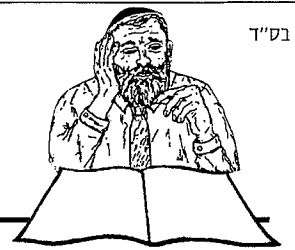


THE Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE  RABBINIC FIELD REPRESENTATIVE

PEELED EGGS, ONION OR GARLIC OVERNIGHT

BY RABBI DOVID COHEN
Rabbinic Coordinator


Egg companies often produce hard-boiled and deviled eggs. The following essay examines the general issue of certification of hard-boiled eggs and similar items.

There is a disagreement between the Poskim regarding the Gemara, *Niddah* 17a which states that one may not eat peeled eggs, onions or garlic which were left overnight:

1. *Yad Meir*¹ and *Shevet HaLevi*² hold that this halacha is no longer relevant because *Tosfos*³ states that certain *ruach ra'ah* do not descend in "these countries".⁴ We can infer from *Tosfos* that we do not have to be concerned for any *ruach ra'ah* unless we have a *mesorah* that that specific form is still prevalent.⁵ *Yad Meir* and *Shevet HaLevi* cite *Hago'os Mordechai*⁶ as a source for adopting such an approach regarding leaving eggs, onions and garlic overnight.⁷ They are supported by the fact that *Shulchan Aruch*⁸ cites certain dangerous activities listed in the Gemara but not these. *Minchas Yitzchok*⁹ discusses this issue and concludes that there is basis for those who are lenient.

2. Many Poskim hold that the Gemara continues to be relevant.¹⁰ They address, but do not resolve, the fact that *Shulchan Aruch* doesn't discuss this danger. They also argue that:

- One must have absolute proof that a form of *ruach ra'ah* no longer exists before discarding a clear directive of the Gemara.¹¹
- We do have a *mesorah* that this form of *ruach ra'ah* still exists because *Tosfos*¹² and *Rosh*¹³ both mention it and the *minhag* has always been to be careful.¹⁴
- Even *Mordechai* only says that maybe one can be lenient because this *ruach ra'ah* no longer exists but he is not certain that this is the case.

Rav Belsky ruled that we should follow this second (stricter) opinion, while Rav Schachter is of the opinion that in the United States it is generally accepted to follow the first (lenient) opinion. Nonetheless, Rabbi Schachter agrees that we should not allow  certified caterers or restaurants to leave peeled eggs etc. overnight since undoubtedly there will be customers who are *machmir* and we must service them as well.

Within this second opinion, it is generally agreed that:

- a. If the egg etc. is mixed with other ingredients before they are left overnight there is no concern.¹⁵ *Divrei Yatziv* (the *Klausenberger Rebbe* zt"l)¹⁶ suggests that there must be

enough of the other ingredient to be *nosein ta'am* in the egg, but the other Poskim do not cite this requirement. *Divrei Yatziv*¹⁷ rules that one may not use eggs, onion or garlic as the "other ingredient".

Rav Belsky felt the OU should follow *Divrei Yatziv* that there must be some threshold at which point the "other ingredient" is insignificant and does not protect the peeled egg, but not with the suggestion that the criteria is *nisenas ta'am*. Rather, as long as the other ingredient had some effect on the egg it would be significant enough to not be "*batel*". Thus, it would be sufficient if the other ingredient acted as a preservative or balanced the pH in the egg. Rav Belsky also agreed that eggs, onion or garlic could not serve as the "other ingredient".

However, there is disagreement regarding the following:

- b. The Gemara, *Niddah* states that if one leaves part of the shell or "hair" on the egg etc. then it is protected from *ruach ra'ah*. *Divrei Yatziv*¹⁸ takes this literally and rules that the food is only protected if there is at least one piece of hair or shell which was never removed from the food but it is useless to add pieces of peel or hair to a fully peeled egg etc. However, *SMA*"K understands that the shell or hair can protect even if they were completely removed and later added back.

Rav Belsky ruled that we follow the first approach.

- c. *Beis Shlomo* and *Kaf HaChaim* (504:1) hold that only raw eggs are dangerous while *Hago'os Mordechai* implies that there is danger on cooked eggs (and doesn't discuss raw eggs). *Darchei Teshuvah*¹⁹ cites *Yad Meir* and *Degel Ephraim* who hold that only cooked eggs are dangerous. *Divrei Yatziv*²⁰ suggests that *Hago'os Mordechai* and *Beis Shlomo* actually agree but *Hago'os Mordechai* is discussing eggs which were peeled after cooking (and are therefore susceptible to *ruach ra'ah*) while *Beis Shlomo* is discussing eggs which were cooked before being peeled/cracked (and are therefore protected from *ruach ra'ah*). *Maharsham*, *Yabeah Omer*, *Chelkas Yaakov*²¹ and *Shevet HaLevi* leave the issue unresolved. *Yabeah Omer* suggests that according to *Beis Shlomo* dried onion would be permitted since they are dried with heat which provides a minimal cooking as well. *Chelkas Yaakov* and *Shevet HaLevi* raise the point that the Gemara discusses "peeled" eggs which implies that the eggs are cooked.

Rav Belsky said that *Beis Shlomo's* proof was not strong enough to prove the idea which he was suggesting and we should assume that the Gemara applies to both cooked and raw eggs.

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EGGS, ONION OR GARLIC

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d. *Darchoi Teshuvah* cites *Degel Ephraim* who declares that *ruach ra'ah* does not descend on dried eggs, garlic or onions. *Yabeah Omer* agrees with this and says that Rav Tzvi Pesach Frank permitted powdered eggs for this reason. He also notes that *Chelkas Yaakov*²² discusses powdered eggs and does not mention this leniency.

Rav Belsky held that the only basis for such a difference would be *Iggeros Moshe* cited below who states that the danger only applies to eggs prepared in the typical manner.

e. *Iggeros Moshe* suggests that since we do not understand how *ruach ra'ah* operates we cannot extend the Gemara's warning to any cases other than those mentioned specifically. Thus, we can assume that the Gemara is discussing a typical case of a housewife who peeled an egg and accidentally left it overnight or who peeled an egg today with the intention of eating it tomorrow. However, the Gemara is not discussing a company which cracks eggs which will not be used for many weeks or months. Therefore, we do not have to be concerned for *ruach ra'ah* in such cases. In a similar vein, Rav Belsky noted that although the Gemara rules that placing the peeled egg in a sealed container does not protect it from *ruach ra'ah*, this may not apply to eggs which are placed in a hermetically sealed container. *Beis Shlomo*, *Chelkas Yaakov* and *Divrei Yatziv* understand that we can extend the Gemara's *chumrah* to include industrially produced eggs.

Rav Belsky and Rav Schachter were both of the opinion that the OU could rely on *Iggeros Moshe*. This would provide a basis for the certification of all commercial egg, garlic and onion products but would not permit a caterer to crack eggs for the next day's breakfast or to cut onions and garlic for the next day's salad.

¹ Cited in *Darchoi Teshuvah* 116:74.

² *Shevet HaLevi* VI:111:5.

³ *Tosfos*, *Yoma* 77b s.v. *mishum* & *Chullin* 107b s.v. *hasam*.

⁴ See also *Yam Shel Shlomo*, *Chullin* 8:12 and *Magen Avraham* 173:1.

⁵ E.g. *Shulchan Aruch* O.C. 4:5, 4:9 & 181:2. See also *Machatzis HaShekel* O.C. 4:1.

⁶ *Hago'os Mordechai*, *Shabbos*, *Perek HaMotzi Yayin*.

⁷ See also *Kaf HaChaim* Y.D. 116:92.

⁸ *Shulchan Aruch* Y.D. 116 & C.M. 427:9.

⁹ *Minchas Yitzchok* II:68:13.

¹⁰ See *Pri Chadash* Y.D. 116:9, *Responsa Maharsham* IV:148, *Responsa Beis Shlomo* Y.D. I:189, *Gra"z* (C.M., Hil. *Shmiras HaGuf V'hanefesh* #7), *Aruch HaShulchan* Y.D. 116:22, *Likutei Halachos* (*Chofetz Chaim* - *Niddah* 7a, *Ein Mishpat* #7), *Yabeah Omer* II Y.D. 7, *Chelkas Yaakov* IV:12 (see also I:111), *Divrei Yatziv* (the *Klausenberger*

Rebbe zt"l) Y.D. I:31 and *Iggeros Moshe* Y.D. III:20.

¹¹ See also *Gemara Avodah Zara* 30a that we do not ignore danger based on a theory/question.

¹² *Tosfos*, *Shabbos* 141a s.v. *hani* & *Beitzah* 14a s.v. *ikah*.

¹³ *Rosh*, *Beitzah* I:21.

¹⁴ It is noteworthy that *Beis Yosef* O.C. 504 page 239a cites *Tosfos* and *Rosh* but leaves out the section on *ruach ra'ah* in spite of the fact that it is relevant to *Beis Yosef's* discussion.

¹⁵ *SMA"K* 168, *Responsa Beis Shlomo* *ibid.*, *Kaf HaChaim* O.C. 504:1 & Y.D. 116:92, and *Yabeah Omer* *ibid.*

¹⁶ *Divrei Yatziv* 31:14.

¹⁷ *Divrei Yatziv* 33:3.

¹⁸ *Divrei Yatziv* 31:14.

¹⁹ *Darchoi Teshuvah* 116:74.

²⁰ *Divrei Yatziv* 31:8.

²¹ *Chelkas Yaakov* I:111:4.

²² *Chelkas Yaakov* I:111:

AN INCIDENT ON AN AIRLINE

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Although La Briute meals are not under OU certification, the Daf HaKashrus feels it important to bring the following exchange to the attention of our RFRs and other air travelers. We thank Rabbi Yoel Schonfeld for bringing this matter to The Daf's attention.

On Thursday, March 10, 2005 Ephraim Love was returning home from California on Jet Blue and was seated in the first row. He began heating a La Briute Meal which uses a heating element to warm the food. The steam rising from the meal caught the flight attendant by surprise. She actually tried to grab the meal from Mr. Love but did not when he told her she could burn herself. Following this incident Mr. Love posed the following questions to La Briute

"Have you informed airlines about your product? Should you caution users to alert flight attendants before heating these up?"

The following is the response he received from La Briute Meals:

"We apologize for the unpleasant experience you had. We did inform several airlines, as well as the FAA, regarding our product and after doing their research, they have decided not to allow the activation of the heating element on board aircraft for fear of the very hot meal and heating element falling onto a passenger's lap during sudden turbulence. However, they have no problem with a passenger bringing it on board in his carry-on or checked-in luggage because the heating element is an extremely safe and non toxic device.

We are currently redesigning our boxes which would caution our customers not to activate the meal on aircraft."

MAZAL TOV TO ...

our devoted RFR in Grand Rapids, MI **RABBI YOSEF WEINGARTEN AND HIS WIFE** on the engagement of their daughter Dobruskie to Mordechai Haller of Johannesburg, S.A.

our dedicated database administrator **MRS. SARAH KARASIK AND HER HUSBAND** on the engagement of their son Shmulik to Chana'le Raskin of London, England.

our devoted secretary **MRS. TAMARA WEINGARTEN** on the engagement of her daughter Penina to Shlomie Gewirtzman of Brooklyn, NY.

CONDOLENCES TO...

our dedicated Executive Rabbinic Coordinator **RABBI YAAKOV LUBAN AND HIS WIFE FAIGIE** on the loss of their father and father-in-law Rabbi Elya Perlstein Z'l. Rabbi Perlstein was the OU Mashgiach at Heinz in Muscatine, IA for many years.

the family of Rabbi Jacob Mann z'l, a Rav for 62 years in Quincy, MA who was recently niftar in Eretz Yisroel at the age of 95. He served as the OU's Mashgiach at Brady Enterprises in East Weymouth, MA for 35 years.

◆ המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים ◆

KASHRUTH alert!

DA COSTA STUFFED OLIVES (assorted flavors including Anchovy and Blue Cheese) produced by Da Costa & Co., Haddonfield, NJ bear an unauthorized © symbol and are not certified as Kosher by the Orthodox Union. The products are being withdrawn from the marketplace. Consumers spotting these products are requested to contact the Orthodox Union at 212-613-8148 or via email at kshalerts@ou.org.

DEL MONTE VANILLA YOGURT RAISINS produced by SGI, Yuba City, CA is an © certified product which contains dairy ingredients as listed on the ingredient panel. The dairy designation has been inadvertently omitted. ©^D is now being imprinted as part of the date code until packaging is revised.

PAPETTI'S FROZEN EGG PRODUCT (food service only) produced by Hygrade Egg Products, Inc. Elizabeth, NJ is an Orthodox Union certified product which mistakenly bears an ©^P symbol instead of an ©^D symbol. It contains dairy ingredients as listed on the ingredient panel. The manufacturer mistakenly used the "P" rather than the "D" designation. The product is not certified for Passover. Future packaging will be revised.

LITE N' HEARTY FROZEN EGG PRODUCT (food service only) produced by Michael Foods, Inc., Minneapolis, MN mistakenly bears an ©^P symbol. This product is certified by the OU for year-round use. Future packaging is being revised.

HOOKA CAFÉ, 8879 West Pico Blvd., Los Angeles, CA has been representing the café as © certified. The Café is not certified by the Orthodox Union. Consumers to whom this representation is made are requested to contact the Orthodox Union at 212-613-8169 or via email at howardk@ou.org.

Some **BRACH'S STARBRITE PEPPERMINT CANDY** produced by Brach's Confections Inc., Dallas, TX bear an © symbol. StarBrite candies are not certified as Kosher by the OU.

SHAMROCK REFRIGERATED MASHED POTATOES (food service) produced by Shamrock Foods Company, Phoenix, AZ is a certified © product which contains dairy ingredients as listed on the ingredient panel. The dairy designation has been inadvertently omitted. Future packaging will be revised.

COMFORT CAKE Awesome Almond Loaf Slice & Chocolate Chip Fantasy Loaf Slice & Luscious Lemon Loaf Slice & Very Vanilla Loaf Slice produced by The Comfort Cake Company, LLC, Chicago, IL are © certified products which contain dairy ingredients as listed on the ingredient panels. The dairy designation has been inadvertently omitted. Future packaging will be revised.

VILLAGE GARDEN RASPBERRY VINAIGRETTE (Foodservice 1 Gallon size) produced by Performance Food Group, Richmond, VA mistakenly bears an unauthorized © symbol and is not certified as Kosher by the Orthodox Union. Corrective action is being taken.

NABISCO MINI HONEY MAID COOKIES-Oatmeal Raisin produced by Kraft Foods, East Hanover, NJ is certified as ©^D but the dairy designation has been inadvertently omitted. Future packaging will be revised.

THE VANILLA BEAN BAKING CO. HOLIDAY SUGAR COOKIES AND PETITE FUDGE FANCIES produced by Vanilla Bean Baking Co., Troy, NY (primarily distributed in

Upstate New York) mistakenly bear an unauthorized © symbol and are not certified as Kosher by the Orthodox Union. Product has been withdrawn from the marketplace.

BERKLEY & JENSEN SOUR CREAM AND ONION POTATO CHIPS produced by BJWC, Natick, MA which is a certified product contains dairy ingredients as listed on the ingredient panel but the dairy designation has been inadvertently omitted. Future packaging will be revised.

SYFO FLAVORED SPARKLING WATER produced by Universal Beverage, Leesburg, FL is a 2005 Passover product, bearing the ©^P, which should have only an expiration date of 020907 or later. Any earlier date is not certified for Passover. If you see any earlier date, please contact the Orthodox Union at 212-613-8148 or kshalerts@ou.org.

ENTENMANN'S Chocolate Chuck Muffin Bar, Apple Cinnamon Muffin Bar and Chocolate Chunk Granola Square produced by Entenmann's Inc., Totowa, NJ are not certified as kosher and do not bear the © symbol. Consumers should always check for the © symbol and not rely on brand recognition.

SUGAR FREE GOLD MINI CUPCAKES & SUGAR FREE CHOCOLATE MINI CUPCAKES produced by Freed's Bakery, Manchester, NH are certified products which contain dairy ingredients as listed on the ingredient panels but the dairy designation has been inadvertently omitted. Future packaging will be revised.

DUCKTRAP RIVER OF MAINE SMOKE ROASTED SALMON (Cracked Pepper & Garlic and Plain varieties) produced by Ducktrap River of Maine, Belfast, ME mistakenly bear an unauthorized © symbol and are not certified as Kosher by the Orthodox Union. The products are being withdrawn from the marketplace. (Other Ducktrap River of Maine Products are kosher when bearing the © symbol.)

KASHRUTH advisory!

The Orthodox Union certifies packaged **TANIMURA AND ANTLE SALADS** when bearing National Produce stickers. The Orthodox Union certification is not on all Tanimura and Antle, but rather on the specific bags of salad that have been specially checked and determined not to require further checking under the supervision of the Orthodox Union. In order to be certain that you are purchasing Orthodox Union certified salad, look for the National Produce © sticker on the bags of salad.

SAVION PASSOVER CRÈME COOKIES (both varieties) produced by HKS Marketing, Ltd., Bayonne, NJ on its ingredient panel mistakenly lists Passover Matzo Meal. The product does not contain Matzo Meal and the brocha is shehakol.

The Orthodox Union requires the use of the ©^D symbol on products that contain dairy ingredients. Generally, a product that bears an © symbol without a "D" can be assumed to be pareve. Nonetheless, the kashruth department of the Orthodox Union strongly recommends that consumers review the ingredient panel of products that are labeled © (without a "D") before concluding that the item is actually pareve. The Orthodox Union certifies over 500,000 different labels, and in rare instances, the "D" may be omitted because of manufacturer errors. Though such mislabeling is usually spotted very quickly, it has not been possible to maintain perfect control over this situation. Dairy ingredients include the following: Milk, Yogurt, Cheese, Cream, Whey, Lactose, Casein or Caseinate.



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