



WHAT'S THE BERACHA ON... ODWALLA BANANA NUT BAR?

BY RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy



A CONSUMER recently asked what beracha one should recite on an Odwalla Banana Nut Bar.

PROCESS AND INGREDIENTS

The bar is made primarily of date paste, dried banana, walnuts and rice syrup. It also contains rolled oats. The ingredients are mixed together, baked, and cut into bars.

WHAT IS THE BERACHA RISHONA?

Despite the fact that dates, banana, and syrups constitute the majority of the bar, the proper beracha for this banana nut bar is mezonos.

Shulchan Aruch (O.C. 208:2) states that if the חמשת מיני דגן (wheat, barley, spelt, oats and rye) are added to a food for taste then the grain is considered the primary ingredient. If these grains are added only to provide form or texture (לדבק) but not necessarily for taste, the grain would be considered secondary to other ingredients.

It can be difficult to figure out the precise purpose of mezonos ingredients. In this case, the label offers us a clue. Odwalla claims that this

bar has the taste of a banana loaf – which is definitely mezonos. The claim is true – it really does taste like a loaf.

The sensation of eating a loaf is imparted by the rolled oats.

The oats, in this case, disintegrate and fuse within the bar. They are therefore a mezonos (if they had retained their form, the beracha on the oats would not be a mezonos and the beracha on the bar would have to be reevaluated).

The rolled oats, together with oat flour and barley flour, constitute between 15-20 percent of the weight of the bar. It is difficult to figure out how this corresponds to volume, but since oats have very low specific density, chances are that they represent even more than 20 percent of the volume.

Because there is a significant amount of mezonos and because the intention of the oats is clearly to provide flavor, Rav Belsky said that the beracha rishona is mezonos.

WHAT IS THE BERACHA ACHRONA?

A single bar has a volume of about 1.6 oz. (48 cc). The size of a kezayis ranges.

According to Rav Chaim Nah it is 27 cc and according to Chazon Ish it is 45 cc. If one eats one bar, one will not have eaten a kezayis of mezonos, but they will have eaten a kezayis of food, so the proper beracha achrona is בורא נפשות. If one eats several bars, such that they will eat a full kezayis of mezonos פרט איכלת פרט (two to five minutes) one should recite an על המזידה.

The Odwalla Company makes eleven different bars, each with a distinct formulation. Each bar requires an individual evaluation. ■

WHAT'S THE BERACHA ON...

ODWALLA ALMOND BAR?

HA'EITZ; BOREI NIFASHOS

ODWALLA PEANUT BAR?

HO'ADAMA; BOREI NIFASHOS

ODWALLA POMEGRANATE BAR?

MEZONOS; BOREI NIFASHOS

לשם קבוצת מים לעורך

KAVUSH

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IF A LIQUID remains in a container for 24 consecutive hours it becomes *kavush k'mivushal*, and we are choshesh that there is

a transfer of ta'am between the liquid and the entire container¹. The transfer of ta'am takes place only after 24 hours. Before 24 hours there is no transfer of ta'am. Therefore, bidieved if one did leave cold kosher liquid in a non-kosher container for 24 hours the product remains kosher, since the *bliyos* in the walls of the container after 24 hours are *nosain ta'am lifgam*².

FOR EXAMPLE: if bidieved pareve soy milk was *kavush* in a dairy holding tank for 24 hours, the soy milk would remain pareve.

KASHERING

If a non-kosher liquid (with the exception of non-kosher grape juice and wine) became *kavush* in a container for 24 hours the container needs *hagalah*³. If this tank has no heating capability, the proper way to kasher is with an extended *irui* of *roschim*. Spray balls connected to a CIP system can be run for several minutes until the walls become saturated with heat and the exiting water is *roseyach*. Alternatively, a steam jenny can be

continued on page 2

KAVUSH

continued from page 1

used to spray steam and hot water against every section of the tank. Some tanks cannot withstand *roschim* temperatures, and because the *bliyos* of *kavush* are weaker *bliyos* we allow kashering with lower temperatures. Lichatchila the exiting temperature should be close to *roschim*, but in cases of need, above *yad soledes* (175° F) is acceptable⁴.

If *stam yaynam* or kosher dairy (even *chalav stam*) was *kavush* in a tank, it can be kashered with *milui v'irui gimmel yamim* or *irui kli rishon*⁵. *Irui kli rishon* means that water, near *roschim* and certainly not less than *yad soledes* (175° F), should be sprayed over every area of the tank. It is not necessary for the walls to become saturated with heat. It is often more practical to kasher with the extended *irui* method as outlined above.

If a non-kosher liquid is *kavush* in a tank, it will only assur the tank up to the level of the liquid. However if the issue is a *davar shamain* (greasy) it will assur the entire tank. Although ordinarily we consider ourselves uncertain as to which items are considered *shamain*, regarding *kavush* we are *maikel* to only assur in cases where it is clearly *shamain*⁶. Therefore, if milk was *kavush* in 5 ft.

of a 10 ft. tall tank, only the bottom 5 ft. of the tank needs to be kashered. There is no concern of *nitzotzos*. If non-kosher oil was *kavush* in the bottom of the tank, the entire tank should be kashered.

DAVAR CHARIF

A *davar charif* has the ability to be *m'chalya lei lishvach ta'am pagum*. Therefore, if a *davar charif* is *kavush* in a non-kosher *kli* for 24 hours the liquid can become *assur*. Examples of a *davar charif* include alcohols, vinegars, peppers (e.g. hot sauce) and citric acid. Products that contain enough of these ingredients can also be considered *charif*. Salt brine in addition to being *charif* also has a second *chumra* that it becomes *kavush* in the amount of time of *כדי שיתן על האור ויתחיל להרתיד* (between 6-18 minutes).

EXAMPLE: A company receives ethyl alcohol in previously used 55 gallon drums. Because ethyl alcohol is a *davar charif* we cannot view the drum as an *aino ben yomo*. However, since empty steel drums (not including the lid) typically weigh about 32 pounds, we can compute that the volume of an empty steel drum is approximately .46 gallons. A full steel drum holds approximately 120 times the volume of its walls and any *ta'am* would be *batel*. However, this is only

true for steel drums, plastic 55 gallon drum do not hold 60 times their volume.

EXAMPLE: Soy sauce contains very high levels of salt and should be considered like *tzir* (brine). Even if cold soy sauce is left in a tank for only a few minutes, the soy sauce will be considered *kavush*. If the tank was not kosher, the soy sauce will become not kosher. Extreme care should be given to brines and very salty sauces since it is very easy for them to become *kavush*. ■

¹ *Shach Y.D. 98:13* says that *kavush* in a *kli* requires being *mivatel* the entire thickness of the *kli*. Not like *Taz 105:1* that says that we only need to be *mivatel* the *kdei klipa* of the *kli*.

² *Taz Y.D. 105:1*

³ *Shach Y.D. 135:33*

⁴ *Pri Migadim-Aishel Avrohom 451:17* says that one can kasher a *kli* that was *kavush* in a *kli rishon* that was removed from the fire, even though the pot is no longer *roschim*. Since *roschim* is not necessary, the only other temperature that we deal with is *yad soledes*. Another way to look at this is that *kavush* is not more *chamur* than *bishul* at *yad soledes*. Since *bidieved* we can kasher the *bishul* of *yad soledes* with a *hagalal* at *yad soledes* because *k'bolo kach polto*, surely we can kasher *kavush* with *hagalal* at *yad soledes*. However, *lichatchila* we try to always kasher with *roschim*.

⁵ *Shach Y.D. 135:33*

⁶ *Shach Y.D. 105:1*



Dear Rabbi Grossman,

In a recent *Daf Hakashrus*, which you so capably edit and manage, you had a list of *berachos* on General Mills Cereals. One of these was Fiber One.

It was stated that the *beracha* is *mezonos*

and after *brocha al hamichiyah*.

In the *Artscroll Book 'Laws of Brachos'* by Rabbi B. Forst, it says the *beracha* is *shehakol*. Can you pass this on to the person who gave your decision and see if they concur? Thanks. G'mar chasima tova

Regards, Aharon Subar

Dear Reb Aharon:

Rabbi Belsky has reviewed these cereals based on confidential information provided by General Mills. Fiber one contains a very significant amount of wheat flour (not just bran) and as such is *mezonos* and *al hamichya*. In our opinion, based on the above information, this is the correct *beracha*.

Rabbi Eli Gersten



KASHRUS ALERT

PACE SALSAS: Chipotle Salsa, Chunky Salsa, Chunky Salsa – Hot, Chunky Salsa – Med, Chunky Salsa – Mild, Chunky Salsa with Cilantro, Lime and Garlic, Picante Sauce, Picante Sauce – Hot, Picante Sauce – Med, Picante Sauce – Mild, Roasted Pepper & Garlic Salsa and Salsa Dip produced by Campbell's Sales Co. – Camden, NJ are no longer certified by the OU or the KOAOA.

CONDOLENCES

to our dedicated RC **RABBI DOVID JENKINS** on the passing of his brother Yossi Fogel, Z'l.

to our devoted Senior RFR in West Orange, NJ **RABBI AVROHOM STONE AND FAMILY** on the loss of his mother Mrs. Toiba Dina Stone O'h of St. Louis, MO.

to our dedicated RFR in Brooklyn, NY **RABBI YECHIEL ZISKIND AND FAMILY** on the loss of his wife Mrs. Leah Ziskind O'h.

המקום ינחם ינחם אתכם בתוך שאר אבלי ציון וירושלים

HARRY H. BEREN



Rav Schachter delivers fascinating shiur on Pas Akum - Bishul Akum in Passaic-Clifton Community Kollel

(L-R) Rabbi Chaim Krause - Rosh Kollel, Rav Schachter and Rabbi Grossman

