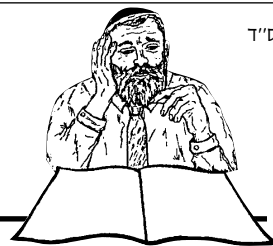


THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE  RABBINIC FIELD REPRESENTATIVE

MAILBOX

DAF NOTES: The following lively "Shakla Vetarya" – an email give and take between Moshe Kaufman – a Daf HaKashrus reader and the OU's Rabbinic Coordinator Rabbi Chaim Goldberg concerned an article written by Rabbi Goldberg in *The Daf*. We have entitled this exchange "On Seeing Red". The *Daf* encourages its readers to initiate similar exchanges.

ON SEEING RED

Re: Daf Hakashrus Vol. 11, No. 8 – Salmon colored with Astaxanthin – by Rabbi Chaim Goldberg

First I want to thank the OU for the Daf HaKashrus series – besides being entertaining they are most informative – I enjoy them immensely and wanted to acknowledge my appreciation of them.

The subject issue discussed the OU's *heter* for not requiring *simonim* when shipping/selling fish fillets with a reddish-pinkish complexion as there are no non-kosher fish with said meat complexion. The article went on to expertly explain why chemical supplements to the fish's feed would not be able to produce the said complexion in non-kosher species, hence the *heter* still holds water (no pun intended).

The issue that gave me difficulty with the *heter* was that many years ago I visited an OU supervised lox processing plant and observed "white meat" salmon being soaked in a red dye in order to produce the desired and marketable reddish-pinkish complexion. So, it appears that while the said complexion can only naturally (biologically) color the meat of kosher fish species, identical colorization can be found on a fish fillet coming from a non-kosher fish species in a non-biological dyeing process. Accordingly, using colorization as identification in lieu of *simonim* would seem difficult.

I would most appreciate your help in helping me figure out a way to deal with this problem.

Thank you.

Moshe Kaufman

Rabbi Goldberg Responds

Dear Rabbi Kaufman,

The process you observed is in fact performed on old salmon which loses its red color due to age. There are two primary methods of "reddening" old fish. One is to use injectors, where a hun-

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NOTHING TO SNEEZE AT: ORTHODOX UNION CERTIFIES TRIAMINIC PEDIATRIC COLD/COUGH/ALLERGY LIQUID MEDICATIONS AS KOSHER

BY STEPHEN STEINER
Director of Public Relations

In an important breakthrough for kosher consumers, the Orthodox Union and Novartis Consumer Health, Inc., a NJ-based Novartis company, jointly announced today that the company's Triaminic® brand pediatric cold/cough/allergy liquid medications have been certified as kosher by the OU. Novartis Consumer Health, Inc. is the first major over-the-counter company to attain OU certification for pediatric cold/cough/allergy medications.

OU has certified eight varieties of Triaminic liquid. **The products will be available in packages bearing the famed © Kosher symbol this summer.** They have been certified as OU pareve, meaning they contain neither meat nor dairy ingredients.

The eight varieties of Triaminic liquid are: *Cold & Cough, cherry; Cough, berry; Chest & Nasal Congestion, tropical; Cough & Nasal Congestion, orange-strawberry; Flu, Cough & Fever, bubble gum; Cold & Allergy, orange; Night Time Cough & Cold, grape; and Cough & Sore Throat, grape.*

The Orthodox Union is the world's largest kosher certification agency, certifying over 275,000 products produced in nearly 6,000 plants located in 68 countries around the world.

"This is a very significant development for the kosher world," declared Rabbi Menachem Genack, Rabbinic Administrator of the OU Kosher Division. "In addition to the enormous growth of food products being certified as OU Kosher, now a major line of over-the-counter pharmaceuticals is also being made available to the kosher consumer. Triaminic is respected as an effective cold/cough/allergy medication for children, but because of the presence of possibly non-kosher glycerin, among other products, kosher observant parents could not give Triaminic to their children. Now, thanks to the Novartis Consumer Health, Inc. - OU collaboration, they can."

"The kosher marketplace has expanded to such a degree that manufacturers welcome the opportunity to receive OU certification and are willing to make the investment necessary to meet the OU's demanding standards," Rabbi Genack declared.

"Novartis Consumer Health, Inc. recognizes the importance of becoming a part of the ever-expanding kosher marketplace, and is proud to offer consumers a Triaminic product that meets the cer-

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RED

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dred or so small needles inject a dyed brine into the fish's flesh at intervals of approximately one inch.

The other is to soak the flesh in a "cover brine" which slowly imbues color into the flesh. Often, these processes are used together in the processing of smoked salmon. We are not concerned about this by fresh (frozen, etc) salmon for the following reasons:

- 1) Injectors make the flesh of the meat very soft (similar to banging a hard steak with a meat tenderizer). The texture of the flesh is mushy and is only useful when being further processed (smoking removes significant moisture which effectively firms the flesh). Even an average consumer would quickly notice the sickly quality of this meat (quite frankly, even after it is smoked). Cover brine alone is effective only in small amounts (to cover the lack of color in the spaces in between injections and make the color more even). Though it might be possible to create a strong enough brine to color the entire thickness of a fillet without injections, this would undoubtedly cause the outer layer of flesh to be extremely red.
- 2) The color used when dyeing meat does not in the slightest resemble actual salmon color. If you compare cheap quality smoked salmon against the "good stuff" you can clearly see this. You might even wonder why people believe the almost neon-orange color appeals to people (a plant manager in one of Los Angeles's larger smokehouses pointed this out to me). Though they possibly could create a normal colored dye, this has never been observed in any of the factories we visit on three different continents.
- 3) When salmon is dyed, the white fat layers which appear as

woodlike grain in the salmon's flesh disappear. The reason for this is that the dyeing process essentially "paints" the salmon, much like the way wood loses its grain when it is painted (as opposed to wood stain which accentuates the grain)

- 4) Industry does not produce commercial quantities of "dyed" salmon, and it is up to the individual users to "dye" it. The reason you saw the processing plant do the dyeing themselves is because there is no market for commercially produced "dyed" fillets.

In short, though dyeing salmon does make it have a redder color than it had when it was white, there is no question that those even vaguely familiar with what salmon is supposed to look like would not be fooled by "dyed" product. Individual consumers who are unfamiliar with what salmon should look like should not purchase any salmon product without *hashgachah*. Even having skin on the fillet would not help such an individual, since he would not be able to independently identify it even with skin, **rather than by checking the scales as one would any fish one is not familiar with.**

Thank you for giving my article such attention, and for your interest in bringing a potential issue to the attention of the Orthodox Union. We appreciate the opportunity for (ב'מ פד). רוחא שמעתא. as we gain from both Chachomim and laymen who bring issues to our attention.

With my best wishes for a good Shabbos,

Rabbi Chaim Goldberg

Rabbinic Coordinator

Union of Orthodox Jewish Congregations of America

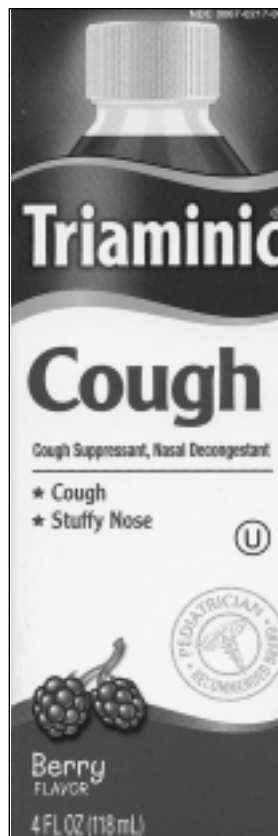
SNEEZE

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tified kosher standards of the Orthodox Union," said Lynne Millheiser, Senior Vice President, OTC Business Unit North America.

The issue of whether medications must be kosher is often misunderstood, declared Rabbi Dr. Elyahu Safran, Senior Rabbinic Coordinator at OU Kosher, who served as liaison to Triaminic executives and oversaw the product's OU certification process. The issue, in fact, is so complex, that last year the OU sponsored a seminar for rabbis and other interested observers on kosher law regarding medications and vitamins.

"The guiding principle of Jewish law, as given to us in the Torah, is *V'Chai Bahem* - And you should live by them," declared Rabbi Safran. "The Talmud explains that G-d gave us these laws for us to live by, so that our life may be enhanced and strengthened. However, these laws are put aside in order to maintain and continue life. Therefore, someone who is very sick on the Sabbath may call the doctor or drive to an emergency room. Someone who is very sick on Yom Kippur may eat. Not only can we do these things, we must do these things to preserve life," Rabbi Safran explained. He added, "The Talmud says you can violate one Sabbath in most instances so that you will be able to observe the next 51 Sabbaths in the year."



As a result of this philosophy, "Any medicine which is required for an illness which is even remotely life-threatening is not required to be kosher. Jewish law regarding solid tablets and pills is even less stringent, as they are inedible and swallowing them isn't even considered like eating food."

But over-the-counter medications, like cold/cough/allergy medications, are another story.

"People wrongly think these products don't have to be certified. But they are taken in non-life threatening situations and therefore they must be certified," Rabbi Safran said.

"For the enhancement of one's health and the treatment of certain conditions that are not life-threatening, one must seek out a kosher product. One such example is cough syrup," he declared.

Rabbi Safran noted that in addition to glycerin, cold/cough/allergy medications may contain many ingredients - including artificial flavorings - that may not be kosher. Moreover, the product could be a liquid that is ingested, much like food, and should be treated as food. Flavorings can give the product a pleasant taste, making it even more like food.

Triaminic breezed through the certification process, as complicated as it was, despite the large number of

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SNEEZE

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ingredients found in cold/cough/allergy medications. "As an OTC products company, Novartis Consumer Health, Inc. is accustomed to following the stringent requirements of the U.S. Food and

Drug Administration to have products approved. As a result, it was very easy for them to follow the OU's stringent requirements for certification," Rabbi Safran explained.

Rabbi Safran worked closely - literally on a day-to-day basis - with Jila Breeze, Global Head of Quality & Compliance for Novartis Consumer Health's Over-the-Counter Business Unit, based in Parsippany, New Jersey; and with Allison Johnson, Team Leader of Quality Assurance Documentation, based in the Lincoln, Nebraska plant where the cold/cough/allergy liquids are manufactured.

Both Ms. Breeze and Ms. Johnson maintained a close working relationship with the Rabbi, going over details and peppering him with questions. Ms. Johnson was in charge of producing the letters of certification for the multiplicity of ingredients that go into the various medications, a process that took several months. "There was a lot of documentation," she said with a laugh, adding, "Rabbi Safran was very patient with us."

Ms. Breeze was involved in the discussions with Novartis Consumer Health Management that led to the decision to seek kosher certification and to pursue the matter with the OU. Given the company's experience with the FDA, "we were very prepared," Ms. Breeze declared. "We had good documentation and good practices already in place." When ingredients had to be changed, she said, they were.

"Novartis Consumer Health, Inc. identified with the kosher consumer market and decided that among its many products, it would begin the kosher process with Triaminic," Rabbi Safran declared, adding that the process of certifying Maalox®, another Novartis Consumer Health, Inc. brand, is already underway.

When Novartis Consumer Health, Inc. executives were visiting OU headquarters to discuss the certification process, Rabbi Safran told them, "When a religious person is physically weakened, that person doesn't want to be spiritually weakened as well. By adhering to the laws of kosher, a person - a child in the case of Triaminic - maintains his or her spiritual strength and integrity while the body is healing. That is why what Novartis Consumer Health, Inc. has done is so important."

L & A CRANBERRY DELIGHT (Cranberry Juice) produced with the date code "Mar 24 06" mistakenly contains non-kosher ingredients. Bottles with other date codes and bearing the © are kosher certified. Corrective action is being taken.

BUTTERMILK PIE, COCONUT CHESS PIE, GERMAN CHOCOLATE PIE, LEMON CHESS PIE produced by American Products Co., or Best Brands Corp. Dallas, TX due to errors in production contain non-kosher ingredients. Product is being withdrawn from the marketplace.

WILLIAMS-SONOMA CHOCOLATE FONDUE CHIPS, WHITE CHOCOLATE FONDUE CHIPS, PEPPERMINT FONDUE CHIPS produced by Williams-Sonoma Inc., San Francisco, CA sold in Williams-Sonoma stores, are dairy and are missing the ©D designation. The products have been withdrawn from the marketplace.

ALBERTSON'S FOOD & DRUG STORE, 1425 Tuskawilla Road, Winter Springs, FL inadvertently, and for a short period of time, placed the © symbol on product packaged in its deli and fresh fruit department. The products have been withdrawn.

ROYAL CARIBBEAN CRUISES has included the © symbol in its literature as well as claims that the Weberman's Frozen meals served are © certified. The Orthodox Union does not certify Royal Caribbean or Weberman's Frozen Meals.

HIDDEN VALLEY THE ORIGINAL RANCH SALAD DRESSING MIX produced by The Clorox Sales Co., Oakland, CA is certified as ©D, but the dairy designation has been inadvertently omitted. Future packaging will be revised.

GREENSEAS assorted varieties of **TUNA FISH** products are kosher when bearing the © symbol on the product label. Some varieties of non-certified tuna, distributed in Australia, had the © symbol placed on the cardboard shipping cartons. The © symbol does not appear on the individual cans, and product contained in these cartons should not be considered certified.

SYSCO IMPERIAL CREAM OF COCONUT COCKTAIL MIX (16.5 and 51 fluid oz.) Sysco Vendor #003665 produced by Sysco Corp., Houston, TX bears an unauthorized © symbol and is not certified as kosher by the Orthodox Union. The product is being withdrawn from the marketplace.

DAINTY-PAK CREAM OF COCONUT COCKTAIL MIX produced by Veronica Foods, Oakland, CA and primarily sold in Big Lots stores bears an unauthorized © symbol and is not certified as kosher by the Orthodox Union. The product is being withdrawn from the marketplace.

CARBOLITE CHOCOLATE MINT BAR produced by Carbolite Food Inc., Evansville, IN is certified as ©D, but the dairy designation has been inadvertently omitted. Packaging has been revised.

KASHRUTH alert!

CONTROLLED CARB CLASSIC BROWNIE, BROWNIE RICE CRISPY, & DIABT PLAIN BAGEL produced by Controlled Carb Gourmet, Las Vegas, NV / Miami, FL lacks the requisite dairy designation. Product is being withdrawn from the marketplace. Consumers spotting this product are requested to contact the Orthodox Union at 212-613-8148 or via email loewia@ou.org.

WALT DISNEY WORLD CHOCOLATE DIPPED CRISPY RICE TREATS produced by Walt Disney Parks and Resorts, Lake Buena Vista, FL bears an unauthorized © symbol and is not certified as kosher by the Orthodox Union. Product is being withdrawn from the marketplace.

KASHRUTH advisory

YVES VEGGIE CUISINE © certified products produced by Yves Veggie Cuisine are now dairy and bear an ©D. This is due to changes in production. Existing inventory bearing only an ©, are certified as pareve.

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Monday, August 2 to
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CELL **914.391.9470**



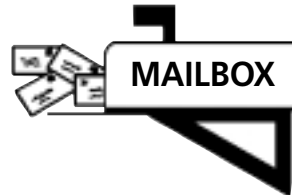
**Orthodox Union. Doing More for
You and Your Community.**

...אתכם לשלום.

to Rabbi Yehuda Kravitz who has recently left OU Kashruth to become the Rabbinic Administrator of the newly formed Vaad HaKashrus of Miami-Dade (The "KM" Kosher Miami). In his eight years with the OU, Rabbi Kravitz extended great efforts to maintain the highest of standards in the meat and snack industries which as Rabbinic Coordinator he supervised. These efforts are greatly appreciated and we wish Rabbi Kravitz continued הצלחה at Kosher Miami.

...ובואכם לשלום.

to Rabbi Seth Mandel who will be replacing Rabbi Kravitz as Rabbinic Coordinator for the meat industry and other companies previously under Rabbi Kravitz. Rabbi Mandel holds a PhD in linguistics and Semitic Languages and has taught and done research in this area. After teaching, he worked for the Star-K in Baltimore. For the past two decades he has worked as a financial and operations advisor to companies in various industries including numerous ones in the food industry. We wish Rabbi Mandel much success in his new position. Rabbi Mandel can be reached by phone at 212-613-8322, by fax at 212-613-0718 or email mandels@ou.org.



DAF NOTES: *The Daf plans to print an article concerning the recently held one-day Conference on the Mesorah of Kosher Birds and Animals in a future issue. At this time we reprint an email received from one of the participants which we have entitled...*

CONFERENCE INSOMNIA

Dear Rabbi Grossman,

I want to take this opportunity to give you and your staff and the presenters an enormous Y'Yasher Kochachem for the astounding seminar this past Sunday. It was tremendously stimulating and informative. I had only slept about 3 hours the night before but despite this handicap, I was riveted to my seat with rapt attention throughout the day. Each presenter was better than the next. The energy generated was sufficient to prevent exhaustion from overtaking me till well into the next day. Please keep up the outstanding work. A tremendous Zichui HaRabim and Kiddush Hashem.

Sincerely,

Rabbi Yehoshua Kaganoff

PS - I would very much like to learn Nikur if scheduling would work out. Please keep me in mind. Thanks.

MAZAL TOV TO ...

our devoted RFR in Seattle, WA **RABBI YITZCHOK GALLOR AND HIS WIFE** on the engagement of their son Yossi to Rochely Feiglin of Melbourne, Australia.

our dedicated RFR **RABBI ZORACH SPIRA** in Passaic, NJ on his engagement to Chaya Baila Adler of Brooklyn, NY.

our devoted RFR on the West Coast **RABBI MORDECAHI ULLMAN AND HIS WIFE** on the recent birth of their daughter Yehudis.

our dedicated RFR in Elizabeth, NJ **RABBI ELIA SOLOMON AND HIS WIFE** on the engagement of their daughter Fruma Tzivie to Zvi Price of Telzstone, Israel.

our conscientious RFR in Beitar Illit, Israel, **RABBI JOSEPH BENHAMOU AND HIS WIFE** on the recent birth of their daughter Baila Rivkah.

CONDOLENCES TO...

our dedicated RFR in Minneapolis, MN **RABBI SHIMON PEREZ** and family on the untimely *petirah* of his brother Rabbi Chaim Yitzchok Perez of Bnei Brak, Israel.

♦ המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים ♦