

THE Daf HaKASHRUS

A MONTHLY NEWSLETTER FOR THE  RABBINIC FIELD REPRESENTATIVE

INGREDIENT PROFILES: GLYCERIN

BY RABBI GAVRIEL PRICE

Ingredients Approval Registry

donut glaze, nearing its destination at the kosher certified Diamond Donut, was stopped.

Glycerin is, perhaps, the most kosher-sensitive ingredient that any company can have. Non-kosher glycerin is plentiful (you don't have to go all the way to Peru to get it), and it comes from animal fat. It is eminently substitutable for, and compatible with,




Recently, *Hamodia* ran an article called "The Kosher Sleuth" by a Rabbi Levi Cohen. The article related the breathtaking adventure of a *mashgiach* who discovered his company had used an unauthorized Peruvian glycerin in a hurriedly-put-together donut glaze. Because of the *mashgiach's* shrewdness and diligence, and not without help from Above, the shipment of

synthetic or vegetable-based glycerin - no analytical test can determine the raw material source for glycerin. And so it is helpful for us to learn, even briefly, the applications of glycerin, if for no other reason than knowing why it's used will help us remember *that* it's used - and that we should keep our eye on a company's stock.

Diamond Donut wanted glycerin in its glaze (we can suppose) because of the properties glycerin offers: it is sweet, it has an affinity to water, and it is syrupy. Who would expect that a processed derivative of oils or fats, which are bland, would be sweet? Glycerin's sweetness is one of the great, low-key gifts that Hashem secretly bestows on us. Because of its sweetness the baked goods, confections, and pharmaceutical industries incorporate glycerin into formulations - and therefore glycerin (which is also called

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
Seated from left to right: Mr. Harvey Blitz, Esq. - OU President, Rabbi Menachem Genack -  Kashruth Rabbinic Administrator, Rabbi Dr. Tzvi Hersh Weinreb - OU Executive Vice President, Rabbi Moshe Elefant -  Executive RC and Rabbi Yaakov Luban -  Executive RC

DAF NOTES:


The following observations of the OU's Kashruth Dept. were submitted by Rabbi Avi Neuhaus of Monsey, NY. Rabbi Neuhaus is a Talmid of Rav Yisroel Belsky שליט"א from whom he has received Semicha at Yeshiva Torah Vodaath. He was one of 17 interns and 70 participants in this year's ASK @7 summer programs.

KASHRUTH THROUGH THE EYES OF AN ASK INTERN

BY RABBI AVI NEUHAUS

After completing the ASK  session and internship I reflected on what I knew before I had started, and what I know now. There was a major difference. I have learned הלכה למעשה for a couple of years now, but the amount I gleaned during these three weeks is hard to calculate.

One of the problems in learning הלכה is that you always have to take into account changing "ציורים", i.e. "The case that "X תשובה" seems to be talking about seems to correspond to our שאלה". In reality factors always contribute to a different פסק and understanding of an event. What seems to be a simple ונכנס שאלה can in reality be a hard שאלה עכ"ם! Therefore, I thank the OU and its staff for trying to educate the רבים in the מציאות of the kosher world. It would be quite impractical to learn all this information just by learning in Yeshiva. Even as a Mashgiach, on the job, one would not receive such an extensive and broad education.

In addition to educating us and the רבים in what the מציאות actually is, it was then important to impart to us  פסק in regards to all these ענינים. (This too is very hard to learn just by flipping pages in שלחן ערוך, and is essential to understanding the way the עולם is נהג). On this issue the OU is superior! When asked a שאלה that

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Ⓢ PAS YISROEL PRODUCTS

The following is a current listing of OU Pas Yisroel products as of Elul 5764/September 2004 and the company's RC. Products which are also cholov yisroel and/or yoshon are so indicated.

COMPANY/BRAND	PRODUCT TYPE	RC
Continental Food	pizza (cholov yisroel)	R' Gordimer
Upscale Foods	pizza (cholov yisroel, yoshon)	R' Gordimer
David's Cookies	hamentashen**	R' Bendelstein
Ostreicher's	hamentashen**	R' Bendelstein
Rokeach	hamentashen**	R' Bendelstein
Smilowitz Bakery		
Moishy's	exclusively pas yisroel rolls, cookies, cakes, breads	R' Bendelstein
Tova-Sovata	exclusively pas yisroel rolls, cookies, cakes, breads	R' Bendelstein
Delancey Dessert (P.L.)	exclusively pas yisroel rolls, cookies, cakes, breads	R' Bendelstein
Damascus	must state pas yisroel on pkg.	R' Bendelstein
Pita Express	pita bread (also yoshon)	R' Bendelstein
Macabee	pizza (cholov yisroel)	R' J. Goldberg
Empire	pizza (cholov yisroel, yoshon)	R' Mandel
Bubba's and Novelty Kosher Pastries	all baked goods (yoshon)	R' Rockove
Daily Pita	all pita bread	R' Rockove
Grandpa's "Ohl Southern"	coffee cakes	R' Rockove
Hafners	pastry shells w/ Ⓢ and Rabbi Signature	R' Rockove
Handmade Bakeries	all baked goods	R' Rockove
KelsenBisca	butter cookies & low cholesterol cookies (only for Israeli distribution with label indicating Pas Yisroel)	R' Rockove
N-More Enterprises	challah, challah rolls (yoshon)	R' Rockove
Rottella's Italian Bakery		
Roma (P.L.)	bread, rolls, buns, bagels	R' Rockove
Bag N'Save (P.L.)	bread, rolls, buns, bagels	R' Rockove
Nana Sylvia	mandel bread	R' Rockove
Source Atlantique	Grillé brand toast	R' Rockove
Tami Great Foods	old fashioned french toast	R' Rockove
Bread Basket	all products	R' Rockove
Josef Organic	all products	R' Rockove
Everything Spelt	all baked products	R' Rockove
Albertson's in-store Bakery	Boca Raton, Del Ray Beach and Tamarac, FL, all fresh baked products	R' Steinberg
Jewel [Albertson's]	Highland Park, IL - bread only	R' Steinberg
Acme [Albertson's]	Milltown, NJ - all fresh baked products	R' Steinberg
Acme [Albertson's]	Clifton, NJ - all fresh baked products	R' Steinberg
Continental Pastry, Inc.	various cakes, pies & pastries	R' Paretzky
Continental Bakery	bread & cakes	R' Paretzky
Reisman Bros. Bakery	assorted cakes, cookies, rugalach	R' Paretzky
Tel Aviv Kosher Bakery (Chicago)	bread & cakes (yoshon)	R' Paretzky
Kineret	pizza bagels (cholov yisroel, yoshon)	R' C. Goldberg
Dakota Brands	bagels, rolls	R' Schreier
Mendelson's Pizza	pizza (cholov yisroel)	R' Schreier
J2 Manhattan	pizza (cholov yisroel)	R' Schreier
J2 Brooklyn	pizza (cholov yisroel)	R' Schreier
Neri's	only bagels	R' Schreier
Gefen	crackers, cookies, matzoh (yoshon)	R' Singer
Joyce Food Products (Goodman)	matzoh meal, cakes & cookies (yoshon)	R' Singer

** only when pareve & pas yisroel are stated on the label.

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PHOTOS OF NYC TAP WATER CRUSTACEANS

THE MAGNIFICATION OF THESE PHOTOS IS APPROXIMATELY 50 TIMES
THESE ARE PHOTOS OF ACTUAL SPECIMENS FOUND IN NYC TAP WATER

Photos ©2004, Yaakov D. Lach



Diacyclops thomasi, a common variety of copepod of the *Cyclops* variety. Visible are the two sets of antennae (one large, one small), 3 of the five sets of feet, and the double 'tail'. [Size: ~0.8mm]

Mesocyclops edax, another common variety of *Cyclops*. The tail section is missing (this is common for *M. edax* found at the tap, apparently a result of its journey). What appears to be a bushy tail is actually the last set of feet, rotated into the empty space left by the missing tail. [Size: ~1 mm]



The OU has posted on its website some basic information, compiled by Rabbi Yaakov Lach, about the infestation of copepods in New York City tap water.

The information can be accessed at the following website:
<http://ou.org/other/5764/water.htm>

ONE-STOP MASHGIACH RESUMES

To centralize the sending of mashgiach resumes, interested parties should avail themselves ONLY of the following:

Email: mashgiachresumes@ou.org

Fax: 212-613-0760 • **Phone:** 212-563-4000x38500

Should a position become available you will be contacted by an © representative

KASHRUTH alert!

JAFFA CAKES CHOCOLATE COVERED JELLY BISCUITS produced by (Jaffa) Crvenka bears an unauthorized symbol and is not certified as Kosher by the Orthodox Union. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8148 or via email at herbstmanh@ou.org.

RED SALSA SNACK SEASONING (B02284) an industrial item produced by Williams Foods Inc., Lenexa, KS is certified as ©^D but the dairy designation has been inadvertently omitted. Future packaging has been revised.

SAN JOAQUIN VALLEY Almonds Butter Toffee, Almonds Chile Lemon, Pistachios Chile Lemon, Pistachio & Berry Mix, Almonds Cinnamon Honey, Autumn Mix, Almonds Cappuccino, Mixed Nuts Roasted & Salted, Almonds Orange Honey, Pistachio Southwest Hickory, Almonds Mocha, Cashews Honey Roasted produced by San Joaquin Valley Farms LLC Tulare, CA are certified as ©^D but the dairy designation has been inadvertently omitted. Future packaging will be revised.

WHOLLY HEALTHY ASSORTED flavors of raw frozen pies produced by Run-A-Ton Group are © certified kosher by the Orthodox Union. These pies, when "baked off" at supermarket bakeries (amongst them Whole Food Markets in-store bakeries), have been incorrectly represented as © certified. Our supervision of these pies is limited to the raw, unbaked pie. Run-A-Ton Group is withdrawing all labels from such bakeries.

KASHRUTH advisory

OLD LONDON RESTAURANT STYLE CROUTONS
1. Italian 2. Seasoned Sourdough produced by Old London Foods erroneously states on the ingredient statement that the product contains dairy ingredients. Product does not contain dairy ingredients and is certified © Pareve. Corrective action has been taken for future packaging.

OLD LONDON PARMESAN CHEESE AND GARLIC TOASTETTES produced by Old London Foods correctly includes on the ingredient statement natural cheese flavor. However, the product is certified © Pareve as the flavor is from a natural non-dairy source.

MAZAL TOV TO ...

our devoted Executive Rabbinic Coordinator **RABBI YAAKOV LUBAN AND HIS WIFE** on the recent engagement of their son Shaul to Sarah Hassan from Montreal, Canada.

our dedicated RFR in Louisville, KY **RABBI YOSEF LEVY AND HIS WIFE** on the recent birth of their daughter, Chaya Mushka.

בואכם לשלום...

We take great pleasure in welcoming the new OU RFR in Iowa, Rabbi Levi Goldstein. Rabbi and Mrs. Goldstein reside in Des Moines, IA. We wish Rabbi Goldstein much success in his new position.

GLYCERIN

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glycerol and sometimes spelled glycerine) often appears on the Schedule A's for these types of plants.

Glycerin, unlike sugar, is not a carbohydrate. And therefore companies all over the U.S., eager to formulate products that can make low-carb claims, are using or considering using glycerin in their formulations. (Actually, my brother-in-law's mother-in-law said that when she arrived, malnourished, in the States after the war, Dr. Atkins, then a not-very-well known nutritionist, advised her to use glycerin as a substitute for sugar in everything from her muffin recipe to her coffee).

Glycerin's affinity to water means that glycerin absorbs the moisture that is native to, or in the environment of, a food. A donut maker might use glycerin in a formula to help maintain moisture for longer, a common aspiration of the food industry. A cereal bar may benefit from glycerin to help it avoid becoming hard and brittle. Glycerin covered raisins help retain the moisture level within raisins and keep raisins from sticking to one another.

Glycerin's syrupiness also may be used to advantage in a donut glaze. All oil and fat derivatives have a certain viscosity, or resistance to flow. The gentle motility and odorlessness of oil and its derivatives explains its wide use in cosmetics - shampoos, hand-creams and lotions all use some kind of oil derivative to give the product some kind of body. Jergen's Lotion, for example, lists glycerin as the second ingredient, right after water, in its ingredients label, which means glycerin is the second most plentiful ingredient, by weight, in the product. Much of the glycerin, fatty alcohol (another fat derivative) and fatty acids stored at OU storage facilities are actually designated, ultimately, for cosmetics use.

Glycerin's syrupiness can be exploited as a thickener, which brings us to the most in-the-news application of glycerin, in cough syrups (like Triaminic now under the OU). Makers of cough syrups think of ways to help get the actual anti-cough agent to coat the throat of someone suffering from a cough. A water-based carrier is needed to do that, and glycerin helps thicken the carrier. Glycerin's sweetness may also mask the taste of an anti-coughing agent.

The kosher sleuth, Rabbi Levi Cohen, rightly surmised that a drum of glycerin without kosher certification should raise an eyebrow, especially from a cattle rich country such as Peru. That clue is what prompted him to track down the details of the covert donut glaze production. Much of the kosher, vegetable-based glycerin comes from places like Malaysia and Indonesia, regions overflowing with coconut and palm trees, although some kosher glycerin is made in the States as well.

Although adventures in kashrus don't always end with relief, factual knowledge encourages that possibility... or that adventures will be avoided altogether. On that note Rabbi Genack has asked the IAR to send out periodic ingredient profiles, of which this is the first. Feedback and recommendations are, of course, welcome.

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ASK ^U

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was and is נוגע למעשה the OU is ready to confide even the most minute details of their פסקים and positions. I personally have read many תשובות

written by their eminent פוסקים regarding all sorts of Kashruth שאלות.

This is very important because besides showing that the OU has taken אחריות on all הלכה decision-making, it also educates the consumers on what קולות וחומרות they are relying on.

More so, their transparent "open file" policy creates an opportunity for those studying the הלכה, to better understand the issues and מציאות!! All of this research would be impossible without the aid and support of the OU organization.

Another major advantage of the OU program was that it showed us what its like to run a Vaad and what its like in the field. This is integral for anyone who is thinking of going into השגחה to know and understand!! Being located in the OU office also showed us the business side and research side of the OU. It also showed us clearly how professional and dedicated they all are to Kashrus and the ציבור as a whole.

Most of all, the thing that struck me was the fact that so many different types of Jews were represented in the program and certainly in the OU. It is a noteworthy thing that so many different types of people can get together and provide the ציבור with so many important services. Without the OU there are many areas of the frum world that would suffer.

In conclusion, I think it is important to thank all the people that were responsible for putting together such a program. Personally, I have had a lot of הנאה from the program and would like that this program be continued for the תועלת of many others. Therefore, I think that Rabbi Grossman and his secretary (Ms. Avigail Klein ed. note) who labored many days and hours to make sure that this program runs smoothly deserve credit for all the learning that occurred and will occur because of all the effort they put into this internship. Also, Rabbi Dov Schreier and all the RC's who took time out of their busy schedules to address us along with the משגיחים who went around with us - they all deserve a hearty ישר כח for the amount of interest they took in leading us around the world of Kashrus.

In reality I could go on and on listing all the Rabbonim, משגיחים, staff and even the security guards who deserve my thanks, but instead I would like to thank the OU as an organization for all the work they do to help ישראל בכל.

I would like to close with a ברכה, that in the זכות of all the important and good work that the OU does we should be זוכה to continue to inspire and teach others about all the important קבלת השכינה במהרה בימינו to זוכה be ממילא and דברים של קדושה! אמן

PAS YISROEL

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COMPANY/BRAND	PRODUCT TYPE	RC
Manischewitz Co.	matzoh & Tam Tams (yoshon)	R' Singer
Kemach Food Products	cookies (yoshon when stated on package)	R' Coleman
Keith's Cookies	cookies	R' Bistricher
Healthy Palate/Chef Martini	eggplant parmesan (breadcrumbs are pas yisroel)	R' Richard
The Fillo Factory	baklava and pastry shells/cups (when marked pas yisroel)	R' Steinberg
L'Esti Desserts	cakes and pastries (also yoshon)	R' Safran

דף השנה ל"ב - A YEAR OF THE DAF - תונשל"ב ע