VEGETABLE OIL AND SHORTENING-Many companies produce vegetable and animal oils and shortenings on the same machinery. They have indicated to us that due to the same machinery being used, the first few runs of a vegetable oil may conceivably contain 2% -5% of animal oils, as explained to us by the F. D.A. "Such statements as 'Pure' or '100%PURE' have no special meaning under the law. The use of the term 'PURE' is, in our opinion, inappropriate on the label of any food product since it may have different meaning such as 'free from bacteria', 'not contaminated with anything harmful', etc., and in some cases is misleading."

DRAFT 301

WHEY- Whey is the serum, or watery part of milk, separated from the more thick or coagulable part, or curd, in the process of making cheese. The milchig (dairy) status of this product depends on its method of manufacture and the subsequent use of the whey-containing products. Rabbinic supervision is required.

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