

T H E

Daf HaKASHRUS



A MONTHLY NEWSLETTER FOR THE OU RABBINIC FIELD REPRESENTATIVE

STARTER CULTURE FOR PICKLING CUCUMBERS

RABBI GAVRIEL PRICE

RC, Ingredient Approval Registry

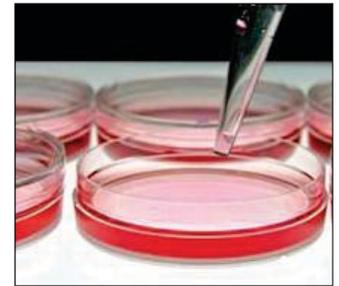
CUCUMBERS ferment into pickles when added to a brine of salt and water. Some industrial plants have recently been using a starter culture, a group of microorganisms added to a cucumber in a brine tank that both accelerates the fermentation and controls it so that the quality of each batch is consistent.

This starter culture is not available commercially. However, a culture has been prepared by a USDA laboratory in Raleigh, North Carolina. Earlier this year Dr. Ilenys Perez-Diaz, a member of the lab, contacted the OU requesting clarification on whether their preparation conforms to kosher law. This article is based on photos and information she sent detailing the process.

Several years ago, a 1 milliliter sample of cucumber juice was taken by a USDA scientist and placed into a dish that contains a broth full of dietary nutrients hospitable to the growth of *Lactobacillus plantarum*. Called an MRS medium (MRS are the first letters of the inventors' last names) it contains, besides water --



Cucumber juice



Agar dish

Proteose Peptone (enzymatic digestion of proteins of animal origin)	1%
Beef Extract	1%
Yeast Extract	0.5%
Glucose (table sugar)	2%
Polysorbate 80 (surfactant)	0.1%
Ammonium Citrate	0.2%
Sodium Acetate (vinegar is acetic acid)	0.5%
Magnesium Sulfate	0.01%
Manganese Sulfate	0.005%
Dipotassium Phosphate	0.2%
Agar	1.5%

continued on page 52

DAF NOTES

New Zealand recently mandated stunning prior to slaughter. In the following article Dr. Temple Grandin, a faculty member in the animal science department at Colorado State University and a foremost expert in animal welfare, challenges the research which may have led up to this law banning Shechita. The article is reprinted with permission of Sosland Publishing and can be found on line at www.meatpoultry.com. For more on Temple Grandin see http://en.wikipedia.org/wiki/Temple_Grandin

GETTING RELIGIOUS WITH SLAUGHTER



DR. TEMPLE GRANDIN

Grandin Livestock Systems Inc., Fort Collins, CO

WHEN religious slaughter is being evaluated from the animal-welfare standpoint, the variable of the restraint method must be separated from the variable of slaughter without stunning. Many plants have replaced cruel shackling and hoisting of conscious animals with restraint equipment that holds the animal in a comfortable upright position. This has greatly improved welfare.

I have observed that cattle held in an upright restraint device had



almost no reaction to correctly done slaughter that was performed with a special long knife. The cattle reacted much more vigorously when I invaded their flight zone and waved my hands in their faces. The cut with the special knife appeared to not cause pain. I have observed slaughter without stunning done with a short knife that caused violent struggling. From my observations, it appears that when good practices are used, the steer or lamb will stay still and not react to the cut.

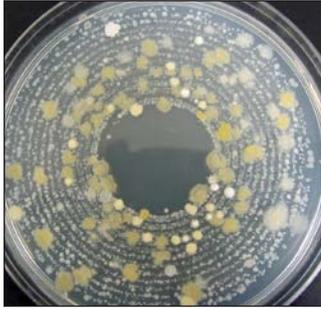
continued on page 53

PICKLING

continued from page 51

▶ The broth containing the 1 ml sample of cucumber juice was incubated for 48 hours at about 87°F.

After 48 hours, a number of different dots appear, each of which is a distinct microorganism. The lab will select the colony of *Lactobacillus plantarum*.



Diverse bacterial colonies

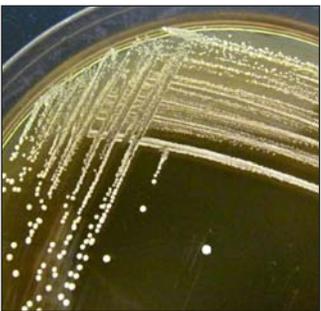


Frozen test tube

In the next stage the desired colony (or dot) was transferred from the culture plate to a sterile 1 ml MRS broth (that is, synthetic medium without agar).

The tube containing 1 ml MRS broth and the bacterial colony is frozen at -80°C indefinitely in glycerol (the use of uncertified glycerol in this stage is permitted according to OU policy – see I-48). This colony now provides the stock for the lab for this micro-organism. Once again, this process was performed once, several years ago. It has provided sufficient stock until now and will continue to provide stock for years to come.

As needed, a miniscule amount of bacterial cells in the form of a piece of ice – essentially not visible – is removed from the frozen bacterial culture. It is transferred to a fresh and sterile 1 ml MRS broth.



Streaked agar after 48 hours



Centrifuge

The tube containing the bacterial cell (i.e., *Lactobacillus plantarum*) and the MRS broth is incubated at 30° C for 48 hours to encourage growth (multiplication of the bacterial cells).

The tube containing the multiplied cells and broth or juice is spun down using a centrifuge. This step allows the separation of the MRS broth or cucumber juice and bacterial cells.

The bacterial cells form a pellet at the bottom of the tube as shown. The MRS broth or cucumber juice is removed from the tube.



Pellet

The bacterial pellet is dissolved in saline solution (0.085% table salt and water) and spun down again. The purpose here is to wash the cells as if they were taking a shower, to eliminate residues from the MRS broth.

The bacterial pellet is dissolved in fresh cucumber juice and the mixture of bacteria and juice is poured off the tube into a 46 oz. kosher dill spears jar.

The cucumber jars are maintained at room temperature (25°C 77°F) for 4 days until the bacteria multiplies in the jars. Bacterial growth is indicated by the development of turbidity in the jars as shown in the picture below.



Pickle Jar



Turbid Pickle Jar

A portion of the brine from this jar is poured off onto a 1-gallon kosher dill spears. The 1-gallon jar is maintained at room temperature until turbidity develops.

The total content of 4 turbid 1-gallon jars is poured off into the cucumber fermenting tank (6000-10000 gallons) as shown below. The gallon jars are the starter cultures.



Cucumbers

SUMMARY

In this preparation, where the original microorganism is isolated from a kosher source (cucumber juice), the central halachic question turns on the relationship between the bacterial colony, or “dot” and the non-kosher medium, or MRS broth, in which it thrives. Rav Belsky has explained that the colony can be likened to a mushroom, or mold (שימעל) insofar as

its growth is not halachically attributable to the medium from which it emerges but is generated, rather, מעלמא and is therefore permissible (see OU Documents I-313). One gallon of culture is added to a 10,000 gallon tank (for further discussion of the status of שימעל on broth see *Minchas Yitzchak* 6, 73, final section).

Rabbi Menachem Adler visited the laboratory earlier this year to further understand the process. Soon after, Dr. Perez-Diaz and a colleague, Dr. Roger F. McFeeters, conducted trials as to whether pure cucumber juice could replace MRS broth in the post frozen-storage stage in order to eliminate the questions involved in this stage. They concluded that using this kosher alternative propagates the



Fermentation Tank

continued on page 53

SLAUGHTER

continued from page 51

► For religious slaughter it is important to use a knife that is long enough to fully span the neck; keep the tip of the knife outside the neck during the cut; use a very sharp knife; and hold the wound open during the cut.

N.Z. RESEARCH

T.J. Gibson and his colleagues at the Institute of Veterinary, Animal and Biomedical Sciences at Massey Univ. in New Zealand published the results of their research in the New Zealand Veterinary Journal. They reported that slaughter without stunning causes pain. They used a new EEG (brain wave) method that can determine when an animal is feeling pain. In these experiments, lightly anesthetized calves were cut. The reason for anesthetizing the calves was to prevent movements (movement artifact) that would distort the EEG patterns.

In these experiments, they used a knife that was 24.5 cm (9.65 in.) long on calves weighing between 240 lbs. and 375 lbs. The EEG reading showed that the calves were feeling pain during the cut.

PICKLING

continued from page 52

► bacteria as effectively as the MRS broth. Their findings are summarized in an article prepared for the Department of Food Science, North Carolina State University (Raleigh) titled “Preparation of a *Lactobacillus plantarum* starter culture for cucumber fermentation that can meet kosher guidelines.” The article also concluded that other lactic acid bacteria useful in other fermentation applications in the food industry could also be effectively propagated using their proposed method.

We thank the USDA-ARS, SAA Food Science Research Unit, Raleigh, NC, for their interest, their research, and their support. ■



Adding Cucumbers to Tank



Cucumbers in Tank



Adding Brine



Packed Tank

Unfortunately, the methods section of the paper did not contain sufficient detail to determine if the wound was held open during the cut. In properly done kosher slaughter, the wound is held open during the cut. The knife used in this study was much shorter than the special kosher knife, but it was similar to many of the knives used for halal slaughter. Another possible variable is the sharpening method. The knife used in the New Zealand study was sharpened on a mechanical knife-sharpening device and a kosher knife is sharpened on a whetstone.

This study definitely shows that cutting the throat of a calf with a relatively short machine-sharpened knife causes pain. It is very clear that many of the knives that people are using for halal slaughter need to be improved. I recently visited a plant where the knife was so dull that it was like trying to cut meat with a butter knife. At this time, I wish to make two recommendations. First, repeat the New Zealand experiment during actual kosher slaughter with the special long knife. Secondly, I can't emphasize enough that some of the knives that are currently used for halal slaughter are not acceptable. ■



KASHRUTH ALERT

WINN-DIXIE CANDY CORN produced by Winn-Dixie Stores, Inc. – Jacksonville, FL mistakenly bears an unauthorized Ⓢ and is not kosher. The product is being withdrawn from the marketplace.

AMERICA'S CHOICE BERRY BLEND – UPC: 7 54807-10063 produced by A&P,

Montvale NJ mistakenly bears an unauthorized Ⓢ. The product is being withdrawn from the marketplace.

A limited quantity of **AMERICAN ROLAND CANNED ARTICHOKE HEARTS** produced by American Roland Foods – New York, NY mistakenly bear an Ⓢ. The OU does not certify this product because of *bedikas tolayim* concerns.

FUDGSTIX LITE FROZEN FUDGE BARS produced by Lafayette Foods – Santa Barbara, CA contains dairy ingredients as listed on the ingredient panel but the ⓈD dairy designation has been inadvertently omitted. Corrective action is being taken.

Some cans of **SANTORINI STUFFED VINE LEAVES** produced by Boboris Foods bear an unauthorized Ⓢ. Santorini Stuffed Vine Leaves are not certified by the OU, and the company is removing the Ⓢ from this product. If you see this product with an Ⓢ please call 212-613-8344.

GRANDESSA SIGNATURE CHOCOLATE COVERED FRUIT BARS produced by Aldi contains dairy ingredients as listed on the ingredient panel but the ⓈD dairy designation has been inadvertently omitted. Corrective action is being taken.

SHANGHAI KERRY VARIOUS OILS produced by Shanghai Kerry Oils & Grains Co. – China have been terminated and are to be deemed NON-KOSHER even when bearing the Ⓢ.

Some 12 pack-boxes of **GREENSEAS BIG PACK BETTER VALUE TOMATO AND ONION TUNA** and 12 pack-boxes of **BIG PACK BETTER VALUE SWEET CHILLI TUNA** produced by Heinz-Australia bear an unauthorized Ⓢ. These products are not certified by the OU and were distributed in Australia. Corrective measures are being implemented.

NORTHERN CATCH SALMON FILLET in Cajun Spice Sauce, Salmon Fillet in Lemon Sauce, Salmon Fillets in Dill Sauce produced by Aldi Inc., Batavia IL mistakenly bear an unauthorized Ⓢ and are not kosher. They are being withdrawn from the marketplace.

AIN MIVATLIN ISSUR LICHATCHILA

RABBI ELI GERSTEN

RC Recorder of OU Psak and Policy

A JEW is not permitted to intentionally be mivatel any issur, even an *issur d'rabbanan* (Y.D. 99:5-6). Additionally, Chazal instituted a k'nas, forbidding the food for the *mivatel* and any intended recipient. Rabbi Akiva Eiger (99:5) based on Teshuvos Rivash (498) includes in this k'nas any consumer for whom the product was intended for sale, and extends the k'nas not only to the food but also to require kashering kailim¹.

However, Rav Moshe Feinstein Zt"l in his famous teshuva about margarine (*Igros Moshe* Y.D. II:41) says that this k'nas is only on a Yisroel. There is no k'nas on a non-Jew even if he intentionally is mivatel issur for the sake of selling it to Yidden. Only if a Yisroel asks a non-Jew to be mivatel issur is it considered as though the Yid was mivatel it himself, and the k'nas would apply. Similarly, one may not certify a product in which issur is batel since at the very least this would be included in what Rav Moshe refers to as *michuar hadavar*. Although most Poskim are of the opinion that there is no issur to purchase this product, it is preferable to avoid doing so, as this is considered by some to be a form of bitul issur² and also leads to questions of *ikro l'kach*³.

Rav Belsky said that he had heard from Rav Moshe zt"l that one may not suggest to a company that they lower the amount of issur that they add to their products in order that it should be batel. An RC or RFR might have an interest in doing so in order to avoid having to kasher the kailim. This too would be included in the issur of being mivatel issur lichatchila, since the issur is becoming batel on the say so of the Yisrael. For example, if a company adds 1.8% gelatin to a product, and this will now require kashering kailim, one may not suggest to the company that if they lower the amount of gelatin to 1.5%, we can avoid the need for kashering. Likewise, if the company adds 1% gelatin but it is added first as a premix, one should not advise the company to add the gelatin directly to the vat so that it will become batel.

IF A NON-JEW IS MIVATEL ISSUR, THERE IS NO NEED TO KASHER THE KAILIM

Although Rabbi Akiva Eiger (cited above) writes that if a Yid is mivatel issur the kailim must be kashered, Rav Belsky felt that this would have limited implications for Jewish owned companies. In most cases, the intention of the company is not to be mivatel issur, but rather to manufacture their product. If it just so happens that the amount that they need to add is batel, but bitul was not their intention, then they would not be subject to the k'nas, since they are not intending on creating a kosher product. However, if the Jewish company knows that by lowering the amount of issur that they add they can

avoid kashering their kailim, then this will not help. In this case they are intentionally trying to be mivatel issur and the kailim must be kashered.

IN SUMMARY:

- ▶ A Jew may not be mivatel any issur.
- ▶ If a Jew is mivatel issur there is a k'nas on the food and kailim.
- ▶ There is no k'nas on a non-Jew that is mivatel issur, though it is proper for a Yid not to buy such a food.
- ▶ If a non-Jew is mivatel issur, there is no need to kasher the kailim.
- ▶ One may not recommend that a company be mivatel issur to avoid kashering.
- ▶ A Jewish company would only need to kasher if they intended to be mivatel. If they had no intentions of bitul there is no need to kasher. If they intentionally lowered the amount to avoid kashering, it would not help. ■

¹ Rabbi Akiva Eiger is based on *Tevuas Shor* (39:2), which is based on *Teshuvos Rivash*. Some poskim such as *Yad Yehuda* (99:18) disagree and maintain that there is no k'nas on the kailim.

² *Radvaz* 3:547; Though Rav Moshe zt"l in this teshuva is clear that he is not choshesh for this chumrah.

³ *Teshuvos Harashba* brought by *Shulchan Aruch* (Y.D. 134:13) holds that if a non-Jew intentionally adds issur it is not batel. However, *Noda Biyehuda* shows that the *ikar halacha* does not follow *Rashba*, and Rav Moshe zt"l (*Igros Moshe* Y.D. I:63) limits psak of *Shulchan Aruch* to issurim such as *stam yaynam* which are *assur b'hana'ah*. Rav Belsky has said that aside from *Pesach* and *issurei hana'ah*, the *minhag* is to follow the *Noda Biyehuda*.

TOMINTOUL ANNOUNCES OU CERTIFICATION

Single Malt Whisky from the Scottish Highlands

FROM THE highest of the Scottish Highlands now come varieties of single malt whisky manufactured by Tomintoul Distillery and newly certified by OU Kosher. Tomintoul, located in the community of the same name, the highest village in the Highlands, is owned by Angus Dundee, an independent company with over 50 years' experience in producing, blending, bottling and distributing top-quality Scotch whiskies and other spirits.

These Tomintoul varieties, known in the industry as "the gentle dram," include Tomintoul 10, 16 and 33 years old; they also include Peaty Tang, which is crafted using peated malted barley to impart a distinctive smoky and heathery flavor to the product.

Medek Wine & Spirits, a division of Royal Wine Corporation, is distributing this "Gold Medal" line of whisky that now is available to a wider audience worldwide thanks to its OU certification. "Given the growing popularity of Scotch whisky among kashrut observant Jews, Medek feels that providing the highly regarded OU kosher certification adds value to the Tomintoul offerings," declared Gary Landsman, public relations spokesman for Royal Wine Corp.

Rabbi Eliyahu Safran, OU Kosher's Vice President of Communications and Marketing, commented that the Orthodox Union is pleased to add Tomintoul to the growing number of highly regarded OU certified scotch liquor products, and is gratified that the ever growing kosher market place will now also be able to enjoy this 'Gold Medal' line of whisky. ■





Dear Rabbi Grossman,

The Union of Orthodox Synagogues of South Africa publishes a regular magazine, Jewish Tradition.

We hereby request your permission to reprint the article which appeared in the attached *Daf HaKashrus* entitled "Parasites in Fish", in our Rosh Hashana edition of the magazine, as we believe it is of tremendous interest to our community.

The article will not be amended in any way and of course full credit will be given to the author and the OU.

I look forward to your response.

Kind regards

Darren Sevitz, CEO Union of Orthodox Synagogues

Please be advised that I showed the HTST article which was written by Harav Avrohom Gordimer Shlita in the last *Daf HaKashrus* to Gregg Kulzer, the Senior (New York) State Dairy Inspector.

He was amazed how well written it was and remarked that, "I fully concur with all the facts stated in the article", and that they are all 100% correct. He was amazed at how accurate this article is.

I then showed the article to Dennis, who is the head of the New York State Dairy inspectors in the North Country (Upstate New York), who has 34 years experience in the dairy field and HTST regulations. Dennis was just amazed at how well this was put together.

Kol Tuv and a gutten Shabbos.

Rabbi Zev Osdoba

Daf Notes: Reb Zev Osdoba is the full-time RFR at Toobro Dairy in Lowville, NY (formerly Ahava Food Corp.). Toobro is the only exclusively cholov Yisroel-certified facility outside of Eretz Yisroel. Aside from maintaining superb control over all kashrus operations at Toobro-Lowville, Rev Zev has extensive experience with cholov Yisroel farm and dairy plant kashrus and has been a major asset for the OU, both in terms of his expert supervision and his provision of massive amounts of technical dairy information.



בואכם לשלום

RABBI ELI ELEFF is a talmid of Yeshivas Mir Yerushalayim and Yeshivas Ohr Hachaim in Kew Gardens Hills, NY, the later of which he received Smicha from and was a member of their kollel elyon. He also holds both Bachelors and Masters degree from Touro College, as well as a post-graduate certificate in Advanced

Rabbinics and Synagogue Management. Rabbi Eleff also participated in the ASK OU 9 summer internship, two years ago. Over the past few years, Rabbi Eleff has been actively involved in Jewish outreach, education, and administration in various capacities. He lives in Edison, NJ together with his eshes chayil, Tybee, a practicing optometrist and their two sons Yecheiel and Shalom Zvi. He will be working at the OU as a Rabbinic Coordinator of various industries. He can be reached at eleffe@ou.org, by calling 212-613-8352 or fax 212-613-0751.



PUBLICATIONS



Our dedicated Rabbinic Coordinator, Rabbi Eliyahu W. Ferrell, has just published a sefer, *Be'or HaShulchan – Hilchos Basar B'Chalav*. This English work's goal is to provide Lomdei Yoreh Deah and Musmachim with the data they need to go from S'if to S'if with clarity and understanding. It includes explanations of concepts, translations, charts, and pictures. Rabbi Menachem Genack, CEO and Rabbinic Administrator of OU Kashruth, Rav Yisroel Belsky, one of OU Kashruth's Senior Halachic Consultants, and Rav Reuven Feinstein, Rosh Yeshiva

of Staten Island, are among the Rabbanim who gave their Haskamos. Rav Feinstein wrote, "[I am] confident that users of his sefer will find it extremely enlightening and make their journey through Hilchos Basar B'Chalav that much easier and more enjoyable."

Price: \$10 USD + shipping (soft-cover only). Sample Siman available upon request from Rabbi Ferrell: FerrellE@ou.org.



to our devoted RFR in Israel, **RABBI MORDECHAI GRUNBERG AND HIS WIFE** on the marriage of their son Avi to Shana Ruvel.

to our dedicated RFR in Israel **RABBI MORDECHAI KUBER AND HIS WIFE** on the marriage of their daughter Tziporah to Michael Utchenik.

to our devoted Product Processor **CHAYA KAHANOVITCH AND HER HUSBAND** on the birth and Bris of their son Shmuel.

to our dedicated RC **RABBI DONNEAL EPSTEIN AND HIS WIFE** on the bar mitzvah of their son Yekusiel.

to our devoted Senior RFR **RABBI SHRAGA KAUFMAN AND HIS WIFE** on the engagement of their daughter Reena to Yehudah Rubelow.

to our dedicated RFR **RABBI SHMUEL TAITELBAUM AND HIS WIFE** on the birth and Bris of their son Klonimus Kalman.

to our devoted RFR in CA **RABBI ZVI BORUCH HOLLANDER AND HIS WIFE** on the engagement of their son Meir Simcha to Yardena Mann of Brooklyn, NY.

CONDOLENCES

to our dedicated RFR in Brooklyn, NY **RABBI ELIA SOLOMON AND FAMILY** on the recent loss of his worthy father Rabbi Raphael Lipa Solomon Z'l, a talmid of the Chofetz Chaim and a Rav in Boston for many years.

המקום ינחם אתכם בתוך שאר אבלי ציון וירושלים



OUTREACH

JUNE ZMAN AT RIETS

*Kashrut in the Community Program
A Pictorial Essay*



*Sessions took place at the new
Glueck Center at RIETS*



*The class of 2010. Seated L-R Rabbi Yaakov Luban
and Rabbi Menachem Genack.*



*ASK the Rabbonim Session
(L-R) Rabbi Yosef Grossman, Rav Hershel
Schachter, Rabbi Eli Gersten*



*(L-R) Rabbi Yaakov Luban
and Rabbi Dov Schreier review
students' audits of OU
restaurants*



*(L-R) Reb Yosef Asia and
Rabbi Dovid Goldstein from Pos'tiv
Produce discuss Bedikas Toyloim*



*Rabbi Chaim Goldberg is
enthusiastic about his favorite
subject – fish*



*A separation of Meat and Dairy.
(L-R) Rabbi Seth Mandel speaks
on contemporary meat issues while
Rabbi Avrohom Gordimer speaks
on contemporary dairy issues.*



*Rabbi Moshe Perlmutter
discusses kashering in Y.U. kitchen*